



Australian Government

Assessment Requirements for SFISTR202

Receive and distribute product

Release: 1

Assessment Requirements for SFISTR202 Receive and distribute product

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 completed tasks in receiving, preparing and distributing a batch of seafood product on at least one occasion, including:

- fitting and using personal protective equipment
- preparing the workplace and self before receiving stock
- assessing quality and weight of seafood product when received at the workplace
- maintaining accurate product tracking records and labelling
- handling and packing product safely and hygienically
- arranging for and notifying customer of delivery
- monitoring, measuring and recording temperature of product
- identifying and reporting defective stock.

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:

- common damage, defects, diseases and parasites for species
- degree of freshness and spoilage pattern for the species
- features of seafood or other aquatic species in accordance with Australian Fish Names Standard AS 5300-2015 and product types
- product packaging requirements for live seafood product
- safe procedures for manual handling and load shifting seafood product
- labelling and recording requirements for packing and distributing seafood product
- relevant legislation relating to receiving and distributing seafood product:
- food safety and hygiene procedures, including:
 - temperature measurement and control
 - hygienic handling and preparation of seafood

- personal and workplace hygiene.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a seafood distribution workplace setting or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - calculator
 - fish tubs
 - fresh, frozen and/or live seafood product
 - ice, live seafood storage tanks and packaging material
 - scales
 - thermometer or temperature recording devices
 - product packaging and labels
 - dispatch forms
- specifications:
 - customer specifications for product order
 - workplace procedures for receiving and distributing seafood product, including advice on food safety and work health and safety requirements
- relationships:
 - evidence of interactions with customer and relevant personnel.

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>