



Australian Government

Department of Education, Employment and Workplace Relations

SFIPROC202C Process squid, cuttlefish and octopus

Release: 1

SFIPROC202C Process squid, cuttlefish and octopus

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit of competency involves cleaning squid, cuttlefish or octopus, removing all the internal organs, skeleton/beak and skin to produce cleaned tubes and/or bodies. 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 fish processing facilities, and wholesale and retail outlets that process squid, cuttlefish and octopus (cephalopod molluscs). It extends to cleaning and preparing product to customer or enterprise specifications. All enterprise or workplace procedures and activities are carried out according to relevant government regulations, licensing and other compliance requirements, including occupational health and safety (OHS) guidelines, food safety and hygiene regulations and procedures and ecologically sustainable development (ESD) principles. Equipment operation, maintenance, repairs and calibrations are undertaken in a safe manner that conforms to manufacturer instructions. Appropriate personal protective equipment (PPE) is selected, checked, used and maintained.
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Licensing/Regulatory Information

Refer to Unit Descriptor

Pre-Requisites

Prerequisite units		

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. Prepare work area	1.1. Work instructions are confirmed with supervisor. 1.2. Work area is cleaned before start and hygienic conditions maintained throughout. 1.3. Equipment for washing and/or grading product is clean and in full working order. 1.4. Sufficient potable ice, clean baskets and cold potable water are available. 1.5. Identification and traceability of product is maintained throughout, according to enterprise food safety program.
2. Remove head and fins	2.1. Whole animals are visually assessed for signs of spoilage and defects and defective animals set aside for use elsewhere or discarded. 2.2. Whole animal is trimmed safely and hygienically according to the specifications for the species and edible waste material is placed into the correct container. 2.3. Equipment is checked for cleanliness prior to use, and used safely. 2.4. Cleaned flesh is rinsed free of all loose material.
3. Clean product	3.1. Skin and internal organs are removed to produce cleaned product that meets enterprise cleaning rates and yield requirements. 3.2. Insides of cleaned product are assessed for signs of spoilage and other defects and defective product set aside for use elsewhere or discarded. 3.3. Cleaned product is rinsed in potable water, chilled and stored according to food safety program, pending further processing.
4. Wash and pack	4.1. Chilled clean product is size graded and packed or further processed 4.2. Identification and traceability of product is maintained.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

- cleaning and maintaining a hygienic workplace
- communicating orally to give and receive information
- handling cephalopod molluscs safely and hygienically
- identifying signs of spoilage and common defects, diseases and parasites for squid, cuttlefish and octopus
- identifying species and location of body parts (e.g. gills, guts, beak, head, fins and mouth mass)
- safely using equipment, such as knives, tumbling machine, skinning machine and cooking equipment.

Literacy skills used for:

- interpreting enterprise procedures
- interpreting productivity and yield specifications.

Numeracy skills used for:

- interpreting and applying size grading
- interpreting weighing scales.

Required knowledge

- application of enterprise OHS standards in regard to cleaning squid, cuttlefish and octopus
- food safety procedures and regulations that apply when handling and storing squid, cuttlefish and octopus
- personal, workplace and product hygiene principles
- enterprise quality system procedures addressing customer specifications, product identification and traceability
- safe storage and handling of food-grade chemicals
- spoilage pattern and common defects, diseases and parasites for squid, cuttlefish and octopus.

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: • meet enterprise yield and cleaning rates consistently • follow the enterprise food safety program • hygienically clean squid, cuttlefish or octopus to enterprise specifications in readiness for further processing • recognise species, identify key parts of the body (e.g. gills, guts, beak, head, fins and mouth mass) • work safely following enterprise OHS procedures. Assessment must confirm knowledge of: • common squid, cuttlefish and octopus defects, diseases and parasites • enterprise safe work practices, quality and food safety requirements relevant to processing squid, cuttlefish and octopus • spoilage pattern of cephalopod molluscs.
Context of and specific resources for assessment	Assessment is to be conducted at the workplace or in a simulated work environment. Resources may include: • cutting knife • fish cleaning tubs, clean fish tubs and running potable water • product, including at least one (1) octopus and one (1) squid • weighing scales.
Method of assessment	The following assessment methods are suggested: • demonstration • oral questions.
Guidance information for	This unit may be assessed holistically with other units

EVIDENCE GUIDE**assessment**

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:

- business or workplace operations, policies and practices
- correct marketing names and labelling
- environmental hazard identification, risk assessment and control
- food safety/Hazard Analysis Critical Control Point (HACCP), hygiene and temperature control along chain of custody and Australian Quarantine Inspection Service (AQIS) Export Control (Fish) orders
- OHS hazard identification, risk assessment and control.

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 safety 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,

RANGE STATEMENT	
	including manual handling, and the handling and storage of hazardous substances • safe systems and procedures for the protection of people in the workplace • the appropriate use, maintenance and storage of PPE.
<i>Food safety and hygiene regulations and procedures</i> may include:	• AQIS Export Control (Fish) orders • Australian Shellfish Sanitation program • chain of custody (temperature and contamination control) • equipment design, use and maintenance • HACCP • hygiene and sanitation requirements • location, construction and servicing of seafood premises • Primary Products Standard and the Australian Seafood Standard (voluntary) • requirements set out in Australian and New Zealand Food Authority (ANZFA) Food Standards Code.
<i>ESD principles</i> may include:	• controlling effluents, chemical residues, contaminants, wastes and pollution • improving energy efficiency • increasing use of renewable, recyclable and recoverable resources • minimising noise or odour emissions • reducing emissions of greenhouse gases • reducing energy use • reducing use of non-renewable resources • undertaking environmental hazard identification, risk assessment and control • using and recycling of water, and maintaining water quality.
<i>PPE</i> may include:	• gloves, mitts or gauntlets, and protective hand and arm covering • insulated protective clothing for freezers or chillers and refrigeration units • non-slip and waterproof boots (gumboots) or other safety footwear • protective hair, beard and boot covers • uniforms, overalls or protective clothing (e.g. mesh and waterproof aprons).

RANGE STATEMENT	
Equipment may include:	• cutting bench • knives • skinning machine • tumble machine or box.
Specifications may relate to:	• boiled • eyes, skeleton, beak, mouth muscle mass • finger pack • fresh • frozen • ink sac • pack size (e.g. 5 kg, 10 kg) • pickled • size grade • tubes, tentacles and fins.
Species may include:	• cuttlefish species • octopus species • squid species.

Unit Sector(s)

Unit sector	Seafood processing
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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