Modification history

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

| SFIPRO304 | Boil and pack crustaceans |
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| Application | This unit of competency describes the skills and knowledge required to prepare, boil, cool and pack crustaceans, including prawns, crabs and lobsters. It requires the ability to thaw product, use cooking equipment, cool and package product according to customer specifications.  The unit applies to individuals who undertaking routine tasks in processing prawns in fish processing facilities and wholesale and retail outlets under the direction of a supervisor.  All work must be carried out to comply with workplace procedures, according to state/territory health and safety, food safety, biosecurity and environmental regulations, legislation and standards that apply to the workplace.  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. Prepare work area | 1.1 Confirm client specifications with supervisor  1.2 Select and fit the required personal protective equipment  1.3 Clean work area before commencing and maintain hygienic conditions according to workplace procedures  1.4 Clean equipment for grading, boiling, cooling and chilling cooked product and ensure in full working order  1.5 Make available sufficient potable ice, clean baskets and cold potable water  1.6 Fill cooker with potable water and set to boil  1.7 Add clean salt to the water if required, according to workplace requirements  1.8 Ensure water in cooker is vigorously boiling before inserting product |
| 2. Prepare crustaceans | 2.1 Thaw frozen product in air or potable water according to workplace food safety plan and food regulations  2.2 Check frozen raw product during thawing to ensure melanosis does not develop  2.3 Maintain thawed product within the temperature range stipulated in workplace food safety plan when being transferred to clean perforated baskets before size grading  2.4 Wash fresh product and check for cleanliness and signs of sand, weed and debris, soft shell, spoilage and disease and parasites  2.5 Size grade product before cooking |
| 3. Boil and cool crustaceans | 3.1 Place crustaceans into vigorously boiling water, for the time appropriate for the species and size, to cook product, kill bacteria and denature enzymes  3.2 Place correct amount of crustaceans into boiling water  3.3 Remove cooked crustaceans from the cooker and place into a cooling tank for a time appropriate for the size and species so that cooked product yield requirements are met  3.4 Quick freeze product as required |
| 4. Pack crustaceans | 4.1 Pack cooled product with clean potable ice, if required, into clean containers and cooled to the temperature required by food regulations  4.2 Weigh packed product, label and place into cold storage until ready for further processing or distribution according to customer specifications  4.3 Maintain identification and traceability of product according to workplace food safety program |

| 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 customer specifications and workplace food safety plan * Read and check information on labels |
| Writing | * Record product identification and traceability information when boiling and packing crustaceans on paper based and electronic media |
| Numeracy | * Interpret food safety program on quantities and times for different species, graded sizes and pot sizes * Interpret written weight measurements * Grade product according to size |
| Interact with others | * Ask questions to clarify understanding or seek further information |
| Get the work done | * Maintain quality specifications for boiling and packing crustaceans |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| SFIPRO304 Boil and pack crustaceans | SFIPROC304B Boil and pack crustaceans | Updated to meet Standards for Training Packages.  Amendment to elements | 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 SFIPRO304 Boil and pack crustaceans |
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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 boiled and packed three different crustacean species or one crustacean species of varying sizes to meet client specifications on at least one occasion including:   * using the required personal protective equipment * cleaning, and maintaining a hygienic work area * maintaining temperature of product according to food safety plan * identifying signs of spoilage and common crustacean defects, diseases and parasites in raw and cooked species * washing and cleaning fresh product * safely using cookers powered by gas or electricity or steam * weighing and labelling cooled product. | |

| 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:   * personal, workplace and product hygiene principles that apply when processing crustaceans in a commercial fish processing facility * types of crustaceans * cooking times and indicators for different species or different sizes of one species * safe manual handling techniques, including minimising the risk of repetitive, forceful, constrained or awkward postures * health and safety standards in regard to basic minor burn first aid procedures, cooking crustaceans, and lifting and moving heavy loads * food safety procedures and regulations that apply when handling, cooking, cooling, storing and packaging raw and cooked crustaceans * spoilage patterns and signs of common defects, diseases and parasites in raw and cooked crustaceans * workplace quality system procedures addressing customer specifications, humane treatment of animals, and product identification and traceability. |

| 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: * personal protective equipment * a cooker * cooling tubs, fish tubs, lug boxes and running cool potable water * potable ice * raw crustaceans, fresh and frozen * scales * thaw tank * specifications: * work instructions and workplace procedures for processing crustaceans that includes advice on quality, food safety, health and safety and environmental requirements * relationships: * interactions with supervisor.   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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