

Modification history

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

SFISTR302	Supervise storage of temperature controlled stock
Application	<p>This unit of competency describes the skills and knowledge required to supervise the storage of temperature controlled seafood stock to ensure that it remains at safe levels. It includes the ability to check stock storage documentation and deal with storage problems.</p> <p>The unit applies to individuals who are responsible for supervising the storage of temperature controlled stock in storage facilities at seafood processing, retail or wholesale outlets.</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.</p>
Prerequisite Unit	Nil
Unit Sector	Seafood Storage (STR)

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 Manage storage of stock	1.1 Identify stock requiring temperature control according to workplace and food safety requirements 1.2 Assign stock in correct storage areas to meet storage temperature and stock rotation requirements 1.3 Check that stock is stored in the assigned storage areas and storage information is documented according to workplace procedures 1.4 Communicate with the appropriate personnel to rectify problems with stock storage
2 Supervise temperature monitoring of stock	2.1 Select and use the required temperature monitoring equipment including personal protective equipment 2.2 Check temperature of stock to confirm temperature is within required limits for stock 2.3 Inspect storage areas to confirm temperature is within range of stock types 2.4 Check storage time in temperature controlled storage areas against stock rotation requirements 2.5 Inspect stock temperature documentation has been maintained according to workplace and food safety requirements 2.6 Identify damaged stock and out-of-specification storage temperatures and determine causes 2.7 Communicate with appropriate personnel to rectify problems with temperature monitoring

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"> Read instrumentation gauges
Reading	<ul style="list-style-type: none"> Interpret workplace procedures and food safety legislative requirements
Interact with others	<ul style="list-style-type: none"> Select and use appropriate terminology when communicating with personnel about storage requirements and problem rectification
Get the work done	<ul style="list-style-type: none"> Use digital technologies including thermometers and temperature probes

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
SFISTR302 Supervise storage of temperature controlled stock		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 SFIPRO301 Supervise the storage of temperature controlled stock
Performance Evidence	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit. There must be evidence that the individual has supervised the storage and temperature monitoring of temperature controlled seafood stock on at least one occasion including:</p> <ul style="list-style-type: none"> • identifying storage temperature and rotation requirements for stock • checking stock temperatures are within required the temperature limits for product type and storage times • using temperature monitoring equipment, including personal protective equipment (PPE) • checking that documentation has been maintained correctly • identifying storage and temperature monitoring problems and communicating with the appropriate personnel to rectify problems. 	
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"> • temperature controlled seafood storage facilities and their capacities • temperature control requirements of seafood stock, including acceptable temperature ranges and consequences of failing to meet these ranges • procedures for assigning designated storage areas for temperature controlled seafood stock according to product type and stock rotation requirements • temperature monitoring techniques, including use of thermometers or other temperature measuring instrumentation and checking of documentation • health and safety practices in working in temperature controlled storage facilities • food safety and quality consequences of stock temperature control requirements not being met • documentation used for recording and monitoring temperature controlled stock • communication skills for rectifying storage problems with relevant personnel. 	
Assessment Conditions	
<p>Assessment of skills 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 controlled temperature storage facility or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • seafood stock requiring storage • temperature monitoring instruments • PPE • seafood stock handling and rotation systems • specifications: <ul style="list-style-type: none"> • workplace procedures for monitoring seafood temperature controlled stock that includes advice on food safety, quality and environmental requirements. <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