

Modification history

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

SFIPRO203	Shuck molluscs
Application	<p>This unit of competency describes the skills and knowledge required to open and/or remove the meat (shuck) from molluscs including oysters, scallops and abalone and then prepare, trim and pack half shells and/or meat according to specifications.</p> <p>The unit applies to individuals who undertake routine tasks in shucking and packaging molluscs in a fish processing facility 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, 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>
Prerequisite Unit	Nil
Unit Sector	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	1.1 Confirm mollusc shucking work instructions with supervisor 1.2 Select, fit and use the required personal protective equipment 1.3 Ensure work bench and equipment for grading, opening or shucking, rinsing, storing and chilling product are clean and in full working order 1.4 Make available sufficient potable ice, clean baskets and cold potable water 1.5 Check identification and traceability of product according to workplace food safety program
2. Wash mollusc	2.1 Clean molluscs in potable water remove all loose shell, grit and mud as required 2.2 Store molluscs awaiting shucking to maintain cool temperature and avoid contamination 2.3 Discard dead molluscs according to workplace and environmental procedures
3. Open or remove shells	3.1 Cut adductor muscle (bivalves) or foot (abalone) with a knife according food safety and health and safety requirements 3.2 Free meat from one shell to produce a half shell (bivalves) or totally remove meat (bivalves and abalone) according to productivity and yield specifications 3.3 Rinse half shells or meat quickly under potable water to remove any grit or debris and trim meat as required 3.4 Inspect product visually for any signs of spoilage, defects or parasites, identify undersize or defective product and set aside for other uses 3.5 Grade product by size or weight according to productivity and yield specifications

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
4. Pack half shells or meats	4.1 Place graded half shells or meat into transport containers by weight or number 4.2 Separate layers of half shells within the container with plastic sheeting to ensure that no grit is transferred from the shell to the meat 4.3 Label transport containers of packed half shells or meat according to workplace and regulatory guidelines 4.4 Transfer transport containers of packed half shells or meat to chillers within required timeframes 4.5 Maintain identification and traceability of product according to workplace food safety program

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
Reading	<ul style="list-style-type: none"> Interpret productivity and yield specifications
Writing	<ul style="list-style-type: none"> Record product information on paper based and electronic media
Numeracy	<ul style="list-style-type: none"> Count product Apply size grading Identify measurements on weighing scales
Navigate the world of work	<ul style="list-style-type: none"> Ask questions to clarify understanding or seek further information
Interact with others	<ul style="list-style-type: none"> Communicate and report operational and safety information to relevant personnel
Get the work done	<ul style="list-style-type: none"> Maintain a clean and hazard free work area Maintain hygiene standards Maintain quality specifications for shucking molluscs

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
SFIPRO203 Shuck molluscs	SFIPROC203C Shuck molluscs	Updated to meet Standards for Training Packages Minor amendments to performance criteria for clarity	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 SFIPRO203 Shuck molluscs
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 shucked molluscs on at least one occasion including:</p> <ul style="list-style-type: none"> • preparing and maintaining a hygienic work area and equipment • interpreting shucking instructions and procedures • cleaning, rinsing and storing molluscs • identifying species and location of key organs inside the body (gills, guts, gonad and adductor muscle) • grading product • opening, shucking and trimming live molluscs with minimal damage • identifying signs of spoilage and common defects, diseases and parasites in molluscs • packaging molluscs, labelling and maintaining traceability of product • apply food safety, workplace health and safety, quality and environmental requirements. 	
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"> • personal, workplace and product hygiene principles for shucking molluscs • food safety program requirements for shucking molluscs • tools and equipment used in mollusc shucking operations • hygienic handling and storage of live molluscs intended to be eaten raw or cooked • quality, productivity and yield specifications for molluscs shucking operations • spoilage pattern and common defects, diseases and parasites for molluscs. 	
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 processing workplace or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • clean packing cases • knives, baskets, waste tubs and running potable water • opening bench • product (bivalves or abalone) • washing tubs • specifications: <ul style="list-style-type: none"> • workplace procedures for shucking molluscs that includes advice on food safety, health and safety, quality and environmental 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>	
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