

Modification history

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

SFISAD201	Prepare, cook and retail seafood products
Application	<p>This unit of competency describes the skills and knowledge required to select, prepare, cook and sell seafood products to order in a retail shop. It includes the ability to handle fresh and thawed product, check product quality, operate cooking equipment, prepare and store ingredients and take and cook customer's orders.</p> <p>This unit applies to individuals who undertake routine cooking and retailing tasks in a retail outlet that sells cooked seafood to the public 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.</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 Industry Sales and Distribution (SAD)

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 to cook product	1.1 Select and fit personal protective equipment according to food safety requirements 1.2 Identify and assess seafood to be cooked to order for suitability and store correctly until required 1.3 Handle fresh or thawed product with care to ensure it is not physically damaged 1.4 Set aside product identified as unsuitable and report to supervisor 1.5 Maintain temperature of product awaiting cooking within the required range specified by food safety regulations 1.6 Identify and store ingredients required for cooking until required 1.7 Operate equipment and power sources safely as required according to manufacturer instructions and workplace health and safety practices 1.8 Use commercial cooking oil or fat safely and within approved temperature range
2. Pre-cook product	2.1 Prepare and store batters, crumbs and other seafood coatings according to workplace specifications 2.2 Pre-cook and store product at the appropriate temperature to comply with food regulations 2.3 Store pre-cooked product in cool rooms or refrigerated counter units in the appropriate place to avoid cross-contamination and comply with food regulations
3. Cook and sell product to order	3.1 Take and record customer order according to workplace procedures 3.2 Cook product for required time to ensure that the temperature and colour conforms to food regulations 3.3 Assemble customer order when all items are cooked, and wrap or package according to workplace requirements

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. Clean facilities	4.1 Keep cooking equipment and preparation area clean during operation 4.2 Clean cooking equipment when cooking operations are closed 4.3 Use cleaning equipment and cleaning chemicals according to workplace procedures 4.4 Filter and dispose of cooking oil or fat according to food safety regulations, workplace health and safety and environmental requirements

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"> • Interpret the reading of a thermometer and electronic scales • Calculate extensions of weight and price to give an accurate price of product • Calculate total of invoice or bill • Count product for stocktaking purposes
Reading	<ul style="list-style-type: none"> • Interpret cooking recipes
Writing	<ul style="list-style-type: none"> • Record customer orders face to face or by telephone
Navigate the world of work	<ul style="list-style-type: none"> • Take steps to develop skills and knowledge relating to preparation, cooking and retailing of seafood products
Interact with others	<ul style="list-style-type: none"> • Select and use appropriate terminology when communicating with personnel and customer
Get the work done	<ul style="list-style-type: none"> • Communicate using a telephone or online technology • Recognise and respond to non-conforming products

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
SFISAD201 Prepare, cook and retail seafood products	SFIDIST201C Prepare, cook and retail seafood products	Updated to meet Standards for Training Packages Amendments to element and 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 SFISAD201 Prepare, cook and retail seafood products
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 cooked and sold seafood products on at least one occasion including:</p> <ul style="list-style-type: none"> • using required personal protective equipment (PPE) • assessing seafood to be cooked • handling, preparing, pre-cooking and storing seafood product according to food safety requirements • using equipment and cooking oil safely • taking customer orders accurately • cooking each of the following seafood product types by deep frying and grilling: <ul style="list-style-type: none"> • fresh fish • raw crustaceans and molluscs • wrapping and serving product according to customer needs and workplace requirements • maintaining clean cooking equipment and preparation area according to food safety, workplace health and safety 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"> • food safety procedures and regulations for preparing, cooking and retailing seafood products including: <ul style="list-style-type: none"> • hygienic handling of raw, pre-cooked and cooked seafood • preparation and display of pre-cooked product • product knowledge of seafood product including: <ul style="list-style-type: none"> • cooking methods and their suitability for different species • common seafood defects, diseases and parasites found in species • correct marketing name in accordance with Australian Fish Names Standard AS 5300-2015 • degree of freshness and spoilage for a particular species • handling, wrapping and packaging • harvest or fishing area • potential food safety hazards • presentation of product • prohibited species • seasonality • shelf life of raw materials • suitability of different cooking methods, such as grilling, baking, barbequing, deep frying and steaming for species sold • equipment and materials used for preparing and cooking seafood product • retailing procedures for 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 a seafood retail shop or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • PPE • deep fryer, steamer, barbeque and oven • grill plate • seafood product • refrigerated storage rooms • temperature measuring devices • cooking medium, such as oils • cooking materials, such as batters and crumbs • salt • wrapping materials • cooking utensils • specifications: <ul style="list-style-type: none"> • Australian Seafood Handbook: An Identification Guide to Domestic Species, CSIRO • customer orders • workplace procedures for preparing, cooking and selling seafood that includes advice on food safety, workplace health and safety and environmental requirements • relationships: <ul style="list-style-type: none"> • interactions with customers. <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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