

**SKILLS FRAMEWORK FOR FOOD SERVICES  
TECHNICAL SKILLS AND COMPETENCIES (TSC) REFERENCE DOCUMENT**

<b>TSC Category</b>	Food and Beverage Operations					
<b>TSC</b>	Seafood Storage and Fabrication					
<b>TSC Description</b>	Apply the principles of identifying, storing, and fabricating of seafood for food service operations					
<b>TSC Proficiency</b>	<b>Level 1</b>	<b>Level 2</b>	<b>Level 3</b>	<b>Level 4</b>	<b>Level 5</b>	<b>Level 6</b>
	<b>FSS-FBS-1018-1.1</b>	<b>FSS-FBS-2018-1.1</b>	<b>FSS-FBS-3018-1.1</b>	<Insert TSC Code>	<Insert TSC Code>	<Insert TSC Code>
	Fabricate and store seafood according to procedures	Fabricate seafood parts for various usage and purposes	Guide fabrication of seafood based on yield indications			
<b>Knowledge</b>	<ul style="list-style-type: none"> <li>Types and uses of kitchen tools and equipment</li> <li>Techniques of handling and using knives safely</li> <li>Ways of storing and sharpening knives</li> <li>Types and parts of seafood</li> <li>Procedures of fabricating seafood</li> <li>Cleaning, cutting, and fabrication techniques for seafood</li> <li>Importance of gutting fish as soon as possible after catching</li> <li>Safety and sanitation guidelines for seafood-handling</li> <li>Methods of store and appropriate temperatures for seafood</li> <li>Shelf-life of seafood</li> </ul>	<ul style="list-style-type: none"> <li>Fish parts and its respective usage and purposes</li> <li>Nutritional value of different types of seafood</li> </ul>	<ul style="list-style-type: none"> <li>Yield grading for seafood parts</li> <li>Characteristics and quality indicators of seafood</li> <li>Yield calculation methods</li> </ul>			
<b>Abilities</b>	<ul style="list-style-type: none"> <li>Assemble fabrication tools and equipment</li> <li>Apply knife skills for seafood fabrication</li> <li>Identify various types of seafood</li> <li>Clean seafood before fabrication</li> </ul>	<ul style="list-style-type: none"> <li>Fabricate various seafood parts for various usage and purposes</li> <li>Advise suitable cooking methods based on seafood parts</li> <li>Advise usage of seafood parts for cooking or other purposes</li> </ul>	<ul style="list-style-type: none"> <li>Inspect seafood to determine quality and freshness</li> <li>Guide fabrication of seafood based on yield indications</li> <li>Suggest ways to maintain quality of</li> </ul>			

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	<ul style="list-style-type: none"> <li>• Fabricate seafood according to procedures</li> <li>• Reinstate workstations in accordance with organisational procedures</li> <li>• Perform proper handling of seafood</li> <li>• Store seafood in accordance with organisational procedures, recipes, and safety requirements</li> </ul>	<ul style="list-style-type: none"> <li>• Advise on the nutritional values of different types of seafood to guide preparation of dishes</li> </ul>	<p>fabricated seafood products</p> <ul style="list-style-type: none"> <li>• Suggest uses of various seafood parts to minimise wastage</li> </ul>			
<b>Range of Application</b>	<p>Seafood may include but are not limited to:</p> <ul style="list-style-type: none"> <li>• Fish</li> <li>• Shellfish</li> </ul>					