



Australian Government

Assessment Requirements for SFISAD201

Prepare, cook and retail seafood products

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 cooked and sold seafood products for at least two different customers on at least one occasion, including:

- assessing the quality of the seafood to be cooked
- handling, preparing, pre-cooking and storing pre-cooked product according to food safety requirements
- using, storing and, if required, disposing of oil and fat safely and sustainably
- taking customer orders accurately
- cooking each of the following seafood product types by deep frying and grilling:
 - fresh fish
 - raw crustaceans and molluscs
- wrapping and serving product according to customer needs and workplace requirements
- maintaining safe and hygienic cooking facilities.

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:

- food safety procedures and regulations for preparing, cooking and retailing seafood products, including:
 - hygienic handling of raw, pre-cooked and cooked seafood
 - preparation and display of pre-cooked product
- product knowledge of seafood product, including:
 - cooking methods and their suitability for different species
 - common seafood defects, diseases and parasites found in species
 - correct marketing name in accordance with Australian Fish Names Standard AS 5300-2015

- degree of freshness and spoilage for a particular species
- handling, wrapping and packaging
- harvest or fishing area
- potential food safety hazards
- presentation of product
- prohibited species
- seasonality
- shelf life of raw materials
- suitability of different cooking methods for species sold
- equipment and materials used for preparing and cooking seafood product
- retailing procedures for seafood products.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a seafood retail shop or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - deep fryer, steamer, barbeque and oven
 - grill plate
 - seafood product
 - refrigerated storage rooms
 - temperature measuring devices
 - cooking medium, such as oils
 - cooking materials, such as batters and crumbs
 - salt
 - wrapping materials
 - cooking utensils
- specifications:
 - customer orders
 - workplace procedures for preparing, cooking and selling seafood, including advice on food safety, health and safety and environmental requirements
- relationships:
 - evidence of interactions with customers.

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>