



Australian Government

Department of Education, Employment and Workplace Relations

SFIPROC503C Analyse seafood packaging requirements

Release: 1

SFIPROC503C Analyse seafood packaging requirements

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit of competency involves analysing the role that packaging plays in the marketability of seafood to consumers or commercial customers and in nominating packaging solutions which maximise marketability while conforming to particular product requirements. The unit includes consideration of factors which impact on the choice of packaging media, including characteristics of closure systems, print processes and inks, pre-packaging operations required and an evaluation of post-packaging operations, including handling, warehousing and distribution considerations. No licensing, legislative, regulatory or certification requirements apply to this unit at the time of publication.
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Application of the Unit

Application of the unit	All enterprise or workplace procedures and activities are carried out according to <i>relevant government regulations, licensing and other compliance requirements</i>, including <i>food safety and hygiene regulations and procedures</i> and <i>ecologically sustainable development (ESD) principles</i>.
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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. Determine market perceptions to a suitable range of packaging forms	1.1. Sales data is analysed to determine market sensitivities to particular packaging forms. 1.2. Analysis of results is used to identify preferred packaging form. 1.3. Preferred packaging form is assessed for consistency with product specification and/or statutory requirements.
2. Analyse the <i>characteristics of packaging</i> forms	2.1. The <i>physical barrier and inertness</i> characteristics of packaging materials are analysed. 2.2. The <i>analysis of materials</i> is compared to product specifications to determine appropriate solutions. 2.3. <i>Closure systems</i> are proposed which conform to product specification, tamper resistance requirements and customer preference. 2.4. Print processes and inks are nominated according to product specification. 2.5. Processes involved in <i>pre-packaging</i> are evaluated to determine equipment and/or resource requirements. 2.6. A packaging solution for the nominated product is formulated for approval.
3. Implement packaging solutions for nominated products	3.1. A plan for the implementation of the packaging solution is developed. 3.2. Processing plans are modified or adjusted to incorporate new packaging requirements.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE
This section describes the skills and knowledge required for this unit.
Required skills
- collecting, treating and disposing of waste generated by packaging operations - communicating with stakeholders, including customers, work teams and management - controlling temperature to ensure requirements for packaging materials and/or

REQUIRED SKILLS AND KNOWLEDGE

- packaged product are being met
- determining logistics for the physical movement of packaging materials and packaged product
 - developing packaging schedules
 - giving attention to detail
 - identifying occupational health and safety (OHS) hazards, carrying out risk assessment and applying hierarchical controls
 - locating, interpreting and applying relevant information to determine preferred packaging forms
 - planning
 - processing requirements, including quality and legal requirements for packaged product, identification of weight, date codes and other labelling requirements, printing standards and documentation
 - solving problems.

Literacy skills used for:

- compiling reports
- preparing detailed procedures and specifications
- preparing technical reports
- reading and interpreting food standards and other technical standards
- reading and interpreting production specifications
- reading and interpreting technical specifications.

Numeracy skills used for:

- calculating production data
- estimating costs
- estimating volume
- formulating design criteria
- recording production data.

Required knowledge

- identification of packaging requirements from product specifications
- packaging equipment purpose and operation, including the operating principles of common packaging equipment, such as fill and seal, cartoning, labelling, vacuum sealing, heat shrink wrapping and/or palletising
- purpose and principles of packaging methods
- relationships between packaging methods or processes and other processing operations
- risk of product contamination from incorrect use and/or storage of packaging and packaging consumables

REQUIRED SKILLS AND KNOWLEDGE

- stacking or packaging specifications, procedures and operating parameters.

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: - determine the packaging requirements for seafood product and to propose solutions which satisfy the range of technical and regulatory requirements. Assessment must confirm knowledge of: - costings for new packaging methods - packaging parameters from product specifications - packaging specifications, control points and operating parameters - load-shifting equipment requirements - management of food safety requirements - OHS requirements - printing, labelling and/or marking requirements - relevant protective clothing and/or equipment - the physical packaging, packing and stacking equipment requirements - treatments for the disposal of wastes generated by packaging operations.
Context of and specific resources for assessment	Assessment may be conducted in the workplace or in a simulated work environment. Resources may include: - access to enterprise expertise in production, engineering and costing - access to off-site facilities to view alternative packaging processes - enterprise policy relating to the control and disposal of wastes - enterprise product specifications - food safety and other relevant technical standards - HACCP plan

EVIDENCE GUIDE	
	• OHS policy and procedures • packaging and labelling regulations and/or requirements.
Method of assessment	The following assessment methods are suggested: • project (work or scenario based) • workplace documentation • written or oral questions.
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.	
<i>Relevant government regulations, licensing and other compliance requirements</i> may include:	• ecologically sustainable development (ESD) principles, environmental hazard identification, risk assessment and control • food safety, Hazard Analysis Critical Control Point (HACCP), hygiene and temperature control along chain of custody • imports quarantine and inspection, and importing approved arrangements for Australian Quarantine Inspection Service (AQIS), Australian Customs Service (ACS) and Biosecurity Australia (BA) • OHS hazard identification, risk assessment and control • product quality assurance: • correct naming and labelling (e.g. country of origin, Australian Fish Names Standard and eco-labelling) • correct quantities, sizes, other customer requirements

RANGE STATEMENT	
	• third-party certification (e.g. Australian Grown and ISO 14001:2004 Environmental management systems).
<i>Food safety and hygiene regulations and procedures</i> may include:	• Australian Shellfish Sanitation program • display, packaging and sale of food, including seafood and aquatic products • equipment design, use, cleaning and maintenance • exporting requirements, including AQIS Export Control (Fish) orders • handling and disposal of condemned or recalled seafood products • HACCP, food safety program, and other risk minimisation and quality assurance systems • location, construction and servicing of seafood premises • people, product and place hygiene and sanitation requirements • Primary Products Standard and the Australian Seafood Standard (voluntary) • processing, further processing and preparation of food, including seafood and aquatic products • product labelling, tracing and re-call • receipt, storage and transportation of food, including seafood and aquatic products • requirements set out in Australian and New Zealand Food Authority (ANZFA) Food Standards Code and state and territory food regulations • temperature and contamination control along chain of custody.
<i>ESD principles</i> may include:	• controlling the use and recycling of water, and managing water quality and quantity • increasing use of renewable, recyclable and recoverable resources • managing environmental hazard identification, risk assessment and control • managing imported products quarantine and inspection, facility biosecurity, translocation of livestock and genetic material, and health certification • managing stock health and welfare, especially

RANGE STATEMENT	
	for handling, holding, transport and slaughter • managing, controlling and treating effluents, chemical residues, contaminants, wastes and pollution • minimising noise, dust, light or odour emissions • planning environmental and resource efficiency improvements • preventing genetically modified organisms and live cultured or held organisms from escaping into environment • reducing emissions of greenhouse gases • reducing use of non-renewable resources • reducing energy use and introducing alternative energy sources.
<i>Characteristics of packaging</i> may include:	• cost-effectiveness • decoration • ease of use • label content • tamper proof • type: • aluminium • co-extruded structures • flexible plastics • glass • laminated • paper and board • recycled or reused materials • regenerated cellulose • rigid plastics • steel.
<i>Physical barriers and inertness</i> may include:	• chemical inertness • gas transmission rate • lipid resistance • water vapour transmission rate.
<i>Analysis of materials</i> may include consideration of:	• impact strength • folding resistance • light stability • recyclability of wastes • special equipment requirements

RANGE STATEMENT	
	• tear strength • temperature tolerance • tensile strength.
Closure systems may include:	• crown cap • plug seal • seals: • adhesive • heat • pressure • wrap: • shrink • stretch.
Pre-packaging may include:	• aesthetic or decorative treatments • chilling • counting • freezing • in-pack heat treatment • maturation • retorting • volume dispensing • weighing.

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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