



Australian Government

SFISAD202 Retail seafood

Release: 1

SFISAD202 Retail seafood

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 set up, serve from, and pack up a retail display of fresh, frozen and/or live seafood. It includes the ability to assess seafood freshness, assemble a display that attracts customers, ensure correct temperature of product and avoid cross-contamination, serve customers, clean display and count and store remaining product after packing up.

The unit applies to individuals who, under supervision, undertake routine tasks in setting up and maintaining a retail display in outlets, including supermarkets that sell fresh, frozen and/or live seafood to the public.

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. Set up display	1.1 Select and fit personal protective equipment according to food and health and safety requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.2 Remove seafood from chiller, assess for freshness and suitability, and prepare for retail display 1.3 Dispose of unsuitable product according to environmental requirements 1.4 Check temperature of product in retail display to ensure conformity with food safety requirements 1.5 Check display to ensure that no cross-contamination occurs between raw and cooked products 1.6 Clean and prepare price tickets to show the correct name and price 1.7 Place live product in tanks if available, and monitor and maintain water quality to set requirements of the species
2. Maintain display	2.1 Monitor product temperature to ensure that it is within the required range 2.2 Keep fresh product moist and attractive according to workplace procedures 2.3 Ensure ice and water used on fresh product is potable according to food safety requirements 2.4 Check display of frozen product to ensure that all products are within their use-by date and are placed below the freezer unit load line according to manufacturer instructions 2.5 Check live product display tanks if available, to ensure fish are sterile and water quality is appropriate for the species 2.6 Report faults in refrigeration, tank and other equipment to the relevant personnel
3. Serve customers	3.1 Apply knowledge of product shelf life and suggested cooking methods when communicating to customers 3.2 Trim, skin or scale product to order according to food safety and workplace requirements 3.3 Handle, weigh, wrap and package product according to food safety and workplace requirements
4. Pack up and clean up	4.1 Remove product from retail display, assess freshness and suitability for consumption and dispose of unsuitable product according to environmental requirements 4.2 Check use-by dates on packaged fresh and frozen product and dispose of out-of-date product according to environmental

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	requirements 4.3 Remove and clean price tags according to workplace cleaning procedures 4.4 Clean the empty retail display, fresh product preparation areas and refrigerated storage rooms according to food safety and workplace cleaning requirements 4.5 Clean live tank displays if available, to maintain water quality according to species
5. Count and store stock	5.1 Undertake stocktake of fresh, frozen and/or live product according to workplace procedures 5.2 Record identification and traceability of unpackaged fresh and/or live product 5.3 Place product in chiller and freezer storage rooms in appropriate areas and re-ice product as required

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 - Calculates extensions of weight and price to give the correct price of the product
Oral communication	Communicates effectively with customers about orders
Reading	Identifies and traces product
Writing	- Interprets and writes price, correct fish name and country of origin on tickets or labels - Records customer orders when taken face-to-face or by telephone
Navigate the world of work	Takes steps to develop skills and knowledge of seafood products sold from retail outlet
Interact with others	Communicates and reports operational and safety information to

Skill	Description
	- relevant persons - Selects and uses appropriate terminology when communicating with personnel and customers
Get the work done	Uses digital technologies, including calculator and electronic scales

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFISAD202 Retail seafood	SFIDIST202C Retail fresh, frozen and live seafood	Updated to meet Standards for Training Packages Element added and minor amendments to performance criteria for clarity Revised unit title	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 SFISAD202 Retail seafood

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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 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.

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