



Australian Government

SFIXSI202 Maintain the temperature of seafood

Release: 1

SFIXSI202 Maintain the temperature of seafood

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 maintain the temperature of seafood and seafood products at appropriate levels for species and state of products. It includes the ability to control temperature control systems, load containers, apply the appropriate cooling medium and monitor temperature within guidelines.

This unit applies to individuals who undertake supervised routine seafood logistics operations on-board fishing vessels or premises involved in the production, handling and distribution of seafood and seafood products.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, food safety, biosecurity and environmental regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Cross Sector (XSI)

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 temperature control system for receiving seafood	1.1 Select and fit required personal protective equipment 1.2 Select, gather, clean and arrange storage containers to accept seafood according to supervisor instructions

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Arrange temperature control system to accept seafood or containers of seafood according to food safety and quality requirements 1.4 Load seafood safely into selected storage containers, ensuring quality of the seafood is maintained
2. Preserve seafood using a temperature control system	2.1 Load and arrange seafood containers, ensuring efficient unloading and maintenance of appropriate product temperature 2.2 Apply cooling medium to seafood appropriate to species and product 2.3 Monitor temperature control system to ensure operating efficiency 2.4 Measure, monitor and maintain seafood temperature within food safety and quality guidelines and take corrective action as required 2.5 Handle seafood according to workplace health and safety, food safety and quality requirements

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
Reading	- Reads product labels, inventories, invoices and receipts - Interprets temperature control system gauges and instruments
Writing	- Writes product labels - Records inventories and temperature information
Interact with others	Communicates and reports operational and safety information to relevant persons
Get the work done	Safely uses/operates temperature control system and associated technologies

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIXSI202 Maintain the temperature of seafood	SFIFISH209C Maintain the temperature of seafood	Updated to meet Standards for Training Packages Unit sector revised Minor amendments to performance criteria for clarity	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 SFIXSI202 Maintain the temperature of seafood

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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 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.

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