

**Modification history**

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

SFISAD202	Retail seafood
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to set up, serve from, and pack up a retail display of fresh, frozen and live seafood. It includes the ability to assess seafood freshness, assemble a display that attracts customers, ensure correct temperature of product and no cross-contamination, serve customers, clean display and count and store remaining product after packing up.</p> <p>The unit applies to individuals who under supervision undertake routine tasks in setting up and maintaining a retail display in outlets, including supermarkets, which sells fresh, frozen and live seafood to the public.</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. <b>Error! Use the Home tab to apply AFSA AR Code to the text that you want to appear here.</b></p>
<b>Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	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. Set up display	1.1 Select and fit personal protective equipment according to food and workplace health and safety requirements 1.2 Remove seafood from chiller, assess for freshness and suitability, and prepare for retail display 1.3 Set aside product identified as unsuitable for safe disposal 1.4 Check temperature of product in retail display to ensure conformity with food safety requirements 1.5 Check display to ensure that no cross-contamination occurs between raw and cooked products 1.6 Clean and prepare price tickets to show the correct name and price 1.7 Place live product in tanks, monitor and maintain water quality to set requirements of the species
2. Maintain display	2.1 Monitor product temperature to ensure that it is within the required range 2.2 Keep fresh product moist and attractive according to workplace procedures 2.3 Ensure ice and water used on fresh product is potable according to food safety requirements 2.4 Check and adjust display, as required, to maintain freshness 2.5 Check display of frozen product to ensure that all products are within their use-by-date and are placed below the freezer unit load line according to manufacturer instructions 2.6 Check live product display tanks to ensure all dead and dying fish are removed and water quality is appropriate for the species 2.7 Report faults in refrigeration, tank and other equipment to the relevant personnel

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
3. Serve customers	<p>3.1 Apply knowledge of product shelf life and suggested cooking methods when communicating to customers</p> <p>3.2 Trim, skin or scale product to order according to food safety and workplace requirements</p> <p>3.3 Handle, weigh, wrap and package product according to food safety and workplace requirements</p>
4. Pack up and clean up	<p>4.1 Remove product from retail display, assess freshness and suitability for sale and dispose of unsuitable product according to environmental requirements</p> <p>4.2 Check use-by-dates on packaged fresh and frozen product and dispose of out-of-date product according to environmental requirements</p> <p>4.3 Remove and clean price tags according to workplace cleaning procedures</p> <p>4.4 Clean the empty retail display, fresh product preparation areas and refrigerated storage rooms according to food safety and workplace cleaning requirements</p> <p>4.5 Clean live tank displays to maintain water quality according to species</p>
5. Count and store stock	<p>5.1 Undertake stocktake of fresh, live and frozen product according to workplace procedures</p> <p>5.2 Record identification and traceability of unpackaged fresh and live product</p> <p>5.3 Place product in chiller and freezer storage rooms in appropriate areas and re-ice product as required</p>

<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>
Numeracy	<ul style="list-style-type: none"> <li>Interpret the reading of a thermometer</li> <li>Calculate extensions of weight and price to give the correct price of the product</li> </ul>
Oral communication	<ul style="list-style-type: none"> <li>Communicate effectively with customers about orders</li> </ul>
Reading	<ul style="list-style-type: none"> <li>Identify and trace product</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Interpret and write price, correct fish name and country of origin on tickets or labels</li> <li>Record customer orders when taken face to face or by telephone</li> </ul>
Navigate the world of work	<ul style="list-style-type: none"> <li>Take steps to develop skills and knowledge of seafood products sold from retail outlet</li> </ul>
Interact with others	<ul style="list-style-type: none"> <li>Communicate and report operational and safety information to relevant persons</li> <li>Select and use appropriate terminology when communicating with personnel and customers</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Use digital technologies including calculator and electronic scales</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>
SFISAD202 Retail seafood	SFIDIST202C Retail fresh, frozen and live seafood	Updated to meet Standards for Training Packages Element added and minor amendments to performance criteria for clarity Revised unit title	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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TITLE	Assessment requirements for SFISAD202 Retail seafood
<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 set up, maintained and seafood from a retail display on at least one occasion including:</p> <ul style="list-style-type: none"> <li>• using required personal protective equipment (PPE)</li> <li>• identifying suitable product for display</li> <li>• maintaining correct temperature and freshness of product</li> <li>• maintaining water quality for live product</li> <li>• setting up product to prevent cross-contamination</li> <li>• preparing price tickets</li> <li>• cleaning display, preparation and storage areas to comply with food safety regulations</li> <li>• serving customers courteously and knowledgeably</li> <li>• handling, preparing, weighing and wrapping product to order</li> <li>• removing and disposing of unsuitable product safely</li> <li>• recording and storing remaining stock</li> <li>• reporting faulty equipment.</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>• food safety procedures and regulations for preparing and selling seafood products including: <ul style="list-style-type: none"> <li>• hygienic handling of live, raw and cooked seafood</li> <li>• preparation and display of live, raw and cooked seafood</li> <li>• storage requirements</li> </ul> </li> <li>• product knowledge of seafood product including: <ul style="list-style-type: none"> <li>• common fish defects, diseases and parasites</li> <li>• species identification in accordance with Australian Fish Names Standard AS 5300-2015</li> <li>• species harvest or fishing area, seasonality and cooking methods</li> <li>• degree of freshness and spoilage for a particular species and product</li> <li>• suitability of different cooking methods, such as grilling, baking, barbequing, deep frying and steaming for species sold</li> </ul> </li> <li>• retailing procedures for seafood products</li> <li>• stocktake and storage procedures for seafood products.</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 retail outlet 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>• packaging materials</li> <li>• refrigerated storage rooms</li> <li>• seafood cleaning and filleting facility</li> <li>• seafood products</li> <li>• temperature measuring devices</li> </ul> </li> <li>• specifications: <ul style="list-style-type: none"> <li>• Australian Seafood Handbook: An Identification Guide to Domestic Species, CSIRO</li> <li>• workplace procedures for preparing, maintaining and retailing seafood that includes advice on food safety, workplace health and safety and environmental requirements</li> </ul> </li> <li>• relationships: <ul style="list-style-type: none"> <li>• interactions with customers.</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>	

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