



Australian Government

SFI50511 Diploma of Seafood Processing

Release 4

SFI50511 Diploma of Seafood Processing

Modification History

Release	TP Version	Comments
4	SFI11v2.2	<i>BSBPMG510A Manage projects</i> replaced with <i>BSBPMG522A Undertake project work</i> <i>BSBWRK509A Manage industrial relations</i> replaced with <i>BSBWRK510A Manage employee relations</i> <i>HLTFA311A Apply first aid</i> replaced with <i>HLTAID003 Provide first aid</i> <i>MSACMC611A Manage people relationships</i> replaced with <i>MSS405011A Manage people relationships</i>
3	SFI11v1.3	<i>HLTFA301B Apply first aid</i> replaced with <i>HLTFA311A Apply first aid</i> in response to regulatory changes
2	SFI11v1.1	Equivalent imported units updated Included prerequisites in Packaging Rules
1	SFI11	Initial release

Description

This qualification represents the competencies relevant to people working in the seafood processing sector of the seafood industry in the capacity of an owner manager or operations manager. A person operating at this level will have a wide range of technical skills and/or managerial, coordination and planning responsibilities.

The qualification will have application for people working:

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

Job roles

A person operating at this level will have a wide range of technical skills and/or managerial, coordination and planning responsibilities which may include:

- managing risk and implementation of effective controls and corrective actions
- managing the production system
- designing and planning of processing and holding systems and other structures
- developing policies and procedures ensuing continual improvement throughout the business
- complying with a wide range of local, state, territory and federal government regulations and restrictions, including human resources, aquaculture operations, occupational health and safety (OHS), environment, animal welfare and food safety
- implementing new technologies and ideas
- sourcing external contractors and services.

Work may vary between enterprises.

Job role titles may include:

- owner/manager
- factory manager
- production manager
- quality manager
- compliance manager
- marketing manager
- new technology/automation specialist.

Pathways Information

Pathways into the qualification

Pathways for candidates considering this qualification include:

- SFI30511 Certificate III in Seafood Processing, or equivalent experience
- SFI40511 Certificate IV in Seafood Processing
- vocational and tertiary studies related to environmental sustainability or aquaculture.

Pathways from the qualification

After achieving this qualification, candidates may undertake professional development activities in areas of benefit to their workplace and their personal aspirations.

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 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	- determining performance required to meet internal and external customer needs - facilitating team achievements - leading cooperative work relations with people of different ages, gender, race or religion - managing organisational processes and providing problem-solving support to others - providing leadership.
Teamwork	- analysing food safety practices - identifying and addressing potential and actual problems associated with work operations or in achieving work outcomes - identifying environmental features, regulations, insurance requirements, legal requirements and other factors which may affect the product or service to be provided - identifying hazards and suggesting control measures - investigating problem causes and implementing corrective strategies - using material and process knowledge to solve problems.
Problem solving	- determining information gathering requirements to monitor work processes and procedures - determining quality and other indicators of work - determining and acting on situations requiring further information or problem solving - identifying efficient production processes - implementing continuous improvement processes - implementing business development processes - providing leadership in the workplace.
Initiative and enterprise	- conducting business planning processes - demonstrating time-management skills - determining resource requirements - determining work timelines and output targets

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY	
	- identifying hazards and implementing appropriate hazard control measures - optimising work processes.
Planning and organising	- analysing implications of relevant Acts and regulations on work practices - conducting work reviews to determine improvement requirements - determining workplace procedures and instructions - managing own time to meet deadlines - monitoring work operations and identifying and acting on any quality and performance issues.
Self-management	- assessing work data and information to identify areas for improved performance - being supportive and assertive and using interpersonal skills to encourage workplace learning - developing learning opportunities - gathering feedback on own work to assess effectiveness in meeting objectives and integrate information into own practice - identifying own training needs and seeking skill development if required - maintaining currency of industry skill and knowledge.
Learning	- ensuring readiness and operational efficiency of workplace technology - helping others use technology efficiently and safely - selecting computer software applications to perform work operations - working with technology safely and according to workplace standards.
Technology	- ensuring readiness and operational efficiency of workplace technology - helping others use technology efficiently and safely - selecting computer software applications to perform work operations - working with technology safely and according to workplace standards.

Packaging Rules

Packaging Rules

A total of twenty one (21) units of competency must be achieved.

- five (5) core units **plus**
- three (3) seafood processing specialist elective units (Group A) **plus**
- thirteen (13) 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 three (3) of those units must be aligned to Certificate IV or Diploma 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
SFIPROC401C	Evaluate a batch of seafood

Elective units of competency

Group A: Seafood processing specialist units

Unit code	Unit title
SFIEMS501B	Develop workplace policy for sustainability
SFIOHS501C	Establish and maintain the enterprise OHS program
SFIPROC406C	Develop food safety programs
SFIPROC407C	Conduct internal food safety audits
SFIPROC501C	Manage seafood processing production units

Unit code	Unit title
SFIPROC502C	Produce technical reports on seafood processing systems
SFIPROC503C	Analyse seafood packaging requirements
SFIPROC504C	Design and manage a product recall
SFIPROC601C	Establish costs and/or conditions for sale of seafood product
SFIPROC602C	Plan and manage seafood and related product concept development
SFIPROC603C	Develop and manage seafood and related product production trials
SFIPROC604C	Plan and develop formulations and/or specifications for new seafood product
SFIPROC606C	Develop and implement energy control systems in seafood processing environments
SFIPROC609C	Monitor the seafood business environment to determine threats and opportunities
SFIPROC610C	Establish and manage effective external relationships
TAADEL502B	Facilitate action learning projects

Group B: Other elective units

Competitive manufacturing

Unit code	Unit title
MEM15001B	Perform basic statistical quality control
MSS404052A	Apply statistics to operational processes
MSS405001A	Develop competitive systems and practices for an organisation
MSS405011A	Manage people relationships
MSS405020A	Develop quick changeover procedures
MSS405050A	Determine and improve process capability* <i>MSS404052A Apply statistics to operational processes</i>

Unit code	Unit title
MSS405070A	Develop and manage sustainable energy practices

Occupational health and safety

Unit code	Unit title
HLTAID003	Provide first aid

Post-harvest operations

Unit code	Unit title
SFIDIST501C	Export product
SFIDIST502C	Import product
SFIPROC611C	Participate in a media interview or presentation
SITXMPR404	Coordinate marketing activities
SITXMPR502	Develop and implement marketing strategies
AHCBUS502A	Market products and services
TLIA4025A	Regulate temperature controlled stock
TLIR4002A	Source goods/services and evaluate contractors

Quality assurance and food safety

Unit code	Unit title
MTMPS5603B	Develop, manage and maintain quality systems

Business services

Unit code	Unit title
AHCAGB602A	Manage estate planning
BSBADM502B	Manage meetings

Unit code	Unit title
BSBADM504B	Plan or review administrative systems
BSBFIM501A	Manage budgets and financial plans
BSBFIM502A	Manage payroll
BSBMGT515A	Manage operational plan
BSBHRM506A	Manage recruitment selection and induction processes
BSBINM601A	Manage knowledge and information
BSBMGT617A	Develop and implement a business plan
BSBPMG522A	Undertake project work
BSBPUR502B	Manage supplier relationships
BSBWRK510A	Manage employee relations
FNSORG604A	Establish outsourced services and monitor performance
TAADEL502B	Facilitate action learning projects

Industry leadership Focus C - Strategic development

Unit code	Unit title
SFILEAD501C	Develop and promote industry knowledge
SFILEAD502C	Shape strategic thinking
SFILEAD503C	Cultivate productive working relationships
SFILEAD504C	Plan and achieve change and results
SFILEAD505C	Communicate with influence
SFILEAD506C	Demonstrate personal drive and integrity
SFILEAD507C	Provide corporate leadership

Strategic management

Unit code	Unit title
BSBATSIC411C	Communicate with the community
BSBEBU501A	Investigate and design e-business solutions
BSBINM501A	Manage an information or knowledge management system
BSBINN502A	Build and sustain an innovative work environment
BSBLED501A	Develop a workplace learning environment
BSBMGT502B	Manage people performance
BSBMGT516C	Facilitate continuous improvement
BSBMGT605B	Provide leadership across the organisation
BSBMGT616A	Develop and implement strategic plans
BSBPUR501C	Develop, implement and review purchasing strategies
BSBPUR504B	Manage a supply chain
BSBSUS501A	Develop workplace policy and procedures for sustainability
BSBWOR501B	Manage personal work priorities and professional development
PSPPOL501A	Develop organisation policy