



Australian Government

Assessment Requirements for SFISTR203 Assemble and load refrigerated product

Release: 1

Assessment Requirements for SFISTR203 Assemble and load refrigerated 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 assembled and loaded a batch of refrigerated product onto a transport unit on at least one occasion, including:

- checking readiness of transport unit based on product loading requirements
- selecting and fitting personal protective equipment
- safely assembling and loading fresh and/or frozen product within safe temperature range
- checking and recording weights, container numbers and product identification
- collecting product records and consignment documentation for supervisor.

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:

- product packaging and labelling requirements for seafood product
- safe procedures for manual handling and load shifting seafood product
- food safety and hygiene regulations and procedures, including:
 - temperature storage and handling requirements
 - personal, workplace and product hygiene
 - hygienic handling and transport of fresh and frozen products
- documentation requirements for loading and transferring refrigerated seafood products.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a seafood product loading setting or an environment that accurately represents workplace conditions

- resources, equipment and materials:
 - personal protective equipment
 - consignment notes
 - fish tubs, cases, styrene boxes and cardboard boxes
 - fresh and/or frozen seafood product
 - ice
 - pallets
 - product labels
 - scales
 - thermometers
- specifications:
 - work instructions and workplace procedures for assembling and loading refrigerated seafood product, including advice on food safety and health and safety 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.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273>