



**Australian Government**

# **SFIAQU408 Supervise harvest and post-harvest activities**

**Release: 2**

## SFIAQU408 Supervise 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 supervise harvest and post-harvest activities, including preparing harvest schedule, managing handling activities and ensuring quality assurance practices. It does not include processing activities, such as cooking, gill gutting, scaling, filleting, shucking, peeling or heading.

The unit applies to individuals who have responsibility for leading teams for harvest and post-harvest operations. They work closely with supervisors of harvest labour and suppliers of services such as transport.

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 harvest and post-harvest schedules    | 1.1 Seek direction from senior personnel on harvest requirements<br>1.2 Identify numbers and stock quality parameters required by customer or production plan |

| <b>Elements</b>                                            | <b>Performance Criteria</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
|------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <i>Elements describe the essential outcomes.</i>           | <i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
|                                                            | 1.3 Select culture or holding structures or systems to be harvested<br>1.4 Determine timing and period of harvest to meet customer or production plan requirements<br>1.5 Prepare harvest schedules and convey to team leaders<br>1.6 Confirm personnel availability and prepare duty rosters                                                                                                                                                                                                                                                                                |
| 2. Organise harvest and post-harvest operations            | 2.1 Confirm technology and/or equipment and facilities are available and serviceable<br>2.2 Brief personnel responsible for transport, processing and marketing on arrangements<br>2.3 Integrate harvest and post-harvest activities with other activities<br>2.4 Inform staff of health and safety and reporting procedures                                                                                                                                                                                                                                                 |
| 3. Monitor progress of harvest and post-harvest activities | 3.1 Ensure stock is harvested and handled with minimal stress or damage according to the harvest schedule<br>3.2 Monitor transportation for stock to processing facilities according to food and transport legislative requirements<br>3.3 Monitor packaging and transportation of livestock according to biosecurity, food and transport legislative requirements<br>3.4 Maintain quality assurance practices on harvested and slaughtered stock<br>3.5 Monitor treatment of product during transport and arrival at destination through the transport company and customer |
| 4. Finalise harvest and post-harvest activities            | 4.1 Supervise clean-up of work area, including repairs and storage of equipment<br>4.2 Record relevant harvest and post-harvest data, observations or information, and check any out-of-range or unusual records<br>4.3 Update production statistics with harvest and post-harvest information<br>4.4 Prepare required reports to management, including recommendations for improvements<br>4.5 Give feedback to staff on their work performance                                                                                                                             |

## 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                    | <ul style="list-style-type: none"><li>Interpret and analyse key information in documentation to determine harvest specifications and schedule</li></ul>                                                                                                                                                                                                  |
| Writing                    | <ul style="list-style-type: none"><li>Prepare paperwork for transport operators and contractors</li><li>Record information and data in workplace and compliance forms legibly and accurately</li></ul>                                                                                                                                                   |
| Numeracy                   | <ul style="list-style-type: none"><li>Calculate a range of resource requirements and estimate time periods to develop rosters and schedules</li><li>Reconcile quantities of stock against orders and production plans</li><li>Calculate percentages and averages, relevant to stock survival rates and quality parameters, and transport loads</li></ul> |
| Oral communication         | <ul style="list-style-type: none"><li>Explain harvest and post-harvest requirements using language appropriate for audience</li></ul>                                                                                                                                                                                                                    |
| Navigate the world of work | <ul style="list-style-type: none"><li>Keep up-to-date on compliance requirements relevant to own role and area of responsibility</li></ul>                                                                                                                                                                                                               |
| Get the work done          | <ul style="list-style-type: none"><li>Use workplace digital systems and tools to access, organise and analyse information relevant to own role and area of responsibility</li></ul>                                                                                                                                                                      |

## Unit Mapping Information

| Code and title current version                                          | Code and title previous version                                          | Comments                                                                                       | Equivalence status |
|-------------------------------------------------------------------------|--------------------------------------------------------------------------|------------------------------------------------------------------------------------------------|--------------------|
| SFIAQU408<br>Supervise harvest and post-harvest activities<br>Release 2 | SFIAQUA408<br>Supervise harvest and post-harvest activities<br>Release 1 | Minor update to performance criteria and knowledge evidence for clarity referencing 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 SFIAQU408 Supervise 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 coordinated and supervised harvest and post-harvest activities in an aquaculture environment on at least one occasion, including:

- developing a harvest and post-harvest schedule to meet harvesting requirements
- communicating harvest and post-harvest responsibilities to staff, senior personnel and suppliers of services
- overseeing harvest and post-harvest activities, complying with legislative and regulatory and workplace quality requirements
- completing compliance and other reporting requirements.

## 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:

- harvesting and post-harvesting techniques for a range of species or stock
- quality control procedures relevant to harvesting, grading and storage of stock
- quality parameters in specific types of stock
- staff feedback on work performance methods
- technology and/or equipment used in harvest and post-harvest activities
- compliance and reporting requirements
- legislative and biosecurity regulatory requirements relevant to harvest and post-harvest activities.

## 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:
  - equipment required for harvest and post-harvest activities
  - stock to harvest and prepare for transport
  - workplace forms and recording technology
- specifications:
  - customer or production plans and other requirements to develop a harvest schedule
  - workplace procedures for harvest and post-harvest operations
- relationships:
  - evidence of interactions with senior personnel and staff.

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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