Modification history

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

| SFIPRO404 | Plan and develop formulations and specifications for new seafood product |
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| Application | This unit of competency describes the skills and knowledge required to plan and develop formulations and specifications for new seafood product. It requires the ability to gather and collate product information, plan product development, and finalise and record product formulations.  The unit applies to individuals who are responsible for developing, documenting and applying new production information for seafood processing facilities.  No occupational licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Prerequisite Unit | Nil |
| Unit Sector | Seafood Processing (PRO) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Gather and collate information regarding food and related product specifications | 1.1 Seek information related to new product specification from production trials and laboratory tests  1.2 Collate and confirm existing specifications relating to new product components and processes  1.3 Confirm end user requirements for specification or formulations |
| 2. Plan development of final formulation to achieve results within agreed timeframe | 2.1 Establish and confirm requirements for development of final formulation from product specifications  2.2 Identify, cost and confirm ingredients and processes required to produce product to profile  2.3 Confirm consistency of ingredient supply against specifications  2.4 Identify constraints to formulation planning and propose solutions to minimise delay  2.5 Complete documentation of formulation according to workplace requirements |
| 3. Finalise and publish formulations and specifications | 3.1 Convey information about product formulation critical to reproduction of product  3.2 Outline information regarding formulation and preparation of product in a format which meets customer needs  3.3 Canvass customers to ensure product developed from formulation meets specifications and requirements  3.4 Develop formulation and specifications to meet relevant requirements |
| 4. Record formulations and product specifications | 4.1 Maintain product formulations and specifications and authorise changes that are accurate and implement in a timely manner  4.2 Complete publishing and maintenance of formulations and specifications  4.3 Inform personnel affected by changes in formulations or specifications within timeframes which optimise efficiency of performance |

| Foundation Skills  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. | |
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| Skill | Description |
| Reading | * Interpret technical documents and publications related to formulations and specifications for new seafood product |
| Numeracy | * Calculate averages and percentages * Calculate volume, time and relationship between temperature, pressure and flow * Estimate costs specifications for new seafood product |
| Navigate the world of work | * Monitor adherence to legal and regulatory requirements and responsibilities * Identify innovative ways of developing and sharing skills and knowledge with others * Take responsibility and ownership for aspects of own work, while recognising and managing factors that may affect achievement of outcomes |
| Interact with others | * Demonstrate control over oral, visual and/or written formats, when disseminating information about formulations and specifications for new seafood product * Clarify the purpose and possible actions to be taken as a result of work related communications |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| SFIPRO404 Plan and develop formulations and specifications for new seafood product | SFIPROC604C Plan and develop formulations and/or specifications for new seafood product | Updated to meet the Standards for Training Packages. | Equivalent unit |

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| 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 SFIPRO404 Plan and develop formulations and or specifications for new seafood product |
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| Performance Evidence | |
| An individual demonstrating competency must satisfy all the elements and performance criteria of this unit. There must be evidence that the individual has planned and developed formulations or specifications for one new seafood product on at least one occasion including:   * interpreting information from production trials, laboratory tests, standards and or raw material specifications * identifying suitable components and or ingredients to match product specifications * optimising processing and or production equipment or facilities * identifying risks and solving problems when planning and developing formulations and specifications for new seafood products * developing, publishing and maintaining formulations and specifications. | |

| Knowledge Evidence |
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| 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:   * allowable additives and basic food chemistry for seafood products * workplace product costing methodology for the development of new product * food regulations relating to the product * food safety requirements and microbiology * Hazard Analysis Critical Control Point (HACCP) and the workplace food safety plan in relation to developing new product * material safety data sheets (MSDS) information, and how to access * requirements of a product specification. |

| Assessment Conditions |
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| Assessment of this unit of competency must take place under the following conditions:   * physical conditions: * skills must be demonstrated in a seafood processing workplace or an environment that accurately represents workplace conditions * resources, equipment and materials: * laboratory facilities * specifications: * workplace HACCP plan * workplace SOPs * food safety and other relevant standards * Material Safety Data Sheets (MSDS) * product costing information sufficient to confirm relevant aspects of assessment * relevant data/information from production trials and/or laboratory tests.   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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