



Australian Government

SFI40219 Certificate IV in Seafood Post Harvest Operations

Release 1

SFI40219 Certificate IV in Seafood Post Harvest Operations

Modification History

Release	Comments
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 in the seafood processing and sales and distribution sectors of the seafood industry at the supervisory or managerial level. In this role, these individuals are responsible for evaluating the quality of seafood to be processed or sold, and ensuring processing practices and systems meet quality and legislative requirements.

The environments in which these individuals work include:

- aquaculture farms or fishout/put-and-take operations
- harvesting and on-farm processing companies
- wholesalers or retailers
- seafood processing plants.

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:

- 15 units of competency:
 - 3 core units, plus
 - 12 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 8 from the electives listed below from Group A or B, with at least 4 listed in Group A
- up to 4 from the electives listed below from Group A or B, or from any currently endorsed Training Package or accredited course.

Core Units

ACMWHS401	Maintain workplace health and safety processes
FBPFSY4001	Supervise and maintain a food safety plan
SFIPRO401	Evaluate a batch of seafood

Elective Units

Group A Specialist Electives

AMPX421	Establish sampling program
FBPFSY4002	Supervise and verify supporting programs for food safety
FBPFSY5001	Develop a HACCP-based food safety plan
HLTFSE008	Conduct internal food safety audits
SFIAQU405	Develop emergency procedures for an aquaculture enterprise
SFIEMS401	Implement and monitor environmentally sustainable work practices
SFIPRO402	Manage a product recall
SFIPRO403	Develop and implement a seafood waste utilisation strategy
SFIPRO404	Plan and develop formulations and specifications for new seafood product
SFISAD301	Wholesale product
SFISAD401	Buy seafood product
SFISAD402	Analyse domestic seafood market opportunities

SFISAD403	Analyse international seafood market opportunities
SFISAD404	Develop and provide information about seafood product
SFISTR302	Supervise storage of temperature controlled stock
SFIXSI401	Participate in a media interview or presentation

Group B General Electives

AHCWRK403	Supervise work routines and staff performance
BSBHRM405	Support the recruitment, selection and induction of staff
BSBINN301	Promote innovation in a team environment
BSBLDR513	Communicate with influence
BSBLED401	Develop teams and individuals
BSBMGT401	Show leadership in the workplace
BSBMGT403	Implement continuous improvement
BSBRSK401	Identify risk and apply risk management processes
BSBSMB404	Undertake small business planning
BSBSMB407	Manage a small team
BSBSMB420	Evaluate and develop small business operations
BSBSMB421	Manage small business finances
BSBSUS401	Implement and monitor environmentally sustainable work practices
MSS403086	Improve cost factors in work practices
MSS404052	Apply statistics to operational processes

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
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Code and title current version	Code and title previous version	Comments	Equivalence status
SFI40219 Certificate IV in Seafood Post Harvest Operations	SFI40511 Certificate IV in Seafood Processing	Updated to meet Standards for Training Packages Qualification merged, and replaces two qualifications under new title Revised packaging rules to better reflect outcomes Total number of units reduced by 5 units Core units revised and decreased by 2 unit	Equivalent qualification
SFI40219 Certificate IV in Seafood Post Harvest Operations	SFI40611 Certificate IV in Seafood Industry Sales and Distribution	Updated to meet Standards for Training Packages Qualification merged, and replaces two qualifications under new title Revised packaging rules to better reflect outcomes Total number of units reduced by 5 units Core units revised and decreased by 2 unit	Equivalent qualification

Links

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