



**Australian Government**

# **SFI20511 Certificate II in Seafood Processing**

**Release 3**

## SFI20511 Certificate II in Seafood Processing

### Modification History

Release	TP Version	Comments
3	SFI11v2.2	<p><i>SITXINV001A Receive and store stock</i> replaced with <i>SITXINV201 Receive and store stock</i></p> <p>Superseded units from <i>MSA07 Manufacturing Training Package</i> replaced with new units from <i>MSS11 Sustainability Training Package</i></p>
2	SFI11v1.1	<p><i>TLID2010A Operate a forklift</i> replaced with <i>TLILIC2001A Licence to operate a forklift truck</i> in response to regulatory changes</p> <p><i>TLID3033A Operate a vehicle-mounted loading crane</i> replaced with <i>TLILIC0012A Licence to operate a vehicle loading crane (capacity 10 metre tonnes and above)</i></p> <p>Equivalent imported units updated</p> <p>Included prerequisites in Packaging Rules</p>
1	SFI11	Initial release

## Description

This qualification represents the competencies relevant to people working in the seafood processing sector of the seafood industry in the capacity of a processing employee. It comprises the base entry point into this sector of the industry and provides people with a range of core and underpinning competencies relevant to their work.

The qualification will have application for people working:

- on aquaculture farms or fishout/put-and-take operations
- for contract harvesting and on-farm processing companies
- in processing plants
- for wholesalers or retailers.

### Job roles

Individuals operating at this level undertake a broad range of routine processes and procedures which may include

- basic processing
- general cleaning and maintenance of equipment and facilities
- handling and slaughtering harvested stock.

Work may vary between enterprises.

Job role titles may include:

- factory hand
- general or process worker
- seafood or fish processor.

## Pathways Information

### Pathways into the qualification

Entry into this qualification may be:

- by direct entry and without prior seafood processing skills or knowledge
- SFI10511 Certificate I in Seafood Processing
- other seafood industry stream qualifications.

### Pathways from the qualification

After achieving this qualification, candidates may undertake a:

- SFI30511 Certificate III in Seafood Processing
- SFI30311 Certificate III in Seafood Industry (Environmental Management Support).

## **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

#### SFI20511 Certificate II in Seafood Processing

The following table contains a summary of the employability skills as identified by the seafood processing 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 agency to another.

Employability Skill	Industry requirements for this qualification include:
Communication	<ul style="list-style-type: none"> <li>• communicating information about problems with work</li> <li>• communicating information relating to OHS</li> <li>• completing work forms and required written documentation</li> <li>• demonstrating effective and appropriate interpersonal skills</li> <li>• interpreting and applying workplace procedures and instructions</li> <li>• sharing workplace information</li> <li>• using communication and information technologies to support work operations.</li> </ul>
Teamwork	<ul style="list-style-type: none"> <li>• identifying own role and responsibilities within a team</li> <li>• identifying team goals</li> <li>• maintaining health and safety of work area for self and others</li> <li>• providing assistance to others in the work area</li> <li>• sharing work-related information</li> <li>• working as part of a team.</li> </ul>
Problem solving	<ul style="list-style-type: none"> <li>• applying knowledge of materials, product purpose and processes to work operations</li> <li>• checking performance of machines and equipment and identifying signs of faulty operations</li> <li>• identifying and reporting any workplace hazards</li> <li>• identifying workplace problems and making contributions to their solution</li> <li>• identifying and applying health and safety issues relating to work in the food industry</li> <li>• monitoring workplace activities and identifying and reporting non-compliances.</li> </ul>
Initiative and enterprise	<ul style="list-style-type: none"> <li>• asking questions regarding requirements and expectations</li> <li>• gathering and interpreting information to support safe and efficient work</li> <li>• inspecting quality of work on an ongoing basis</li> <li>• making suggestions for continuous improvement</li> </ul>

<b>EMPLOYABILITY SKILLS QUALIFICATION SUMMARY</b>	
	<ul style="list-style-type: none"> <li>• providing feedback on procedures and processes</li> <li>• recording basic information on the quality and other indicators of work outcomes.</li> </ul>
Planning and organising	<ul style="list-style-type: none"> <li>• directing items to the correct area for further processing</li> <li>• identifying work requirements and work load priorities</li> <li>• identifying and using relevant personal protective equipment (PPE)</li> <li>• identifying and reporting issues affecting ability to meet work outcomes</li> <li>• organising work area to maintain housekeeping standards</li> <li>• planning work activities to meet daily work requirements</li> <li>• selecting and organising relevant equipment and tools.</li> </ul>
Self-management	<ul style="list-style-type: none"> <li>• accepting responsibility for quality of own work</li> <li>• applying food safety practices</li> <li>• identifying personal responsibilities</li> <li>• keeping the work area clean and tidy at all times</li> <li>• maintaining own work efficiency</li> <li>• monitoring own work</li> <li>• participating in OHS practices</li> <li>• planning to meet required work outcomes of self and team.</li> </ul>
Learning	<ul style="list-style-type: none"> <li>• asking questions to expand own knowledge</li> <li>• assessing own competencies in meeting job requirements</li> <li>• attending training or skill development activities</li> <li>• identifying own skill requirements and seeking skill development if required</li> <li>• listening to feedback and advice of supervisors.</li> </ul>
Technology	<ul style="list-style-type: none"> <li>• performing minor maintenance on machinery in accordance with workplace practices</li> <li>• using work tools, machines and equipment safely and effectively</li> <li>• using manual handling technologies in the workplace.</li> </ul>

## Packaging Rules

### Packaging Rules

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

- four (4) core units *plus*
- seven (7) seafood processing specialist elective units (Group A) *plus*
- four (4) elective units that may be selected from a combination of:
  - Group A seafood processing 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, however, at least two (2) of those units must be aligned to Certificate II or III level. Units must be relevant to seafood processing and not duplicate skills already selected.

### 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: Seafood processing specialist units

Unit code	Unit title
SFIAQUA216B	Harvest cultured or held stock
SFIEMS201B	Participate in environmentally sustainable work practices
SFIFISH209C	Maintain the temperature of seafood
SFIPROC101C	Clean fish* <i>SFIPROC106B Work with knives</i>
SFIPROC102C	Clean work area
SFIPROC105B	Fillet fish and prepare portions*

<b>Unit code</b>	<b>Unit title</b>
	<i>SFIPROC106B Work with knives</i>
SFIPROC106B	Work with knives
SFIPROC201C	Head and peel crustaceans
SFIPROC202C	Process squid, cuttlefish and octopus
SFIPROC203C	Shuck molluscs
AHCLSK319A	Slaughter livestock
FDFFS2001A	Implement the food safety program and procedures
FDFOP1005A	Operate basic equipment
FDFOP1006A	Monitor process operation
FDFOP1009A	Follow work procedures to maintain quality
FDFOP2011A	Conduct routine maintenance
FDFOP2019A	Fill and close product in cans
FDFOP2023A	Operate a packaging process
FDFOP2028A	Operate a mixing or blending process
FDFOP2036A	Operate an extrusion process
FDFOP2040A	Operate a heat treatment process
FDFOP2044A	Operate a retort process
FDFOP2045A	Operate pumping equipment
FDFOP2046A	Operate a production process
FDFOP2056A	Operate a freezing process
FDFOP2061A	Use numerical applications in the workplace
FDFOP2063A	Apply quality systems and procedures
FDFSUG218A	Operate a boiler - basic
FDFSUG222A	Operate a waste water treatment system



**Group B: Other elective units****Competitive manufacturing**

<b>Unit code</b>	<b>Unit title</b>
MSS402001A	Apply competitive systems and practices
MSS402002A	Sustain process improvements
MSS402010A	Manage the impact of change on own work
MSS402021A	Apply Just in Time procedures
MSS402030A	Apply cost factors to work practices
MSS402031A	Interpret product costs in terms of customer requirements
MSS402040A	Apply 5S procedures
MSS402050A	Monitor process capability
MSS402051A	Apply quality standards
MSS402060A	Use planning software systems in operations
MSS402061A	Use SCADA systems in operations
MSS402080A	Undertake root cause analysis
MSS402081A	Contribute to the application of a proactive maintenance strategy

**Maintenance and operations support**

<b>Unit code</b>	<b>Unit title</b>
SITHACS101	Clean premises and equipment

**Quality assurance and food safety**

<b>Unit code</b>	<b>Unit title</b>
FDFOP2013A	Apply sampling procedures

### Seafood transport and storage

Unit code	Unit title
SFIFISH311A	Operate vessel deck machinery and lifting appliance
SFISTOR204A	Prepare, pack and dispatch stock for live transport
SFISTOR205A	Prepare, pack and dispatch non-live product
SITXINV201	Receive and store stock
TLID2013A	Move materials mechanically using automated equipment
TLID1002A	Shift a load using manually-operated equipment
TLID2004A	Load and unload goods/cargo
TLILIC0012A	Licence to operate a vehicle loading crane (capacity 10 metre tonnes and above)
TLILIC2001A	Licence to operate a forklift truck

### Business services

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