



**Australian Government**

# **SFI10119 Certificate I in Seafood Industry**

**Release 1**

# SFI10119 Certificate I in Seafood Industry

## 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 preparing for work in the aquaculture, fishing and seafood processing and/or retail and distribution sectors of the seafood industry. The role includes undertaking a range of simple tasks under close supervision. The range of technical skills and knowledge is limited.

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:

- 6 units of competency:
  - 2 core units, plus
  - 4 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 2 from the electives listed below
- up to 2 from the electives listed below, or from any currently endorsed Training Package or accredited course.

## Core Units

SFIWHS201	Meet workplace health and safety requirements
SFIXSI102	Communicate in the seafood industry

### Elective Units

SFIAQU101	Carry out basic aquaculture activities
SFIAQU206	Feed stock
SFIAQU202	Handle stock
SFIBIO201	Inspect and clean aquatic work equipment
SFIFSH201	Assemble and repair damaged netting
SFIFSH205	Apply deckhand skills aboard a fishing vessel
SFIPRO101	Clean fish
SFIPRO102	Clean work area
SFIPRO103	Fillet fish and prepare portions
SFIPRO104	Work with knives
SFISAD201	Prepare, cook and retail seafood products
SFISAD202	Retail seafood
SFISTR202	Receive and distribute product
SFISTR203	Assemble and load refrigerated product
SFIXSI101	Apply basic seafood handling and safety practices
SFIXSI201	Work effectively in the seafood industry
SFIXSI202	Maintain the temperature of seafood

### Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
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<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
SFI10119 Certificate I in Seafood Industry	SFI10111 Certificate I in Aquaculture	Updated to meet Standards for Training Packages  Three previous qualifications merged and replaced with one new qualification  Revised packaging rules  Total number of units reduced by 2  Core units revised	Equivalent qualification
SFI10119 Certificate I in Fishing Operations	SFI10211 Certificate I in Fishing Operations	Updated to meet Standards for Training Packages  Three previous qualifications merged and replaced with one new qualification  Revised packaging rules  Total number of units reduced by 2  Core units revised	Equivalent qualification
SFI10119 Certificate I in Fishing Operations	SFI10511 Certificate I in Seafood Processing	Updated to meet Standards for Training Packages  Three previous qualifications merged and replaced with one new qualification  Revised packaging rules  Total number of units reduced by 2  Core units revised	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>