



Australian Government

SFI30211 Certificate III in Fishing Operations

Release 5

SFI30211 Certificate III in Fishing Operations

Modification History

Release	TP Version	Comments
5	SFI11v2.2	<p><i>HLTFA311A Apply first aid</i> replaced with <i>HLTAID003 Provide first aid</i></p> <p>Superseded units from <i>SIT07 Tourism, Hospitality and Events Training Package</i> replaced with new units from <i>SIT12 Tourism, Travel and Hospitality Training Package</i></p> <p>Superseded units from <i>SRO03 Outdoor Recreation Industry Training Package</i> replaced with new units from <i>SIS10 Sport, Fitness and Recreation Training Package</i></p> <p>Superseded units from <i>TDM07 Maritime Training Package</i> replaced with new units from <i>MAR Maritime Training Package</i></p>
4	SFI11v2	<p><i>SFIDIVE301B Work effectively as a diver in the seafood industry</i> replaced with <i>SFIDIVE309A Work effectively as a diver in the seafood industry</i></p> <p><i>SFIDIVE302B Perform diving operations using surface-supplied breathing apparatus</i> replaced with <i>SFIDIVE310A Perform diving operations using SSBA</i></p> <p><i>SFIDIVE303B Perform diving operations using self-contained underwater breathing apparatus</i> replaced with <i>SFIDIVE311A Perform diving operations using SCUBA</i></p> <p><i>SFIDIVE304B Undertake emergency procedures in diving operations using surface-supplied breathing apparatus</i> replaced with <i>SFIDIVE312A Undertake emergency procedures in diving operations using SSBA</i></p> <p><i>SFIDIVE305B Undertake emergency procedures in diving operations using self-contained underwater breathing apparatus</i> replaced with <i>SFIDIVE313A Undertake emergency procedures in diving operations using SCUBA</i></p> <p><i>SFIDIVE306B Perform compression chamber diving operations</i> replaced with <i>SFIDIVE314A</i></p>

Release	TP Version	Comments
		<i>Perform compression chamber diving operations</i> <i>SFIDIVE307B Perform underwater work in the aquaculture sector</i> replaced with <i>SFIDIVE315A Perform underwater work in the aquaculture sector</i> <i>SFIDIVE308B Perform underwater work in the wild catch sector</i> replaced with <i>SFIDIVE316A Perform underwater work in the wild catch sector</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	<i>TLID3033A Operate a vehicle-mounted loading crane</i> replaced with <i>TLILIC0012A Licence to operate a vehicle loading crane (capacity 10 metre tonnes and above)</i> Equivalent imported units updated Included prerequisites in Packaging Rules
1	SFI11	Initial release

Description

This qualification contains the competencies required by an experienced deckhand undertaking a wide range of fishing operation tasks.

Maritime certifications, such as a Coxswain, cannot be achieved through this qualification. Refer to the TDM07 Maritime Training Package for relevant qualifications.

Skill Sets are available through the SFI11 Seafood Industry Training Package as an alternative for fishers using the TDM07 Maritime Training Package to gain a maritime certification.

These include:

- Environmental Management Skill Set
- Fishing Operations Skill Set.

The qualification will have application for people working:

- for aquaculture farms using wild caught broodstock or seedstock
- on charter vessels
- on fishing vessels.

Job roles

Individuals operating at this level undertake a broad range of routine processes and procedures which may include:

- maintaining food safety and quality control procedures and policies
- overseeing cleaning and maintenance of equipment and vessel
- overseeing the handling, harvesting and sorting of by-catch
- selecting, deploying and operating fishing gear and equipment
- supervising or leading work teams.

Work may vary between enterprises.

Job role titles may include:

- senior deckhand
- Coxswain.

Pathways Information

Pathways into the qualification

Pathways for candidates considering this qualification include:

- direct entry and with or without prior fishing operations skills or knowledge
- through a school vocational studies program combined with work experience
- prior vocational qualifications related to maritime certifications, fishing, seafood processing or aquaculture operations.

This qualification is suited to Australian Apprenticeship pathways.

Pathways from the qualification

After achieving this qualification, candidates may undertake a:

- SFI40211 Certificate IV in Fishing Operations
- SFI40311 Certificate IV in Seafood Industry (Environmental Management)
- SFI50211 Diploma of Fishing Operations.

Licensing/Regulatory Information

Licensing, legislative, regulatory or certification considerations

Licences for operating motor vehicles, tractors, forklifts, vessels and other plant apply for some competencies.

Entry Requirements

Not Applicable

Employability Skills Summary

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY

SFI30211 Certificate III in Fishing Operations

The following table contains a summary of the employability skills as identified by the fishing operations 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 workplace to another.

Employability Skill	Industry for this qualification include:
Communication	<ul style="list-style-type: none"> • completing forms/records accurately and legibly • estimating time to position fishing devices based on echo sounder • expressing own opinion clearly and listening to others without interrupting • giving clear instructions about tasks and methods to work teams • interpreting gear plans • interpreting work-related instructions, notices and documents • requesting assistance from appropriate personnel as needed • reading and recording data from electronic detection equipment • reading tide tables.
Teamwork	<ul style="list-style-type: none"> • contributing to participative OHS and emergency arrangements • overseeing or coordinating work of other team members • respecting people from diverse backgrounds • sharing information relevant to work with co-workers • undertaking duties in a positive manner that promotes cooperation in the workplace.
Problem solving	<ul style="list-style-type: none"> • developing effective solutions to control level of risk associated with work tasks • identifying and rectifying unsafe and inefficient aspects of a work area • reconditioning or adjusting sub-optimal fishing gear • solving problems by asking questions and seeking advice.
Initiative and enterprise	<ul style="list-style-type: none"> • adapting to new situations • analysing fish catches to determine effectiveness and performance of fishing device • identifying, assessing and controlling environmental, OHS and food safety hazards within area of responsibility • monitoring and responding to changing weather conditions • recognising and reporting faulty equipment • using criteria to assess effectiveness of sub-optimal fishing gear.

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY

Planning and organising	<ul style="list-style-type: none"> • coordinating labour, equipment and other resources to ensure that fishing operation is carried out according to strategy • developing a fishing strategy that takes into account all relevant factors • establishing and communicating clear directions and expectations to crew or on-land staff • following environmental management procedures • having appropriate techniques, tools and equipment for maintaining and readying fish devices for deployment • identifying hazards prior to commencing and during the fishing operation or task • maintaining catch at required temperature • planning for self and work team to complete operation within an allocated timeframe.
Self-management	<ul style="list-style-type: none"> • maintaining own knowledge of the job role, reviewing own performance and actively seeking and acting upon advice and guidance • prioritising work and completing delegated tasks • taking responsibility for self and work outcomes of others at the appropriate level.
Learning	<ul style="list-style-type: none"> • being open to learning, new ideas and techniques • identifying own learning needs for future work requirements and career aspirations • undertaking learning as required for work.
Technology	<ul style="list-style-type: none"> • examining options mechanisation or other technology to reduce risks and improve efficiencies • monitoring position, concentration and movement of target species electronically • monitoring positions of vessel and fishing • using computer technology for recording information.

Packaging Rules

Packaging Rules

A total of eighteen (18) units of competency must be achieved.

- four (4) core units **plus**
- four (4) fishing specialist elective units (Group A) **plus**
- ten (10) elective units that may be selected from a combination of:
 - Group A fishing specialist units not yet selected for this qualification

- Group B elective units
- imported units from this Training Package or from any other nationally endorsed Training Package or accredited course. A maximum of four (4) units can be imported and at least two (2) of those units must be aligned to Certificate III or IV level. Units must be relevant to workplace needs.

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

Elective units of competency

Group A: Fishing specialist units

Unit code	Unit title
SFIEMS301B	Implement and monitor environmentally sustainable work practices
SFIEMS302B	Act to prevent interaction with protected species
SFIFISH209C	Maintain the temperature of seafood
SFIFISH210C	Assemble and repair damaged netting
SFIFISH309B	Construct nets and customise design* <i>SFIFISH210C Assemble and repair damaged netting</i>
SFIFISH310A	Adjust and position fishing gear
SFIFISH311A	Operate vessel deck machinery and lifting appliance
SFIFISH401C	Locate fishing grounds and stocks of fish
SFIFISH402C	Manage and control fishing operations
SFIOHS301C	Implement OHS policies and guidelines

Unit code	Unit title
AHCLSK319A	Slaughter livestock
BSBRSK401A	Identify risk and apply risk management processes

Diving operations

Unit code	Unit title
SFIDIVE309A	Work effectively as a diver in the seafood industry* <i>HLTFA311A Apply first aid</i>
SFIDIVE310A	Perform diving operations using SSBA* <i>HLTFA311A Apply first aid</i>
SFIDIVE311A	Perform diving operations using SCUBA* <i>HLTFA311A Apply first aid</i>
SFIDIVE312A	Undertake emergency procedures in diving operations using SSBA* <i>HLTFA311A Apply first aid</i>
SFIDIVE313A	Undertake emergency procedures in diving operations using SCUBA* <i>HLTFA311A Apply first aid</i>
SFIDIVE314A	Perform compression chamber diving operations* <i>HLTFA311A Apply first aid</i>
SFIDIVE315A	Perform underwater work in the aquaculture sector* <i>HLTFA311A Apply first aid</i>
SFIDIVE316A	Perform underwater work in the wild catch sector* <i>HLTFA311A Apply first aid</i>
HLTAID003	Provide first aid
SISOOPS304A	Plan for minimal environmental impact
SISOODR302A	Plan outdoor recreation activities
SISOSCB301A	SCUBA dive in open water to a maximum depth of 18 metres

Group B: Other elective units**Aquaculture operations**

Unit code	Unit title
SFIAQUA206C	Handle stock
SFIAQUA213C	Monitor stock and environmental conditions
SFIAQUA217B	Maintain stock culture, holding and other farm structures
SFIAQUA303C	Coordinate stock handling activities
SFIAQUA309C	Oversee harvest and post-harvest activities
SFIAQUA316A	Oversee the control of predators and pests
SFIAQUA317A	Oversee the control of diseases
SFIAQUA318A	Coordinate feed activities

Fishing charter operations

Unit code	Unit title
SFIFCHA301C	Develop information and advice on fishing charter trips
SFIFCHA302C	Operate an inshore day charter

Crane operations

Unit code	Unit title
TLILIC0012A	Licence to operate a vehicle loading crane (capacity 10 metre tonnes and above)
TLILIC3006A	Licence to operate a non-slewing mobile crane (greater than 3 tonnes capacity)
TLILIC3008A	Licence to operate a slewing mobile crane (up to 20 tonnes)

Maritime operations

Unit code	Unit title
MARB001	Assist with routine maintenance of a vessel
MARB002	Perform basic servicing and maintenance of main propulsion unit and auxiliary systems
MARB009	Manage refuelling
MARC003	Operate and maintain extra low and low voltage electrical systems and equipment
MARC005	Operate inboard and outboard motors
MARC006	Operate main propulsion and auxiliary systems
MARC020	Transmit and receive information by marine radio
MARF001	Apply basic survival skills in the event of vessel abandonment
MARF002	Follow procedures to minimise and fight fires on board a vessel
MARF004	Meet work health and safety requirements
MARF005	Survive at sea using survival craft
MARG002	Manage a small crew
MARH001	Plan and navigate a passage for a vessel up to 12 metres
MARI001	Comply with regulations to ensure safe operation of a vessel up to 12 metres
MARI002	Comply with regulations to ensure safe operation of a vessel up to 80 metres
MARJ001	Follow environmental work practices
MARK001	Handle a vessel up to 12 metres
MARN002	Apply seamanship skills aboard a vessel up to 12 metres
MARN003	Perform seamanship operations on board a vessel up to 24 metres

Observer operations

Unit code	Unit title
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Unit code	Unit title
SFIOBSV301B	Monitor and record fishing operations
SFIOBSV302B	Collect reliable scientific data and samples
SFIOBSV303B	Collect routine fishery management data
SFIOBSV304B	Analyse and report onboard observations

Quality assurance, food safety and environmental management

Unit code	Unit title
SFIEMS401B	Conduct an internal audit of an environmental management system
FDFFS2001A	Implement the food safety program and procedures
FDFFS3001A	Monitor the implementation of quality and food safety programs* <i>FDFFS2001A Implement the food safety program and procedures</i>
FDFTEC3001A	Participate in a HACCP team* <i>FDFFS2001A Implement the food safety program and procedures</i>

Seafood processing

Unit code	Unit title
SFIPROC302C	Handle and pack sashimi-grade fish

Seafood transport and storage

Unit code	Unit title
SITXINV201	Receive and store stock
SITXINV202	Maintain the quality of perishable items
SITXINV401	Control stock

Unit code	Unit title
FDFOP2010A	Work with temperature controlled stock

Vessel operations

Unit code	Unit title
SFISHIP201C	Comply with organisational and legislative requirements
SFISHIP202C	Contribute to safe navigation
SFISHIP206C	Operate a small vessel
SFISHIP207C	Operate and maintain outboard motors
SFISHIP211C	Prepare for maintenance

Business services

Unit code	Unit title
BSBADM311A	Maintain business resources
BSBCUS301B	Deliver and monitor a service to customers
BSBFIA301A	Maintain financial records
BSBFIA302A	Process payroll
BSBFIA303A	Process accounts payable and receivable
BSBFIA401A	Prepare financial reports
BSBINM301A	Organise workplace information
BSBITU306A	Design and produce business documents
BSBITU307A	Develop keyboarding speed and accuracy
BSBITU309A	Produce desktop published documents
BSBRKG304B	Maintain business records
BSBSUS201A	Participate in environmentally sustainable practices

Corporate management

Unit code	Unit title
BSBFLM303C	Contribute to effective workplace relationships
BSBFLM306C	Provide workplace information and resourcing plans
BSBFLM309C	Support continuous improvement systems and processes
BSBFLM311C	Support a workplace learning environment
BSBFLM312C	Contribute to team effectiveness
BSBINN301A	Promote innovation in a team environment
BSBWOR301B	Organise personal work priorities and development

E-business

Unit code	Unit title
BSBITU305A	Conduct online transactions
BSBRES401A	Analyse and present research information
BSBRKG402B	Provide information from and about records

Training and assessment

Unit code	Unit title
TAEASS301B	Contribute to assessment
TAEDEL301A	Provide work skill instruction