



Australian Government

SFI30119 Certificate III in Aquaculture

Release: 1

SFI30119 Certificate III in Aquaculture

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 as aquaculture attendants or technicians for the care of aquatic stock in the aquaculture sector of the seafood industry. In this role, these individuals have responsibilities for the handling of stock, and maintaining water quality and monitoring environmental conditions. They may perform dives or vessel operations as part of their role.

The environments in which these individuals work include:

- aquaculture farms
- aquarium wholesalers and retailers
- hatcheries and nurseries
- live post-harvest holding facilities.

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.

Some SFI and imported units in the elective bank are subject to licencing, legislative or certification requirements, including:

- occupational diving is regulated independently by each state and territory workplace health and safety authority. Users are advised to check with the relevant authority to confirm current requirements.
- the MAR units that appear in the elective bank are subject to licencing and regulatory requirements. These units must be implemented in line with the *MAR Maritime Training Package* and Australian Maritime Safety Authority (AMSA) requirements.
- the TLI licencing units must be implemented in line with the *TLI Transport and Logistics Training Package*.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 16 units of competency:
 - 3 core units, plus
 - 13 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. Any combination of electives that meets the packaging rules can be selected for the award of the Certificate III in Aquaculture:

- at least 5 electives listed in Group A
- the remaining 8 elective units may be selected from any of the groups below
- up to 4 electives may be selected from any currently endorsed Training Package or accredited course.

Where appropriate, electives may be packaged to provide a qualification with a specialisation area as follows:

- a minimum of 5 electives from Group B must be selected for the award of the *Certificate III in Aquaculture (Diving Operations)*
- a minimum of 8 electives from Group C must be selected for the award of the *Certificate III in Aquaculture (Vessel Operations)*.

Core Units

SFIBIO301	Identify and report signs of aquatic disease or pests
SFIWHS301	Contribute to workplace health and safety processes
SFIXSI201	Work effectively in the seafood industry

Elective Units

Group A Aquaculture Operations

ACMCAS303	Provide advice on selection and care of aquatic animals
ACMCAS305	Maintain aquascapes and aquatic animals
AHCBIO202	Follow site quarantine procedures
AHCNAR302	Collect and preserve biological samples

FBPOPR2066	Apply sampling procedures
SFIAQU301	Undertake effluent treatment and waste disposal
SFIAQU302	Construct or install stock culture, holding and farm structures
SFIAQU303	Monitor stock handling activities
SFIAQU304	Maintain water quality and environmental monitoring
SFIAQU305	Monitor harvest and post-harvest activities
SFIAQU306	Monitor production and maintain algal or live-feed cultures
SFIAQU307	Monitor the operations of a recirculating aquaculture system
SFIAQU308	Support hatchery operations
SFIAQU309	Carry out emergency procedures
SFIAQU310	Apply control measures for predators and pests
SFIAQU311	Apply control measures for diseases
SFIAQU312	Monitor feed activities
SFIAQU407	Coordinate sustainable aquacultural practices
SFIAQU408	Supervise harvest and post-harvest activities
SFIBIO401	Apply aquaculture biosecurity measures

Group B Diving Operations

An asterisk (*) next to the unit code indicates that there are prerequisite requirements that must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.

HLTAID003	Provide first aid
SFIDIV301	Work effectively as a diver in the seafood industry
SFIDIV302	Perform diving operations using SSBA
SFIDIV303	Perform diving operations using SCUBA

SFIDIV304	Undertake emergency procedures in diving operations using SSBA
SFIDIV305	Undertake emergency procedures in SCUBA diving operations
SFIDIV306	Perform underwater work in the aquaculture sector
SISOOPS304A	Plan for minimal environmental impact
SISOSCB301 A	SCUBA dive in open water to a maximum depth of 18 metres
SISOSCB303 A*	Complete deep dives to between 18 and 40 metres
SISOSCB317 A*	Complete a dive using Enriched Air Nitrox

Group C Vessel Operations

MARB027	Perform basic servicing and maintenance of main propulsion unit and auxiliary systems
MARC037	Operate inboard and outboard motors
MARC038	Operate main propulsion unit and auxiliary systems
MARC043	Transmit and receive information by marine radio
MARC044	Transmit and receive information by marine VHF radio
MARF027	Apply basic survival skills in the event of vessel abandonment
MARF028	Follow procedures to minimise and fight fires on board a vessel
MARF029	Meet work health and safety requirements
MARF030	Survive at sea using survival craft

MARH013	Plan and navigate a passage for a vessel up to 12 metres
MARI003	Comply with regulations to ensure safe operation of a vessel up to 12 metres
MARJ006	Follow environmental work practices
MARK007	Handle a vessel up to 12 metres
MARN008	Apply seamanship skills aboard a vessel up to 12 metres

Group D General Electives

AHCCHM304	Transport and store chemicals
AHCCHM307	Prepare and apply chemicals to control pest, weeds and diseases
SFIAQU213	Use waders safely in aquatic environments
SFIEMS201	Participate in environmentally sustainable work practices
SFIFSH301	Operate vessel deck machinery and lifting appliance
SFIPRO101	Clean fish
SFIPRO103	Fillet fish and prepare portions
SFIPRO104	Work with knives
SFIPRO203	Shuck molluscs
SFISTR302	Supervise storage of temperature controlled stock
SFIXSI101	Apply basic seafood handling and safety practices

SFIXSI102	Communicate in the seafood industry
SFIXSI202	Maintain the temperature of seafood
SFIXSI402	Act to prevent interaction with protected species
SIRRMER001	Produce visual merchandise displays
TLILIC0003	Licence to operate a forklift truck
TLILIC0002	Licence to operate a vehicle loading crane (capacity 10 metre tonnes and above)
TLILIC0008	Licence to operate a non-slewing mobile crane (greater than 3 tonnes capacity)
TLILIC0010	Licence to operate a slewing mobile crane (up to 20 tonnes)

Prerequisite requirements

Unit of competency	Prerequisite requirement
SISOSCB303A Complete deep dives to between 18 and 40 metres	SISOSCB301A SCUBA dive in open water to a maximum depth of 18 metres
SISOSCB317A Complete a dive using Enriched Air Nitrox	SISOSCB301A SCUBA dive in open water to a maximum depth of 18 metres

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFI30119 Certificate III in Aquaculture	SFI30111 Certificate III in Aquaculture	Revised packaging rules to better reflect outcomes and allow for specialisations Total number of units reduced by 2 units Core units revised and decreased by 1 unit	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>