



Australian Government

SFI10119 Certificate I in Seafood Industry

Release 2

SFI10119 Certificate I in Seafood Industry

Modification History

| Release | Comments |
|-----------|---|
| Release 2 | This version released with SFI Seafood Industry Training Package Version 2.0. |
| Release 1 | This version released with SFI Seafood Industry Training Package Version 1.0. |

Qualification Description

This qualification reflects the role of individuals preparing for work in the aquaculture, fishing and seafood processing and/or retail and distribution sectors of the seafood industry. The role includes undertaking a range of simple tasks under close supervision. The range of technical skills and knowledge is limited.

All work is carried out to comply with workplace procedures, according to state/territory health and safety, food safety, biosecurity and environmental regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements apply to this qualification at the time of publication.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 6 units of competency:
 - 2 core units plus
 - 4 elective units.

Elective units must ensure the integrity of the qualification's Australian Qualifications Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:

- at least 2 from the electives listed below
- up to 2 from the electives listed below, or from any currently endorsed Training Package or accredited course.

Core Units

| | |
|-----------|---|
| SFIWHS201 | Meet workplace health and safety requirements |
| SFIXSI102 | Communicate in the seafood industry |

Elective Units

| | |
|-----------|---|
| SFIAQU101 | Carry out basic aquaculture activities |
| SFIAQU202 | Handle stock |
| SFIAQU217 | Feed stock |
| SFIBIO201 | Inspect and clean aquatic work equipment |
| SFIFSH201 | Assemble and repair damaged netting |
| SFIFSH205 | Apply deckhand skills aboard a fishing vessel |
| SFIPRO101 | Clean fish |
| SFIPRO102 | Clean work area |
| SFIPRO103 | Fillet fish and prepare portions |
| SFIPRO104 | Work with knives |
| SFISAD201 | Prepare, cook and retail seafood products |
| SFISAD202 | Retail seafood |
| SFISTR202 | Receive and distribute product |
| SFISTR203 | Assemble and load refrigerated product |
| SFIXSI101 | Apply basic seafood handling and safety practices |
| SFIXSI201 | Work effectively in the seafood industry |
| SFIXSI202 | Maintain the temperature of seafood |

Qualification Mapping Information

| Code and title current version | Code and title previous version | Comments | Equivalence status |
|--|--|-----------------------|--------------------|
| SFI10119 Certificate I in Seafood Industry Release 2 | SFI10119 Certificate I in Seafood Industry Release 1 | Updated elective unit | Equivalent |

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273>