



Australian Government

SFI20319 Certificate II in Seafood Post Harvest Operations

Release 1

SFI20319 Certificate II in Seafood Post Harvest Operations

Modification History

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

Qualification Description

This qualification reflects the role of individuals who work in the seafood processing or sales and distribution sectors of the seafood industry. In this role, these individuals undertake routine tasks such as fish preparation, packaging, storage, retail and distribution under the direction of a supervisor.

The environments in which these individuals work include:

- aquaculture farms or fishout/put-and-take operations
- contract harvesting and on-farm processing companies
- processing plants
- seafood wholesalers, fish markets or retailers.

All work is 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 licensing, legislative or certification requirements apply to this qualification at the time of publication.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 12 units of competency:
 - 5 core units, plus
 - 7 elective units.

Elective units must ensure the integrity of the qualification's Australian Qualifications Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:

- at least 4 from the electives listed below
- up to 3 from the electives listed below, or from any currently endorsed Training Package or accredited course.

Core Units

SFIWHS201	Meet workplace health and safety requirements
SFIXSI101	Apply basic seafood handling and safety practices
SFIXSI102	Communicate in the seafood industry
SFIXSI201	Work effectively in the seafood industry
SFIXSI202	Maintain the temperature of seafood

Elective Units

AMPCOR202	Apply hygiene and sanitation practices
FBPFSY2001	Implement the food safety program and procedures
FBPOPR2010	Work with temperature controlled stock
FBPOPR2019	Fill and close product in cans
FBPOPR2023	Operate a packaging process
FBPOPR2028	Operate a mixing or blending process
FBPOPR2036	Operate an extrusion process
FBPOPR2040	Operate a heat treatment process
FBPOPR2044	Operate a retort process
FBPOPR2045	Operate pumping equipment
FBPOPR2046	Operate a production process
FBPOPR2056	Operate a freezing process
FBPOPR2065	Conduct routine maintenance
FBPOPR2066	Apply sampling procedures
FBPOPR2070	Apply quality systems and procedures

SFIAQU210	Harvest cultured or held stock
SFIEMS201	Participate in environmentally sustainable work practices
SFIFSH301	Operate vessel deck machinery and lifting appliance
SFIPRO101	Clean fish
SFIPRO102	Clean work area
SFIPRO103	Fillet fish and prepare portions
SFIPRO104	Work with knives
SFIPRO201	Head and peel crustaceans
SFIPRO202	Process squid, cuttlefish and octopus
SFIPRO203	Shuck molluscs
SFISAD201	Prepare, cook and retail seafood products
SFISAD202	Retail seafood
SFISTR201	Prepare, pack and dispatch non-live product
SFISTR202	Receive and distribute product
SFISTR204	Prepare, pack and dispatch stock for live transport
SIRXSL002	Follow point-of-sale procedures
SITXINV001	Receive and store stock
TLID1002	Shift a load using manually-operated equipment
TLID2004	Load and unload goods/cargo
TLID2013	Move materials mechanically using automated equipment

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SF120319 Certificate II in	SF120511 Certificate II in	Updated to meet Standards for Training	Equivalent qualification

Code and title current version	Code and title previous version	Comments	Equivalence status
Seafood Post Harvest Operations	Seafood Processing	<p>Packages</p> <p>Qualification merged, and replaces two qualifications under new title</p> <p>Revised packaging rules to better reflect outcomes</p> <p>Total number of units reduced by 3 units</p> <p>Core units revised and increased by 1 unit</p>	
SFI20319 Certificate II in Seafood Post Harvest Operations	SFI20611 Certificate II in Seafood Industry (Sales and Distribution)	<p>Updated to meet Standards for Training Packages</p> <p>Qualification merged, and replaces two qualifications under new title</p> <p>Revised packaging rules to better reflect outcomes</p> <p>Total number of units reduced by 3 units</p> <p>Core units revised and increased by 1 unit</p>	Equivalent qualification

Links

Companion Volumes, including Implementation Guides, are available at VETNet: - <https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273>