



Australian Government

Department of Education, Employment and Workplace Relations

SFISTOR204A Prepare, pack and dispatch stock for live transport

Release: 1

SFISTOR204A Prepare, pack and dispatch stock for live transport

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	<p>This unit of competency involves preparing, packing and dispatching wild caught (fished), cultured or held stock for live transport to facilities beyond the fishing vessel, aquaculture, ornamental or live holding enterprise. It covers preparing the packing container and equipment, preparing and handling live stock, using packaging materials and dispatching the stock.</p> <p>This unit does not deal with the transport of genetic material (unfertilised eggs, sperm, gonadal tissue and other tissue cultures) which requires specialised conditions and may be subject to certain regulations.</p> <p>For non-live product refer to SFISTOR205A Prepare, pack and dispatch non-live product.</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

Application of the unit	<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 and maintained.</p>
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Licensing/Regulatory Information

Refer to Unit Descriptor

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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Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Prepare transport container and equipment	<p>1.1. Workplace is cleaned before commencement.</p> <p>1.2. Transport container and other equipment are collected and checked for serviceability.</p> <p>1.3. Sub-standard equipment is repaired, discarded or replaced.</p> <p>1.4. Packaging materials and water, if required, are prepared.</p> <p>1.5. Transport container complies with transport requirements or regulations.</p> <p>1.6. Transport water or substrate is added to appropriate quality and quantity.</p>
2. Prepare and treat stock for dispatch	<p>2.1. Stock is checked against order specifications.</p> <p>2.2. Stock is visually inspected for any signs of damage, defects and parasites, and suitability for live transport and defective stock identified, set aside and supervisor notified.</p> <p>2.3. Accepted stock is weighed or counted and data recorded.</p> <p>2.4. Stock is prepared for transport in preparation container.</p> <p>2.5. Stock behaviour is observed, stress lowered and abnormalities reported to supervisor.</p>
3. Pack stock	<p>3.1. Stock is introduced into transport container in a way to minimise stress.</p> <p>3.2. Water quality or environmental conditions and stock condition are monitored and adjusted according to species requirements during transport.</p> <p>3.3. Amount of water or substrate is adjusted to required level.</p> <p>3.4. Air is expelled and oxygen added to required level or air holes are checked.</p> <p>3.5. Cooling or heating is applied, if required.</p> <p>3.6. Anaesthetics and water conditioner are added, if required.</p>
4. Dispatch stock	<p>4.1. Checks are made on equipment, water quality factors or environmental conditions to ensure that stock will remain alive until received by customer.</p> <p>4.2. Transport container is sealed and outside of container labelled ensuring that original identification of the product can be easily</p>

ELEMENT	PERFORMANCE CRITERIA
	<p>established.</p> <p>4.3. Containers are taken to loading bay for dispatch, and checks made to ensure all back-up equipment and adequate spares are available during transport.</p>
5. Complete post-packing tasks	<p>5.1. Clean up of work area, including repairs and storage of equipment is supervised, and condition report prepared.</p> <p>5.2. Relevant packing data, observations or information are recorded legibly and accurately, and any out of range or unusual records are checked.</p> <p>5.3. Non-compliances are conveyed to supervisor.</p> <p>5.4. Feedback is sought on effectiveness of the packing activities.</p>

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

- assessing seafood quality
- communicating orally to give and receive information
- handling of live stock
- identifying species
- using a calculator.

Literacy skills used for:

- identifying and tracing product
- interpreting basic order forms
- interpreting enterprise procedures
- interpreting outline of specifications
- preparing basic invoices
- recording packing data and observations
- safe procedures for manual handling and load shifting.

Numeracy skills used for:

REQUIRED SKILLS AND KNOWLEDGE

- calculating total of invoice
- counting stock and containers
- measuring volume and mass of stock.

Required knowledge

- local and export regulations with respect to packing live stock
- species' requirements for travel including:
 - air or dissolved oxygen
 - humidity
 - light
 - moisture
 - substrate
 - temperature
 - water (some species may be transported dry).

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

Assessment must confirm the ability to:

- prepare, treat and pack live stock for transport in a manner that takes into account order specifications and species' requirements whilst in transport
- recognising dying seafood intended to be distributed alive.

Assessment must confirm knowledge of:

- transport, handling and packaging methods appropriate for the species
- common seafood defects, diseases and parasites
- how to use a calculator
- seafood or other aquatic species and product types.

Context of and specific resources for assessment

Assessment is to be conducted at the workplace or in a simulated work environment. It should cover live fish, crustaceans and molluscs or other aquatic products common to the region and the packaging and transport methods in use. At least two (2) different species, product types or sizes should be involved.

Resources may include:

- calculator
- data sheets for recording information
- labelling materials and tools
- order specifications
- packaging materials and container labels
- sample invoices
- sample workplace specifications
- scales
- stock in sufficient quantity to fill the container
- transport vessel container and other equipment
- transport water or substrate.

EVIDENCE GUIDE	
Method of assessment	<p>The following assessment methods are suggested:</p> <ul style="list-style-type: none"> • demonstration, such as handling and packaging • practical activities • 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	
<p>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.</p>	
<p><i>Relevant government regulations, licensing and other compliance requirements</i> are followed including:</p>	<ul style="list-style-type: none"> • biosecurity, translocation and quarantine • business or workplace operations, policies and practices • correct marketing names and labelling • environmental hazard identification, risk assessment and control • food safety/Hazard Analysis Critical Control Point (HACCP), hygiene and temperature control along chain of custody, and Australian Quarantine Inspection Service (AQIS) Export Control (Fish) orders • health and welfare of aquatic animals • 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

RANGE STATEMENT	
	<ul style="list-style-type: none"> • hazard and risk assessment of workplace and 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 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.
<i>Food safety and hygiene regulations and procedures</i> may include:	<ul style="list-style-type: none"> • Australian Shellfish Sanitation program • equipment design, use, cleaning and maintenance • exporting requirements, including AQIS Export Control (Fish) orders • HACCP, food safety program, and other risk minimisation and quality assurance 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) • 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 and state and territory food regulations • temperature and contamination control along chain of custody.
<i>ESD principles</i> may include:	<ul style="list-style-type: none"> • applying animal welfare ethics and procedures • controlling effluents, chemical residues,

RANGE STATEMENT	
	<p>contaminants, wastes and pollution</p> <ul style="list-style-type: none"> • improving energy efficiency • increasing use of renewable, recyclable and recoverable resources • minimising noise, dust, light or odour emissions • preventing live cultured or held organisms from escaping into environment • reducing emissions of greenhouse gases • reducing energy use • reducing use of non-renewable resources • undertaking environmental hazard identification, risk assessment and control.
PPE may include	<ul style="list-style-type: none"> • gloves, mitts or gauntlets, and protective hand and arm covering • protective hair, beard and boot covers • insulated protective clothing for freezers or chillers and refrigeration units • non-slip and waterproof boots (gumboots) or other safety footwear • protective eyewear, glasses and face mask • uniforms, overalls or protective clothing (e.g. mesh and waterproof aprons).
Transport container and other equipment may include:	<ul style="list-style-type: none"> • activated carbon or zeolites additives for transport water • addition of water conditioners or antibiotics to transport water • bubble wrap and cling wrap • cardboard box and outer coverings • container divisions that separate stock • cooling device, such as thermofreeze pack or ice bottle • fish bin • fish transporter, including backup equipment • foam lining • foam or plastic esky or cooler • heating device, such as bag of warm water or heated thermofreeze pack • insulation cover • jute or woven shellfish bag • oxygen supply, such as oxygen cylinder, air stone, tablet and generator

RANGE STATEMENT	
	<ul style="list-style-type: none"> • plastic bags and liners • polystyrene foam box • spare parts and equipment • substrate, such as plastic mesh, coconut fibre, sawdust, wood, wool, paper cuttings or cotton wool • tanker • ties, labels, rings and tape • transport water • waxed cardboard box.
<i>Transport requirements or regulations</i> may include:	<ul style="list-style-type: none"> • airline requirements • AQIS requirements (imports and exports) • exotic or pest species • humane handling of animals • labelling for stock traceability • movement of native animals • road and rail transport regulations • translocation of wild caught stock or hatchery-bred stock.
<i>Stock</i> may include:	<ul style="list-style-type: none"> • for live transport in water: <ul style="list-style-type: none"> • aquatic plants (cuttings or whole plants) • freshwater, brackish water and marine fin fish and other aquatic animals • live rock, corals and other invertebrates • ornamental and aquarium animals • for live transport without water or supplementary oxygen: <ul style="list-style-type: none"> • abalone • aquatic plants (cuttings or whole plants) • bugs • crabs • eels • freshwater crayfish • Kuruma Prawns • oysters, mussels and other bivalves • rock lobsters • types for live transport: <ul style="list-style-type: none"> • adults that are close to market size • aquatic plants or seaweeds/macro-algae

RANGE STATEMENT	
	<ul style="list-style-type: none"> • broodstock • fertilised eggs (fin fish or reptiles) • juveniles, including fry, fingerlings, smolt, seed, spat and hatchlings • larvae fin fish, molluscs, crustaceans and other invertebrates • micro-algae or live feeds • sub-adults.
<i>Order specifications</i> may include:	<ul style="list-style-type: none"> • appendage length, such as fins, legs, tails and claws-fin factor • body shape • colour • conditions factor • numbers • packing and labelling instructions • quality • sex • size • species.
<i>Prepared for transport</i> may include:	<ul style="list-style-type: none"> • addition of anaesthetics, water conditioners, probiotics, Vitamin C or antibiotics • lowering of ambient or water temperature • prophylactic treatment for removal of parasites • purging (holding in clean water whilst digestive tracts are emptied) • quarantine.
<i>Preparation container</i> may include:	<ul style="list-style-type: none"> • bin or bucket • flow through • glass aquaria • net, cage or pen • race way • recirculating • static • tank.
<i>Water quality factors</i> may include:	<ul style="list-style-type: none"> • alkalinity • ammonia • carbon dioxide • dissolved oxygen • hardness • nitrate

RANGE STATEMENT	
	<ul style="list-style-type: none"> • nitrite • pH • salinity • temperature • turbidity.
<i>Environmental conditions</i> may include:	<ul style="list-style-type: none"> • humidity • light • temperature.

Unit Sector(s)

Unit sector	Storage
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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