Modification history

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

| SFIPRO202 | Process squid, cuttlefish and octopus |
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| Application | This unit of competency describes the skills and knowledge required to process squid, cuttlefish and octopus. It requires the ability to clean squid, cuttlefish or octopus, remove all the internal organs, skeleton, beak and skin to produce cleaned tubes and or bodies.The unit applies to individuals who undertake routine tasks in processing squid, cuttlefish and octopus (cephalopod molluscs) 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 work instructions with supervisor1.2 Select and fit the required personal protective equipment1.3 Clean work area before start and maintain hygienic conditions according to workplace procedures1.4 Ensure equipment for washing and or grading product is clean and in full working order1.5 Make available sufficient potable ice, clean baskets and cold potable water1.6 Maintain identification and traceability of product during processing according to workplace food safety program |
| 2. Remove head and fins | 2.1 Visually assess whole cephalopod for signs of spoilage and defects and set defective animals aside2.2 Trim whole cephalopod safely and hygienically according to the specifications for the species and place edible waste material into the correct container2.3 Rinse cleaned flesh and ensure it is free of all loose material |
| 3. Clean product | 3.1 Remove skin and internal organs to produce a cleaned product that meets workplace specifications and yield requirements 3.2 Clean insides of product and assess for signs of spoilage and defects and set defective product aside3.3 Rinse cleaned product in potable water, chill and store according to food safety program |
| 4. Pack product | 4.1 Grade clean product, pack or store for further processing4.2 Label product to maintain identification and traceability of 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 | * Interpret food safety program and specifications
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| Writing | * Record product information
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| Numeracy | * Interpret productivity and yield specifications
* Interpret weighing scales
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| Navigate the world of work | * Ask questions to clarify understanding or seek further information
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| Get the work done | * Maintain quality specifications for processing squid, cuttlefish and octopus
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| Unit Mapping Information |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| SFIPRO202 Process squid, cuttlefish and octopus | SFIPROC202C Process squid, cuttlefish and octopus | Updated to meet Standards for Training Packages.Minor amendments to element and performance criteria for clarity. | 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 SFIPRO202 Process squid, cuttlefish and octopus |
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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 processed at least one squid, one cuttlefish and one octopus on at least one occasion including:* using the required personal protective equipment
* cleaning and maintaining a hygienic workplace
* maintaining identification and traceability of product
* interpreting supervisors’ instructions
* handling cephalopod molluscs safely and hygienically
* identifying signs of spoilage and common defects, diseases and parasites for squid, cuttlefish and octopus
* safely using equipment to process squid, cuttlefish and octopus
* cleaning, grading, packing product.
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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:* personal, workplace and product hygiene principles that apply when processing cephalopod molluscs in a commercial fish processing facility
* types of cephalopods including:
* location of gills, guts, beak, head, fins and mouth mass
* methods and equipment used to process squid, cuttlefish and octopus
* safe manual handling techniques, including minimising the risk of repetitive, forceful, constrained or awkward postures
* food safety procedures and regulations that apply when handling and storing squid, cuttlefish and octopus
* spoilage pattern and common defects, diseases and parasites for squid, cuttlefish and octopus
* workplace quality system procedures addressing customer specifications, product identification and traceability.
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| 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
* cutting knives and equipment required to process squid, cuttlefish and octopus
* fish cleaning tubs, clean fish tubs and running potable water
* product, including squid, cuttlefish and octopus
* specifications:
* work instructions and workplace procedures for processing squid, cuttlefish and octopus 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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