



Australian Government

Assessment Requirements for SFIXSI101 Apply basic seafood handling and safety practices

Release: 1

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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 applied basic food handling and safety practices to seafood and/or aquatic products on at least one occasion, including:

- inspecting the work area to identify any common seafood and/or aquatic product food safety hazards and associated risks
- applying personal and workplace hygiene while handling seafood and/or seafood product
- handling and storing seafood and/or aquatic product safely
- applying the requirements of the workplace food safety program to area of work
- completing recording and reporting requirements.

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:

- basic food safety principles and requirements for seafood and/or aquatic products
- common hazards and sources of contamination in area of work
- workplace hygiene and food safety procedures
- personal hygiene practices and clothing requirements relevant to area of work
- legal and regulatory requirements relevant to seafood production, storage, handling and packaging relevant to area of work
- workplace health and safety requirements in maintaining a safe work environment
- key requirements of the food safety plan
- own responsibilities within the workplace food safety plan
- workplace food safety recording and reporting requirements
- sources of information on food safety and personal hygiene requirements.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a seafood industry workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - equipment and tools for applying basic food handling and safety practices
 - personal protective equipment suitable for applying basic food handling and safety practices
 - template reports and documents for applying basic food handling and safety practices
- specifications:
 - manufacturer instructions for use and maintenance of equipment
 - workplace food safety program
 - workplace procedures for applying basic food handling and safety practices.

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>