



Australian Government

Assessment Requirements for SFIXSI202 Maintain the temperature of seafood

Release: 1

Assessment Requirements for SFI XSI202 Maintain the temperature of seafood

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 maintained the temperature for a batch of seafood on at least one occasion, including:

- preparing storage containers and temperature control system to accept seafood
- efficiently and safely loading and arranging seafood containers and handling seafood
- monitoring and maintaining the critical temperature of seafood within food safety and quality 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:

- characteristics, procedures and uses of cooling media to maintain the temperature of seafood, including:
 - temperature settings within storage facilities
 - correct storage temperature for a range of seafood produce and products
 - storage methods relevant to different seafood products
- loading and unloading seafood, including:
 - planning the placement of seafood to aid loading and unloading
 - workplace health and safety considerations
- principle of cooling product to optimise quality, including:
 - temperature control methods using a variety of media, including ice, ice slurry, chilled brine and forced draught coolers
 - relationship between seafood temperature and spoilage
 - quality changes that could take place if product or stock is incorrectly handled/stored
 - parameters that indicate seafood quality

- food safety legislative requirements for maintaining the temperature of seafood, including personal, workplace and product hygiene.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a seafood industry facility for handling seafood product, or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - temperature measuring equipment
 - seafood containers
 - seafood
 - seafood temperature control media and storage facilities relevant to the enterprise
- specifications:
 - workplace procedures for maintaining the temperature of seafood that include advice on food safety, workplace health and safety and quality 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>