

Training package details



SFI04 - Seafood Industry Training Package

Summary

Releases:

Release	Status	Release date	Approval process
1.0	Current	2004/02/24	

Usage recommendation: **Superseded**

Training Package Developer

Organisation: **Skills Insight**

Web address: <https://skillsinsight.com.au/>

Mapping information

Mapping	Notes	Date
Is superseded by SFI11 - Seafood Industry Training Package		2011/07/22
Supersedes SFI00 - Seafood Industry (Superseded by SFI04)		2004/02/24

Training package components

Qualifications

Code	Title	Usage	Release
SFI10104	Certificate I in Seafood Industry (Aquaculture)	Superseded	1
SFI10204	Certificate I in Seafood Industry (Fishing Operations)	Superseded	1
SFI10504	Certificate I in Seafood Industry (Seafood Processing)	Superseded	1
SFI20104	Certificate II in Seafood Industry (Aquaculture)	Superseded	1
SFI20204	Certificate II in Seafood Industry (Fishing Operations)	Superseded	1
SFI20404	Certificate II in Seafood Industry (Fisheries Compliance Support)	Superseded	1
SFI20504	Certificate II in Seafood Industry (Seafood Processing)	Superseded	1
SFI20604	Certificate II in Seafood Industry (Seafood Sales and Distribution)	Superseded	1
SFI30104	Certificate III in Seafood Industry (Aquaculture)	Superseded	1
SFI30304	Certificate III in Seafood Industry (Fishing Charter Operations)	Deleted	1
SFI30404	Certificate III in Seafood Industry (Fisheries Compliance)	Superseded	1
SFI30504	Certificate III in Seafood Industry (Seafood Processing)	Superseded	1
SFI30604	Certificate III in Seafood Industry (Seafood Sales and Distribution)	Superseded	1
SFI30705	Certificate III in Seafood Industry (Environmental Management Support)	Superseded	1
SFI31204	Certificate III in Seafood Industry (Fishing Operations)	Superseded	1
SFI32204	Certificate III in Seafood Industry (Fishing Operations - Marine Engine Driver II)	Superseded	1
SFI33204	Certificate III in Seafood Industry (Fishing Operations - Master 5/Skipper 3)	Superseded	1
SFI40104	Certificate IV in Seafood Industry (Aquaculture)	Superseded	1
SFI40404	Certificate IV in Seafood Industry (Fisheries Compliance)	Superseded	1
SFI40504	Certificate IV in Seafood Industry (Seafood Processing)	Superseded	1
SFI40604	Certificate IV in Seafood Industry (Seafood Sales and Distribution)	Superseded	1
SFI40705	Certificate IV in Seafood Industry (Environmental Management)	Superseded	1
SFI41204	Certificate IV in Seafood Industry (Fishing Operations)	Superseded	1

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Code	Title	Usage	Release
SFI42204	Certificate IV in Seafood Industry (Fishing Operations - Marine Engine Driver I)	Superseded	1
SFI50104	Diploma of Seafood Industry (Aquaculture)	Superseded	1
SFI50204	Diploma of Seafood Industry (Fishing Operations)	Superseded	1
SFI50304	Diploma of Seafood Industry (Fishing Charter Operations)	Deleted	1
SFI50404	Diploma of Seafood Industry (Fisheries Compliance)	Superseded	1
SFI50504	Diploma of Seafood Industry (Seafood Processing)	Superseded	1

Skill sets

Code	Title	Release
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Units of competency

Code	Title	Usage	Release
SFIAQUA102A	Carry out basic aquaculture activities	Superseded	1
SFIAQUA201B	Collect broodstock and seedstock	Superseded	1
SFIAQUA205B	Feed stock	Superseded	1
SFIAQUA206B	Handle stock	Superseded	1
SFIAQUA209B	Manipulate stock culture environment	Superseded	1
SFIAQUA211B	Undertake routine maintenance of water supply and disposal systems and structures	Superseded	1
SFIAQUA212B	Work with crocodiles	Superseded	1
SFIAQUA213B	Monitor stock and environmental conditions	Superseded	1
SFIAQUA214A	Produce algal or live-feed cultures	Superseded	1
SFIAQUA215A	Carry out on-farm post-harvest operations	Superseded	1
SFIAQUA216A	Harvest aquacultured stock	Superseded	1
SFIAQUA217A	Maintain stock culture and other farm structures	Superseded	1
SFIAQUA218A	Control predators, pests and diseases	Superseded	1
SFIAQUA219A	Operate and maintain high technology water treatment components	Superseded	1
SFIAQUA301B	Oversee and undertake effluent and waste treatment and disposal	Superseded	1
SFIAQUA302B	Construct or install stock culture structures and farm structures	Superseded	1
SFIAQUA303B	Coordinate stock handling activities	Superseded	1
SFIAQUA305B	Optimise feed uptake	Superseded	1
SFIAQUA308B	Maintain water quality and environmental monitoring	Superseded	1
SFIAQUA309B	Oversee harvest and post-harvest activities	Superseded	1
SFIAQUA310B	Oversee emergency procedures in an aquacultural enterprise	Superseded	1
SFIAQUA311A	Oversee production and maintain algal or live-feed cultures	Superseded	1
SFIAQUA312A	Oversee the control of pests, predators and diseases	Deleted	1
SFIAQUA313A	Oversee operations of high technology water treatment components	Superseded	1
SFIAQUA401B	Develop and implement a stock health program	Superseded	1
SFIAQUA402B	Coordinate construction or installation of stock culture and farm structures	Superseded	1
SFIAQUA404B	Operate hatchery	Superseded	1
SFIAQUA405B	Develop emergency procedures for an aquaculture enterprise	Superseded	1
SFIAQUA406B	Seed and harvest round pearls	Superseded	1

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Code	Title	Usage	Release
SFIAQUA407B	Coordinate sustainable aquacultural practices	Superseded	1
SFIAQUA408B	Supervise harvest and post-harvest activities	Superseded	1
SFIAQUA409A	Implement, monitor and review stock production	Superseded	1
SFIAQUA410A	Implement a program to operate, maintain or upgrade a system comprising high technology water treatment components	Superseded	1
SFIAQUA501B	Develop a stock nutrition program	Superseded	1
SFIAQUA502B	Develop and implement an aquaculture breeding strategy	Superseded	1
SFIAQUA503B	Establish an aquacultural enterprise	Superseded	1
SFIAQUA504B	Plan ecologically sustainable aquacultural practices	Superseded	1
SFIAQUA505B	Plan stock health management	Superseded	1
SFIAQUA507B	Plan and design water supply and disposal systems	Superseded	1
SFIAQUA508B	Plan and design stock culture systems and structures	Superseded	1
SFIAQUA509A	Develop stock production plan	Superseded	1
SFIAQUA510A	Select, plan or design a system or facility utilising high technology water treatment components	Superseded	1
SFICOMP201A	Undertake a local operation	Superseded	1
SFICOMP202A	Conduct field observations	Superseded	1
SFICOMP203A	Promote sustainable use of local marine and freshwater environments	Superseded	1
SFICOMP204A	Present evidence in a court setting	Superseded	1
SFICOMP205A	Communicate effectively in cross-cultural environments	Superseded	1
SFICOMP302B	Exercise compliance powers	Superseded	1
SFICOMP306B	Implement aquaculture compliance	Superseded	1
SFICOMP308B	Monitor fish catches for legal compliance	Superseded	1
SFICOMP309B	Operate in remote areas	Superseded	1
SFICOMP310B	Operate off-road vehicles	Superseded	1
SFICOMP311B	Operate vehicles on-road	Deleted	1
SFICOMP313B	Promote fisheries management awareness programs	Superseded	1
SFICOMP314B	Undertake patrol operations	Superseded	1
SFICOMP401B	Administer the district office	Superseded	1
SFICOMP402B	Plan the surveillance operation	Superseded	1
SFICOMP403B	Operate and maintain surveillance equipment	Superseded	1
SFICOMP404B	Operate an observation post	Superseded	1
SFICOMP405B	Perform post-surveillance duties	Superseded	1
SFICOMP406B	Perform mobile surveillance	Superseded	1
SFICOMP407B	Undertake prosecution procedures for magistrate's court	Superseded	1
SFICOMP501B	Conduct an investigative audit	Superseded	1
SFICOMP502B	Contribute to fisheries management	Superseded	1
SFICOMP503B	Undertake the prosecution in a trial	Superseded	1
SFICORE101B	Apply basic food handling and safety practices	Superseded	1
SFICORE103B	Communicate in the seafood industry	Superseded	1
SFICORE105A	Work effectively in the seafood industry	Superseded	1
SFICORE106A	Meet workplace OHS requirements	Superseded	1
SFIDIST201B	Prepare, cook and retail seafood products	Superseded	1
SFIDIST202B	Retail fresh, frozen and live seafood	Superseded	1

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Code	Title	Usage	Release
SFIDIST301B	Wholesale product	Superseded	1
SFIDIST401B	Buy seafood product	Superseded	1
SFIDIST501B	Export product	Superseded	1
SFIDIST502B	Import product	Superseded	1
SFIDIVE301A	Work effectively as a diver in the seafood industry	Superseded	1
SFIDIVE302A	Perform diving operations using surface-supplied breathing apparatus	Superseded	1
SFIDIVE303A	Perform diving operations using self-contained underwater breathing apparatus	Superseded	1
SFIDIVE304A	Undertake emergency procedures in diving operations using surface-supplied breathing apparatus	Superseded	1
SFIDIVE305A	Undertake emergency procedures in diving operations using self-contained underwater breathing appara	Superseded	1
SFIDIVE306A	Perform compression chamber diving operations	Superseded	1
SFIDIVE307A	Perform underwater work in the aquaculture sector	Superseded	1
SFIDIVE308A	Perform underwater work in the wild catch sector	Superseded	1
SFIEMS201A	Participate in environmentally sustainable work practices	Superseded	1
SFIEMS301A	Implement and monitor environmentally sustainable work practices	Superseded	1
SFIEMS302A	Act to prevent interaction with protected species	Superseded	1
SFIEMS401A	Conduct an internal audit of an environmental management system	Superseded	1
SFIEMS501A	Develop workplace policy for sustainability	Superseded	1
SFIFCHA301B	Develop information and advice on fishing charter trips	Superseded	1
SFIFCHA302B	Operate an inshore day charter	Superseded	1
SFIFCHA501B	Plan and manage extended fishing charter trips	Superseded	1
SFIFISH201B	Provide support for diving operations	Superseded	1
SFIFISH202B	Cook on board a vessel	Superseded	1
SFIFISH203B	Maintain, prepare, deploy and retrieve trawls to land catch	Superseded	1
SFIFISH204B	Maintain, prepare, deploy and retrieve pots and traps to land catch	Superseded	1
SFIFISH205B	Maintain, prepare, deploy and retrieve drop lines and long lines to land catch	Superseded	1
SFIFISH206B	Maintain, prepare, deploy and retrieve hand operated lines to land catch	Superseded	1
SFIFISH207B	Maintain, prepare, deploy and retrieve beach seines, mesh nets or gill nets to land catch	Superseded	1
SFIFISH208B	Maintain, prepare, deploy and retrieve purse seines to land catch	Superseded	1
SFIFISH209B	Maintain the temperature of seafood	Superseded	1
SFIFISH210B	Assemble and repair damaged netting	Superseded	1
SFIFISH214A	Contribute to at-sea processing of seafood	Superseded	1
SFIFISH215A	Apply deckhand skills aboard a fishing vessel	Superseded	1
SFIFISH301B	Adjust and position trawls	Superseded	1
SFIFISH302B	Adjust and position pots and traps	Superseded	1
SFIFISH303B	Adjust and position drop lines and long lines	Superseded	1
SFIFISH304B	Adjust and position hand operated lines	Superseded	1
SFIFISH305B	Adjust and position beach seines, mesh nets or gill nets	Superseded	1
SFIFISH306B	Adjust and position purse seines	Superseded	1
SFIFISH307B	Perform breath hold diving operations	Superseded	1

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Code	Title	Usage	Release
SFIFISH309A	Construct nets and customise design	Superseded	1
SFIFISH401B	Locate fishing grounds and stocks of fish	Superseded	1
SFIFISH402B	Manage and control fishing operations	Superseded	1
SFILEAD401A	Develop and promote knowledge of the industry sector	Superseded	1
SFILEAD402A	Negotiate effectively for the sector	Superseded	1
SFILEAD403A	Demonstrate commitment and professionalism	Superseded	1
SFILEAD404A	Provide expert information to a Management Advisory Committee	Superseded	1
SFILEAD405A	Analyse information to develop strategic fisheries management options within the Management Advisory	Superseded	1
SFILEAD406A	Negotiate collective outcomes within the Management Advisory Committee process	Superseded	1
SFILEAD501B	Develop and promote industry knowledge	Superseded	1
SFILEAD502B	Shape strategic thinking	Superseded	1
SFILEAD503B	Cultivate productive working relationships	Superseded	1
SFILEAD504B	Plan and achieve change and results	Superseded	1
SFILEAD505B	Communicate with influence	Superseded	1
SFILEAD506B	Demonstrate personal drive and integrity	Superseded	1
SFILEAD507B	Provide corporate leadership	Superseded	1
SFIOBSV301A	Monitor and record fishing operations	Superseded	1
SFIOBSV302A	Collect reliable scientific data and samples	Superseded	1
SFIOBSV303A	Collect routine fishery management data	Superseded	1
SFIOBSV304A	Analyse and report on-board observations	Superseded	1
SFIOHS301B	Implement OHS policies and guidelines	Superseded	1
SFIOHS501B	Establish and maintain the enterprise OHS program	Superseded	1
SFIPROC101B	Clean fish	Superseded	1
SFIPROC102B	Clean work area	Superseded	1
SFIPROC105A	Fillet fish and prepare portions	Superseded	1
SFIPROC106A	Work with knives	Superseded	1
SFIPROC201B	Head and peel crustaceans	Superseded	1
SFIPROC202B	Process squid, cuttlefish and octopus	Superseded	1
SFIPROC203B	Shuck molluscs	Superseded	1
SFIPROC302B	Handle and pack sashimi-grade fish	Superseded	1
SFIPROC304A	Boil and pack crustaceans	Superseded	1
SFIPROC305A	Slaughter and process crocodiles	Superseded	1
SFIPROC401B	Evaluate a batch of seafood	Superseded	1
SFIPROC402B	Maintain hygiene standards while servicing a food-handling area	Superseded	1
SFIPROC403B	Follow basic food safety practices	Superseded	1
SFIPROC404B	Apply and monitor food safety requirements	Superseded	1
SFIPROC405B	Oversee the implementation of a food safety program in the workplace	Superseded	1
SFIPROC406B	Develop food safety programs	Superseded	1
SFIPROC407B	Conduct food safety audits	Superseded	1
SFIPROC501B	Manage seafood processing production unit/s	Superseded	1
SFIPROC502B	Produce technical reports on seafood processing systems	Superseded	1
SFIPROC503B	Analyse seafood packaging requirements	Superseded	1

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Code		Title	Usage	Release
SFIPROC504B		Design and manage a product recall	Superseded	1
SFIPROC601B		Establish costs and/or conditions for sale of seafood product	Superseded	1
SFIPROC602B		Plan and manage seafood and related product concept development	Superseded	1
SFIPROC603B		Develop and manage seafood and related product production trials	Superseded	1
SFIPROC604B		Plan and develop formulations and/or specifications for new seafood product	Superseded	1
SFIPROC606B		Develop and implement energy control systems in seafood processing environments	Superseded	1
SFIPROC607B		Prepare work instructions for new seafood processing tasks	Superseded	1
SFIPROC608B		Provide practical and/or commercial advice to seafood users	Superseded	1
SFIPROC609B		Monitor the seafood business environment to determine threats and opportunities	Superseded	1
SFIPROC610B		Establish and manage effective external relationships	Superseded	1
SFIPROC611B		Participate in a media interview or presentation	Superseded	1
SFISHIP201B		Comply with organisational and legislative requirements	Superseded	1
SFISHIP202B		Contribute to safe navigation	Superseded	1
SFISHIP205B		Maintain marine plant	Superseded	1
SFISHIP206B		Operate a small vessel	Superseded	1
SFISHIP207B		Operate and maintain outboard motors	Superseded	1
SFISHIP208B		Operate low powered diesel engines	Superseded	1
SFISHIP209B		Operate marine communications equipment	Deleted	1
SFISHIP211B		Prepare for maintenance	Superseded	1
SFISHIP212B		Take emergency action on board a vessel	Deleted	1
SFISHIP213B		Operate Inmarsat C communications equipment	Deleted	1
SFISHIP301B		Apply emergency procedures on board a ship	Deleted	1
SFISHIP402B		Manage the vessel's compliance with operational and legislative requirements	Deleted	1
SFISTOR201B		Prepare and pack stock for live transport	Superseded	1
SFISTOR202B		Receive and distribute product	Superseded	1
SFISTOR203B		Assemble and load refrigerated product	Superseded	1
SFISTOR301B		Operate refrigerated storerooms	Superseded	1

Imported units of competency

Code		Title	Usage	Release	Belongs to training package
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