



Australian Government

SFIDIV301 Work effectively as a diver in the seafood industry

Release: 1

SFIDIV301 Work effectively as a diver in the seafood industry

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 work effectively as an occupational diver in the seafood industry. It includes the ability to recognise the various roles of divers in the seafood industry, comply with requirements for diving qualifications, and apply anatomic and physiological principles and laws of physics to meet and follow health and safety requirements and procedures in diving operations.

The unit applies to individuals who work in the seafood industry as occupational divers.

Occupational licensing, legislative and certification requirements apply to this unit but vary according to state/territory requirements. Occupational diving is regulated independently by each state and territory workplace health and safety authority. Users are advised to check with the relevant authority to confirm current requirements.

Pre-requisite Unit

Nil

Unit Sector

Diving (DIV)

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. Apply industry knowledge to diving operations	1.1 Identify the roles of industry, government bodies and various diving qualifications as they apply to diving work 1.2 Recognise the roles of a diver and comply with the requirements for diving qualifications in the seafood industry
2. Apply anatomy,	2.1 Identify the relationship between the pressure, volume and

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diving physics and physiology principles when performing dives	temperatures of gas, and the implications of this relationship for the physical condition of divers 2.2 Apply principles of partial pressure, solubility of gases, the behaviour of light and sound under water and buoyancy principles to diving work
3. Follow health and safety procedures in diving operations	3.1 Identify and comply with guidelines and regulatory requirements for health and safety in diving operations 3.2 Follow correct health and safety procedures in a drill to prepare for the event of an incident or accident.

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
Numeracy	Makes calculations for diving operations
Reading	- Follows dive tables - Reads and interprets diving information and instruments
Navigate the world of work	Takes responsibility for decisions about when and how to complete tasks, and coordinates with others
Interact with others	Uses appropriate vocabulary, including technical language directly relevant to diving operations

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIDIV301 Work effectively as a diver in the	SFIDIVE309A Work effectively as a diver in the	Updated to meet Standards for Training Packages	Equivalent unit

seafood industry	seafood industry	Prerequisite removed Minor amendments to elements and performance criteria for clarity	
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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 SFIDIV301 Work effectively as a diver in the seafood industry

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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 applied diving rules and principles and safety procedures to diving operations for the seafood industry on at least one occasion, including:

- complying with regulations and industry standards relating to occupational diving
- completing accurate calculations relating to depth, pressure, temperature, gases and buoyancy
- identifying the basic needs of a diving casualty as required
- identifying the requirements for assisting in the treatment of diving-related health conditions and illnesses.

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:

- industry and government bodies associated with diving
- regulations, Australian standards and industry standards related to diving, including:
 - AS/NZS 2299.1:2015 Occupational diving operations – Standard operational practice
 - AS 2815 series – Training and certification of occupational divers
- reciprocal/mutual recognition arrangements of dive standards and qualifications with other countries
- obligations, responsibilities and required health status for accreditation as an occupational diver
- recreational dive-industry qualifications relating to occupational diving
- statutory requirements for workplace health and safety in diving operations
- the laws and principles relating to depth, pressure, temperature, gases and buoyancy
 - buoyancy (Archimedes' Principle)
 - the partial pressure of gases (Dalton's Law)

- the relationship between pressure and temperature (Charles's Law)
- the relationship between pressure and volume (Boyle's Law)
- the solubility of gases (Henry's Law)
- the use, effect advantages and limitations of the use of various breathing gas mixtures
- the use and effect of nitrox in surface-orientated diving operations
- the use of decompression tables to calculate and manage safe diving profiles
- the effect on divers of pressure, volume and temperature changes procedures relating to maintaining the health and safety of the individual and others
- advantages and limitations of the use of one hundred per cent oxygen in managing diving illnesses
- atmospheric, hydrostatic, absolute, ambient and gauge pressures
- positive, negative and neutral buoyancy and effects of saltwater and freshwater
- equipment used to compensate for buoyancy changes
- equipment used to compensate for light and sound effects under water
- direct and indirect hazards associated with diving
- the behaviour of light and sound under water and their effect on divers
- the effect of partial pressure and solubility of gases on divers and the need for decompression
- first aid principles as they relate to diving-related conditions, illnesses and accidents.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a dive site or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - sources on industry, government bodies and diving qualifications
 - relevant diving equipment
 - current first aid manuals
- specifications:
 - access to diving regulations and codes of practice as they apply to the seafood industry
 - workplace procedures for diving operations that include advice on health and safety requirements.

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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