Modification history

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| Release | Comments |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package version 2.0. |

| FBPFST5051 | Implement and review the processing of fish and seafood products |
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| Application | This unit of competency describes the skills and knowledge required to implement, monitor and review product safety and quality procedures for processing fish and seafood products. This unit applies to individuals who use knowledge of food science and processes to determine the required food safety, quality and performance of food production equipment. No occupational licensing or certification requirements apply to this unit at the time of publication. However, legislative and regulatory requirements for food processing exist so local requirements must be checked. All work must comply with Australian food safety standards and relevant codes of practice. |
| Prerequisite Unit | Nil |
| Unit Sector | Food science and technology (FST) |

| Elements | Performance Criteria |
| --- | --- |
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Identify harvesting and storage practices for fish and seafood | 1.1 Identify fish or seafood to be harvested1.2 Identify techniques to harvest fish and seafood1.3 Select appropriate storage procedures to prevent spoilage1.4 Identify spoilage organisms associated with fish and seafood |
| 2. Select the processing techniques and technology used to produce various fish and seafood products | 2.1 Identify the manufacturing process to produce a pickled, cured, frozen or canned fish and seafood product2.2 Perform sensory evaluation of fish and seafood2.3 Assess product suitability for use in the manufacturing process |
| 3. Monitor commercial techniques to manufacture fish and seafood product samples | 3.1 Identify a manufacturing process to produce value-added products3.2 Construct a process chart for a selected fish or seafood product3.3 Set up the production system to the required operating specifications and verify production to specification3.4 Test product samples to ensure quality outcome |
| 4. Review production processes | 4.1 Review the critical control points (CCPs) and critical limits for product safety4.2 Review operating procedures for food safety and quality4.3 Review the work health and safety plan for processing of food products4.4 Review environmental impacts and associated costs for processing of food products |

| Foundation SkillsThis 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  | * Interprets food safety guidelines and regulations
* Interprets product specifications, quality and workplace procedures
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| Numeracy | * Maintains and analyses data resulting from testing of products
* Determines calibration procedures and schedule for test equipment
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| Navigate the world of work | * Monitors adherence to legal and regulatory standards and responsibilities for self and others
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| Interact with others | * Clarifies 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 |
| FBPFST5051 Implement and review the processing of fish and seafood products | FDFFST4051A Identify and implement product safety and quality processes for fish and seafood products | Updated to meet Standards for Training PackagesMinor changes to Performance Criteria to clarify intentUnit code updated to reflect AQF levelUpdated unit title | 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=78b15323-cd38-483e-aad7-1159b570a5c4 |

| TITLE | Assessment requirements for FBPFST5051 Implement and review the processing of fish and seafood products |
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| Performance Evidence |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit. There must be evidence that the individual has implemented and reviewed the processing of two different fish and/or seafood products, including:* classifying fish and seafood classes according to their phylum/species
* selecting appropriate storage procedures for fish and seafood products to prevent spoilage
* performing sensory evaluation of fish and/or seafood
* assessing the suitability of the fish and/or seafood for use in the manufacturing process
* setting up the manufacturing processes used to produce value-added fish and/or seafood products
* monitoring compliance of processing procedures with food safety and quality requirements
* interpreting CCPs and critical limits
* diagnosing, rectifying and/or reported problems arising from the preparation and production of fish and/or seafood
* carrying out tests for product safety and quality.
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| 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:* commonly processed fish and seafood classes according to their phylum/species
* species of fish and seafood which are generally used in food industry/retail
* harvesting techniques
* storage procedures for fresh and cooked fish and seafood
* spoilage organisms associated with fish and seafood
* sensory evaluation of fish and seafood
* manufacturing processes used to produce pickled, cured, frozen and canned fish and seafood
* manufacturing processes used to produce value-added fish and seafood product including fish/seafood nuggets, sushi and sushimi
* testing procedures for raw materials through to manufactured product
* stages of production, CCPs and critical limits
* packaging procedures
* quality and continuous improvement processes
* regulatory requirements associated with processing fish and seafood
* environmental impacts of the seafood processing operation
* work health and safety (WHS) hazards and controls relating to work processes.
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| Assessment Conditions |
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| Assessment of skills must take place under the following conditions: * physical conditions:
* skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace
* resources, equipment and materials:
* production process and related equipment, manufacturers’ advice and operating procedures
* suitable fish and seafood and production facilities to produce product samples
* specifications:
* tests used to report relevant product/process information and recorded results.

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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