

Australian Government

Department of Education, Employment and Workplace Relations

## SFIFISH206C Maintain, prepare, deploy and retrieve hand operated lines to land catch

Release: 1



# SFIFISH206C Maintain, prepare, deploy and retrieve hand operated lines to land catch

### **Modification History**

Not Applicable

### **Unit Descriptor**

Unit descriptor	This unit of competency involves maintaining and preparing line fishing gear (such as that used for handline fishing, trolling, squid jigging and rod and reel fishing) ready for deployment, and retrieving the gear to the vessel. The unit also involves the initial aspects of handling seafood specific to line fishing operations. 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.
-----------------	---

### Application of the Unit

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

### **Licensing/Regulatory Information**

Refer to Unit Descriptor

### **Pre-Requisites**

Prerequisite units	

### **Employability Skills Information**

Employability skills This unit	t contains employability skills.
--------------------------------	----------------------------------

### **Elements and Performance Criteria Pre-Content**

	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.
--	---

ELE	EMENT	PERFORMANCE CRITERIA
0	Maintain hand operated lines ready or deployment	<ul> <li>1.1.<i>Hand operated lines</i> are <i>checked</i> against established <i>criteria</i> according to vessel maintenance plan or instructions provided by a supervisor.</li> <li>1.2. Hand operated line <i>components</i> which are worn, loose or blunt are identified and either <i>reconditioned</i> or replaced.</li> <li>1.3. Replacement hand operated line components are ordered.</li> <li>1.4. Defective hand operated line components are disposed of appropriately.</li> </ul>
	Deploy hand operated lines	<ul> <li>2.1. Hand operated line components are connected in the configuration required by the fishing method according to instructions from a supervisor.</li> <li>2.2. <i>Equipment used</i> to deploy hand operated lines from the vessel is operated according to instructions from supervisors.</li> <li>2.3. Hand operated lines are deployed to ensure they are in close proximity to and attract potential catches.</li> <li>2.4. Devices and systems are deployed to ensure operating efficiency and to reduce environmental impact and interaction with by-catch.</li> <li>2.5. Hand operated line storage area is cleaned safely.</li> </ul>
	Retrieve hand operated lines	<ul> <li>3.1. Equipment used to retrieve the catch to the vessel is operated according to instructions from supervisors and vessel operating and safety procedures.</li> <li>3.2. Lines are guided onto equipment and are manipulated to ensure catch is retained.</li> <li>3.3. Traces and line ends are handled and catch landed according to instructions from supervisors to maximise seafood quality.</li> <li>3.4. Hand operated lines are disconnected and stowed to ensure ease of deployment, the safety of crew and a safe working area.</li> <li>3.5. Equipment is washed to minimise the impact of corrosion.</li> </ul>
	Land, contain and ort the catch	<ul> <li>4.1. <i>Containment devices</i> are <i>prepared</i> to receive the catch safely.</li> <li>4.2. Catch is loaded into containment devices safely.</li> <li>4.3. Catch is <i>sorted</i> to maximise by-catch survival and seafood quality.</li> </ul>

### **Elements and Performance Criteria**

### **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
- coiling and uncoiling lines
- ensuring gear is deployed untwisted
- operating a dinghy
- repairing or replacing all worn hand operated line fishing gear components
- sorting catch
- stowing hand operated line fishing gear
- using equipment to deploy and retrieve hand operated line fishing.

#### Literacy skills used for:

• reading different line strengths.

#### Numeracy skills used for:

• measuring length or diameter.

#### Required knowledge

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

### **Evidence Guide**

#### **EVIDENCE GUIDE**

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.

Overview of assessment	
Critical aspects for assessment evidence required to demonstrate competence in this unit	<ul> <li>Assessment must confirm the ability to:</li> <li>maintain and prepare line fishing gear (such as that used for handline fishing, trolling, squid jigging and rod and reel fishing) ready for deployment, and to retrieve the gear to a commercial fishing or charter fishing vessel</li> <li>handle and sort seafood with regard to food safety and hygiene, and food quality</li> <li>prepare, deploy and retrieve common gear components</li> <li>renew and repair damaged gear components</li> <li>sort and contain the catch.</li> </ul>
	<ul> <li>Assessment must confirm knowledge of:</li> <li>criteria for assessing the quality of hand operated line fishing gear components</li> <li>the order in which hand operated line fishing gear components are connected and disconnected</li> <li>principles of personal and vessel hygiene.</li> </ul>
Context of and specific resources for assessment	<ul> <li>Assessment is to be conducted at the workplace or in a simulated work environment.</li> <li>Resources may include:</li> <li>fully operational hand operated line fishing vessel with catch suitable for sorting.</li> </ul>
Method of assessment	<ul> <li>The following assessment methods are suggested:</li> <li>observation of practical demonstration</li> <li>practical exercises</li> <li>project work</li> <li>written or oral short-answer testing.</li> </ul>
Guidance information for assessment	This unit may be assessed holistically with other units within a qualification.

### **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.

Relevant government regulations, licensing and other compliance requirements may include:	<ul> <li>biodiversity and genetically modified organisms</li> <li>biosecurity, translocation and quarantine</li> <li>Australian Quarantine Inspection Service (AQIS) and other import requirements</li> <li>business or workplace operations, policies and practices</li> <li>correct marketing names and labelling</li> <li>ESD principles, environmental hazard identification, risk assessment and control</li> <li>fisheries or aquaculture regulations, permits and licences</li> <li>food safety, Hazard Analysis Critical Control Point (HACCP), hygiene and temperature control along chain of custody</li> <li>Indigenous land rights and cultural activities, including fishing by traditional methods</li> <li>health and welfare of aquatic animals</li> <li>maritime and occupational diving operations, safety at sea and pollution control</li> <li>OHS hazard identification, risk assessment and control.</li> </ul>		
OHS guidelines may include:	<ul> <li>appropriate workplace provision of first aid kits and fire extinguishers</li> <li>clean, uncluttered, hygienic workplace</li> <li>codes of practice, regulations and/or guidance</li> </ul>		
	notes which may apply in a jurisdiction or industry sector		
	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 duties in a safe manner
•	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.

	1
Food safety and hygiene regulations and procedures may include:	<ul> <li>Australian Shellfish Sanitation program</li> <li>display, packaging and sale of food, including seafood and aquatic products</li> <li>equipment design, use, cleaning and maintenance</li> <li>exporting requirements, including AQIS Export Control (Fish) orders</li> <li>handling and disposal of condemned or recalled seafood products</li> <li>HACCP and other risk minimisation systems</li> <li>location, construction and servicing of seafood premises</li> <li>people, product and place hygiene and sanitation requirements</li> <li>Primary Products Standard and the Australian Seafood Standard (voluntary)</li> <li>processing, further processing and preparation of food including seafood and aquatic products</li> <li>product labelling, tracing and recall</li> <li>receipt, storage and transportation of food, including seafood and aquatic products</li> <li>requirements set out in Australian and New Zealand Food Authority (ANZFA) Food Standards Code</li> <li>temperature and contamination control along</li> </ul>
ESD principles may include:	<ul> <li>chain of custody.</li> <li>applying animal welfare ethics and procedures</li> <li>controlling effluents, chemical residues, contaminants, wastes and pollution</li> <li>controlling weeds, pests, predators and diseases, and stock health maintenance</li> <li>maintaining biodiversity by sustainable fisheries or broodstock/seedstock collection</li> <li>minimising noise, dust, light or odour emissions</li> <li>reducing energy use</li> <li>reducing interactions with native and protected flora and fauna, marine or land parks or areas</li> <li>reducing live cultured or held organisms from escaping into environment</li> <li>undertaking environmental hazard identification, risk assessment and control</li> </ul>
	• undertaking facility quarantine, biosecurity and

	translocation of livestock and genetic material
•	using and recycling of water, and maintaining
	water quality.

<b>PPE</b> may include:	• buoyancy vest or personal floatation device (PFD)
	<ul> <li>gloves, mitts or gauntlets, and protective hand and arm covering</li> </ul>
	• hard hat or protective head covering
	<ul> <li>hearing protection (e.g. ear plugs and ear muffs)</li> </ul>
	<ul> <li>insulated protective clothing for freezers or chillers and refrigeration units</li> </ul>
	<ul> <li>non-slip and waterproof boots (gumboots) or other safety footwear</li> </ul>
	<ul> <li>personal locator beacon or Emergency Position Indicating Radio Beacon (EPIRB)</li> </ul>
	• protective eyewear, glasses and face mask
	• protective hair, beard and boot covers
	<ul> <li>protective outdoor clothing for tropical conditions</li> </ul>
	respirator or face mask
	safety harness
	<ul> <li>sun protection (e.g. sun hat, sunscreen and sunglasses)</li> </ul>
	• uniforms, overalls or protective clothing (e.g. mesh and waterproof aprons)
	• waterproof clothing (e.g. wet weather gear and waders).
Hand operated lines may include:	nylon monofilament line
finna operatea tines may mendee.	• other fishing lines
	• squid jigging machines and lines
	• weighted lines mounted on a:
	<ul> <li>hand operated winch</li> </ul>
	hand reel
	• power operated winch
	• unweighted lines:
	• rod and reel
	• trolling gear.
· · · · · · · · · · · · · · · · · · ·	hashen hlenden hender ander
Hand operated lines are <i>checked</i>	<ul> <li>broken, blunt or bent components</li> <li>by-catch reduction devices</li> </ul>
for:	<ul><li>by-catch reduction devices</li><li>line wear</li></ul>
	<ul> <li>security of connecting devices, knots and lashings.</li> </ul>

Criteria may include:	• absence
	• cracks
	distortion
	external damage to line
	<ul> <li>looseness</li> </ul>
	sharpness of hooks
	• wear limit.
Components may include:	• bait and burley
	by-catch reduction devices
	hand lines
	hooks, jigs or lures
	• reels
	• rods
	• sinkers.
<i>Reconditioned</i> may include:	bait replaced
<b>Reconationed</b> may include.	<ul> <li>clips straightened</li> </ul>
	<ul> <li>connections re-tied or re-collared</li> </ul>
	<ul> <li>hooks sharpened</li> </ul>
	<ul> <li>line re-tied</li> </ul>
	<ul> <li>lines are coiled and uncoiled as required</li> </ul>
	<ul> <li>rods and reels washed, maintained and</li> </ul>
	repaired.
<b>Favinment</b> mov include:	deploying devices:
<i>Equipment</i> may include:	<ul> <li>hand operated winch</li> </ul>
	<ul> <li>outrigger poles</li> </ul>
	<ul> <li>power operated winch</li> </ul>
	<ul> <li>rod and reel</li> </ul>
	squid jigging machines
	• dinghies
	retrieval devices:
	• gaff
	glove assisted landing technique
	hand operated winch
	• play lines
	playing harness and seat
	power operated winch
	<ul> <li>product compatible gloves</li> </ul>
	<ul> <li>retrieval lines</li> </ul>
	<ul> <li>rod and reel</li> </ul>
	• 100 allu 1001

	squid jigging machines.
Used may mean:	<ul> <li>advice on the use of the equipment is offered</li> <li>equipment is operated under supervision</li> <li>fishing gear is connected to the equipment</li> <li>gear is guided onto equipment operated by other personnel.</li> </ul>
<i>Containment devices</i> may include:	<ul> <li>brine tanks: <ul> <li>kill tanks</li> <li>ice slurry</li> </ul> </li> <li>fish boxes: <ul> <li>'coffins'</li> <li>exchangeable market boxes</li> <li>freezing cartons</li> <li>wash boxes</li> </ul> </li> <li>fish handling and sorting areas</li> <li>ice rooms</li> <li>pounded deck areas.</li> </ul>
<i>Prepared</i> may mean:	<ul> <li>boxes sufficient for sorting are arranged ergonomically</li> <li>brine tank hatches arranged</li> <li>cleaned</li> <li>disinfected</li> <li>exchangeable market boxes are accounted for</li> <li>freezer carton liners applied</li> <li>freezing cartons assembled.</li> </ul>
<i>Sorted</i> may include:	<ul> <li>as by-catch</li> <li>as seafood or bait for retention</li> <li>by legal length</li> <li>by sex: <ul> <li>male or female</li> <li>sexual stage</li> </ul> </li> <li>by size <ul> <li>by species.</li> </ul> </li> </ul>

### **Unit Sector(s)**

Unit sector	Fishing operations
-------------	--------------------

### **Co-requisite units**

Co-requisite units	

### **Competency field**

|--|