



**Australian Government**

# **SFI30111 Certificate III in Aquaculture**

**Release 5**

## SFI30111 Certificate III in Aquaculture

### Modification History

Release	TP Version	Comments
5	SFI11v2.2	<p><i>HLTFA311A Apply first aid</i> replaced with <i>HLTAID003 Provide first aid</i></p> <p>Superseded units from <i>SIT07 Tourism, Hospitality and Events Training Package</i> replaced with new units from <i>SIT12 Tourism, Travel and Hospitality Training Package</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Superseded units from 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Superseded units from 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>SFIDIVE301B Work effectively as a diver in the seafood industry</i> replaced with <i>SFIDIVE309A Work effectively as a diver in the seafood industry</i></p> <p><i>SFIDIVE302B Perform diving operations using surface-supplied breathing apparatus</i> replaced with <i>SFIDIVE310A Perform diving operations using SSBA</i></p> <p><i>SFIDIVE303B Perform diving operations using self-contained underwater breathing apparatus</i> replaced with <i>SFIDIVE311A Perform diving operations using SCUBA</i></p> <p><i>SFIDIVE304B Undertake emergency procedures in diving operations using surface-supplied breathing apparatus</i> replaced with <i>SFIDIVE312A Undertake emergency procedures in diving operations using SSBA</i></p> <p><i>SFIDIVE305B Undertake emergency procedures in diving operations using self-contained underwater breathing apparatus</i> replaced with <i>SFIDIVE313A Undertake emergency procedures in diving operations using SCUBA</i></p> <p><i>SFIDIVE306B Perform compression chamber diving operations</i> replaced with <i>SFIDIVE314A</i></p>

Release	TP Version	Comments
		<p><i>Perform compression chamber diving operations</i></p> <p><i>SFIDIVE307B Perform underwater work in the aquaculture sector</i> replaced with <i>SFIDIVE315A Perform underwater work in the aquaculture sector</i></p> <p><i>SFIDIVE308B Perform underwater work in the wild catch sector</i> replaced with <i>SFIDIVE316A Perform underwater work in the wild catch sector</i></p>
3	SFI11v1.3	<p><i>HLTFA301B Apply first aid</i> replaced with <i>HLTFA311A Apply first aid in response to regulatory changes</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 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.
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## 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).
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## **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

#### SFI30111 Certificate III in Aquaculture

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"> <li>• counting stock numbers</li> <li>• estimating percentage of feed consumed</li> <li>• estimating the duration of tasks</li> <li>• reading and interpreting standard operating procedures (SOPs) and equipment manufacturer guidelines or instructions</li> <li>• reading meters or test kits when making adjustments to culture or holding environment or calibrating equipment</li> <li>• reading schedules relating to feeding, grading or harvesting</li> <li>• recording and reporting data</li> <li>• summarising oral reports of team members on work activities, problems and abnormal stock behaviour for a supervisor.</li> </ul>
Teamwork	<ul style="list-style-type: none"> <li>• contributing to participative OHS arrangements</li> <li>• overseeing or coordinating work of other team members</li> <li>• respecting people from diverse backgrounds</li> <li>• sharing information relevant to work with co-workers</li> <li>• undertaking duties in a positive manner to promote cooperation.</li> </ul>
Problem solving	<ul style="list-style-type: none"> <li>• developing practical and creative solutions to workplace problems either individually or in teams</li> <li>• recognising and resolving problems and conflicts that may arise in the workplace</li> <li>• recording and reviewing water quality data or environmental conditions</li> <li>• reporting problems to supervisor.</li> </ul>
Initiative and enterprise	<ul style="list-style-type: none"> <li>• adapting to new situations</li> <li>• being creative in response to workplace challenges</li> <li>• identifying opportunities that might not be obvious to others</li> <li>• identifying, assessing and managing environmental, OHS and food safety hazards</li> <li>• monitoring and responding to changing weather conditions</li> <li>• monitoring stock and responding to abnormal activity</li> <li>• recognising and reporting faulty equipment and following OHS procedures.</li> </ul>

## EMPLOYABILITY SKILLS QUALIFICATION SUMMARY

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

## 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
SFIDIVE309A	Work effectively as a diver in the seafood industry* <i>HLTFA311A Apply first aid</i>
SFIDIVE310A	Perform diving operations using SSBA* <i>HLTFA311A Apply first aid</i>
SFIDIVE311A	Perform diving operations using SCUBA* <i>HLTFA311A Apply first aid</i>
SFIDIVE312A	Undertake emergency procedures in diving operations using SSBA* <i>HLTFA311A Apply first aid</i>
SFIDIVE313A	Undertake emergency procedures in diving operations using SCUBA* <i>HLTFA311A Apply first aid</i>
SFIDIVE314A	Perform compression chamber diving operations* <i>HLTFA311A Apply first aid</i>
SFIDIVE315A	Perform underwater work in the aquaculture sector* <i>HLTFA311A Apply first aid</i>
SFIDIVE316A	Perform underwater work in the wild catch sector* <i>HLTFA311A Apply first aid</i>
SISOOPS304A	Plan for minimal environmental impact
SISOODR302A	Plan outdoor recreation activities
SISOSCB301A	SCUBA dive in open water to a maximum depth of 18 metres

### 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 include the remaining MAR units required to achieve MAR20313 Certificate II in Maritime Operations (Coxswain Grade 1 Near Coastal). MAR units equivalent to the former Elements of Shipboard Safety are also available in SFI20111 Certificate II in Aquaculture.*

<b>Unit code</b>	<b>Unit title</b>
MARB001	Assist with routine maintenance of a vessel
MARB002	Perform basic servicing and maintenance of main propulsion unit and auxiliary systems
MARB009	Manage refuelling
MARC003	Operate and maintain extra low and low voltage electrical systems and equipment
MARC005	Operate inboard and outboard motors
MARC006	Operate main propulsion and auxiliary systems
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
MARG002	Manage a small crew
MARH001	Plan and navigate a passage for a vessel up to 12 metres
MARI001	Comply with regulations to ensure safe operation of a vessel up to 12 metres
MARI002	Comply with regulations to ensure safe operation of a vessel up to 80 metres
MARJ001	Follow environmental work practices
MARK001	Handle a vessel up to 12 metres
MARN002	Apply seamanship skills aboard a vessel up to 12 metres
MARN003	Perform seamanship operations on board a vessel up to 24 metres

**Occupational health and safety**

Unit code	Unit title
HLTAID003	Provide 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
BSBRSK401A	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
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Unit code	Unit title
SFIPROC302C	Handle and pack sashimi-grade fish
SFIPROC304B	Boil and pack crustaceans
MTMSR303A	Smoke product

### Seafood transport and storage

Unit code	Unit title
SFISTOR301C	Operate refrigerated storerooms
SITXINV201	Receive and store stock
SITXINV202	Maintain the quality of perishable items
SITXINV401	Control stock
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

<b>Unit code</b>	<b>Unit title</b>
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**

<b>Unit code</b>	<b>Unit title</b>
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**

<b>Unit code</b>	<b>Unit title</b>
BSBITU305A	Conduct online transactions

<b>Unit code</b>	<b>Unit title</b>
BSBRES401A	Analyse and present research information
BSBRKG402B	Provide information from and about records

### **Training and assessment**

<b>Unit code</b>	<b>Unit title</b>
TAEASS301B	Contribute to assessment
TAEDEL301A	Provide work skill instruction