

Modification history

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

SFIPRO302	Handle and pack sashimi-grade fish
Application	<p>This unit of competency describes the skills and knowledge required to handle and pack sashimi-grade fish. It includes the ability to handle fish individually with special care to ensure that the flesh is suitable for slicing as sashimi.</p> <p>The unit applies to individuals who handle sashimi-grade fish for domestic and export trade in a fish processing facility</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. Receive fish	1.1 Receive whole fish and ensure it is not damaged or bent 1.2 Store fish under chilled, hygienic conditions to prevent damage
2. Grade fish	2.1 Inspect fish visually for defects, diseases and parasites and set aside defective fish for other uses or markets 2.2 Grade selected fish by visual inspection according to sashimi-grade criteria and workplace procedures 2.3 Set aside fish that fail to meet sashimi-grade criteria for other uses or markets
3. Wipe and chill fish	3.1 Wipe clean sashimi-grade fish of any slime 3.2 Remove any ice within the body cavity and replace with potable ice sealed in plastic bags to ensure that the temperature of the fish meets food regulations
4. Pack fish	4.1 Weigh, pack and label cleaned fish for transport to meet the workplace and regulatory requirements of the transport company, domestic customer or the importing country 4.2 Maintain identification and traceability of product according to workplace food safety program

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 sashimi-grade criteria check information on labels
Writing	<ul style="list-style-type: none"> record product identification and traceability information when packing sashimi-grade fish on paper based and electronic media
Navigate the world of work	<ul style="list-style-type: none"> interpret and follow regulatory requirements and seek clarification or other assistance when required
Get the work done	<ul style="list-style-type: none"> maintain hygiene standards and wear required personal protective equipment maintain quality specifications for handling and packing sashimi-grade fish

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
SFIPRO302 Handle and pack sashimi-grade fish	SFIPROC302C Handle and pack sashimi-grade fish	Updated to meet Standards for Training Packages	E

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 SFIPRO302 Handle and pack sashimi-grade fish
Performance Evidence	
<p>A person demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit. There must be evidence that the individual has handled and packed sashimi-grade fish on at least one occasion including:</p> <ul style="list-style-type: none"> • hygienic handling and storage of sashimi-grade fish • grading sashimi-grade fish against criteria • identifying signs of defects, disease and parasites in sashimi-grade fish • assessing, packaging and labelling at least twelve sashimi-grade fish • weighing, measuring and recording length of fish for packaging purposes • applying quality, food safety and regulatory 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"> • workplace health and safety requirements for the lifting of heavy loads and/or operating material handling equipment • workplace quality system procedures and regulatory requirements addressing customer specifications, product identification and traceability and transport • food safety procedures and regulations that apply when handling and storing species to be packed for sashimi • personal, workplace and product hygiene principles for handling and packing sashimi-grade fish • spoilage patterns and common defects, disease and parasites of species packed for sashimi • sashimi-grade criteria. 	
Assessment Conditions	
<p>Assessment of the skills in 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 an area for the handling of sashimi-grade fish in a seafood processing workplace or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • cutting knife • fish that are at sashimi-grade as well as fish that are not at the grade • labels • packaging material • scales • specifications: <ul style="list-style-type: none"> • workplace procedures for processing sashimi-grade fish includes advice on quality, 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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