

Modification history

Release	Comments
Release 1	This version released with SFI Seafood Industry Training Package Version 1.0.

SFIPRO101	Clean fish
Application	<p>This unit of competency describes the skills and knowledge required to clean fish in a commercial environment. It includes the ability to prepare and clean work area, remove scales, gill and guts from fish and store or display product.</p> <p>The unit applies to individuals who undertake routine tasks in cleaning and preparing fish in a seafood processing environment under the direction of a supervisor.</p> <p>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.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at this time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Seafood Processing (PRO)

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 work area	1.1 Confirm fish cleaning work instructions and productivity requirements with supervisor 1.2, Select and fit personal protective equipment according to workplace health and safety and food safety requirements 1.3 Clean work area before commencing and maintain hygienic conditions according to food safety requirements 1.4 Inspect and identify fish for any signs of spoilage, defects and parasites and set aside
2. Clean fish	2.1 Use cleaning equipment to clean and prepare fish to work instructions and workplace health and safety requirements 2.2 Remove scales leaving skin undamaged, and rinse the fish free of loose scales in potable water 2.3 Remove gills and guts without cutting into the flesh, and rinse the fish free of loose debris in potable water 2.4 Place fish parts into correct container for further processing or disposal 2.5 Ensure fish cleaning meets productivity and quality requirements
3. Finalise fish cleaning activities	3.1 Display or store cleaned fish according to work instructions 3.2 Report problems with fish cleaning activities to supervisor 3.3 Maintain identification and traceability of product by use of accurate and compliant labelling

Foundation Skills	
<i>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.</i>	
Skill	Description
Reading	<ul style="list-style-type: none"> • Check information for labelling • Interpret and follow workplace quality, food safety and hygiene procedures
Writing	<ul style="list-style-type: none"> • Record product information on paper based and electronic media
Numeracy	<ul style="list-style-type: none"> • Count daily tallies of cleaned fish
Navigate the world of work	<ul style="list-style-type: none"> • Ask questions to clarify understanding or seek further information
Interact with others	<ul style="list-style-type: none"> • Communicate and report workplace activity and safety information to relevant personnel
Get the work done	<ul style="list-style-type: none"> • Maintain quality specifications for different types of fish species

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
SFIPRO101 Clean fish	SFIPROC101C Clean fish	Updated to meet Standards for Training Packages Prerequisite removed	Equivalent unit

Links
Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273

TITLE	Assessment requirements for SFIPRO101 Clean fish
Performance Evidence	
<p>An individual demonstrating competency must satisfy all the elements and performance criteria of this unit. There must be evidence that the individual has cleaned fish in a commercial fish processing environment on at least one occasion including:</p> <ul style="list-style-type: none"> • cleaning and maintaining a hygienic workplace • communicating with supervisor to clarify work instructions and productivity requirements • selecting, fitting and using personal protective equipment (PPE) • handling fish and fish cleaning equipment safely and hygienically • identifying signs of spoilage and common fish defects, diseases and parasites • cleaning a minimum of twelve fish, including flat and round fish or fish of different sizes including the removal of scales, gills and guts • displaying or storing cleaned fish with correct labelling • reporting problems to supervisor • applying quality, food safety and hygiene and health and safety requirements when cleaning fish. 	
Knowledge Evidence	
<p>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:</p> <ul style="list-style-type: none"> • personal, workplace and product hygiene principles that apply when cleaning fish in a commercial fish processing facility • food safety procedures and regulations that apply when handling and storing fish • fish species and fish parts, including gills, gonads, scales, roe, kidneys and swim bladder • spoilage pattern and common fish defects, diseases and parasites for species being cleaned • health and safety requirements when using knives, cutting equipment and lifting and handling boxes of fish and fish products • safe manual handling techniques used for cleaning fish in minimising the risk of repetitive, forceful, constrained or awkward postures • workplace quality system procedures addressing customer or productivity specifications, fish identification and traceability. 	
Assessment Conditions	
<p>Assessment of this unit of competency must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • skills must be demonstrated in a seafood processing workplace or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • PPE • cleaning materials and equipment • a range of knives and cutting tools and fish cleaning related equipment • fish to be cleaned • running cold potable water • specifications: <ul style="list-style-type: none"> • work instructions and workplace procedures for cleaning fish that includes advice on quality, food safety, health and safety and environmental requirements • relationships: <ul style="list-style-type: none"> • interactions with supervisor. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
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