

SFI30311 Certificate III in Seafood Industry (Environmental Management Support)

Release 2



SFI30311 Certificate III in Seafood Industry (Environmental Management Support)

Modification History

Release	TP Version	Comments
2	SFI11v1.1	Equivalent imported units updated Included prerequisites in Packaging Rules
1	SFI11	Initial release

Description

Not Applicable

Pathways Information

Pathways into the qualification

Pathways for candidates considering this qualification include:

- · direct entry without prior experience
- SFI20111 Certificate II in Aquaculture
- SFI20211 Certificate II in Fishing Operations
- SFI20511 Certificate II in Seafood Processing
- SFI20611 Certificate II in Seafood Industry (Sales and Distribution)
- vocational and tertiary studies related to environmental management.

Pathways from the qualification

After achieving this qualification, candidates may undertake:

- SFI40111 Certificate IV in Aquaculture
- SFI40211 Certificate IV in Fishing Operations
- SFI40311 Certificate IV in Seafood Industry (Environmental Management)
- SFI40511 Certificate IV in Seafood Processing
- SFI40611 Certificate IV in Seafood Industry (Sales and Distribution).

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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.

Entry Requirements

Not Applicable

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Employability Skills Summary

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY

SFI30311 Certificate III in Seafood Industry (Environmental Management Support)

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 requirements for this qualification include:
Communication	 consulting with, and contributing to, community and regional forums on local environmental management matters promoting principles of environmental sustainability to staff providing skills training reading and interpreting regulatory and legislated information recording environmental monitoring data presenting information in graphs and tables reporting on environmental monitoring.
Teamwork	 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	 developing practical and creative solutions to workplace problems either individually or in teams recognising and resolving problems and conflicts that may arise in workplace recording and reviewing water quality data or environmental conditions reporting problems to supervisor.
Initiative and enterprise	 adapting to new situations being creative in response to workplace challenges identifying, assessing and managing environmental, OHS and food safety hazards identifying opportunities that might not be obvious to others.
Planning and organising	 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

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EMPLOYABILITY SKILLS QUALIFICATION SUMMARY		
	allocated timeframe.	
Self-management	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	being open to learning, new ideas and techniques	
S	 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	examining options for automation, mechanisation or other technology to reduce risks and improve efficiencies	
	 recognising and reporting faulty equipment 	
	using computer software for present information	
	• using technology to measure, record and interpret data.	

Packaging Rules

Packaging Rules

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

- six (6) core units *plus*
- three (3) environmental management specialist elective units (Group A) plus
- nine (9) elective units that may be selected from a combination of:
 - Group A environmental management 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 environmental management and not duplicate units already selected.

Core units of competency

Unit code	Unit title
SFICORE101C*	Apply basic food handling and safety practices

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Unit code	Unit title
SFICORE103C	Communicate in the seafood industry
SFICORE105B	Work effectively in the seafood industry
SFICORE106B	Meet workplace OHS requirements
SFIEMS301B	Implement and monitor environmentally sustainable work practices
BSBRSK401A	Identify risk and apply risk management processes

^{*} Note: SFICORE101C is not a required unit for operations that are growing or holding species not destined for human consumption. This includes 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: Environmental management specialist units

Unit code	Unit title
SFIAQUA308C	Maintain water quality and environmental monitoring
SFIAQUA315A	Oversee emergency procedures for on-land operations
SFIEMS302B	Act to prevent interaction with protected species
SFIOHS301C	Implement OHS policies and guidelines
BSBFLM309C	Support continuous improvement systems and processes
BSBFLM311C	Support a workplace learning environment
BSBINN301A	Promote innovation in a team environment
FDFFS3001A	Monitor the implementation of quality and food safety programs* FDFFS2001A Implement the food safety program and procedures
FDFTEC3001A	Participate in a HACCP team* FDFFS2001A Implement the food safety program and procedures

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Unit code	Unit title
TAEDEL301A	Provide training in work skill instruction

Group B: Other elective units

Community management

Unit code	Unit title
AHCCCF412A	Coordinate board/committee elections
AHCCCF413A	Service committees
AHCCCF414A	Coordinate fund-raising activities
AHCCCF415A	Coordinate social events to support group purposes
AHCCCF416A	Present proposed courses of action to meeting
AHCILM303A	Work in an Indigenous community or organisation
SRXGRO002A	Deal with conflict

Conservation and environment

Unit code	Unit title
SFIEMS401B	Conduct an internal audit of an environmental management system
AHCNAR303A	Implement revegetation works
AHCVPT303A	Survey pest animals
AHCSAW302A	Implement erosion and sediment control measures
AHCPMG407A	Monitor and evaluate the local pest management action plan
AHCWRK404A	Ensure compliance with pest legislation
AHCLPW304A	Carry out inspection of designated area
AHCNAR301A	Maintain natural areas
AHCNAR302A	Collect and preserve biological samples

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Unit code	Unit title
AHCPMG303A	Maintain biological cultures
FPICOT2233B	Navigate in forest areas
FPIFGM3202B	Extract seed
FPIFGM2201B	Collect seed

Observer operations

Unit code	Unit title
SFIOBSV301B	Monitor and record fishing operations
SFIOBSV302B	Collect reliable scientific data and samples
SFIOBSV303B	Collect routine fishery management data
SFIOBSV304B	Analyse and report on-board observations

Occupational health and safety

Unit code	Unit title
HLTFA301B	Apply first aid
SFIAQUA220A	Use waders

Quality assurance, food safety and environmental management

Unit code	Unit title
BSBSUS201A	Participate in environmentally sustainable work practices
FDFFS2001A	Implement the food safety program and procedures
FDFOP2063A	Apply quality systems and procedures

Business services

Unit code	Unit title
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Unit code	Unit title
BSBITU307A	Develop keyboarding speed and accuracy
BSBITU309A	Produce desktop published documents
BSBFIA302A	Process payroll
BSBFIA303A	Process accounts payable and receivable
BSBFIA401A	Prepare financial reports
BSBINM301A	Organise workplace information
BSBITU306A	Design and produce business documents
BSBADM311A	Maintain business resources
BSBFIA301A	Maintain financial records
BSBCUS301B	Deliver and monitor a service to customers
BSBRKG304B	Maintain business records

Corporate management

Unit code	Unit title
BSBWOR301B	Organise personal work priorities and development
BSBINN301A	Promote innovation in a team environment
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

Training and assessment

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

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