



Australian Government

SFISTR203 Assemble and load refrigerated product

Release: 1

SFISTR203 Assemble and load refrigerated 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 assemble and load refrigerated seafood product onto a transport unit. It includes the ability to undertake basic quality control, weigh and transfer product from a refrigerated unit into a transport unit and collect and check records and consignment documentation.

The unit applies to individuals who undertake routine tasks in transferring seafood product from fishing vessels, packing facilities or other production facilities onto a transport vehicle, rail or air freight under the direction of a supervisor.

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 transport unit	1.1 Receive and confirm work instructions for product loading requirements with supervisor

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 Check transport unit is clean, and refrigeration or insulation is operational and ready to accept refrigerated product
2. Assemble and check product	2.1 Select, check and fit personal protective equipment according to food safety and health and safety requirements 2.2 Check product temperature and labelling are accurate 2.3 Assemble product and palletise before loading, ensuring that product temperature is not compromised 2.4 Weigh product and record weight according to workplace procedures 2.5 Re-ice product after weighing to ensure correct temperature
3. Load product	3.1 Transfer product immediately from refrigerated storage into a refrigerated transport unit, in a manner that will ensure that the product and packaging are not compromised 3.2 Collect and check records of product quantity, identification codes, temperature, and consignment documentation 3.3 Return documentation to the supervisor at the workplace

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	- Counts product and containers accurately - Interprets the reading of a thermometer
Navigate the world of work	Takes steps to develop skills and knowledge of refrigerated seafood products
Interact with others	- Communicates and reports operational and safety information to relevant persons - Selects and uses appropriate terminology when communicating with personnel and customers
Get the work done	- Recognises and responds to non-conforming product - Uses digital technologies, including electronic scales

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFISTR203 Assemble and load refrigerated product	SFISTOR203C Assemble and load refrigerated 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 SFISTR203 Assemble and load refrigerated 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 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.

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