



Australian Government

SFI40311 Certificate IV in Seafood Industry (Environmental Management)

Release 3

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Modification History

Release	TP Version	Comments
3	SFI11v2	<i>SFIAQUA412A Develop emergency procedures for on-land operations</i> replaced with <i>SFIAQUA413A Develop emergency procedures for an aquaculture enterprise</i>
2	SFI11v1.1	Equivalent imported units updated
1	SFI11	Initial release

Description

Not Applicable

Pathways Information

Pathways into the qualification

Pathways for candidates considering this qualification include:

- direct entry with prior experience in environmental management
- SFI30111 Certificate III in Aquaculture
- SFI30211 Certificate III in Fishing Operations
- SFI30311 Certificate III in Seafood Industry (Environmental Management Support)
- SFI30511 Certificate III in Seafood Processing
- SFI30611 Certificate III in Seafood Industry (Sales and Distribution)
- vocational or tertiary studies related to environmental management.

Pathways from the qualification

After achieving this qualification, candidates may undertake:

- SFI50111 Diploma of Aquaculture
- SFI50211 Diploma of Fishing Operations.

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

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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 requirements for this qualification include:
Communication	<ul style="list-style-type: none"> • consulting with work group, key personnel and specialists on implementation and improvements in environmental and resource efficiency • explaining roles and responsibilities to staff • measuring resource usage • writing and presenting reports to management.
Teamwork	<ul style="list-style-type: none"> • facilitating teams to identify potential improvements • liaising with emergency agencies • supporting staff to meet work schedules and production outcomes.
Problem solving	<ul style="list-style-type: none"> • developing alternative approaches as required • developing measurement methods for monitoring non-routine water quality and environment parameters • devising approaches to improving environmental sustainability • recommending corrective actions to non-compliances with food safety or environmental management standards.
Initiative and enterprise	<ul style="list-style-type: none"> • applying knowledge about resource use to organisational activities • identifying improvements • reporting non-compliances with food safety program and/or environmental standards.
Planning and organising	<ul style="list-style-type: none"> • implementing environmental and energy efficiency management policies and procedures relevant to own work area.
Self-management	<ul style="list-style-type: none"> • following through on commitments • modelling professional behaviour to others • taking responsibility and being accountable for planning and environmental sustainability outcomes.
Learning	<ul style="list-style-type: none"> • being open to learning, new ideas and techniques • contributing to the learning of others • learning in order to take up new opportunities • participating in ongoing learning.

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY	
Technology	<ul style="list-style-type: none"> • using technology to maintain and store records, data and information • using technology to create graphs and charts to present data and information visually.

Packaging Rules

Packaging Rules

A total of twenty (20) units of competency must be achieved.

- six (6) core units *plus*
- five (5) 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 IV or Diploma 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
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
BSBRK401A	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
SFIAQUA413A	Develop emergency procedures for an aquaculture enterprise
SFIEMS302B	Act to prevent interaction with protected species
SFIEMS401B	Conduct an internal audit of an environmental management system
SFIEMS501B	Develop workplace policy for sustainability
SFIOHS501C	Establish and maintain the enterprise OHS program
AHCCCF405A	Develop community networks
BSBAUD402B	Participate in a quality audit
BSBRES401A	Analyse and present research information
BSBMGT403A	Implement continuous improvement
BSBLED401A	Develop teams and individuals
MTMCOR402C	Facilitate Quality Assurance process
MTMPSR406B	Manage and maintain a food safety plan
MTMPSR412A	Participate in product recall
MTMPSR414A	Establish sampling program

Group B: Other elective units

Community management

Unit code	Unit title
AHCCCF403A	Obtain and manage sponsorship

Unit code	Unit title
AHCCCF404A	Contribute to association governance
AHCCCF407A	Obtain resources from community and group
AHCCCF408A	Promote community programs
AHCCCF409A	Participate in assessments of project submissions
AHCCCF410A	Support individuals in resource management change processes
AHCCCF411A	Develop approaches to include cultural and human diversity
AHCILM403A	Contribute to the proposal for a negotiated outcome for a given area of country
AHCILM404A	Record and document community history
AHCWRK402A	Provide information on issues and policies
BSBATSIC411C	Communicate with the community

Conservation and land management

Unit code	Unit title
AHCCHM403A	Prepare safe operating procedures for calibration of equipment
AHCILM401A	Protect places of cultural significance
AHCILM405A	Develop work practices to accommodate cultural identity
AHCLPW403A	Inspect and monitor cultural places
AHCLPW404A	Produce maps for land management purposes
AHCLPW405A	Monitor biodiversity
AHCNAR401A	Supervise natural area restoration works
AHCNAR402A	Plan the implementation of revegetation works
AHCPCM502A	Collect and classify plants
AHCPMG401A	Define the pest problem in a local area

Unit code	Unit title
AHCPMG402A	Develop a pest management action plan within a local area
AHCPMG403A	Develop monitoring procedures for the local pest management strategy
AHCPMG404A	Coordinate the local pest management strategy
AHCPMG405A	Implement pest management action plans
AHCPMG406A	Investigate a reported pest treatment failure
AHCSAW401A	Set out conservation earthworks
AHCSAW402A	Supervise on-site implementation of conservation earthworks

Business services

Unit code	Unit title
BSBADM407B	Administer projects
BSBADM409A	Coordinate business resources
BSBCUS401B	Coordinate implementation of customer service strategies
BSBEBU401A	Review and maintain a website
BSBFIA302A	Process payroll
BSBFIA401A	Prepare financial reports
BSBITU203A	Communicate electronically
BSBITU305A	Conduct online transactions
BSBITU404A	Produce complex desktop published documents
BSBPUR401B	Plan purchasing
BSBPUR402B	Negotiate contracts
BSBWOR301B	Organise personal work priorities and development
SITXMPR401	Coordinate production of brochures and marketing materials

Unit code	Unit title
TLIR4002A	Source goods/services and evaluate contractors

Frontline management

Unit code	Unit title
BSBATSIC411C	Communicate with the community
BSBHRM401A	Review human resources functions
BSBHRM402A	Recruit, select and induct staff
BSBINM401A	Implement workplace information system
BSBINN301A	Promote innovation in a team environment
BSBLED401A	Develop teams and individuals
BSBMGT401A	Show leadership in the workplace

Industry leadership Focus A - Sector representation

Unit code	Unit title
SFILEAD401B	Develop and promote knowledge of the industry sector
SFILEAD402B	Negotiate effectively for the sector
SFILEAD403B	Demonstrate commitment and professionalism

Industry leadership Focus B - Resource management group membership

Unit code	Unit title
SFILEAD407A	Provide expert information to a resource management group
SFILEAD408A	Analyse information to develop strategic seafood management options
SFILEAD409A	Negotiate collective outcomes within the resource management group process

Training and assessment

Unit code	Unit title
TAEASS401B	Plan assessment activities and processes
TAEASS402B	Assess competence
TAEASS403B	Participate in assessment validation
TAEDEL301A	Provide work skill instruction
TAEDEL401A	Plan, organise and deliver group-based learning