

Modification history

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

SFISTR203	Assemble and load refrigerated product
Application	<p>This unit of competency describes the skills and knowledge required to assemble and load refrigerated seafood product onto a transport unit. It includes the ability to undertake basic quality control, weigh and transfer product from a refrigerated unit into transport unit. Collect and check records and consignment documentation.</p> <p>The unit applies to individuals who undertake routine tasks in transferring seafood product from fishing vessels, packing facilities or other production facilities onto a transport vehicle, rail or air freight 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 and environmental regulations, legislation and standards that apply to the workplace. Licences may be required if operating load-shifting equipment.</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. Prepare transport unit	1.1 Receive and confirm work instructions for product loading requirements with supervisor 1.2 Check transport unit is clean, refrigeration or insulation is operational and ready to accept refrigerated product
2. Assemble and check product	2.1 Select, check and fit personal protective equipment according to food safety and health and safety requirements 2.2 Check product temperature and labelling are accurate 2.3 Assemble product and palletise before unloading, ensuring that product temperature is not compromised 2.4 Weigh product and record weight according to workplace procedures 2.5 Re-ice product after weighing to ensure correct temperature
3. Load product	3.1 Transfer frozen product immediately from refrigerated storage into a refrigerated transport unit, in a manner that will ensure that the product and packaging are not compromised 3.2 Collect and check records of product quantity, identification codes, temperature, and consignment documentation 3.3 Return documentation to the supervisor at the workplace

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"> Count product and containers accurately interpret the reading of a thermometer
Navigate the world of work	<ul style="list-style-type: none"> Take steps to develop skills and knowledge of refrigerated seafood products
Interact with others	<ul style="list-style-type: none"> Communicate and report operational and safety information to relevant persons Select and use appropriate terminology when communicating with personnel and customers
Get the work done	<ul style="list-style-type: none"> Recognise and respond to non-conforming product Use digital technologies including electronic scales

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
SFISTR203 Assemble and load refrigerated product	SFISTOR203C Assemble and load refrigerated 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
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TITLE	Assessment requirements for SFISTR203 Assemble and load refrigerated product
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 assembled and loaded refrigerated product onto transport units on at least one occasion including:</p> <ul style="list-style-type: none"> • communicating with supervisor on loading requirements • checking readiness of transport units • using required personal protective equipment (PPE) • assembling and loading fresh and/or frozen product • ensuring product temperature always conforms to national, state or territory food safety regulations • maintaining personal, workplace and product hygiene • checking and recording weights, container numbers and product identification • collecting, checking and returning product records and consignment documentation. 	
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"> • product packaging and labelling requirements for seafood product • safe procedures for manual handling and load shifting seafood product • food safety and hygiene regulations and procedures including: <ul style="list-style-type: none"> • temperature storage and handling requirements • personal, workplace and product hygiene • hygienic handling and transport of fresh and frozen products • documentation requirements for loading and transferring refrigerated seafood products. 	
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 seafood product loading setting or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • PPE • consignment notes • fish tubs, cases, styrene boxes and cardboard boxes • fresh seafood product • frozen seafood product • ice • pallets • product labels • scales • thermometers • specifications: <ul style="list-style-type: none"> • work instructions and workplace procedures for assembling and loading refrigerated seafood product, including advice on food safety and health and safety requirements • relationships: <ul style="list-style-type: none"> • interactions with supervisor. <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