



**Australian Government**

# **SFI20211 Certificate II in Fishing Operations**

**Release 5**

## SFI20211 Certificate II in Fishing Operations

### Modification History

Release	TP Version	Comments
5	SFI11v2.2	<p><i>HLTFA301B Apply first aid</i> replaced with <i>HLTAID003 Provide first aid</i></p> <p><i>SITXINV001A Receive and store stock</i> replaced with <i>SITXINV201 Receive and store stock</i></p> <p>Superseded units from <i>SRO03 Outdoor Recreation Industry Training Package</i> replaced with new units from <i>SIS10 Sport, Fitness and Recreation Training Package</i></p> <p>Superseded units from <i>TDM07 Maritime Training Package</i> replaced with new units from <i>MAR Maritime Training Package</i></p>
4	SFI11v2	<p><i>SFIFISH201C Provide support for diving operations</i> replaced with <i>SFIFISH211A Provide support for diving operations</i></p> <p><i>SFIFISH307C Perform breath-hold diving operations</i> replaced with <i>SFIFISH312A Perform breath-hold diving operations</i></p>
3	SFI11v1.3	<i>HLTFA301B Apply first aid</i> replaced with <i>HLTFA311A Apply first aid</i> in response to regulatory changes
2	SFI11v1.1	Equivalent imported units updated Included prerequisites in Packaging Rules
1	SFI11	Initial release

## Description

This qualification provides the main entry point for individuals working in the fishing sector of the seafood industry. It contains the competencies required for a deckhand in the fishing sector. Units equivalent to the former Elements of Shipboard Safety are included in the electives.

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 broad range of routine processes and procedures which may include

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

Work may vary between enterprises.

Job role titles may include:

- fisher
- general deckhand.

## 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
- prior vocational qualifications related to maritime certifications or fishing operations.

This qualification is suited to Australian Apprenticeship pathways.

### Pathways from the qualification

After achieving this qualification, candidates may undertake a:

- SFI30211 Certificate III in Fishing Operations
- SFI40211 Certificate IV in Fishing Operations.

## **Licensing/Regulatory Information**

### **Licensing, legislative, regulatory or certification considerations**

Licences for operating motor vehicles, tractors, forklifts, vessels and other plant apply for some competencies.

## **Entry Requirements**

Not Applicable

## Employability Skills Summary

### EMPLOYABILITY SKILLS QUALIFICATION SUMMARY

#### SFI20211 Certificate II 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"> <li>• calculating workplace measures</li> <li>• completing forms/records accurately and legibly</li> <li>• estimating time to complete activities and routine workplace measures</li> <li>• expressing own opinion clearly and listening to others without interrupting</li> <li>• interpreting labels and descriptions</li> <li>• interpreting work-related instructions, notices and documents</li> <li>• reporting hazards</li> <li>• requesting assistance from appropriate personnel as needed.</li> </ul>
Teamwork	<ul style="list-style-type: none"> <li>• discussing work-related matters with others in a courteous manner appropriate to age and cultural background</li> <li>• participating in meetings</li> <li>• participating in OHS and emergency arrangements</li> <li>• sharing work-related information with co-workers</li> <li>• undertaking duties in a positive manner that promotes cooperation within the workplace</li> <li>• working with diverse individuals and groups.</li> </ul>
Problem solving	<ul style="list-style-type: none"> <li>• assisting in developing effective solutions to control level of risk associated with tasks</li> <li>• attempting to resolve personal workplace conflicts</li> <li>• recognising work-related problems and referring to appropriate person</li> <li>• solving problems by asking questions.</li> </ul>
Initiative and enterprise	<ul style="list-style-type: none"> <li>• adapting to new situations</li> <li>• raising issues, such as those related to OHS, food safety and environmental management with designated personnel</li> <li>• rectifying errors in recorded information</li> <li>• requesting additional support to improve own performance</li> <li>• taking corrective actions within scope of responsibility to maintain food safety standards.</li> </ul>

<b>EMPLOYABILITY SKILLS QUALIFICATION SUMMARY</b>	
Planning and organising	<ul style="list-style-type: none"> <li>• assessing and prioritising work load within allocated timeframes and according to level of responsibility</li> <li>• collecting, analysing and organising information</li> <li>• minimising environmental hazards and risks in work area.</li> </ul>
Self-management	<ul style="list-style-type: none"> <li>• attending meetings on time</li> <li>• identifying hazards, and assessing and controlling risks</li> <li>• keeping work area clean and tidy</li> <li>• maintaining personal hygiene</li> <li>• prioritising work tasks</li> <li>• undertaking duties and taking responsibility at the appropriate level.</li> </ul>
Learning	<ul style="list-style-type: none"> <li>• identifying career pathways</li> <li>• identifying own learning needs to further career and/or develop skills and knowledge</li> <li>• undertaking learning as required for work.</li> </ul>
Technology	<ul style="list-style-type: none"> <li>• using basic technology skills to complete work documentation</li> <li>• using technology and related workplace equipment.</li> </ul>

## Packaging Rules

### Packaging Rules

A total of fifteen (15) units of competency must be achieved.

- four (4) core units *plus*
- four (4) fishing specialist elective units (Group A) *plus*
- seven (7) 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 from any other nationally endorsed Training Package or accredited course. A maximum of three (3) units can be imported and at least two (2) of those units must be aligned to Certificate II or III level. Units must be relevant to fishing operations.

### Core units of competency

<b>Unit code</b>	<b>Unit title</b>
SFICORE101C	Apply basic food handling and safety practices

Unit code	Unit title
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
SFIFISH202C	Cook on board a vessel
SFIFISH203C	Maintain, prepare, deploy and retrieve trawls to land catch
SFIFISH204C	Maintain, prepare, deploy and retrieve pots and traps to land catch
SFIFISH205C	Maintain, prepare, deploy and retrieve drop lines and long lines to land catch
SFIFISH206C	Maintain, prepare, deploy and retrieve hand operated lines to land catch
SFIFISH207C	Maintain, prepare, deploy and retrieve beach seines, mesh nets or gill nets to land catch
SFIFISH208C	Maintain, prepare, deploy and retrieve purse seines to land catch
SFIFISH209C	Maintain the temperature of seafood
SFIFISH210C	Assemble and repair damaged netting
SFIFISH214B	Contribute to at-sea processing of seafood* <i>SFICORE101C Apply basic food handling and safety practices</i>
SFIPROC304B	Boil and pack crustaceans
MTMP2002C	Prepare animals for slaughter

### Vessel operations

Unit code	Unit title
SFIEMS201B	Participate in environmentally sustainable work practices
SFIFISH215B	Apply deckhand skills aboard a fishing vessel
SFIFISH311A	Operate vessel deck machinery and lifting appliance
SFISHIP201C	Comply with organisational and legislative requirements
SFISHIP202C	Contribute to safe navigation
SFISHIP206C	Operate a small vessel
SFISHIP207C	Operate and maintain outboard motors

### Maritime operations

*The units in this group can contribute towards a MAR20313 Certificate II in Maritime Operations (Coxswain Grade 1 Near Coastal). Additional MAR units from this qualification are available in Certificate III in Fishing Operations.*

The units below are equivalent to the former Elements of Shipboard Safety.

Unit code	Unit title
MARC020	Transmit and receive information by marine radio
MARF001	Apply basic survival skills in the event of vessel abandonment
MARF002	Follow procedures to minimise and fight fires on board a vessel
MARF004	Meet work health and safety requirements
MARF005	Survive at sea using survival craft

### Vessel maintenance

Unit code	Unit title
SFISHIP208C	Operate low powered diesel engines
SFISHIP211C	Prepare for maintenance
MEM18001C	Use hand tools
MEM18002B	Use power tools/hand held operations



**Group B: Other elective units****Aquaculture operations**

Unit code	Unit title
SFIAQUA220A	Use waders

**Diving operations**

Unit Code	Unit Title
SFIFISH211A	Provide support for diving operations* <i>HLTFA311A Apply first aid</i>
SFIFISH312A	Perform breath-hold diving operations* <i>HLTFA311A Apply first aid</i>
HLTAID003	Provide first aid
SISOODR302A	Plan outdoor recreation activities
SISOOPS304A	Plan for minimal environmental impact
SISOSCB301A	SCUBA dive in open water to a maximum depth of 18 metres

**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

**Seafood transport and storage**

Unit code	Unit title
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<b>Unit code</b>	<b>Unit title</b>
SFISTOR202C	Receive and distribute product
SFISTOR203C	Assemble and load refrigerated product
SFISTOR204A	Prepare, pack and dispatch stock for live transport
SFISTOR205A	Prepare, pack and dispatch non-live product
SITXINV201	Receive and store stock
TLID2004A	Load and unload goods/cargo

### **Business services**

<b>Unit code</b>	<b>Unit title</b>
BSBCUS201B	Deliver a service to customers
BSBINM201A	Process and maintain workplace information
BSBWOR204A	Use business technology
FNSACC301A	Process financial transactions and extract interim reports