

Modification history

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

SFISTR202	Receive and distribute product
Application	<p>This unit of competency describes the skills and knowledge required to receive, prepare and distribute seafood product. It includes the ability to weigh and pack seafood to customer specifications, undertake basic quality control and fill in labels and forms required for product distribution.</p> <p>The unit applies to individuals who work under general supervision and undertake routine tasks in receiving, packing and distributing fresh, frozen or live seafood at seafood cooperatives and other businesses where product is accepted weighed and packed for distribution.</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. Error! Use the Home tab to apply AFSA AR Code to the text that you want to appear here.</p>
Prerequisite Unit	Nil
Unit Sector	Seafood Storage (STR)

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 product	1.1 Fit and use personal protective equipment and clean workplace according to food safety and health and safety requirements before receiving product 1.2 Check product to be received against the specification for the species before weighing 1.3 Inspect product visually for any signs of spoilage, defects and parasites, and set aside and notify supervisor or relevant personnel of defective product 1.4 Weigh accepted product allowing for drainage of liquid from fresh product and record weight 1.5 Check and record identification and traceability of product 1.6 Check and record the temperature of fresh and frozen product, and take action to maintain temperature at level required to meet food safety regulations or to sustain live product

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
2. Prepare product for distribution	2.1 Prepare product according to customer specifications and food safety requirements 2.2 Set aside damaged and defective product for disposal by relevant personnel 2.3 Package product to customer specifications, ensuring that the requirements of the transport company and relevant food regulations are met 2.4 Check product packaging to ensure the product temperature remains at the required level until product is received by customer, taking into account possible delays that may occur 2.5 Apply appropriate product packaging to live product to ensure that product remains alive during distribution 2.6 Maintain the wellbeing of live product to ensure that it will remain alive until received by customer 2.7 Label product according to relevant food regulations, ensuring that original identification of the product can be easily established
3. Distribute product	3.1 Complete and file appropriate dispatch forms for product taken to or collected by transport company 3.2 Measure and record temperature of fresh and frozen product before final dispatch to ensure compliance with food safety regulations 3.3 Measure and record temperature and water quality of live produce 3.4 Notify customer of the time and place of product delivery and advise of consignment number or other means of identifying product

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
Numeracy	<ul style="list-style-type: none"> Calculate extensions of weight and price to give an accurate price of product interpret the reading of a thermometer
Reading	<ul style="list-style-type: none"> Identify requirements from basic order forms, customer and workplace specifications
Navigate the world of work	<ul style="list-style-type: none"> Take steps to develop skills and knowledge of seafood products
Interact with others	<ul style="list-style-type: none"> Select and use appropriate terminology when communicating with personnel and customers
Get the work done	<ul style="list-style-type: none"> Use digital technologies including calculator and electronic scales

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
SFISTR202 Receive and distribute product	SFISTOR202C Receive and distribute product	Updated to meet Standards for Training Packages	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 SFISTR202 Receive and distribute product
Performance Evidence	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria of this unit. There must be evidence that the individual has completed tasks in receiving, preparing and distributing seafood product on at least one occasion including:</p> <ul style="list-style-type: none"> • preparing the workplace and self before receiving stock • assessing quality of product against a company specification, when received at the workplace • conducting a visual inspection of product for any signs of spoilage, defects and parasites on receiving stock • weighing and recording product details • complying with required food regulations and workplace procedures • labelling product • handling and packing product safely and hygienically • arranging for distribution by road, ship, rail or air • monitoring, measuring and recording temperature of product • notifying customer of product delivery details. 	
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"> • common damage, defects, diseases, parasites for species • degree of freshness and spoilage pattern for the species • features of seafood or other aquatic species in accordance with Australian Fish Names Standard AS 5300-2015 and product types • product packaging requirements for live seafood product • safe procedures for manual handling and load shifting seafood product • labelling and recording requirements for packing and distributing seafood product • relevant legislation relating to receiving and distributing seafood product: • food safety and hygiene procedures including: <ul style="list-style-type: none"> • temperature measurement and control • hygienic handling and preparation of seafood • personal and workplace hygiene. 	

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 distribution workplace setting or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • personal protective equipment • calculator • fish tubs • fresh, frozen and live seafood product, including at least two species of fish, crustaceans and molluscs • ice, live seafood storage tanks and packaging material • scales • thermometer or temperature recording devices • product packaging and labels • dispatch forms • specifications <ul style="list-style-type: none"> • customer specifications for product order • workplace procedures for receiving and distributing seafood product, including advice on food safety and work health and safety requirements • relationships: <ul style="list-style-type: none"> • interactions with customer and relevant personnel. <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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