



Australian Government

Department of Education, Employment and Workplace Relations

SFIFISH202C Cook on board a vessel

Release: 1

SFIFISH202C Cook on board a vessel

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit of competency involves planning, preparing and cooking a meal on board and ordering and storing provisions on board a vessel. Licensing, legislative, regulatory or certification requirements may apply to this unit. Therefore it will be necessary to check with the relevant state or territory regulators for current licensing, legislative or regulatory requirements before undertaking this unit.
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Application of the Unit

Application of the unit	This unit has application for a person cooking for a crew of up to ten people on board a vessel in a range of weather conditions. It is unlikely to be a full time role. The cook may also be expected to undertake deckhand and onboard processing work. The cook will be expected to use basic cooking techniques to prepare simple and nutritious means. As the role involves food handling, a cook must meet state or territory safe food handling regulatory requirements. All enterprise or workplace procedures and activities are carried out according to <i>relevant government regulations, licensing and other compliance requirements</i>, including <i>occupational health and safety (OHS) guidelines</i>, safe food handling regulations and procedures and <i>ecologically sustainable development (ESD) principles</i>. Appropriate <i>personal protective equipment (PPE)</i> is selected, checked, used and maintained.
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Licensing/Regulatory Information

Refer to Unit Descriptor

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.
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Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Plan to prepare a simple meal	1.1. Menu and ingredients are <i>appropriate to those being catered</i> for. 1.2. Amounts of ingredients are accurate in relation to numbers being catered for. 1.3. Preparation time is estimated accurately. 1.4. Cooking time for the meal is estimated correctly.
2. Prepare ingredients	2.1. Ingredients are prepared correctly. 2.2. Food is handled safely and hygienically. 2.3. Safe working practices are observed throughout.
3. Cook a meal	3.1. Cooking method is appropriate to the ingredients being cooked. 3.2. Cooking temperatures and times are correct. 3.3. Cooking sequence is correctly followed. 3.4. Safe working practices are observed throughout.
4. Order provisions and store onboard	4.1. Provision requirements are accurate in relation to length of trip and numbers to be catered for. 4.2. Store list is prepared correctly. 4.3. Goods received are checked against delivery notes, goods order forms and receipts. 4.4. Goods are stored in an appropriate location taking into consideration lighting, ventilation, temperature and cleanliness. 4.5. Safe working practices are observed throughout.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE
This section describes the skills and knowledge required for this unit.
Required skills
- determining preparation, including defrosting, and cooking times for the chosen menu - ordering appropriate ingredients and quantities - selecting appropriate menus, ingredients and quantities - using appropriate equipment.

REQUIRED SKILLS AND KNOWLEDGE**Literacy skills used for:**

- reading cooking instructions from recipe books.

Numeracy skills used for:

- estimating ingredient amounts
- determining defrosting and cooking times from packaging and recipes
- measuring quantities of ingredients.

Required knowledge

- cooking times for basic ingredients
- disposal of wastes
- hygiene requirements and safe work practices
- ingredients and quantities for simple meals for up to ten people
- methods of cooking simple meals
- nutritional value of food groups
- preparation required for simple meals, including reasons for correct defrosting
- safe cooking practice in differing conditions at sea, for example, securing equipment and food
- sequence of cooking components of a meal.

Evidence Guide

EVIDENCE GUIDE	
The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.	
Overview of assessment	
Critical aspects for assessment evidence required to demonstrate competence in this unit	Assessment must confirm the ability to: • plan, prepare and cook a simple nutritious meal on board a vessel for up to ten people in a range of weather conditions • maintain high levels of hygiene and safety • order for, and provision the vessel. Assessment must confirm knowledge of: • shelf life of commonly used ingredients • storage requirements for commonly used ingredients • safe food handling requirements • basic nutrition • quantities required for trip length of up to two weeks involving up to ten people.
Context of and specific resources for assessment	Assessment is to be conducted at the workplace or in a simulated work environment. Resources may include: • ingredients • recipes • fully operational galley affected by a range of weather conditions.
Method of assessment	The following assessment methods are suggested: • written or oral short-answer testing • practical exercises • project work • observation of practical demonstration.
Guidance information for assessment	This unit may be assessed holistically with other units within a qualification.

Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Relevant government regulations, licensing and other compliance requirements may include:

- OHS hazard identification, risk assessment and control
- food safety
- ESD principles, environmental hazard identification, risk assessment and control
- safety at sea and pollution control
- business or workplace operations, policies and practices.

OHS guidelines may include:

- appropriate workplace provision of first aid kits and fire extinguishers
- clean, uncluttered, hygienic workplace
- codes of practice, regulations and/or guidance notes which may apply in a jurisdiction or industry sector
- enterprise-specific OHS procedures, policies or standards
- hazard and risk assessment of workplace, maintenance activities and control measures
- induction or training of staff, contractors and visitors in relevant OHS procedures and/or requirements to allow them to carry out their duties in a safe manner
- OHS training register.
- safe lifting, carrying and handling techniques, including manual handling, and the handling and storage of hazardous substances
- safe systems and procedures for confined space entry and the protection of people in the workplace
- the appropriate use, maintenance and storage of PPE

ESD principles may include:

- controlling effluents, chemical residues,

RANGE STATEMENT	
	contaminants, wastes and pollution • improving energy efficiency • increasing use of renewable, recyclable, reusable and recoverable resources • reducing use of non-renewable resources • reducing emissions of greenhouse gases • undertaking environmental hazard identification, risk assessment and control.
PPE may include:	• uniforms, overalls or protective clothing • non-slip and covered footwear
Ingredients may include:	• at ambient temperature • chilled • cooked • fresh • frozen • pressurised • uncooked.
Appropriate to those being catered for may mean:	• a simple nutritious meal • up to ten people.
Cooking method may include:	• boiling • frying • roasting • grilling • microwave.

Unit Sector(s)

Unit sector	Fishing operations
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Co-requisite units

Co-requisite units	

Co-requisite units		

Competency field

Competency field	
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