

**Modification history**

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

<b>SFIXSI101</b>	<b>Apply basic seafood handling and safety practices</b>
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to handle and store seafood and aquatic products according to the workplace requirements and the food safety program.</p> <p>The unit applies to individuals who handle and store seafood products destined for human consumption across all seafood industry sectors, with the exception of pearls or ornamentals.</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>	Cross Sector (XSI)

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 hazards and risks to seafood and aquatic products	1.1 Identify and assess key food safety hazards and risks associated with the individual work area or area of responsibility according to workplace procedures 1.2 Report and control hazards and risks according to workplace procedures
2. Follow hygiene standards and practices	2.1 Maintain personal, place and product hygiene according to workplace procedures 2.2 Maintain the workplace in a clean and tidy condition according to food safety and workplace health and safety procedures
3. Handle and store seafood and aquatic products	3.1 Handle and store seafood and aquatic products in a manner that avoids damage, meets hygiene standards, avoids contamination and maintains the quality of the product 3.2 Store seafood and aquatic products at the temperature required to safely maintain the product in optimal condition and freshness
4. Follow the workplace food safety program	4.1 Ensure all work activities conform to the requirements of the approved workplace food safety program 4.2 Identify, evaluate, report, control and monitor areas of risk in the work area within the workplace 4.3 Take corrective actions within the scope of responsibilities to minimise risk according to the workplace food safety program 4.4 Report risks beyond control to the appropriate personnel 4.5 Complete records according to workplace requirements and work responsibility

<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>Recognise basic workplace safety signs and symbols</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Record basic data on proformas</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Interpret basic numerical data related to following food safety quality and hygiene procedures</li> </ul>
Navigate the world of work	<ul style="list-style-type: none"> <li>Understand tasks and responsibilities required for performing own role in the workplace</li> </ul>
Interact with others	<ul style="list-style-type: none"> <li>Ask basic questions to clarify understanding or seek further information to confirm task requirements</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Follow basic product and process quality requirements</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>
SFIXSI101 Apply basic seafood handling and safety practices	SFICORE101C Apply basic food handling and safety practices	Updated to meet Standards for Training Packages Revised title to better reflect outcomes	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 SFIXSI101 Apply basic seafood handling and safety practices</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 applied basic food handling and safety practices to seafood and aquatic products on at least one occasion including:</p> <ul style="list-style-type: none"> <li>• inspecting the work area to identify and report on common seafood and aquatic product food safety hazards and associated risks</li> <li>• maintaining personal and workplace hygiene to minimise risk to seafood and seafood product safety</li> <li>• handling and storing seafood and aquatic product safely</li> <li>• applying the requirements of the workplace food safety program to area of work</li> <li>• completing recording and reporting requirements according to workplace requirements.</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>• basic food safety principles and requirements for seafood and aquatic products</li> <li>• common hazards and sources of contamination in area of work</li> <li>• workplace hygiene and food safety procedures</li> <li>• personal hygiene practices and clothing requirements relevant to area of work</li> <li>• legal and regulatory requirements relevant to seafood production, storage, handling and packaging relevant to area of work</li> <li>• workplace health and safety requirements in maintaining a safe work environment</li> <li>• key requirements of the food safety plan</li> <li>• own responsibilities within the workplace food safety plan</li> <li>• workplace food safety recording and reporting requirements</li> <li>• sources of information on food safety and personal hygiene requirements.</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 industry workplace or an environment that accurately represents workplace conditions</li> </ul> </li> <li>• resources, equipment and materials: <ul style="list-style-type: none"> <li>• equipment and tools for applying basic food handling and safety practices</li> <li>• personal protective equipment suitable for applying basic food handling and safety practices</li> <li>• template reports and documents for applying basic food handling and safety practices.</li> </ul> </li> <li>• specifications: <ul style="list-style-type: none"> <li>• manufacturer instructions for use and maintenance of equipment</li> <li>• workplace food safety program</li> <li>• workplace procedures for applying basic food handling and safety practices.</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>