



Australian Government

Department of Education, Employment and Workplace Relations

SFIPROC602C Plan and manage seafood and related product concept development

Release: 1

SFIPROC602C Plan and manage seafood and related product concept development

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit of competency involves the activities needed to determine the feasibility, or otherwise, of a seafood product concept and the development of concepts to the stage where objective judgements can be made regarding viability. 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> .
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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. Identify and prioritise new seafood product concepts	1.1. Product concept <i>ideas</i> are sourced and prioritised. 1.2. <i>Priorities for product concept development</i> are agreed and <i>authority to proceed</i> secured. 1.3. Opportunities to <i>improve product concept planning</i> are identified and implemented.
2. Identify constraints to product concept development	2.1. <i>Constraints</i> to product concept development are identified and solutions developed with staff and customers to optimise performance. 2.2. Strategies to overcome constraints are identified, agreed to by customers and relevant personnel, and implemented.
3. Manage seafood product concept development to achieve set objectives	3.1. Methods and processes utilised in the development of product concept are recorded accurately. 3.2. Integrity of product concept is managed to ensure conformance with statutory requirements. 3.3. Ingredients used in product concept development are fit for intended commercial processes. 3.4. Staff skills are evaluated against product concept plan requirements and training and support provided, where necessary. 3.5. Results of managing product concept developments are made available to <i>interested parties</i> within agreed timeframes. 3.6. Documentation relating to product concept development is accurate and complete. 3.7. Broad costs are estimated based on trial use of raw materials, estimated yields and ingredients.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE
This section describes the skills and knowledge required for this unit.
Required skills
- collecting, recording and analysing data - communicating with work teams and/or management - conducting production trials - costing - interpreting regulations, standards, sales and production information

REQUIRED SKILLS AND KNOWLEDGE

- planning
- prioritising tasks and giving appropriate attention to detail
- solving problems
- developing specifications
- training staff.

Oral and written workplace communication skills used for:

- communicating results to interested groups
- compiling reports
- preparing specifications or procedures
- reading and interpreting information
- recording data.

Numeracy skills used for:

- calculating production data
- compiling feasibility data
- developing pricing data.

Required knowledge

- food and other relevant legislation applicable to the product
- food handling and storage systems
- occupational health and safety (OHS) requirements
- product development methodology
- quality systems and Hazard Analysis Critical Control Point (HACCP).

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:

- perform tasks necessary to take a product concept through the development stages which enable decisions to be taken regarding commercial viability, and to identify factors which will impact on routine production should the concept be adopted.

Assessment must confirm knowledge of:

- analysis techniques relevant to production and/or process viability
- enterprise guidelines for new product development
- enterprise production capacity and capability
- Food Business Classification criteria relating to any change of risk status
- food safety requirements
- relevant standards which may impact on the development of a food product.

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 costing, accounting, production and/or engineering
- access to equipment and/or facilities relevant to testing or trialling concepts
- enterprise processing and/or production specifications
- food safety and other relevant standards
- historical production data and records as appropriate.

Method of assessment

The following assessment methods are suggested:

- project (work or scenario based)
- workplace documents such as data, calculations, reports

EVIDENCE GUIDE

- written or oral questions.

EVIDENCE GUIDE**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:

- ecologically sustainable development (ESD) principles, environmental hazard identification, risk assessment and control
- fisheries or aquaculture regulations, permits, licences, quotas, catch restrictions and other compliance requirements, including:
 - Australian Exclusive Economic Zone
 - international treaties and agreements
- food safety, 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)
- business or workplace operations, policies and practices:
 - commercial law, including fair trading and trade practices
 - consumer law
 - corporate law, including registration, licensing and financial reporting
 - disability policies and practices
 - equal opportunity, anti-discrimination and sexual harassment
 - industrial relations and awards, individual employment contracts and share of catch

RANGE STATEMENT

	- agreements - jurisdictional variations - superannuation - taxation - trade practices - warnings and dismissals - worker's compensation - 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 and other customer requirements - third-party certification (e.g. Australian Grown and ISO 14001:2004 Environmental management systems).
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RANGE STATEMENT	
<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 recall • 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>Ideas</i> may be derived from:	• competitors • conferences • customers (e.g. internal or external) • literature searches • product benchmarking • recipes • trade shows and exhibitions.
<i>Priorities for product concept development</i> may be influence by:	• management • marketing feedback • resource availability • sales.
<i>Authority to proceed</i> may come from:	• business partners • customers

RANGE STATEMENT	
	• enterprise board • senior management.
Improve product concept planning through:	• costs • output • quality • timing.
Constraints may include availability and/or performance of:	• costs • equipment • importing country requirements • personnel • product • raw materials • regulation/legislation • skills.
Interested parties may represent:	• accounting • customers and suppliers • engineering • marketing • packaging • production • quality • sales.

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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