



Australian Government

Department of Education, Employment and Workplace Relations

SFI30511 Certificate III in Seafood Processing

Release: 1

SFI30511 Certificate III in Seafood Processing

Modification History

Not Applicable

Description

This qualification represents the competencies relevant to people working in the seafood processing sector of the seafood industry.

The qualification will have application for people working:

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

Job roles

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

- advanced processing
- calibration and maintenance of equipment and facilities
- handling and slaughtering harvested stock
- maintaining food safety and quality control procedures and policies
- supervising or leading work teams.

Work may vary between enterprises.

Job role titles may include:

- autonomous processor
- leading or senior fish processor
- process manager
- supervisor
- shift manager.
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Pathways Information

Pathways into the qualification

Pathways for candidates considering this qualification include:

- direct entry
- SFI20511 Certificate II in Seafood Processing
- vocational experience or tertiary studies related to processing animals, fishing, working on vessels, working with hands/manual labouring and trade skills.

Pathways from the qualification

After achieving this qualification, candidates may undertake:

- SFI40511 Certificate IV in Seafood Processing
- 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.

Entry Requirements

Not Applicable

Employability Skills Summary

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY

SFI30511 Certificate III 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"> • completing standard documentation • confirming relevant industry and workplace requirements • ensuring records are accurate and legible • establishing effective working relationships with colleagues • providing relevant work-related information to others • supporting team communication practices • understanding personal and team requirements of relevant industry and workplace standards, regulations and policies • undertaking interactive workplace communication • using communication technologies efficiently.
Teamwork	<ul style="list-style-type: none"> • demonstrating and encouraging others in working cooperatively with people of different ages, gender, race or religion • explaining and implementing work team reporting requirements • monitoring work team tasks in accordance with regulatory and workplace requirements • providing support to team members • undertaking appropriate and effective communication with team members.
Problem solving	<ul style="list-style-type: none"> • assessing processes and outcomes against quality criteria • evaluating skill requirements of work tasks • identifying risks and implementing risk control measures for machinery and equipment • identifying and addressing problems and faults • implementing food safety procedures • providing problem-solving support to team members • using problem-solving techniques to determine work requirements.
Initiative and enterprise	<ul style="list-style-type: none"> • collecting and assessing data and information on work processes • contributing to and promoting continuous improvement processes • identifying non-conformances to standards and taking

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY

	<p>appropriate action</p> <ul style="list-style-type: none"> identifying, assessing and acting on existing and potential risks monitoring and adjusting activity in response to operational variations rectifying problems promptly and appropriately seeking and providing feedback on procedures and processes.
Planning and organising	<ul style="list-style-type: none"> allocating tasks to operators and monitor outcomes determining work requirements in order to meet output targets ensuring work tools are ready and available for operations identifying priorities and variables that impact on work planning implementing contingency plan promptly when incidents occur planning work tasks for self and others as required.
Self-management	<ul style="list-style-type: none"> conducting regular housekeeping activities during shift to keep work area clean and tidy at all times identifying and applying safety procedures, including the use of personal protective equipment (PPE) maintaining currency of relevant, work-related information managing own work to meet performance criteria managing work load priorities and timelines monitoring information in work area monitoring own work against quality standards and identifying areas for improvement understanding own work activities and responsibilities.
Learning	<ul style="list-style-type: none"> asking questions to expand own knowledge assessing competencies in meeting job requirements maintaining skill and knowledge currency participating in meetings to inform work practices recognising limits of own expertise and seeking skill development if required.
Technology	<ul style="list-style-type: none"> monitoring machine operation performing minor maintenance on machinery using work machines or equipment in correct operational mode working with technology safely and according to workplace standards.

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Packaging Rules**Packaging Rules**

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

- four (4) core units *plus*
- seven (7) seafood processing specialist elective units (Group A) *plus*
- seven (7) 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 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 seafood processing 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

Elective units of competency

Group A: Seafood processing specialist units

Unit code	Unit title
AHCWRK305A	Coordinate work site activities
AHCLSK319A	Slaughter livestock
FDFOP2063A	Apply quality systems and procedures
FDFFS3001A	Monitor the implementation of quality and food safety programs
FDFFS2001A	Implement the food safety program and procedures

Unit code	Unit title
FDFTEC3001A	Participate in a HACCP team
FDFTEC3002A	Implement the pest prevention program
FDFPPL3002A	Report on workplace performance
FDFPPL3003A	Support and mentor individuals and groups
FDFOP3004A	Operate inter related processes in a packaging system
FDFTEC3003A	Apply raw materials, ingredient and process knowledge to production problems
FDFOP3003A	Operate interrelated processes in a production system
MSAPMSUP303A	Identify equipment faults
MSL924001A	Process and interpret data
MSL933001A	Maintain the laboratory/field workplace fit for purpose
MSL973001A	Perform basic tests
MTMMP70C	Participate in OHS risk control process
MTMS38C	Smoke product
SFIAQUA216B	Harvest cultured or held stock
SFIEMS301B	Implement and monitor environmentally sustainable work practices

Unit code	Unit title
SFIOHS301C	Implement OHS policies and procedures
SFIPROC101C	Clean fish
SFIPROC102C	Clean work area
SFIPROC105B	Fillet fish and prepare portions
SFIPROC106B	Work with knives
SFIPROC302C	Handle and pack sashimi-grade fish
SFIPROC304B	Boil and pack crustaceans
SFIPROC305B	Slaughter and process crocodiles
SFIPROC401C	Evaluate a batch of seafood
SFISTOR301C	Operate refrigerated storerooms

Group B: Other elective units

Competitive manufacturing

Unit code	Unit title
MSACMS200A	Apply competitive manufacturing practices
MSACMS201A	Sustain process improvements
MSACMC210A	Manage the impact of change on own work
MSACMT221A	Apply Just in Time (JIT) procedures
MSACMT230A	Apply cost factors to work practices

Unit code	Unit title
MSACMT231A	Interpret product costs in terms of customer requirements
MSACMT240A	Apply 5S procedures in a manufacturing environment
MSACMT250A	Monitor process capability
MSACMT251A	Apply quality standards
MSACMT260A	Use planning software systems in manufacturing
MSACMT261A	Use SCADA systems in manufacturing
MSACMT280A	Undertake root cause analysis
MSACMT281A	Contribute to the application of a proactive maintenance strategy
MSAPMSUP310A	Contribute to development of plant documentation
MSAPMSUP390A	Use structured problem solving tools
MSAPMPER300B	Issue work permits
MSAPMOPS405A	Identify problems in fluid power system
MSAPMOPS406A	Identify problems in electronic control systems
MSACMS401A	Ensure process improvements are sustained
MSACMC410A	Lead change in a manufacturing environment
MSACMT421A	Facilitate a Just in Time (JIT) system

Unit code	Unit title
MSACMT423A	Monitor a manufacturing levelled pull system
MSACMT440A	Lead 5S in a manufacturing environment
MSACMT441A	Facilitate continuous improvement in manufacturing
MSACMT450A	Undertake process capability improvements*
MSACMT451A	Mistake proof a production process
MSACMT452A	Apply statistics to processes in manufacturing
MSACMT460A	Facilitate the use of planning software systems in manufacturing
MSACMT482A	Assist in implementing a proactive maintenance strategy
MSACMT483A	Support proactive maintenance

Occupational health and safety

Unit code	Unit title
HLTFA301B	Apply first aid

Seafood processing

Unit code	Unit title
SFIDIST201C	Prepare, cook and retail seafood products
SFIDIST202C	Retail fresh, frozen and live seafood

Unit code	Unit title
SIRXCCS001A	Apply point-of-sale handling procedures
FDFOP1005A	Operate basic equipment
FDFOP1006A	Monitor process operation
FDFOP2011A	Conduct routine maintenance
FDFOP2013A	Apply sampling procedures
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
SFIAQUA315A	Oversee emergency procedures for on-land operations
SFIFISH209C	Maintain the temperature of seafood
SFIPROC201C	Head and peel crustaceans
SFIPROC202C	Process squid, cuttlefish and octopus
SFIPROC203C	Shuck molluscs
SFISTOR202C	Receive and distribute product
SUGPWWT2A	Operate a waste water treatment system
SUGPOBB2A	Operate a boiler - basic

Seafood transport and storage

Unit code	Unit title
FDFOP2010A	Work with temperature controlled stock
SFIFISH311A	Operate vessel deck machinery and lifting appliance
SITXINV002A	Control and order stock
SITXINV001A	Receive and store stock
SITHCCC003B	Receive and store kitchen supplies
TLIA4025A	Regulate temperature controlled stock
TLID2010A	Operate a forklift
TLID3033A	Operate a vehicle-mounted loading crane

Business services

Unit code	Unit title
BSBADM311A	Maintain business resources
BSBITU306A	Design and produce business documents
BSBCUS301A	Deliver and monitor a service to customers
BSBFIA301A	Maintain financial records
BSBFIA302A	Process payroll
BSBFIA303A	Process accounts payable and receivable
BSBFIA401A	Prepare financial reports
BSBINM301A	Organise workplace information
BSBITU307A	Develop keyboarding speed and accuracy
BSBITU309A	Produce desktop published documents

Unit code	Unit title
BSBRKG304B	Maintain business records
BSBSUS201A	Participate in environmentally sustainable work practices

Frontline 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
BSBINN301A	Promote innovation in a team environment
BSBITU305A	Conduct online transactions
BSBRES401A	Analyse and present research information
BSBRKG402B	Provide information from and about records
BSBWOR301A	Organise personal work priorities and development

Training and assessment

Unit code	Unit title
TAEASS301A	Contribute to assessment
TAEDEL301A	Provide work skill instruction