



Australian Government

SFIAQU305 Monitor harvest and post-harvest activities

Release: 2

SFIAQU305 Monitor harvest and post-harvest activities

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.

Application

This unit of competency describes the skills and knowledge required to plan and monitor the harvesting and basic post-harvest activities of aquatic cultured or held stock.

The unit applies to individuals who are responsible for harvest and post-harvest activities in an aquaculture environment, working under broad direction.

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 load-shifting equipment, 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. Plan for basic harvest and post-harvest	1.1 Interpret harvest specifications and confirm with supervisor 1.2 Confirm availability of suitable stock for harvest

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
activities	1.3 Determine resource requirements to achieve harvest specifications 1.4 Identify risk factors that could affect the quality of stock during harvest, and plan to minimise risk 1.5 Plan and communicate workplace harvesting procedures and safety precautions with team members
2. Organise harvest resources	2.1 Access required resources, including equipment or technology and personal protective equipment (PPE), and check for serviceability 2.2 Ensure holding structures are prepared prior to harvesting activities
3. Monitor harvest	3.1 Position equipment or technology and operate according to workplace and health and safety requirements 3.2 Monitor harvesting activities, ensuring consistency with harvest specifications and minimal stress or damage to stock according to aquatic animal welfare guidelines 3.3 Confirm harvested stock complies with harvest specifications
4. Monitor on-farm post-harvest activities	4.1 Monitor on-farm post-harvest activities to ensure consistency with harvest specifications 4.2 Monitor packing, ensuring minimal stock stress or damage 4.3 Ensure shipment is collected and appropriate workplace documentation is completed 4.4 Maintain storage facilities for product according to workplace procedures
5. Monitor follow-up activities and review operations	5.1 Check cleaning of work area and disposal of waste materials are completed according to workplace procedures 5.2 Check condition, maintenance requirements and storage of tools and equipment or technology 5.3 Record relevant harvest and post-harvest observations or information, and check any abnormal records

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	- Interpret instructions for relevant equipment - Interpret labels and safety signs
Writing	Complete forms and reports legibly and accurately using correct technical terminology
Numeracy	- Use basic arithmetic to calculate size, grades, ranges and averages - Set and adjust measurement scale to calibrate equipment
Oral communication	Explain techniques to minimise damage and stress using language appropriate for audience
Interact with others	Understand what to communicate, with whom and how, in routine work situations

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIAQU305 Monitor harvest and post-harvest activities Release 2	SFIAQU305 Monitor harvest and post-harvest activities Release 1	Minor update to performance criteria and knowledge evidence for clarity regarding the use of technology	Equivalent

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 SFIAQU305 Monitor harvest and post-harvest activities

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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 monitored harvest and post-harvest activities on at least one occasion, including:

- communicating with team members on harvest activities and safety precautions
- identifying suitable stock, resource requirements and risk factors when planning harvest activities
- operating and maintaining required equipment, including the fitting of personal protective equipment (PPE)
- monitoring harvest and post-harvest activities against specifications and to ensure minimal stock damage or stress
- maintaining accurate records on harvest and post-harvest activities
- monitoring the cleaning of work area following harvest and post-harvest activities.

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:

- key aquatic stock behaviour and environmental risks associated with harvest and post-harvest activities
- key biological and water quality requirements for stock being handled, processed and transported
- harvest and post-harvest equipment options and limitations
- harvest and post-harvest principles and practices
- safety considerations and hazards associated with harvest and post-harvest activities
- quality assurance practices in stock harvesting, grading and post-harvest

- relevant legislation relating to harvesting aquatic stock
- industry guidelines relating to aquatic animal welfare
- equipment or technology requirements.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in an aquaculture workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - equipment required for harvest and post-harvest tasks
 - stock to harvest
 - containers and labels for packing
 - recording or reporting forms
- specifications:
 - harvest specification or schedule and relevant workplace procedures for harvesting aquatic stock
- relationships:
 - evidence of interactions with supervisor and team members.

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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