

SFIAQU306 Monitor production and maintain algal or live-feed cultures

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 monitor the production, maintenance and harvesting of algae and/or live feed cultures to be fed to cultured or held aquatic stock. It includes the ability to plan for production, initiate and grow cultures and organise their harvest.

The unit applies to individuals who have responsibility for the production of cultures in an aquaculture environment, working under broad direction.

All work must be carried out to comply with workplace procedures, according to state/territory health and 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	
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.	
1. Plan for production	1.1 Interpret and confirm production schedule with supervisor 1.2 Confirm labour and equipment requirements with supervisor	

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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 Identify risk factors that could affect the quality of algal or live-feed cultures during production and plan to minimise risk		
	1.4 Assemble culture system for use according to workplace procedures		
	1.5 Communicate workplace production procedures and safety precautions to team members		
2. Prepare for initiation and maintenance of algal	2.1 Check production vessels or structures and other equipment, including personal protective equipment, for serviceability		
or live-feed cultures	2.2 Treat culture water to meet the physicochemical requirements of the cultured organism		
	2.3 Inoculate cultures to meet the required stocking density		
	2.4 Prepare nutriment formulae or media according to workplace procedures		
3. Monitor and maintain culture production	3.1 Measure and maintain physicochemical requirements of the culture organism for the culture period		
	3.2 Maintain hygienic culture conditions and equipment		
	3.3 Check culture health regularly by sampling the culture water, and take appropriate action to achieve the production schedule		
4. Harvest culture	4.1 Collect and check harvesting equipment for serviceability		
	4.2 Clean and sanitise production vessels and equipment according to workplace procedures		
	4.3 Confirm quantity of culture required and harvest according to workplace procedures		
	4.4 Treat and dispose of unused cultures and wastes according to workplace procedures and environmental requirements		
5. Complete culture production activities	5.1 Check cleaning of work area and disposal of waste materials are completed according to workplace procedures		
	5.2 Check condition, maintenance requirements and storage of tools and equipment		
	5.3 Record relevant data and observations, and report any abnormal records to supervisor		

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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 specifications for nutriment formulae or media requirements		
Writing	Completes workplace records and reports legibly and accurately using correct technical terminology		
Numeracy	 Estimates labour time and equipment needed for required activities Measures volume Counts culture organism Calculates culture density 		
Oral communication	Explains production procedures using language appropriate for audience		
Navigate the world of work	Takes responsibility for decisions about when and how to complete production tasks		
Interact with others	Understands what to communicate, with whom and how, in routine work situations		

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIAQU306 Monitor production and maintain algal or live-feed cultures	SFIAQUA311B Oversee production and maintain algal or live-feed cultures	Updated to meet Standards for Training Packages Revised unit title and minor amendments to performance criteria to better reflect outcomes	Equivalent unit

Links

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

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