



Australian Government

SFIPRO404 Plan and develop formulations and specifications for new seafood product

Release: 1

SFIPRO404 Plan and develop formulations and specifications for new seafood product

Modification History

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

Application

This unit of competency describes the skills and knowledge required to plan and develop formulations and specifications for new seafood product. It requires the ability to gather and collate product information, plan product development, and finalise and record product formulations.

The unit applies to individuals who are responsible for developing, documenting and applying new production information for seafood processing facilities.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Seafood Processing (PRO)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Gather and collate information regarding food and related product specifications	1.1 Seek information related to new product specification from production trials and laboratory tests 1.2 Collate and confirm existing specifications relating to new product components and processes 1.3 Confirm end-user requirements for specification or formulations

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
2. Plan development of final formulation to achieve results within agreed timeframe	2.1 Establish and confirm requirements for development of final formulation from product specifications 2.2 Identify, cost and confirm ingredients and processes required to produce product to profile 2.3 Confirm consistency of ingredient supply against specifications 2.4 Identify constraints to formulation planning, and propose solutions to minimise delay 2.5 Complete documentation of formulation according to workplace requirements
3. Finalise and publish formulations and specifications	3.1 Convey information about product formulation critical to reproduction of product 3.2 Outline information regarding formulation and preparation of product in a format that meets customer needs 3.3 Canvass customers to ensure product developed from formulation meets specifications and requirements 3.4 Develop formulation and specifications to meet relevant requirements
4. Record formulations and product specifications	4.1 Maintain product formulations and specifications and authorise changes that are accurate and implement in a timely manner 4.2 Complete publishing and maintenance of formulations and specifications 4.3 Inform personnel affected by changes in formulations or specifications within timeframes that optimise efficiency of performance

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Interprets technical documents and publications related to formulations and specifications for new seafood product

Skill	Description
Numeracy	- Calculates averages and percentages - Calculates volume, time and relationship between temperature, pressure and flow - Estimates cost specifications for new seafood product
Navigate the world of work	- Monitors adherence to legal and regulatory requirements and responsibilities - Takes responsibility and ownership for aspects of own work, while recognising and managing factors that may affect achievement of outcomes
Interact with others	- Demonstrates control over oral, visual and/or written formats, when disseminating information about formulations and specifications for new seafood product - Clarifies the purpose and possible actions to be taken as a result of work-related communications

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIPRO404 Plan and develop formulations and specifications for new seafood product	SFIPROC604C Plan and develop formulations and/or specifications for new seafood product	Updated to meet the Standards for Training Packages Minor amendment to title and change to AQF indicator in unit code	Equivalent unit

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273>

Assessment Requirements for SFIPRO404 Plan and develop formulations and specifications for new seafood product

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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

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