



**Australian Government**

# **Assessment Requirements for SFISAD202 Retail seafood**

**Release: 1**

# Assessment Requirements for SFISAD202 Retail seafood

## 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 set up, maintained and sold seafood products from a retail display on at least one occasion, including:

- identifying and preparing suitable product with accurate labelling for display
- maintaining product freshness within safe temperature range
- maintaining clean and hygienic display, preparation and storage areas
- serving at least two different customers, including:
  - responding to customer queries about product
  - handling, preparing, weighing and wrapping product to customer order
- removing and safely disposing of unsuitable product
- recording and storing remaining stock after display pack-up.

## 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 and selling seafood products, including:
  - hygienic handling of live, raw and cooked seafood
  - preparation and display of live, raw and cooked seafood
  - storage requirements
  - biosecurity in relation to live seafood
- product knowledge of seafood product, including:
  - common fish defects, diseases and parasites
  - species identification in accordance with Australian Fish Names Standard AS 5300-2015
  - species harvest or fishing area, seasonality and cooking methods

- degree of freshness and spoilage for a particular species and product
- suitability of different cooking methods, such as grilling, baking, barbequing, deep frying and steaming for species sold
- retailing procedures for seafood products
- stocktake and storage 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 outlet or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - personal protective equipment
  - packaging materials
  - refrigerated storage rooms
  - seafood cleaning and filleting facility
  - seafood products
  - temperature measuring devices
- specifications:
  - workplace procedures for preparing, maintaining and retailing 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>