

SFIAQU210 Harvest cultured or held stock

Release: 1

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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 harvest cultured or held stock and transport to an on-farm or off-farm post-harvest facility. It does not include processing activities, such as gill-gutting, cleaning, filleting, cooking and shucking, the slaughter of livestock or off-facility live transport.

The unit applies to individuals who carry out routine harvesting tasks, including sorting and grading of stock 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. Licences may be required if operating load-shifting equipment, vehicles or vessels.

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	
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.	
1. Prepare for harvest	1.1 Confirm instructions on harvest schedule with supervisor	
	1.2 Collect required equipment, including personal protective equipment, and check for serviceability	

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Elements	Performance Criteria		
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.		
	1.3 Prepare and move transport and holding equipment and post-harvest facilities to harvest site		
2. Carry out harvest	2.1 Identify, isolate and retrieve stock according to supervisor instructions, ensuring appropriate safety measures are taken		
	2.2 Observe stock behaviour and report any abnormal activity to supervisor		
	2.3 Observe water and environmental conditions and report conditions that could adversely impact on the harvest or wellbeing of stock to supervisor		
	2.4 Operate and maintain equipment according to workplace procedures		
	2.5 Check, grade and count stock according to quality parameters set by harvest schedule or supervisor		
	2.6 Remove stock and place in holding containers or transport equipment according to food safety requirements		
	2.7 Move stock to the next phase of the harvest chain according to supervisor instructions		
3. Complete post-harvest activities	3.1 Clean work area and dispose of waste materials safely according to workplace procedures		
	3.2 Check and store tools and equipment, reporting any identified repair requirements to supervisor		
	3.3 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	Interprets text in workplace procedures, instructions and harvest schedules		
Writing	Completes workplace records legibly and accurately		

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Skill	Description		
Numeracy	 Uses measurements relating to size or weight to grade stock Counts and sorts containers 		
Oral communication	 Asks questions to clarify job requirements Uses correct terminology to describe abnormal records 		
Get the work done	Makes routine decisions about reporting irregular or abnormal stock behaviour, and water and environmental conditions		

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIAQU210 Harvest cultured or held stock	SFIAQUA216B Harvest cultured or held stock	Updated to meet Standards for Training Packages Minor amendments to performance criteria for clarity	Equivalent unit

Links

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