



Australian Government

SFI20119 Certificate II in Aquaculture

Release 2

SFI20119 Certificate II in Aquaculture

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 who work as aquaculture attendants to support the care of aquatic stock in the aquaculture sector of the seafood industry. In this role, these individuals undertake a range of routine tasks such as handling, feeding and monitoring stock, and monitoring environmental conditions under the direction of a supervisor.

The environments in which these individuals work include:

- aquaculture farms
- aquarium wholesalers and retailers
- hatcheries and nurseries
- live post-harvest holding facilities.

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 unit at this time of publication.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 12 units of competency:
 - 5 core units plus
 - 7 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 3 from the electives listed below
- up to 4 from the electives listed below, or from any currently endorsed Training Package or accredited course.

Core Units

SFIAQU202	Handle stock
SFIBIO201	Inspect and clean aquatic work equipment
SFIWHS201	Meet workplace health and safety requirements
SFIXSI102	Communicate in the seafood industry
SFIXSI201	Work effectively in the seafood industry

Elective Units

AHCCHM201	Apply chemicals under supervision
FBPOPR2056	Operate a freezing process
HLTAID011	Provide First Aid
SFIAQU201	Collect broodstock and seedstock
SFIAQU203	Manipulate stock culture environment
SFIAQU204	Undertake routine maintenance of water supply and disposal systems and structures
SFIAQU205	Monitor water quality
SFIAQU207	Monitor stock and environmental conditions
SFIAQU208	Produce algal or live-feed cultures
SFIAQU209	Carry out on-farm post-harvest operations
SFIAQU210	Harvest cultured or held stock
SFIAQU211	Maintain stock culture, holding and other farm structures
SFIAQU212	Operate and maintain a recirculating aquaculture system

SFIAQU213	Use waders safely in aquatic environments
SFIAQU214	Control predators and pests
SFIAQU215	Control diseases
SFIAQU217	Feed stock
SFIAQU218	Prepare and use aquatic technology
SFIBIO301	Identify and report signs of aquatic disease or pests
SFIEMS201	Participate in environmentally sustainable work practices
SFIFSH201	Assemble and repair damaged netting
SFIPRO101	Clean fish
SFIPRO103	Fillet fish and prepare portions
SFIPRO104	Work with knives
SFISTR201	Prepare, pack and dispatch non-live product
SFISTR204	Prepare, pack and dispatch stock for live transport
SFIXSI101	Apply basic seafood handling and safety practices
SFIXSI202	Maintain the temperature of seafood
TLILIC0003	Licence to operate a forklift truck

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFI20119 Certificate II in Aquaculture Release 2	SFI20119 Certificate II in Aquaculture 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>