



Australian Government

SFI30111 Certificate III in Aquaculture

Release 2

SFI30111 Certificate III in Aquaculture

Modification History

Release	TP Version	Comments
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 specifies the competencies relevant to an individual working in the aquaculture sector of the seafood industry in the capacity of a skilled worker or leading hand.

The qualification will have application for people working:

- for companies providing contract specialist services for aquaculture operations
- in hatcheries and nurseries
- in live post-harvest holding facilities, such as processing plants, wholesalers or transporters
- in pet shops, public aquaria, zoos or other facilities with aquatic animals
- on aquaculture farms or fishout/put-and-take operations.

Job roles

An individual operating at this level will have a broad range of well-developed skills and the ability to adapt and transfer skills to new activities. That person will have some responsibility for decision making and may coordinate some team activities. Their duties may include:

- installing or constructing stock culture or holding structures and other allied structures
- maintaining the culture or holding environment by:
 - treating and disposing of effluent and wastes
 - monitoring environmental conditions
 - maintaining water quality
- overseeing stock-related activities, such as:
 - feeding, handling, harvesting and controlling predators, pests and diseases
- responsibility for:
 - operating high technology water treatment components
 - implementing emergency procedures
 - implementing occupational health and safety policies and guidelines.

Duties may vary between aquaculture and aquatic holding enterprises.

Job role titles may include:

- autonomous farm attendant
- junior technician
- leading hand
- senior shop hand
- shift or team leader
- supervisor
- work foreman.

Pathways Information

Pathways into the qualification

Entry into this qualification may be:

- by direct entry
- after completion of the SFI20111 Certificate II in Aquaculture.

This qualification is suited to Australian Apprenticeship pathways.

Pathways from the qualification

After achieving this qualification, candidates may undertake:

- SFI40111 Certificate IV in Aquaculture
- SFI40311 Certificate IV in Seafood Industry (Environmental Management).

Licensing/Regulatory Information

Licensing, legislative, regulatory or certification considerations

Licences for operating motor vehicles, tractors, forklifts, vessels and other plant apply to some competencies. Occupational health and safety (OHS), food safety and environmental protection regulations apply to aquaculture enterprises.

Entry Requirements

Not Applicable

Employability Skills Summary

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY

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The following table contains a summary of the employability skills as identified by the aquaculture 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/enterprise requirements for this qualification include:
Communication	<ul style="list-style-type: none"> • counting stock numbers • estimating percentage of feed consumed • estimating the duration of tasks • reading and interpreting standard operating procedures (SOPs) and equipment manufacturer guidelines or instructions • reading meters or test kits when making adjustments to culture or holding environment or calibrating equipment • reading schedules relating to feeding, grading or harvesting • recording and reporting data • summarising oral reports of team members on work activities, problems and abnormal stock behaviour for a supervisor.
Teamwork	<ul style="list-style-type: none"> • contributing to participative OHS arrangements • overseeing or coordinating work of other team members • 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"> • developing practical and creative solutions to workplace problems either individually or in teams • recognising and resolving problems and conflicts that may arise in the workplace • recording and reviewing water quality data or environmental conditions • reporting problems to supervisor.
Initiative and enterprise	<ul style="list-style-type: none"> • adapting to new situations • being creative in response to workplace challenges • identifying opportunities that might not be obvious to others • identifying, assessing and managing environmental, OHS and food safety hazards • monitoring and responding to changing weather conditions • monitoring stock and responding to abnormal activity • recognising and reporting faulty equipment and following OHS procedures.

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY

Planning and organising	<ul style="list-style-type: none"> • applying continuous improvement processes • coordinating labour, equipment and other resources to ensure that work is carried out according to timelines and priorities • establishing and communicating clear goals and deliverables for self and team members • identifying hazards prior to commencing a job • planning for self and work team to complete work within an allocated timeframe.
Self-management	<ul style="list-style-type: none"> • maintaining own knowledge of the job role, reviewing own performance and actively seeking and acting upon advice and guidance • prioritising work and completing delegated tasks • taking responsibility at the appropriate level.
Learning	<ul style="list-style-type: none"> • being open to learning, new ideas and techniques • identifying own learning needs for future work requirements and career aspirations • learning in a range of settings, including informal learning • sharing knowledge and skills with other team members.
Technology	<ul style="list-style-type: none"> • examining options for automation, mechanisation or other technology to reduce risks and improve efficiencies • using automated equipment, such as feeders and data loggers.

Packaging Rules**Packaging Rules**

A total of eighteen (18) units must be achieved.

- four (4) core units *plus*
- five (5) aquaculture specialist elective units (Group A) *plus*
- nine (9) elective units that may be selected from a combination of:
 - Group A aquaculture 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 four (4) units can be imported, however, at least two (2) of those units must be aligned to Certificate III or IV level. Units must be relevant to aquaculture operations and not duplicate units 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

* Note: SFICORE101C is not a required unit for aquaculture operations that are growing or holding ornamental or display species, stock for pearls, and stockers for conservation purposes. The unit FDFOP2063A Apply quality systems and procedures is to be used in its place.

Elective units of competency

Group A: Aquaculture specialist units

Unit code	Unit title
SFIAQUA301C	Oversee and undertake effluent and waste treatment and disposal
SFIAQUA302C	Construct or install stock culture, holding and farm structures
SFIAQUA303C	Coordinate stock handling activities
SFIAQUA308C	Maintain water quality and environmental monitoring
SFIAQUA309C	Oversee harvest and post-harvest activities
SFIAQUA311B	Oversee production and maintain algal or live-feed cultures
SFIAQUA313B	Oversee operations of high technology water treatment components
SFIAQUA314A	Support hatchery operations
SFIAQUA315A	Oversee emergency procedures for on-land operations
SFIAQUA316A	Oversee the control of predators and pests
SFIAQUA317A	Oversee the control of diseases
SFIAQUA318A	Coordinate feed activities
SFIEMS301B	Implement and monitor environmentally sustainable work

Unit code	Unit title
	practices
SFIEMS302B	Act to prevent interaction with protected species
SFIOHS301C	Implement OHS policies and guidelines
AHCCHM303A	Prepare and apply chemicals
AHCLSK319A	Slaughter livestock

Group B: Other elective units

Aquaculture operations

Unit code	Unit title
SFIAQUA209C	Manipulate stock culture environment
SFIAQUA213C	Monitor stock and environmental conditions
SFIAQUA217B	Maintain stock culture, holding and other farm structures
SFIAQUA220A	Use waders
SFIFISH209C	Maintain the temperature of seafood
SFISTOR202C	Receive and distribute product
SFISTOR204A	Prepare, pack and dispatch stock for live transport
SFISTOR205A	Prepare, pack and dispatch non-live product
AHCWRK305A	Coordinate work site activities
FDFOP2063A	Apply quality systems and procedures

Crane operations

Unit code	Unit title
TLILIC0012A	Licence to operate a vehicle loading crane (capacity 10 metre tonnes and above)
TLILIC3006A	Licence to operate a non-slewing mobile crane (greater than 3

Unit code	Unit title
	tonnes capacity)
TLILIC3008A	Licence to operate a slewing mobile crane (up to 20 tonnes)

Diving operations

Unit code	Unit title
SFIDIVE301B	Work effectively as a diver in the seafood industry* <i>HLTFA301B Apply first aid</i>
SFIDIVE302B	Perform diving operations using surface-supplied breathing apparatus* <i>HLTFA301B Apply first aid</i>
SFIDIVE303B	Perform diving operations using self-contained underwater breathing apparatus* <i>HLTFA301B Apply first aid</i>
SFIDIVE304B	Undertake emergency procedures in diving operations using surface-supplied breathing apparatus* <i>HLTFA301B Apply first aid</i>
SFIDIVE305B	Undertake emergency procedures in diving operations using self-contained underwater breathing apparatus* <i>HLTFA301B Apply first aid</i>
SFIDIVE306B	Perform compression chamber diving operations* <i>HLTFA301B Apply first aid</i>
SFIDIVE307B	Perform underwater work in the aquaculture sector* <i>HLTFA301B Apply first aid</i>
SFIDIVE308B	Perform underwater work in the wild catch sector* <i>HLTFA301B Apply first aid</i>
SISOOPS304A	Plan for minimal environmental impact
SROSCB001A	SCUBA dive in open water to a maximum depth of 18 metres
SROODR002A	Plan outdoor recreation activities

Farm operations

Unit code	Unit title
AHCAGB301A	Keep records for a primary production business
AHCARB205A	Operate and maintain chainsaws
AHCBIO202A	Follow site quarantine procedures
AHCCHM201A	Apply chemicals under supervision
AHCCHM304A	Transport, handle and store chemicals
AHCMOM305A	Operate specialised machinery and equipment

Fishing operations

Unit code	Unit title
SFIFISH210C	Assemble and repair damaged netting
SFIFISH309B	Construct nets and customise design* <i>SFIFISH210C Assemble and repair damaged netting</i>
SFIFISH310A	Adjust and position fishing gear
SFIFISH311A	Operate vessel deck machinery and lifting appliance

Maintenance and operations support

Unit code	Unit title
AHCINF303A	Plan and construct conventional fencing
AHCLSC302A	Construct landscape features using concrete
AHCLSC303A	Construct brick and/or block structures and features
AHCLSC304A	Erect timber structures and features
AHCLSK321A	Service and repair bores and windmills

Maritime operations

The units in this group comprise the remaining TDM units required to achieve TDM20307 Certificate II in Transport&Distribution (Coastal Maritime Operations - Coxswain). TDM units equivalent to the former Elements of Shipboard Safety are also available in SFI20111 Certificate II in Aquaculture.

Unit code	Unit title
TDMMB4507A	Monitor condition and seaworthiness of a small vessel up to 24 metres
TDMMC707C	Apply seamanship skills and techniques when operating a small vessel within limits of responsibility of a Coxswain
TDMMC907C	Manoeuvre a domestic vessel within limits of responsibility of a Coxswain
TDMME1107A	Contribute to effective communications and teamwork on a coastal vessel
TDMME507B	Transmit and receive information by marine radio or telephone
TDMMF1007B	Provide elementary first aid
TDMMF1107B	Survive at sea in the event of vessel abandonment
TDMMF3207C	Apply domestic regulations and industry practices when operating a small coastal vessel
TDMMF5407A	Observe safety and emergency procedures on a coastal vessel
TDMMF5507A	Fight and extinguish fires on board a coastal vessel
TDMMH1207B	Plan and navigate a short voyage within inshore limits.
TDMMR3007B	Operate and carry out basic service checks on small vessel marine propulsion systems
TDMMR3107B	Operate and carry out basic servicing on auxiliary systems
TDMMR3207B	Operate and carry out basic routine servicing of marine extra low and low voltage electrical systems
TDMMR5407B	Carry out refuelling and fuel transfer operations
TDMMU507B	Ensure compliance with environmental considerations in a small domestic vessel

Occupational health and safety

Unit code	Unit title
HLTFA301B	Apply first aid

Ornamental operations

Unit code	Unit title
ACMCAS305A	Maintain aquascapes and aquatic animals
SIRXICT303	Operate retail information technology systems
SIRXMER303	Coordinate merchandise presentation

Quality assurance, food safety and environmental management

Unit code	Unit title
SFIEMS401B	Conduct an internal audit of an environmental management system
BSBRK401A	Identify risk and apply risk management processes
FDFFS3001A	Monitor the implementation of quality and food safety programs* <i>FDFFS2001A Implement the food safety program and procedures</i>
FDFFS2001A	Implement the food safety program and procedures
FDFOP2013A	Apply sampling procedures
FDFTEC3001A	Participate in a HACCP team* <i>FDFFS2001A Implement the food safety program and procedures</i>

Seafood processing

Unit code	Unit title
SFIPROC302C	Handle and pack sashimi-grade fish

Unit code	Unit title
SFIPROC304B	Boil and pack crustaceans
MTMSR303A	Smoke product

Seafood transport and storage

Unit code	Unit title
SFISTOR301C	Operate refrigerated storerooms
SITXINV002A	Control and order stock* SITXINV001A Receive and store stock SITHCCC003B Receive and store kitchen supplies
SITXINV001A	Receive and store stock
SITHCCC003B	Receive and store kitchen supplies
TLILIC2001A	Licence to operate a forklift truck

Vessel operations

Unit code	Unit title
SFIFISH215B	Apply deckhand skills aboard a fishing vessel
SFISHIP202C	Contribute to safe navigation
SFISHIP206C	Operate a small vessel
SFISHIP207C	Operate and maintain outboard motors
SFISHIP211C	Prepare for maintenance

Business services

Unit code	Unit title
BSBADM311A	Maintain business resources
BSBCUS301B	Deliver and monitor a service to customers

Unit code	Unit title
BSBFIA301A	Maintain financial records
BSBFIA302A	Process payroll
BSBFIA303A	Process accounts payable and receivable
BSBFIA401A	Prepare financial reports
BSBINM301A	Organise workplace information
BSBITU306A	Design and produce business documents
BSBITU307A	Develop keyboarding speed and accuracy
BSBITU309A	Produce desktop published documents
BSBRKG304B	Maintain business records
BSBSUS201A	Participate in environmentally sustainable work practices

Corporate management

Unit code	Unit title
BSBFLM303C	Contribute to effective workplace relationships
BSBFLM306C	Provide workplace information and resourcing plans
BSBFLM309C	Support continuous improvement systems and processes
BSBFLM311C	Support a workplace learning environment
BSBFLM312C	Contribute to team effectiveness
BSBINN301A	Promote innovation in a team environment
BSBWOR301B	Organise personal work priorities and development

E-business

Unit code	Unit title
BSBITU305A	Conduct online transactions

Unit code	Unit title
BSBRES401A	Analyse and present research information
BSBRKG402B	Provide information from and about records

Training and assessment

Unit code	Unit title
TAEASS301B	Contribute to assessment
TAEDEL301A	Provide work skill instruction