



Australian Government

SFIAQU209 Carry out on-farm post-harvest operations

Release: 1

SFIAQU209 Carry out on-farm post-harvest operations

Modification History

Release	Comments
Release 1	This version released with SFI Seafood Industry Training Package Version 1.0.

Application

This unit of competency describes the skills and knowledge required to carry out various treatments and storage of cultured or held stock ready for transport off-farm.

The unit applies to individuals who perform a range of routine post-harvest tasks, including grading, packing and storage of stock, in an aquaculture setting under the direction of a supervisor.

All work must be 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. Licences may be required if operating vehicles or vessels.

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

Pre-requisite Unit

Nil

Unit Sector

Aquaculture (AQU)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare for on-farm post-harvest handling	1.1 Receive and confirm supervisor instructions for product specifications 1.2 Collect required equipment, including personal protective equipment, and check for serviceability

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Operate equipment according to workplace procedures
2. Grade and label stock	2.1 Perform workplace personal hygiene and equipment sanitation procedures for handling stock 2.2 Handle stock to minimise damage or stress to stock according to workplace and food safety procedures 2.3 Identify and remove stock that does not meet workplace quality specifications 2.4 Grade and label stock according to customer requirements and supervisor instructions
3. Pack produce	3.1 Organise packaging materials and containers according to customer requirements and supervisor instructions 3.2 Pack containers with product according to instructions and food safety procedures 3.3 Apply wraps and lids and label correctly according to industry and customer requirements
4. Store produce ready for transport	4.1 Place containers on pallets and ensure stability and maximum air flow 4.2 Arrange pallets in storage facility according to supervisor instructions 4.3 Read monitoring gauges in storage facility and check condition of stored product on a regular basis, and report abnormal conditions to supervisor 4.4 Remove damaged product and broken containers from the storage facility using safe work practices 4.5 Control pests and clean containers according to workplace procedures
5. Finalise and review post-harvest activities	5.1 Clean work area and dispose of waste materials safely according to health and safety and environmental requirements and workplace procedures 5.2 Check and store tools and equipment, reporting any identified repair requirements to supervisor 5.3 Record relevant data and observations, and report any abnormal records to supervisor

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Interprets text in workplace procedures, instructions and labels
Writing	- Completes labels for packages - Fills out workplace records legibly and accurately
Numeracy	- Interprets temperature gauges - Counts and sorts stock and products, and pallets and containers - Uses addition and multiplication to calculate quantities of stock - Sets and adjusts tare scale - Weighs stock and packs within specified limits
Oral communication	- Asks questions to clarify job requirements - Describes abnormal records to supervisor using correct terminology
Get the work done	Makes routine decisions about condition of stored products and gauge readings

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIAQU209 Carry out on-farm post-harvest operations	SFIAQUA215B Carry out on-farm post-harvest operations	Updated to meet Standards for Training Packages Minor changes to elements and performance criteria for clarity	Equivalent unit

Links

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

Assessment Requirements for SFIAQU209 Carry out on-farm post-harvest operations

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Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has carried out on-farm post-harvest operations on at least one occasion, including:

- communicating and reporting to supervisor on post-harvest activities
- safely preparing, operating and maintaining the required equipment to complete operations
- using appropriate handling techniques to minimise damage or stress to stock
- weighing, grading, labelling and packing product to specifications
- maintaining post-harvest storage facility hygiene levels and temperature control of produce
- cleaning work area and storing tools and equipment after post-harvest activities
- completing accurate workplace records on post-harvest operations.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- storage facility operations and requirements for storing stock during and after post-harvest activities
- basic biological and environmental requirements of live culture stock held for processing
- hygiene issues relating to the storage of seafood and aquatic products
- methods of handling and transporting various types of stock or products
- operation and maintenance of equipment used for post-harvest operations
- seafood and aquatic stock packaging types for various distribution channels
- types of cooling systems appropriate to products
- health, food safety and biosecurity measures in relation to on-farm post-harvest operations
- procedures for depurating and/or purging tank operations.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in an aquaculture workplace setting or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - equipment necessary for carrying out post-harvest treatments appropriate to the harvested stock and methods of packing, storage and transport
 - personal protective equipment
 - harvested stock
 - monitoring equipment
 - packaging materials
 - data or recording sheets
- specifications:
 - product specifications, including client requirements
 - workplace procedures for post-harvest tasks, including advice on health and food safety requirements
- relationships:
 - evidence of interactions with supervisor.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

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