



Australian Government

SFIXSI201 Work effectively in the seafood industry

Release: 1

SFIXSI201 Work effectively 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 in an effective and environmentally sustainable manner in the seafood industry. It includes the ability to identify environmental hazards and sustainable resources, be familiar with species, products and equipment, work productively, and identify own learning needs.

The unit applies to individuals who perform a defined range of routine and predictable activities, individually or as part of a team or workgroup, in any sector of the seafood industry.

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.

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

Pre-requisite Unit

Nil

Unit Sector

Cross Sector (XSI)

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. Participate in environmentally sustainable work	1.1 Apply knowledge of environmental hazards and risks appropriate to own work area and level of responsibility 1.2 Carry out activities according to key requirements of

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
practices	environmental legislation, regulations, procedures and codes of practice appropriate to the individual's work area and level of responsibility 1.3 Identify and respond to environmental hazards and risks relevant to the specific work being undertaken 1.4 Apply sustainable resource principles and practices consistent with the task and level of responsibility in all work activities
2. Apply knowledge of seafood species, products and equipment	2.1 Recognise seafood species and products visually or from a verbal or written description in order to carry out routine activities for own workplace 2.2 Recognise equipment and resources visually or from a verbal or written description in order to carry out routine work activities
3. Contribute to a productive work environment	3.1 Carry out work consistent with workplace agreements, key statutory requirements and workplace policies and procedures 3.2 Share information and skills relevant to work with co-workers 3.3 Recognise problems and conflict, and resolve or refer to appropriate person
4. Manage own work	4.1 Interpret and clarify work instructions that are received verbally or in written format 4.2 Assess and prioritise workload within allocated timeframes and according to level of responsibility 4.3 Communicate the need for additional support to improve performance to the appropriate person 4.4 Undertake responsibilities and duties in a positive manner to promote cooperation within the workplace
5. Identify own learning needs, career options and support organisations within the seafood industry	5.1 Identify key industry sectors and occupations within the seafood industry 5.2 Identify career options and training opportunities within the workplace and seafood industry 5.3 Consider own learning needs for future work and career aspirations in consultation with appropriate personnel 5.4 Identify key seafood industry organisations able to provide advice to individuals and the workplace

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
Navigate the world of work	Meets a limited range of explicit workplace conventions and protocols
Interact with others	- Follows basic communication protocols and conventions to contribute to basic workgroup processes - Recognises basic values, beliefs and cultural expectations of others
Get the work done	- Recognises simple problems and seeks guidance to correct - Takes responsibility for and reflects on low-impact decisions - Recognises and supports the application of new ideas

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIXSI201 Work effectively in the seafood industry	SFICORE105B Work effectively in the seafood industry	Updated to meet Standards for Training Packages Unit sector revised Change to AQF indicator in unit code to better reflect outcomes	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 SFIXSI201 Work effectively 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 on at least one occasion:

- completed at least two work activities according to workplace and environmental requirements and according to timeframes and level of responsibility
- identified the range of equipment and resources relevant to work function
- identified the range of species and seafood and aquatic products relevant to the workplace, sector or geographic area
- worked cooperatively with co-workers in completing work tasks
- identified own learning needs and career options in discussion with relevant personnel.

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:

- basic environmental management procedures, regulations and codes of practice relevant to the seafood industry
- sustainable energy principles and practices relevant to area of work
- employment-related legislation and regulations that impact on the seafood industry
- key seafood industry organisations
- typical species, products, work regimes, equipment used and unique aspects relevant to the workplace, sector or geographic area
- species, seafood and aquatic products relevant to the workplace, sector or geographic area consistent with Australian Fish Names Standard AS 5300-2015
- seafood supply chain in the industry or sector, including:
 - key processes or steps in the supply chain
 - links between and interdependence of key processes in the seafood supply chain
- occupations in the industry and learning and career options

- sectors in the seafood industry
- individual job tasks, rights and responsibilities
- problem solving and conflict management in the workplace.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a seafood industry workplace setting or an environment that accurately represents workplace conditions
- specifications:
 - workplace standard operating procedures and task-related documents
 - access to key statutory and regulatory requirements and codes of practice as they apply to work activities and rights and responsibilities
 - access to industry codes of practice
 - access to training and career information
- relationships:
 - evidence of interactions with team members and relevant personnel.

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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