



Australian Government

SFI30319 Certificate III in Seafood Post Harvest Operations

Release 2

SFI30319 Certificate III in Seafood Post Harvest Operations

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 leading process or sales workers in the seafood processing, sales and distribution sectors of the seafood industry. In this role, these individuals have responsibilities in seafood preparation, packaging and storage. This may include retail and wholesale activities.

The environments in which these individuals work may include:

- aquaculture farms
- contract harvesting and on-farm processing companies
- processing plants
- seafood wholesalers, fish markets or retailers.

All work is carried out to comply with workplace procedures, according to state/territory health and safety, food safety, 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:

- 16 units of competency:
 - 5 core units, plus
 - 11 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 7 from the electives listed below
- up to 4 from the electives listed below, or from any currently endorsed Training Package or accredited course.
- a maximum of 3 elective units may be coded at Certificate II.

Core Units

SFIPRO301	Monitor hygiene and sanitation requirements
SFISTR302	Supervise storage of temperature controlled stock
SFIWHS301	Contribute to workplace health and safety processes
SFIXSI101	Apply basic seafood handling and safety practices
SFIXSI201	Work effectively in the seafood industry

Elective Units

FBPFSY3001	Monitor the implementation of quality and food safety programs
FBPFSY3002	Participate in a HACCP team
FBPOPR2023	Operate a packaging process
FBPOPR2056	Operate a freezing process
FBPOPR2070	Apply quality systems and procedures
FBPOPR3005	Operate interrelated processes in a production system
FBPOPR3006	Operate interrelated processes in a packaging system
SFIEMS401	Implement and monitor environmentally sustainable work practices
SFIFSH301	Operate vessel deck machinery and lifting appliance
SFIPRO302	Handle and pack sashimi-grade fish
SFIPRO304	Boil and pack crustaceans

SFIPRO401	Evaluate a batch of seafood
SFISAD201	Prepare, cook and retail seafood products
SFISAD202	Retail seafood
SFISAD301	Wholesale product
SFISTR202	Receive and distribute product
SFISTR301	Operate refrigerated storerooms
SIRXCEG004	Create a customer-centric culture
SIRXSL002	Follow point-of-sale procedures
SITXINV004	Control stock
SITXMPR002	Create a promotional display or stand

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFI30319 Certificate III in Seafood Post Harvest Operations Release 2	SFI30319 Certificate III in Seafood Post Harvest Operations Release 1	Removed deleted elective unit SFIPRO303 Slaughter and process crocodiles	Equivalent

Links

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