

SFIFISH207C Maintain, prepare, deploy and retrieve beach seines, mesh nets or gill nets to land catch

Release: 1



SFIFISH207C Maintain, prepare, deploy and retrieve beach seines, mesh nets or gill nets to land catch

Modification History

Not Applicable

Unit Descriptor

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Unit descriptor	This unit of competency involves maintaining and preparing beach seining or gill netting gear ready for deployment, and retrieving the gear to the vessel. The unit also involves the initial aspects of handling seafood specific to beach seining or gill netting 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.
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Application of the Unit

Application of the unit	This unit has application to a deckhand on a vessel using beach seines, mesh or gill nets. Gill nets may be used for shark or estuarine species. All enterprise or workplace procedures and activities are carried out according to relevant 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 <i>personal protective equipment</i> (<i>PPE</i>) is selected, checked, used and maintained.

Licensing/Regulatory Information

Refer to Unit Descriptor

Approved Page 2 of 13

Pre-Requisites

Prerequisite units	

Employability Skills Information

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

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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Approved Page 3 of 13

Elements and Performance Criteria

EI	LEMENT	PERFORMANCE CRITERIA
1.	Maintain beach seines, mesh nets or gill nets ready for deployment	 1.1.Beach seines, mesh nets or gill nets are <i>checked</i> against established <i>criteria</i> according to vessel maintenance plan and supervisor's instructions. 1.2.Beach seine, mesh net or gill net <i>components</i> which are worn or damaged and lack security or symmetry are identified and either reconditioned or replaced. 1.3.Replacement beach seine, mesh net or gill net components are ordered according to enterprise procedures. 1.4.Defective beach seine, mesh net or gill net components are disposed of.
2.	Deploy beach seines, mesh nets or gill nets to ensure operating efficiency, low environmental impact and minimal interaction with bycatch	 2.1. Beach seine, mesh net or gill net components are connected in the configuration required by the fishing method according to instructions from a supervisor. 2.2. Machinery used to deploy the beach seines, mesh nets or gill nets from the vessel is operated according to instructions from supervisor and vessel operating and safety procedures. 2.3. Beach seines, mesh nets or gill nets are deployed to ensure they are not twisted and are in a pattern required by the fishing operation. 2.4. Devices and systems are deployed to reduce environmental impact and interaction with by-catch. 2.5. Beach seine, mesh net or gill net storage area is cleaned according to hygiene requirements and vessel operating procedures.
3.	Retrieve the beach seine, mesh net or gill net	 3.1.Beach seines, mesh nets or gill nets are applied to winches or haulers and are retrieved to maximise catch according to vessel operating procedure. 3.2.Catch is landed and removed from beach seines, mesh nets or gill nets to maximise seafood quality. 3.3.Beach seines, mesh nets or gill nets are disconnected and stowed to ensure ease of deployment, the safety of crew and a safe working area.
4.	Land, contain and sort catch	 4.1. <i>Containment devices</i> are <i>prepared</i> to receive the catch according to hygiene requirements and vessel operating procedures. 4.2. Catch is loaded into containment devices according to vessel hygiene, safety and operating procedures. 4.3. Catch is <i>sorted</i> to maximise by-catch survival and seafood quality according to vessel operating procedures and fisheries regulations.

Approved Page 4 of 13

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 (excluding damage to netting material)
- sorting catch
- · stowing fishing gear
- using machinery to deploy and retrieve 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 components effective or defective
- order in which gear components are connected and disconnected
- principles that contribute to:
 - environmental and resource protection
 - personal, seafood and vessel hygiene
 - vessel stability
 - · workplace safety.

Approved Page 5 of 13

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.

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Overview of assessment		
Critical aspects for assessment evidence required to demonstrate competence in t his unit	Assessment must confirm the ability to: • handle and sort seafood with regard to food safety and hygiene, and food quality • lash ground gear and/or floatation devices • maintain and prepare beach seining or gill netting gear ready for deployment, and to retrieve the gear to the vessel • prepare, deploy and retrieve common gear components • renew damaged net hangings • repair all aspects of the gear (except damaged netting) • sort and contain the catch.	
	 Assessment must confirm knowledge of: criteria for assessing the quality of gear components order in which gear components are connected and disconnected principles of personal and vessel hygiene. 	
Context of and specific resources for assessment	Assessment is to be conducted at the workplace or in a simulated work environment. Resources may include: fully operational vessel with beach seining or gill netting gear and catch suitable for sorting.	
Method of assessment	The following assessment methods are suggested: • observation of practical demonstration • practical exercises • project work • written or oral short-answer testing.	
Guidance information for assessment	This unit may be assessed holistically with other units within a qualification.	

Approved Page 6 of 13

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:

- 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.

OHS guidelines may include:

- 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

Approved Page 7 of 13

RANGE STATEMENT

- 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.

Approved Page 8 of 13

RANGE STATEMENT

Food safety and hygiene regulations and procedures may include:

- Australian Shellfish Sanitation program
- display, packaging and sale of food, including seafood and aquatic products
- equipment design, use, cleaning and maintenance
- exporting requirements, 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.

ESD principles may include:

- applying animal welfare ethics and procedures
- controlling effluents, chemical residues, contaminants, wastes and pollution
- controlling weeds, pests, predators and diseases, and 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 identification, risk assessment and control

Approved Page 9 of 13

RANGE STATEMENT		
	•	undertaking facility quarantine, biosecurity and translocation of livestock and genetic material using and recycling of water, and maintaining water quality.

Approved Page 10 of 13

RANGE STATEMENT	
PPE may include:	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 maskprotective 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).
Checked may include:	by-catch reduction devices
<u>-</u>	 connecting devices for wear
	 rips, holes and worn netting
	 security of hangings for net and lashings for ground gear and floatation
	• symmetry of:
	• bridles
	• foot ropes
	head ropes
	• sweeps.
Criteria may include:	• absence
•	• cracks
	• distortion
	internal and external damage to rope
	• looseness
	wear limit.

Approved Page 11 of 13

RANGE STATEMENT		
Components may include:	 ballast by-catch reduction devices connecting devices: knots clips flags, buoys and droppers floatation devices hangings netting material sweeps and bridles. 	
Machinery may include:	capstansdinghiesline haulersnet drums.	
Used may mean:	 gear is guided onto machinery operated by other personnel fishing gear is connected to the machinery machinery is operated under supervision. 	
Containment devices may include:	 brine tanks fish boxes: exchangeable market boxes freezing cartons wash boxes ice rooms pounded deck areas sorting trays. 	
Prepared may mean:	 boxes sufficient for sorting are arranged ergonomically brine tank hatches arranged cleaned disinfected exchangeable market boxes are accounted for freezer carton liners applied freezing cartons assembled. 	
Sorted may include:	 as by-catch as seafood for retention by legal length by sex: male or female 	

Approved Page 12 of 13

RANGE STATEMENT	
	sexual stage
	• by size
	• by species.

Unit Sector(s)

Unit sector	Fishing operations
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Co-requisite units

Co-requisite units	

Competency field

Competency field	
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Approved Page 13 of 13