

**Modification history**

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

SFIPRO105	Fillet fish and prepare portions
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to slice cutlets or cut fillets from fish, followed by skinning and cutting portions from the fillet. It includes the ability to select and check equipment, fillet, trim and remove bones and skin, cut portions to size, rinse and chill product.</p> <p>The unit applies to individuals who under the direction of a supervisor, undertake routine tasks in filleting and cutting fish portions in a seafood processing environment within a manufacturing, aquaculture facility, wholesale or retail outlets that sell seafood.</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. Prepare work area for filleting	1.1 Confirm fish filleting work instructions and productivity requirements with supervisor 1.2 Select, fit and use personal protective equipment according to workplace health and safety and food safety requirements 1.3 Clean work area before commencing and maintain hygienic conditions according to food safety requirements 1.4 Select equipment and materials required for filleting work and check for cleanliness
2. Fillet fish	2.1 Use filleting equipment safely to prepare fillets and portions to productivity and yield requirements for the species 2.2 Visually inspect fillets for signs of spoilage, defects or parasites and set aside as identified 2.3 Trim fillets and remove bones ensuring cuts are smooth with no jagged edges 2.4 Remove skin leaving flesh smooth and without tears, and place skin tissue in the correct container 2.5 Cut portions to the size, weight and shape according to work instructions and productivity and yield requirements 2.6 Trim steaks and cutlets, as required to meet workplace requirements
3. Finalise filleting activities	3.1 Rinse fillets, including portions, steaks and cutlets quickly in potable water and chill ready for further processing, or packaging and retailing 3.2 Identify and trace product by using accurate and compliant labelling 3.3 Report problems with filleting activities to supervisor

<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 and follow workplace quality, food safety and hygiene procedures</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Record product information on paper based and electronic media</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Count daily tallies of filleted fish</li> <li>Estimate size and weight of portions</li> <li>Estimate yield of fillets</li> <li>Interpret weight scales</li> </ul>
Navigate the world of work	<ul style="list-style-type: none"> <li>Ask questions to clarify understanding or seek further information</li> </ul>
Interact with others	<ul style="list-style-type: none"> <li>Communicate and report workplace activity and safety information to relevant personnel</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Maintain quality specifications when filleting fish</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>
SFIPRO105 Fillet fish and prepare portions	SFIPROC105B Fillet fish and prepare portions	Updated to meet Standards for Training Packages  Prerequisite removed  Minor amendments to 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 SFIPRO105 Fillet fish and prepare portions</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 filleted and prepared fish portions in a commercial seafood processing environment on at least one occasion including:</p> <ul style="list-style-type: none"> <li>• cleaning and maintaining a hygienic workplace</li> <li>• communicating with supervisor to clarify work instructions and productivity requirements</li> <li>• selecting, fitting and using personal protective equipment (PPE)</li> <li>• selecting, preparing and using filleting equipment safely</li> <li>• identifying signs of spoilage and common fish defects, diseases and parasites</li> <li>• filleting a minimum of twelve fish with at least half of the fish skinned within yield</li> <li>• cutting a minimum of twelve fish into cutlets and steaks within yield</li> <li>• preparing fillet portions for further processing or packaging using correct labels</li> <li>• reporting problems orally to supervisor</li> <li>• applying quality, food safety, hygiene and workplace health and safety requirements when filleting and portioning fish.</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>• personal, workplace and product hygiene principles that apply when filleting and portion fish in a commercial fish processing facility</li> <li>• food safety procedures and regulations that apply when handling and storing fish</li> <li>• fish species and parts, including gills, gonads, scales, roe, kidneys and swim bladder</li> <li>• location of bones and dark meat in different fish species</li> <li>• spoilage pattern and common fish defects, diseases and parasites for species being filleted</li> <li>• workplace health and safety requirements when using knives, cutting equipment and lifting and handling boxes of fish and fish products</li> <li>• safe manual handling techniques used for preparing fish in minimising the risk of repetitive, forceful, constrained or awkward posture</li> <li>• workplace quality system procedures addressing fish identification and traceability, and workplace productivity and yield 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 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>• PPE</li> <li>• cleaning materials and equipment</li> <li>• range of knives and cutting tools and fish cleaning related equipment</li> <li>• range of fish of different shapes and sizes</li> <li>• running cold potable water</li> </ul> </li> <li>• specifications: <ul style="list-style-type: none"> <li>• work instructions and workplace procedures for filleting and preparing fish portions that includes advice on quality, food safety, health and safety and environmental requirements</li> </ul> </li> <li>• relationships: <ul style="list-style-type: none"> <li>• interactions with supervisor.</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>
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