



Australian Government

SFISAD201 Prepare, cook and retail seafood products

Release: 1

SFISAD201 Prepare, cook and retail seafood products

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 select, prepare, cook and sell seafood products to order in a retail shop. It includes the ability to handle fresh and thawed product, check product quality, operate cooking equipment, prepare and store ingredients and take and cook customers' orders.

This unit applies to individuals who undertake routine cooking and retailing tasks in a retail outlet that sells cooked seafood to the public under the direction of a supervisor.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, food safety and environmental regulations, legislation and standards that apply to the workplace.

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

Pre-requisite Unit

Nil

Unit Sector

Seafood Industry Sales and Distribution (SAD)

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. Prepare to cook product	1.1 Select and fit personal protective equipment according to food safety requirements 1.2 Identify and monitor suitability of product to be cooked according to food safety regulations

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Handle fresh or thawed product with care to ensure it is not physically damaged 1.4 Set aside and report to supervisor product identified as unsuitable 1.5 Operate equipment and power sources according to health and safety practices 1.6 Handle, store and use commercial cooking oil or fat safely and within approved temperature range
2. Pre-cook product	2.1 Prepare and store batters, crumbs and other seafood coatings according to workplace specifications 2.2 Pre-cook and store product at the appropriate temperature to comply with food regulations 2.3 Store pre-cooked product in cool rooms or refrigerated counter units to avoid cross-contamination and comply with food regulations
3. Cook and sell product to order	3.1 Take and record customer order according to workplace procedures 3.2 Cook product for required time to ensure that the temperature and colour conform to food regulations 3.3 Assemble and wrap or package cooked product according to workplace requirements
4. Clean facilities	4.1 Keep cooking equipment and preparation area clean during operation 4.2 Clean cooking equipment when cooking operations are closed 4.3 Use cleaning equipment and cleaning chemicals according to workplace procedures 4.4 Filter and dispose of cooking oil or fat according to food safety regulations, health and safety and environmental requirements

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
Numeracy	- Interprets the reading of a thermometer and electronic scales - Calculates extensions of weight and price to give an accurate price of product - Calculates total of invoice or bill - Counts product for stocktaking purposes
Reading	Interprets cooking recipes
Writing	Records customer orders face-to-face or by telephone
Navigate the world of work	Takes steps to develop skills and knowledge relating to preparation, cooking and retailing of seafood products
Interact with others	Selects and uses appropriate terminology when communicating with personnel and customer
Get the work done	- Communicates using a telephone or online technology - Recognises and responds to non-conforming products

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFISAD201 Prepare, cook and retail seafood products	SFIDIST201C Prepare, cook and retail seafood products	Updated to meet Standards for Training Packages Amendments to elements and performance criteria for clarity	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 SFISAD201 Prepare, cook and retail seafood products

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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 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.

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