

**Modification history**

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

SFIPRO401	Evaluate a batch of seafood
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to evaluate seafood product. It includes the ability to identify the features of seafood species to determine both scientific and correct marketing names, take samples, determine spoilage, estimate yields and develop quality profiles.</p> <p>The unit applies to individuals who are responsible for identifying and evaluating batches of seafood in seafood processing facilities.</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>
<b>Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	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. Identify seafood species	1.1 Identify seafood species using anatomical and other features and characteristics 1.2 Recognise species by scientific and marketing names 1.3 Quantify edible and/or useable portions in terms of flavour, texture and ease of eating characteristics known to exist in the species and/or the requirements of the product specification
2. Sample a batch of seafood for sensory evaluation	2.1 Establish the type and quantity of seafood to be sampled 2.2 Remove samples from the batch and forward for evaluation according to workplace sampling plan
3. Evaluate seafood to determine presence of spoilage	3.1 Assess sensory, chemical and/or microbiological indicators to determine spoilage factors present in the batch of seafood 3.2 Determine the relationship between the quality profile required and the processing needed for the batch
4. Develop a quality profile for the batch using a scoring system	4.1 Develop a quality profile for the batch of seafood according to the workplace score system criteria 4.2 Use consistent terminology in the profile and the workplace score system criteria
5. Estimate yields and productivity for a batch of seafood	5.1 Estimate projected yield from the batch according to end-product specifications 5.2 Determine the productivity potential of the batch using end-product specifications and/or processing guidelines
6. Initiate action for the batch of seafood according to its quality profile	6.1 Determine a destination for the batch of seafood according to the processing requirements and quality profile of the batch 6.2 Assess results of evaluation against vendor self-assessment criteria, where appropriate, and record and report results 6.3 Process documentation relating to the batch 6.4 Adjust vendor assessment criteria as required

<b>Foundation Skills</b>	
<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>	
<b>Skill</b>	<b>Description</b>
Reading	<ul style="list-style-type: none"> <li>• Interpret product specifications and quality criteria</li> <li>• Match scientific names with common names of seafood</li> <li>• Identify and trace product</li> </ul>
Writing	<ul style="list-style-type: none"> <li>• Complete complex forms</li> <li>• Record and report seafood sampling results and rectifications using correct technical vocabulary</li> <li>• Access, navigate and enter detailed information about seafood samples</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>• Verify supplier/vendor information</li> </ul>
Interact with others	<ul style="list-style-type: none"> <li>• Use active listening, observational and questioning techniques to confirm information about seafood batch quality</li> </ul>

<b>Unit Mapping Information</b>			
<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
SFIPRO401 Evaluate a batch of seafood	SFIPROC401C Evaluate a batch of seafood	Updated to meet Standards for Training Packages Minor amendments to elements and performance criteria for clarity	Equivalent unit

<b>Links</b>	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273">https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273</a>
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<b>TITLE</b>	<b>Assessment requirements for SFIPRO401 Evaluate a batch of seafood</b>
<b>Performance Evidence</b>	
<p>An individual demonstrating competency must satisfy all the elements and performance criteria of this unit. There must be evidence that the individual has evaluated a batch of seafood on at least one occasion including:</p> <ul style="list-style-type: none"> <li>• identifying and tracing product</li> <li>• assessing seafood quality against a product specification</li> <li>• identifying stages of deterioration and presence of contaminants</li> <li>• developing a quality profile for a batch</li> <li>• estimating yield, productivity and/or volumes</li> <li>• determining purpose for a batch of seafood.</li> <li>• refining vendor assessment criteria.</li> </ul>	
<b>Knowledge Evidence</b>	
<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"> <li>• scientific, nationally and internationally accepted marketing names and terms for seafood species, including: <ul style="list-style-type: none"> <li>• Australian Fish Names Standard AS 5300-2015</li> <li>• Codex Alimentarius Commission, international and national food standards</li> </ul> </li> <li>• sampling techniques for batches of seafood</li> <li>• sensor methods using a scoring system for evaluating seafood</li> <li>• factors affecting yield</li> <li>• productivity derived from a range of processing options and final product specifications.</li> </ul>	
<b>Assessment Conditions</b>	
<p>Assessment of this unit of competency must take place under the following conditions:</p> <ul style="list-style-type: none"> <li>• physical conditions: <ul style="list-style-type: none"> <li>• skills must be demonstrated in a seafood processing workplace or an environment that accurately represents workplace conditions</li> </ul> </li> <li>• resources, equipment and materials: <ul style="list-style-type: none"> <li>• laboratory facilities</li> <li>• workplace sampling plan</li> <li>• customer requirements</li> <li>• product specifications</li> <li>• range of product for evaluation</li> <li>• resources for identifying seafood species</li> </ul> </li> <li>• specifications: <ul style="list-style-type: none"> <li>• workplace procedures for evaluating seafood.</li> </ul> </li> </ul> <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
<b>Links</b>	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273">https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273</a>