

Modification history

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

SFIPRO301	Monitor hygiene and sanitation requirements
Application	<p>This unit of competency describes the skills and knowledge required to implement and monitor the hygiene and sanitation requirements for seafood processing, wholesaling and retailing operations. It includes the ability to respond to hygiene and sanitation issues.</p> <p>The unit applies to individuals who are responsible for overseeing hygiene and sanitation procedures in a seafood processing facility, wholesale or retail outlet.</p> <p>All work must be carried out to comply with workplace procedures, according to state/territory health and safety, food safety 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	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. Implement hygiene and sanitation requirements	1.1 Communicate hygiene and sanitation regulatory and workplace requirements to other process workers 1.2 Ensure understanding of employer and employee responsibilities and obligations to achieve hygiene and sanitation compliance
2. Monitor hygiene and sanitation practices	2.1 Observe workplace hygiene and sanitation practices to verify compliance with workplace and regulatory requirements 2.2 Report hygiene and sanitation practices requiring improvement as part of continuous improvement to relevant personnel 2.3 Evaluate impact on hygiene and sanitation monitoring on product and processing operations
3. Respond to hygiene and sanitation problems	3.1 Investigate hygiene and sanitation issues and/or causes of contamination 3.2 Take corrective action to respond to hygiene and sanitation problems and/or eliminate contamination 3.3 Follow up on recommended action arising from the investigation to ensure reinforcement and document outcomes according to workplace procedures

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 workplace procedures and hygiene and sanitation legislative requirements
Interact with others	<ul style="list-style-type: none"> Select and use appropriate terminology when communicating with personnel
Get the work done	<ul style="list-style-type: none"> Identify sources of chemical, biological and physical contamination

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
SFIPRO302 Monitor hygiene and sanitation requirements		New unit	No 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
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TITLE	Assessment requirements for SFIPRO301 Monitor hygiene and sanitation requirements
Performance Evidence	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit. There must be evidence that the individual has implemented and monitored hygiene and sanitation requirements on at least one occasion including:</p> <ul style="list-style-type: none"> • communicating hygiene and sanitation requirements • observing hygiene and sanitation practices to ensure compliance with workplace and regulatory requirements • reporting on non-compliance • taking corrective and follow up action in responding to hygiene and sanitation problems. 	
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"> • regulatory and workplace hygiene and sanitation requirements • regulatory and commercial implications of inadequate control of hygiene and sanitation • employer and employee responsibilities and obligations regarding hygiene and sanitation • purpose of hygiene and sanitation monitoring relevant to seafood processing • workplace procedures to conduct a hygiene and sanitation investigation • practices used to eliminate contamination. 	
Assessment Conditions	
<p>Assessment of skills 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 seafood processing, wholesale or retail workplace or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • resources on hygiene and sanitation control • hygiene and sanitation monitoring recording system • specifications: <ul style="list-style-type: none"> • workplace procedures for workplace hygiene and sanitation control • relationships: <ul style="list-style-type: none"> • interactions with other workers. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273