## TSC Category
Food and Beverage Operations

### TSC
Seafood Storage and Fabrication

### TSC Description
Apply the principles of identifying, storing, and fabricating of seafood for food service operations

### TSC Proficiency

<table>
<thead>
<tr>
<th>TSC Proficiency</th>
<th>Level 1</th>
<th>Level 2</th>
<th>Level 3</th>
<th>Level 4</th>
<th>Level 5</th>
<th>Level 6</th>
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<tr>
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<td>FSS-FBS-1018-1.1</td>
<td>FSS-FBS-2018-1.1</td>
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<tr>
<td>Fabricate and store seafood according to procedures</td>
<td>Fabricate seafood parts for various usage and purposes</td>
<td>Guide fabrication of seafood based on yield indications</td>
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### Knowledge
- Types and uses of kitchen tools and equipment
- Techniques of handling and using knives safely
- Ways of storing and sharpening knives
- Types and parts of seafood
- Procedures of fabricating seafood
- Cleaning, cutting, and fabrication techniques for seafood
- Importance of gutting fish as soon as possible after catching
- Safety and sanitation guidelines for seafood-handling
- Methods of store and appropriate temperatures for seafood
- Shelf-life of seafood
- Fish parts and its respective usage and purposes
- Nutritional value of different types of seafood
- Yield grading for seafood parts
- Characteristics and quality indicators of seafood
- Yield calculation methods
- Fish parts and its respective usage and purposes
- Nutritional value of different types of seafood
- Yield grading for seafood parts
- Characteristics and quality indicators of seafood
- Yield calculation methods

### Abilities
- Assemble fabrication tools and equipment
- Apply knife skills for seafood fabrication
- Identify various types of seafood
- Clean seafood before fabrication
- Fabricate various seafood parts for various usage and purposes
- Advise suitable cooking methods based on seafood parts
- Advise usage of seafood parts for cooking or other purposes
- Inspect seafood to determine quality and freshness
- Guide fabrication of seafood based on yield indications
- Suggest ways to maintain quality of seafood
<table>
<thead>
<tr>
<th>Range of Application</th>
<th>Seafood may include but are not limited to:</th>
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<tbody>
<tr>
<td></td>
<td>- Fish</td>
</tr>
<tr>
<td></td>
<td>- Shellfish</td>
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</tbody>
</table>

- Fabricate seafood according to procedures
- Reinstate workstations in accordance with organisational procedures
- Perform proper handling of seafood
- Store seafood in accordance with organisational procedures, recipes, and safety requirements
- Advise on the nutritional values of different types of seafood to guide preparation of dishes
- Suggest uses of various seafood parts to minimise wastage