



Australian Government

SFI10211 Certificate I in Fishing Operations

Release 2

SFI10211 Certificate I in Fishing Operations

Modification History

| Release | TP Version | Comments |
|---------|------------|---|
| 2 | SFI11v1.1 | Included prerequisites in Packaging Rules |
| 1 | SFI11 | Initial release |

Description

This qualification provides individuals with an introduction to the fishing sector of the seafood industry and some basic skills needed in this sector. It is an appropriate level for an individual undertaking work experience, or in a probationary period in employment. It is particularly applicable to school-based studies.

The qualification will have application for people working:

- for aquaculture farms using wild caught broodstock or seedstock
- on fishing vessels
- on charter vessels.

Job roles

Individuals operating at this level undertake a range of work activities under supervision, which may include:

- assisting with operation of fishing gear and equipment
- handling harvest and sorting by-catch
- basic processing
- general cleaning and maintenance of equipment and vessel.

Work may vary between enterprises.

Job role titles may include:

- general deckhand
- fisher.

Pathways Information

Pathways into the qualification

Pathways for candidates considering this qualification include:

- direct entry and without prior fishing operations skills or knowledge
- through a school vocational studies program combined with work experience.

Pathways from the qualification

After completing this qualification, candidates may undertake:

- SFI20211 Certificate II in Fishing Operations
- SFI30211 Certificate III in Fishing Operations.

Licensing/Regulatory Information

Licensing, legislative, regulatory or certification considerations

Units of competency in this qualification do not require a licence or certification.

Entry Requirements

Not Applicable

Employability Skills Summary

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY

SFI10210 Certificate I in Fishing Operations

The following table contains a summary of the employability skills as identified by the fishing operations sector for this qualification. This table should be interpreted in conjunction with the detailed requirements of each unit of competency packaged in this qualification. The outcomes described here are broad industry requirements and may vary from one workplace to another.

| Employability Skill | Industry for this qualification include: |
|---------------------------|---|
| Communication | <ul style="list-style-type: none"> confirming instructions estimating the duration of tasks oral reporting of work activities and problems to a supervisor reading and interpreting instructions and work procedures recording and reporting data. |
| Teamwork | <ul style="list-style-type: none"> contributing to participative OHS arrangements respecting people from diverse backgrounds sharing information relevant to work with co-workers undertaking duties in a positive manner to promote cooperation. |
| Problem solving | <ul style="list-style-type: none"> assisting in solving problems recognising and resolving problems and conflicts that may arise in the workplace reporting problems to supervisor. |
| Initiative and enterprise | <ul style="list-style-type: none"> adapting to new situations identifying environmental, OHS, quality and food safety hazards. |
| Planning and organising | <ul style="list-style-type: none"> collecting and checking equipment before beginning work activities following safe work practices planning to complete work within an allocated timeframe. |
| Self-management | <ul style="list-style-type: none"> prioritising work seeking support to improve own performance. |
| Learning | <ul style="list-style-type: none"> identifying own learning needs for future work requirements and career aspirations taking part in learning opportunities. |
| Technology | <ul style="list-style-type: none"> using basic technology skills to record data using technology and related workplace equipment. |

Packaging Rules

Packaging Rules

A total of eight (8) units of competency must be achieved.

- four (4) core units *plus*
- one (1) fishing specialist elective unit (Group A) *plus*
- three (3) elective units that may be selected from a combination of:
 - Group A fishing specialist units not yet selected for this qualification
 - Group B elective units
 - imported units from this Training Package or any other nationally endorsed Training Package or accredited course. A maximum of two (2) units can be imported, however, they must align to Certificate I or II level and be relevant to fishing operations.

Core units of competency

| Unit code | Unit title |
|-------------|--|
| SFICORE101C | Apply basic food handling and safety practices |
| SFICORE103C | Communicate in the seafood industry |
| SFICORE105B | Work effectively in the seafood industry |
| SFICORE106B | Meet workplace OHS requirements |

Elective units of competency

Group A: Fishing specialist units

| Unit code | Unit title |
|-------------|--|
| SFIEMS201B | Participate in environmentally sustainable work practices |
| SFIFISH210C | Assemble and repair damaged netting |
| SFIFISH214B | Contribute to at-sea processing of seafood* <i>SFICORE101C Apply basic food handling and safety practices</i> |
| SFIFISH215B | Apply deckhand skills aboard a fishing vessel |
| SFISHIP211C | Prepare for maintenance |
| TDMMF1007B | Provide elementary first aid |

| Unit code | Unit title |
|------------|---|
| TDMMF1107B | Survive at sea in the event of vessel abandonment |
| TDMMF5407A | Observe safety and emergency procedures on a coastal vessel |

Group B: Other elective units

Aquaculture operations

| Unit code | Unit title |
|-------------|------------|
| SFIAQUA220A | Use waders |

Maritime operations

| Unit code | Unit title |
|-----------|---|
| TDMME507B | Transmit and receive information by marine radio or telephone |

Seafood processing

| Unit code | Unit title |
|-------------|--|
| SFIPROC101C | Clean fish* <i>SFIPROC106B Work with knives</i> |
| SFIPROC102C | Clean work area |
| SFIPROC105B | Fillet fish and prepare portions* <i>SFIPROC106B Work with knives</i> |
| SFIPROC106B | Work with knives |
| MTMP2002C | Prepare animals for slaughter |

Seafood transport and storage

| Unit code | Unit title |
|-----------|--|
| TLID1001A | Shift materials safely using manual handling methods |

