



Australian Government

SFIAQU208 Produce algal or live-feed cultures

Release: 1

SFIAQU208 Produce algal or live-feed cultures

Modification History

Release	Comments
Release 1	This version released with SFI Seafood Industry Training Package Version 1.0.

Application

This unit of competency describes the skills and knowledge required to initiate, maintain and harvest algal or live-feed cultures.

The unit applies to individuals who undertake routine tasks in producing algal and live-feed cultures in an aquaculture setting under the direction of a supervisor.

All work must be 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 unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Aquaculture (AQU)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare for production	1.1 Confirm instructions for production schedule with supervisor 1.2 Collect required production equipment, including personal protective equipment, and check for serviceability 1.3 Perform workplace personal hygiene and equipment sanitation procedures

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
2. Initiate and maintain cultures	2.1 Prepare, fill and inoculate culture vessels according to workplace procedures 2.2 Maintain the requirements of the culture organism for the culture period 2.3 Monitor the health of the culture organism and report irregularities to supervisor
3. Harvest culture	3.1 Collect harvesting equipment and check for serviceability 3.2 Clean and sanitise collection vessels before and after use according to workplace procedures 3.3 Harvest required quantity and transfer to feed cultured stock
4. Complete post-culture production activities	4.1 Clean work area and dispose of waste materials safely according to workplace procedures 4.2 Clean and sanitise culture vessels according to hygiene and equipment sanitation procedures 4.3 Check and store tools and equipment, reporting any identified repair requirements to supervisor 4.4 Record relevant data and observations and report any abnormal records to supervisor

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	<ul style="list-style-type: none"> Interprets text in workplace procedures and production schedules Interprets labels, warning and safety signs, and gauges and meters
Writing	<ul style="list-style-type: none"> Completes workplace records legibly and accurately
Numeracy	<ul style="list-style-type: none"> Calculates culture periods Counts or determines density of algal or live-feed culture organisms Measures volumes and weighs chemicals/feed additives

Skill	Description
Oral communication	<ul style="list-style-type: none">Asks questions to clarify job requirementsUses correct terminology to describe abnormal records
Get the work done	<ul style="list-style-type: none">Makes routine decisions about culture-growing environment and culture health abnormalities or irregularities

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIAQU208 Produce algal or live-feed cultures	SFIAQUA214B Produce algal or live-feed cultures	Updated to meet Standards for Training Packages Minor changes to performance criteria for clarity	Equivalent unit

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273>