



Australian Government

Department of Education, Employment and Workplace Relations

SFIFISH204C Maintain, prepare, deploy and retrieve pots and traps to land catch

Release: 1

SFIFISH204C Maintain, prepare, deploy and retrieve pots and traps to land catch

Modification History

Not Applicable

Unit Descriptor

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| <p>Unit descriptor</p> | <p>This unit of competency involves maintaining and preparing potting and trapping gear ready for deployment and retrieving the gear to the vessel. The unit also involves the initial aspects of seafood handling specific to potting and trapping operations.</p> <p>Licensing, legislative, regulatory or certification requirements may apply to this unit. Therefore it will be necessary to check with the relevant state or territory regulators for current licensing, legislative or regulatory requirements before undertaking this unit.</p> |
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Application of the Unit

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| <p>Application of the unit</p> | <p>This unit has application to a deckhand on a fishing vessel or fishing charter.</p> <p>All enterprise or workplace procedures and activities are carried out according to <i>relevant government regulations, licensing and other compliance requirements</i>, including <i>occupational health and safety (OHS) guidelines, food safety and hygiene regulations and procedures</i> and <i>ecologically sustainable development (ESD) principles</i>.</p> <p>Equipment operation, maintenance, repairs and calibrations are undertaken in a safe manner that conforms to manufacturer instructions. Appropriate <i>personal protective equipment (PPE)</i> is selected, checked, used and maintained.</p> |
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Licensing/Regulatory Information

Refer to Unit Descriptor

Pre-Requisites

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| Prerequisite units | | |
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Employability Skills Information

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| Employability skills | This unit contains employability skills. |
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Elements and Performance Criteria Pre-Content

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| Elements describe the essential outcomes of a unit of competency. | Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide. |
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Elements and Performance Criteria

| ELEMENT | PERFORMANCE CRITERIA |
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| 1. Maintain traps and pots ready for deployment | 1.1. Traps and pots are checked against established criteria according to vessel maintenance plan or instructions provided by a supervisor. 1.2. Trap and pot components which are defective, worn or loose are identified and either reconditioned or replaced. 1.3. Replacement gear components are ordered. 1.4. Defective trap and pot components are disposed of. |
| 2. Deploy traps and pots | 2.1. Trap and pot components are prepared and gathered ready for deployment. 2.2. Trap and pot components are connected in the configuration required by the fishing method according to instructions from a supervisor. 2.3. Machinery to deploy the gear from the vessel is used according to instructions from supervisors. 2.4. Traps and pots are moved according to vessel operating procedures, lifting guidelines and deck teamwork procedures. 2.5. Traps and pots are deployed to ensure lines are not fouled and trap or pot orientation is correct. 2.6. Devices and systems are deployed to ensure operating efficiency and to reduce environmental impact and interaction with by-catch. 2.7. Trap and pot storage area and devices are cleaned and stowed. |
| 3. Retrieve traps and pots | 3.1. Floats and dan poles are retrieved. 3.2. Ropes are applied to hauling devices and are loaded into baskets for stowing according to supervisor's instructions. 3.3. Catch is extracted from traps and pots according to instructions from supervisor and to maximise seafood quality. 3.4. Traps and pots are disconnected and stowed to ensure ease of deployment, the safety of crew and a safe working area. |
| 4. Land, contain and sort the catch | 4.1. Containment devices are prepared to receive the catch. 4.2. Catch is loaded into containment devices. 4.3. Catch is sorted to maximise by-catch survival and seafood quality. |

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

- assembling and dismantling connecting devices
- ensuring gear is deployed untwisted
- repairing or replacing all worn gear components
- sorting catch
- stowing fishing gear
- using machinery to deploy and retrieve trap and pot fishing gear.

Literacy skills used for:

- reading sizes of connecting gear.

Numeracy skills used for:

- measuring length or diameter.

Required knowledge

- basic operating principle of fishing gear
- factors that make trap and pot components effective or defective
- order in which trap and pot fishing gear components are connected and disconnected
- principles that contribute to:
 - environmental and resource protection
 - personal, seafood and vessel hygiene
 - vessel stability
 - workplace safety.

Evidence Guide

| EVIDENCE GUIDE | |
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| <p>The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.</p> | |
| Overview of assessment | |
| Critical aspects for assessment evidence required to demonstrate competence in this unit | <p>Assessment must confirm the ability to:</p> <ul style="list-style-type: none"> • handle and sort seafood with regard to food safety and hygiene, and food quality • maintain and prepare potting and trapping gear ready for deployment, and to retrieve the gear to the vessel • prepare, deploy and retrieve the common trap and pot gear components listed in the range of variables • renew and repair damaged gear components • sort and contain the catch. <p>Assessment must confirm knowledge of:</p> <ul style="list-style-type: none"> • criteria for assessing the quality of trap and pot gear components • order in which gear components are connected and disconnected • principles of personal and vessel hygiene. |
| Context of and specific resources for assessment | <p>Assessment is to be conducted at the workplace or in a simulated work environment.</p> <p>Resources may include:</p> <ul style="list-style-type: none"> • fully operational potting or trapping vessel with catch suitable for sorting. |
| Method of assessment | <p>The following assessment methods are suggested:</p> <ul style="list-style-type: none"> • observation of practical demonstration • practical exercises • project work • written or oral short-answer testing. |
| Guidance information for assessment | <p>This unit may be assessed holistically with other units within a qualification.</p> |

Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

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| <p><i>Relevant government regulations, licensing and other compliance requirements</i> may include:</p> | <ul style="list-style-type: none"> • biodiversity and genetically modified organisms • biosecurity, translocation and quarantine • Australian Quarantine Inspection Service (AQIS) and other import requirements • business or workplace operations, policies and practices • correct marketing names and labelling • ESD principles, environmental hazard identification, risk assessment and control • fisheries or aquaculture regulations, permits and licences • food safety, Hazard Analysis Critical Control Point (HACCP), hygiene and temperature control along chain of custody • Indigenous land rights and cultural activities, including fishing by traditional methods • health and welfare of aquatic animals • maritime and occupational diving operations, safety at sea and pollution control • OHS hazard identification, risk assessment and control. |
| <p><i>OHS guidelines</i> may include:</p> | <ul style="list-style-type: none"> • appropriate workplace provision of first aid kits and fire extinguishers • clean, uncluttered, hygienic workplace • codes of practice, regulations and/or guidance notes which may apply in a jurisdiction or industry sector • enterprise-specific OHS procedures, policies or standards • hazard and risk assessment of workplace, maintenance activities and control measures • induction or training of staff, contractors and visitors in relevant OHS procedures and/or requirements to allow them to carry out their |

RANGE STATEMENT

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| | <p>duties in a safe manner</p> <ul style="list-style-type: none">• OHS training register• safe lifting, carrying and handling techniques, including manual handling, and the handling and storage of hazardous substances• safe systems and procedures for outdoor work, including protection from solar radiation, fall protection, confined space entry and the protection of people in the workplace• systems and procedures for the safe maintenance of property, machinery and equipment, including hydraulics and exposed moving parts• the appropriate use, maintenance and storage of PPE. |
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| RANGE STATEMENT | |
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| <p><i>Food safety and hygiene regulations and procedures</i> may include:</p> | <ul style="list-style-type: none"> • Australian Shellfish Sanitation program • display, packaging and sale of food, including seafood and aquatic products • equipment design, use, cleaning and maintenance • exporting requirements, including AQIS Export Control (Fish) orders • handling and disposal of condemned or recalled seafood products • HACCP and other risk minimisation systems • location, construction and servicing of seafood premises • people, product and place hygiene and sanitation requirements • Primary Products Standard and the Australian Seafood Standard (voluntary) • processing, further processing and preparation of food, including seafood and aquatic products • product labelling, tracing and recall • receipt, storage and transportation of food, including seafood and aquatic products • requirements set out in Australian and New Zealand Food Authority (ANZFA) Food Standards Code • temperature and contamination control along chain of custody. |
| <p><i>ESD principles</i> may include:</p> | <ul style="list-style-type: none"> • applying animal welfare ethics and procedures • controlling effluents, chemical residues, contaminants, wastes and pollution • controlling weeds, pests, predators and diseases, stock health maintenance • maintaining biodiversity by sustainable fisheries or broodstock/seedstock collection • minimising noise, dust, light or odour emissions • reducing energy use • reducing interactions with native and protected flora and fauna, marine or land parks or areas • reducing live cultured or held organisms from escaping into environment • undertaking environmental hazard |

RANGE STATEMENT

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| | <p>identification, risk assessment and control</p> <ul style="list-style-type: none">• undertaking facility quarantine, biosecurity and translocation of livestock and genetic material• using and recycling of water, and maintaining water quality. |
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| RANGE STATEMENT | |
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| <i>PPE</i> may include: | <ul style="list-style-type: none"> • buoyancy vest or personal floatation device (PFD) • gloves, mitts or gauntlets, and protective hand and arm covering • hard hat or protective head covering • hearing protection (e.g. ear plugs and ear muffs) • insulated protective clothing for freezers or chillers and refrigeration units • non-slip and waterproof boots (gumboots) or other safety footwear • personal locator beacon or Emergency Position Indicating Radio Beacon (EPIRB) • protective eyewear, glasses and face mask • protective hair, beard and boot covers • protective outdoor clothing for tropical conditions • respirator or face mask • safety harness • sun protection (e.g. sun hat, sunscreen and sunglasses) • uniforms, overalls or protective clothing (e.g. mesh and waterproof aprons) • waterproof clothing (e.g. wet weather gear and waders). |
| <i>Traps and pots</i> may include: | <ul style="list-style-type: none"> • crayfish pots • fish traps • octopus traps • other. |
| Traps and pots are <i>checked</i> for: | <ul style="list-style-type: none"> • broken or bent components • by-catch reduction devices • ropes for wear • symmetry of bridles • security of knots and lashings. |
| <i>Criteria</i> may include: | <ul style="list-style-type: none"> • absence • cracks • distortion • internal and external damage to rope • looseness • wear limit. |

| RANGE STATEMENT | |
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| <i>Components</i> may include: | <ul style="list-style-type: none"> • bait and bait holding devices • ballast • bridles, toggles and lashings • by-catch reduction devices • flag poles • floats • lines • pot or trap material and frame. |
| <i>Reconditioned</i> may include: | <ul style="list-style-type: none"> • bait replaced • material stretched • pot frames tightened • ropes re-spliced. |
| <i>Machinery</i> may include: | <ul style="list-style-type: none"> • capstans • lifting gear: <ul style="list-style-type: none"> • hydraulically operated crane • mast and boom • block and tackle • line coilers • line reels • pot haulers. |
| <i>Used</i> may mean: | <ul style="list-style-type: none"> • fishing gear is connected to the machinery • gear is guided onto machinery operated by other personnel • machinery is operated under supervision. |
| <i>Containment devices</i> may include: | <ul style="list-style-type: none"> • boxes: <ul style="list-style-type: none"> • wash boxes • exchangeable market boxes • freezing cartons • ice rooms • pounded deck areas • recirculating sea water tanks • sorting areas. |
| <i>Prepared</i> may mean: | <ul style="list-style-type: none"> • boxes sufficient for sorting are arranged ergonomically • cleaned • disinfected • exchangeable market boxes are accounted for • freezer carton liners applied • freezing cartons assembled |

| RANGE STATEMENT | |
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| | <ul style="list-style-type: none"> • recirculating sea water tank hatches. |
| <i>Sorted</i> may include: | <ul style="list-style-type: none"> • as by-catch • as seafood or bait for retention • by legal length • by sex: <ul style="list-style-type: none"> • male or female • sexual stage • by size • by species. |

Unit Sector(s)

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| Unit sector | Fishing operations |
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Co-requisite units

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| Co-requisite units | |
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Competency field

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| Competency field | |
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