



Australian Government

SFISTR201 Prepare, pack and dispatch non-live product

Release: 1

SFISTR201 Prepare, pack and dispatch non-live 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 prepare, pack and dispatch fresh or frozen seafood product. It includes the ability to identify defective product, record and adjust temperature, and package, label and dispatch product to customer specifications so that it will arrive at its destination at the appropriate temperature in the best possible condition.

This unit applies to individuals who work under general supervision and undertake routine tasks in preparing, weighing and packing non-live seafood stock at seafood cooperatives and other businesses where product is accepted, weighed and packed for dispatch.

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. Licences may be required if operating load-shifting equipment.

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

Pre-requisite Unit

Nil

Unit Sector

Seafood Storage (STR)

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 product	1.1 Fit and use personal protective equipment and clean workplace according to food safety and health and safety requirements before

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	starting dispatch activities 1.2 Check product to be received against the specification for the species before weighing, and inspect for any signs of spoilage, defects and parasites 1.3 Identify and set aside defective product and notify supervisor 1.4 Weigh accepted product, allowing for drainage of liquid from fresh product, and record weight 1.5 Check and record identification and traceability of product in accordance with workplace procedures 1.6 Check and record the temperature of fresh and frozen product and if required take action to reduce the temperature
2. Pack product for dispatch	2.1 Prepare product according to customer specifications as required 2.2 Package product according to customer specifications and transport requirements and regulations 2.3 Check product packaging to ensure the product temperature remains at the required level until product is received by customer, taking into account possible delays that may occur 2.4 Label product, ensuring that original identification of the product can be easily established
3. Dispatch product	3.1 Complete and file dispatch forms for product taken to, or collected by, transport company 3.2 Measure and record temperature of fresh and frozen product before final dispatch 3.3 Notify customer of the time and place of product delivery and advise of consignment number or other means of identifying product
4. Complete post-packing tasks	4.1 Clean work area and dispose of waste materials safely according to workplace procedures and environmental requirements 4.2 Check and store equipment, making or reporting any repair requirements 4.3 Record relevant packing data, observations or information and report any abnormalities or non-compliances to supervisor

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	- Calculates extensions of weight and price to give an accurate price of product - Interprets the readings of a thermometer
Reading	Identifies requirements from basic order forms
Writing	Records packing data and observations on forms legibly and accurately
Navigate the world of work	Takes steps to develop skills and knowledge of non-live product
Interact with others	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
SFISTR201 Prepare, pack and dispatch non-live product	SFISTOR205A Prepare, pack and dispatch non-live product	Updated to meet Standards for Training Packages	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 SFISTR201 Prepare, pack and dispatch non-live 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 packed and dispatched a batch of fresh or frozen seafood stock on at least one occasion, including:

- assessing quality and weight of seafood product when received at the workplace
- fitting and using personal protective equipment
- safely and hygienically handling and packaging product for distribution by road, rail, ship or air
- arranging for and notifying customer of delivery
- monitoring and recording temperature of product
- maintaining accurate product tracking records and labelling
- identifying and reporting defective stock and/or abnormalities
- maintaining safe and clean work area and equipment.

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:

- seafood or other aquatic species in accordance with Australian Fish Names Standard AS 5300-2015 and product types that are commonly transported non-live
- common defects, diseases and parasites, and degree of freshness spoilage pattern for non-live species
- safe procedures for manual handling and load shifting
- food safety and hygiene regulations and procedures, including:
 - temperature control
 - hygienic handling and preparation of seafood
 - personal and workplace hygiene
- relevant legislation relating to receiving and distributing seafood product.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a seafood dispatch workplace setting or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - calculator
 - data sheets for recording information
 - fish tubs or other transport containers
 - fresh and/or frozen seafood or other aquatic product
 - ice, and live seafood storage tanks
 - packaging materials
 - scales
 - thermometer or temperature recording devices
- specifications:
 - company specifications
 - stock order specifications
 - workplace procedures for packing and dispatching stock for live transport, including advice on food safety, health and safety, environmental and transport requirements
- relationships:
 - evidence of interactions with supervisor.

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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