

Modification history

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

SFIPRO405	Develop and implement a seafood waste utilisation strategy
Application	<p>This unit of competency describes the skills and knowledge to identify opportunities for decreasing waste by-products of purchased seafood and implement steps to minimise and utilise seafood waste products. It includes the ability to determine waste product criteria, analyse waste utilisation criteria and develop and implement the waste minimisation strategy.</p> <p>The unit applies to individuals who plan, implement and review waste utilisation and minimisation strategies for seafood processing facilities.</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. Identify, document and categorise seafood waste products	1.1 Determine criteria for identifying seafood waste products 1.2 Identify seafood waste products at each stage of the process 1.3 Gather relevant data regarding the size and type of seafood waste product 1.4 Document data in a standardised form 1.5 Categorise data at point of inspection
2. Analyse existing seafood waste utilisation strategies	2.1 Identify existing waste utilisation strategies from other seafood companies and document those which have relevance to current operations 2.2 Analyse relevant waste utilisation strategies against standard values and investigate feasibility 2.3 Summarise and present data to senior personnel
3. Develop or modify seafood waste utilisation strategies	3.1 Document new or existing strategies for seafood waste utilisation 3.2 Modify existing processing infrastructure or purchase new infrastructure to allow for implementation of waste utilisation strategy 3.3 Write and distribute standard operating procedures, workplace guidelines and other workplace documents as required 3.4 Communicate workplace health and safety procedures for implementation of the waste utilisation strategy 3.5 Ensure compliance of new or existing infrastructure and procedures with food safety workplace requirements
4. Implement the seafood waste utilisation strategy	4.1 Communicate procedures for implementation of the seafood waste utilisation strategy to staff 4.2 Collect and process seafood waste according to workplace guidelines 4.3 Document and store seafood waste data
5. Review the seafood waste utilisation strategy	5.1 Analyse seafood waste data 5.2 Document and report economic performance of the seafood waste utilisation strategy to senior personnel 5.3 Report additional performance factors to management that are relevant to the seafood utilisation strategy 5.4 Make adjustments to the seafood waste utilisation strategy as recommended in review outcomes

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 waste management policy, implementation plans and targets and indicators
Writing	<ul style="list-style-type: none"> Develop and document comprehensive action plans and evaluation reports including rationale for waste management policy implementation
Navigate the world of work	<ul style="list-style-type: none"> Monitor adherence to legal and regulatory standards and responsibilities for self and others
Interact with others	<ul style="list-style-type: none"> Provide clear unambiguous instructions on sustainability policy content, processes, procedures, targets and indicators to operational staff members
Get the work done	<ul style="list-style-type: none"> Efficiently and logically manage logistics for implementing waste utilisation policy and practice Use a computer, keyboard and software to prepare and maintain records and reports

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
SFIPRO505 Develop and implement a seafood waste utilisation strategy		New unit	No 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 SFIPRO405 Develop and implement a seafood waste utilisation strategy
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 developed a seafood waste utilisation strategy and implemented the strategy on at least one occasion including:</p> <ul style="list-style-type: none"> • developing seafood waste product criteria • undertaking a supply chain analysis • identifying and analysing existing seafood waste utilisation strategies used by other facilities • recommending and make modifications to existing business practices to include or enhance the seafood waste utilisation strategy • developing workplace related documents for the implementation of the seafood waste utilisation strategy • communicating and implementing waste minimisation of seafood product during processing • evaluating the performance of the seafood waste utilisation strategy. 	
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"> • seafood waste utilisation practices used in seafood processing • seafood waste processing procedures • principals of waste minimisation including economic considerations • waste minimisation economic analysis reporting • modification potential for existing infrastructure in seafood processing • operational performance of new and existing seafood processing infrastructure. 	
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 processing workplace or an environment that accurately represents workplace conditions • specifications: <ul style="list-style-type: none"> • access to workplace expertise in production, engineering and costing • access to off-site facilities to view waste utilisation and minimisation processes • workplace policy relating to the control and disposal of wastes • workplace product specifications • food safety and other relevant technical standards • relationships: <ul style="list-style-type: none"> • interactions with staff members and senior personnel. <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