



Australian Government

Assessment Requirements for SFIPRO404

Plan and develop formulations and specifications for new seafood product

Release: 1

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Modification History

Release	Comments
Release 1	This version released with SFI Seafood Industry Training Package Version 1.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has planned and developed formulations or specifications for at least one new seafood product on at least one occasion, including:

- compiling information for new product from production trials, laboratory tests, standards and/or raw material specifications
- identifying suitable components and/or ingredients to match product specifications
- identifying processing and/or production equipment or facilities
- identifying risks and solving problems when planning and developing formulations and specifications for new seafood products
- developing, publishing and maintaining formulations and specifications.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- allowable additives and basic food chemistry for seafood products
- workplace product costing methodology for the development of new product
- food regulations relating to the product
- food safety requirements and microbiology
- Hazard Analysis Critical Control Point (HACCP) and the workplace food safety plan in relation to developing new product
- safety data sheet (SDS) information, and how to access
- requirements of a product specification.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a seafood processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - laboratory facilities
- specifications:
 - workplace HACCP plan
 - food safety and other relevant standards
 - safety data sheets
 - product costing information sufficient to confirm relevant aspects of assessment
 - relevant data/information from production trials and/or laboratory tests.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273>