

Modification history

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

SFIPRO106	Work with knives
Application	<p>This unit of competency describes the skills and knowledge required to sharpen, use and maintain knives.</p> <p>The unit applies to individuals who use knives to undertake routine fish preparation tasks within a seafood processing facility, wholesale or retail outlet 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 the 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. Sharpen knives	1.1 Select, fit and use the required personal protective equipment 1.2 Sharpen knives according to workplace procedures 1.3 Use steel to maintain bevel edge on knives
2. Work safely with knives	2.1 Use knives according to workplace procedures, food safety and workplace health and safety procedures 2.2 Use appropriate knife for the particular processing task 2.3 Check product as it is cut, to ensure that the knife is sharp enough to provide a consistently smooth cut surface
3. Maintain knives and associated equipment	3.1 Maintain knives in a safe and hygienic state 3.2 Use and maintain knife sharpening equipment safely and hygienically 3.3 Report problems with knives and safety hazards to supervisor

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"> Interpret and follow workplace quality, food safety and hygiene procedures for working with knives
Oral communication	<ul style="list-style-type: none"> Use industry standard terminology to describe different types of knives and their uses
Navigate the world of work	<ul style="list-style-type: none"> Understand tasks and responsibilities required for performing own role in the workplace
Get the work done	<ul style="list-style-type: none"> Maintain a clean and hazard free work area

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
SFIPRO106 Work with knives	SFIPROC106B Work with knives	Updated to meet Standards for Training Packages Amendments to performance criteria for clarity and better reflect level of complexity	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 SFIPRO106 Work with knives
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 safely used knives in a commercial seafood environment on at least one occasion including:</p> <ul style="list-style-type: none"> • using a sharpening stone to sharpen knives • using a steel to maintain the bevel edge on a knife • using knives safely • identifying when knives require sharpening • using appropriate knife to clean, gut, gill, fillet and slice fish • maintaining knives and sharpening equipment • reporting equipment and safety issues to supervisor • applying workplace health and safety and food safety requirements. 	
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"> • principles of sharpening a knife • impact of a sharp knife on speed of filleting and yield of fillet • impact of incorrectly sharpened knives on the appearance of fillets • impact of incorrectly sharpened, stored and maintained knives on personal safety • type and purpose of knife sharpening equipment • type, shape and purpose of knives used to clean, gut, gill, fillet and slice fish • workplace health and safety requirements in regard to sharpening, using and maintaining knives. 	
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"> • range of knives designed for different work functions • sharpening equipment • blunt knives to be sharpened • specifications: <ul style="list-style-type: none"> • workplace procedures relevant to using knives and includes advice on food safety and health and safety requirements. <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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