



**Australian Government**

# **SFI10111 Certificate I in Aquaculture**

**Release 4**

## SFI10111 Certificate I in Aquaculture

### Modification History

Release	TP Version	Comments
4	SFI11v2.1	<i>HLTFA311A Apply first aid</i> replaced with <i>HLTAID003 Provide first aid</i>  Superseded units from <i>RII09 Resources and Infrastructure Industry Training Package</i> replaced with new units from <i>RII Resources and Infrastructure Industry Training Package</i>
3	SFI11v1.3	<i>HLTFA301B Apply first aid</i> replaced with <i>HLTFA311A Apply first aid</i> in response to regulatory changes
2	SFI11v1.1	Equivalent imported units updated Included prerequisites in Packaging Rules
1	SFI11	Initial release

## Description

This qualification represents the minimum requirements for an individual commencing a career as an aquaculturist. It provides individuals with an introduction to the aquaculture environment and some basic skills needed in this area of the seafood industry. It is an appropriate level for an individual undertaking work experience, or in a probationary period in employment. It is particularly applicable to school-based studies.

The qualification will have application for people working:

- on aquaculture farms or fishout/put-and-take operations
- in hatcheries and nurseries
- in live post-harvest holding facilities, such as processing plants, wholesalers or transporters
- in pet shops, public aquaria, zoos or other facilities with aquatic animals
- for companies providing contract specialist services for aquaculture operations.

## Job roles

An individual operating at this level undertakes a range of basic work activities, such as feeding, handling and harvesting stock, minor construction work, general cleaning and maintenance of stock culture structures. Work is carried out under close direction and supervision and duties may vary between aquaculture enterprises.

Job role titles may include:

- farm hand
- farm labourer
- farm worker.

## Pathways Information

### Pathways into the qualification

Entry into this qualification may be:

- by direct entry and without prior aquaculture skills or knowledge
- through a school vocational studies program combined with work experience.

### Pathways from the qualification

After achieving this qualification, candidates may undertake:

- SFI20111 Certificate II in Aquaculture
- SFI30111 Certificate III in Aquaculture.

## **Licensing/Regulatory Information**

### **Licensing, legislative, regulatory or certification considerations**

Competencies in this qualification may require a licence or certification.

## **Entry Requirements**

Not Applicable

## Employability Skills Summary

### EMPLOYABILITY SKILLS QUALIFICATION SUMMARY

#### SFI10111 Certificate I in Aquaculture

The following table contains a summary of the employability skills as identified by the aquaculture sector for this qualification. This table should be interpreted in conjunction with the detailed requirements of each unit of competency packaged in this qualification. The outcomes described here are broad industry requirements and may vary from one agency to another.

Employability Skill	Industry/enterprise requirements for this qualification include:
Communication	<ul style="list-style-type: none"> <li>confirming instructions</li> <li>estimating the duration of tasks</li> <li>oral reporting on work activities, problems and abnormal stock behaviour to a supervisor</li> <li>reading and interpreting instructions and work procedures</li> <li>reading schedules relating to feeding, grading or harvesting</li> <li>recording and reporting data.</li> </ul>
Teamwork	<ul style="list-style-type: none"> <li>contributing to participative OHS arrangements</li> <li>respecting people from diverse backgrounds</li> <li>sharing information relevant to work with co-workers</li> <li>undertaking duties in a positive manner to promote cooperation.</li> </ul>
Problem solving	<ul style="list-style-type: none"> <li>assisting in solving problems</li> <li>recognising and resolving problems and conflicts that may arise in workplace</li> <li>reporting problems to supervisor.</li> </ul>
Initiative and enterprise	<ul style="list-style-type: none"> <li>adapting to new situations</li> <li>identifying environmental, OHS, quality and food safety hazards.</li> </ul>
Planning and organising	<ul style="list-style-type: none"> <li>collecting and checking equipment before beginning work activities</li> <li>following safe work practices</li> <li>planning to complete work within an allocated timeframe.</li> </ul>
Self-management	<ul style="list-style-type: none"> <li>prioritising work</li> <li>seeking support to improve own performance.</li> </ul>
Learning	<ul style="list-style-type: none"> <li>identifying own learning needs for future work requirements and career aspirations</li> <li>taking part in learning opportunities.</li> </ul>
Technology	<ul style="list-style-type: none"> <li>using automated equipment, such as feeders and data loggers.</li> </ul>

## Packaging Rules

### Packaging Rules

A total of eight (8) units of competency must be achieved.

- four (4) core units *plus*
- one (1) aquaculture specialist elective units (Group A) *plus*
- three (3) elective units that may be selected from a combination of:
  - Group A aquaculture specialist units not yet selected for this qualification
  - Group B elective units
  - imported units from this Training Package or any other nationally endorsed Training Package or accredited course. A maximum of two (2) units can be imported, however, they must align to Certificate I or II level and be relevant to aquaculture operations.

### Core units of competency

Unit code	Unit title
SFICORE101C*	Apply basic food handling and safety practices
SFICORE103C	Communicate in the seafood industry
SFICORE105B	Work effectively in the seafood industry
SFICORE106B	Meet workplace OHS requirements

*\* Note: SFICORE101C is not a required unit for operations that are growing or holding species not destined for human consumption. This includes ornamental or display species, stock for pearls, and stockers for conservation purposes. The unit FDFOP2063A Apply quality systems and procedures, is to be used in its place.*

### Elective units of competency

#### Group A: Aquaculture specialist units

Unit code	Unit title
SFIAQUA102B	Carry out basic aquaculture activities
SFIAQUA220A	Use waders
SFIEMS201B	Participate in environmentally sustainable work practices

#### Group B: Other elective units

#### Maintenance and operations support

Unit code	Unit title
FDFOP1009A	Follow work procedures to maintain quality
RIICCM208D	Carry out basic levelling
RIISAM201D	Handle resources and infrastructure materials and safely dispose of nontoxic materials
RIISAM203D	Use hand and power tools
RIISAM204D	Operate small plant and equipment

### Occupational health and safety

Unit code	Unit title
HLTAID003	Provide first aid

### Seafood processing

Unit code	Unit title
SFIPROC101C	Clean fish* <i>SFIPROC106B Work with knives</i>
SFIPROC102C	Clean work area
SFIPROC105B	Fillet fish and prepare portions* <i>SFIPROC106B Work with knives</i>
SFIPROC106B	Work with knives
MTMP2002C	Prepare animals for slaughter

### Seafood transport and storage

Unit code	Unit title
TLID1001A	Shift materials safely using manual handling methods

