



**Australian Government**

# **SFIAQU408 Supervise harvest and post-harvest activities**

**Release: 2**

## SFIAQU408 Supervise harvest and post-harvest activities

### Modification History

Release	Comments
Release 2	This version released with SFI Seafood Industry Training Package Version 2.0.
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 supervise harvest and post-harvest activities, including preparing harvest schedule, managing handling activities and ensuring quality assurance practices. It does not include processing activities, such as cooking, gill gutting, scaling, filleting, shucking, peeling or heading.

The unit applies to individuals who have responsibility for leading teams for harvest and post-harvest operations. They work closely with supervisors of harvest labour and suppliers of services such as transport.

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 harvest and post-harvest schedules	1.1 Seek direction from senior personnel on harvest requirements 1.2 Identify numbers and stock quality parameters required by customer or production plan

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Select culture or holding structures or systems to be harvested 1.4 Determine timing and period of harvest to meet customer or production plan requirements 1.5 Prepare harvest schedules and convey to team leaders 1.6 Confirm personnel availability and prepare duty rosters
2. Organise harvest and post-harvest operations	2.1 Confirm technology and/or equipment and facilities are available and serviceable 2.2 Brief personnel responsible for transport, processing and marketing on arrangements 2.3 Integrate harvest and post-harvest activities with other activities 2.4 Inform staff of health and safety and reporting procedures
3. Monitor progress of harvest and post-harvest activities	3.1 Ensure stock is harvested and handled with minimal stress or damage according to the harvest schedule 3.2 Monitor transportation for stock to processing facilities according to food and transport legislative requirements 3.3 Monitor packaging and transportation of livestock according to biosecurity, food and transport legislative requirements 3.4 Maintain quality assurance practices on harvested and slaughtered stock 3.5 Monitor treatment of product during transport and arrival at destination through the transport company and customer
4. Finalise harvest and post-harvest activities	4.1 Supervise clean-up of work area, including repairs and storage of equipment 4.2 Record relevant harvest and post-harvest data, observations or information, and check any out-of-range or unusual records 4.3 Update production statistics with harvest and post-harvest information 4.4 Prepare required reports to management, including recommendations for improvements 4.5 Give feedback to staff on their work performance

## 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"> <li>Interpret and analyse key information in documentation to determine harvest specifications and schedule</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Prepare paperwork for transport operators and contractors</li> <li>Record information and data in workplace and compliance forms legibly and accurately</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Calculate a range of resource requirements and estimate time periods to develop rosters and schedules</li> <li>Reconcile quantities of stock against orders and production plans</li> <li>Calculate percentages and averages, relevant to stock survival rates and quality parameters, and transport loads</li> </ul>
Oral communication	<ul style="list-style-type: none"> <li>Explain harvest and post-harvest requirements using language appropriate for audience</li> </ul>
Navigate the world of work	<ul style="list-style-type: none"> <li>Keep up-to-date on compliance requirements relevant to own role and area of responsibility</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Use workplace digital systems and tools to access, organise and analyse information relevant to own role and area of responsibility</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIAQU408 Supervise harvest and post-harvest activities Release 2	SFIAQUA408 Supervise harvest and post-harvest activities Release 1	Minor update to performance criteria and knowledge evidence for clarity referencing technology	Equivalent

## Links

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