



Australian Government

SFI10511 Certificate I in Seafood Processing

Release 4

SFI10511 Certificate I in Seafood Processing

Modification History

Release	TP Version	Comments
4	SFI11v2.2	<i>HLTFA311A Apply first aid</i> replaced with <i>HLTAID003 Provide first aid</i>
3	SFI11v1.3	<i>HLTFA301B Apply first aid</i> replaced with <i>HLTFA311A Apply first aid</i> in response to regulatory changes
2	SFI11v1.1	Equivalent imported units updated Included prerequisites in Packaging Rules
1	SFI11	Initial release

Description

This qualification provides individuals with an introduction to seafood processing and some basic skills needed in this area of the seafood industry. Employment would be as first level process workers. It is an appropriate level for an individual undertaking work experience, or in a probationary period in employment. It is particularly applicable to school-based studies.

The qualification will have application for people working:

- on aquaculture farms or fishout/put-and-take operations
- in processing plants
- for wholesalers or retailers.

Job roles

Individuals operating at this level undertake a broad range of routine processes and procedures which may include:

- basic processing
- general cleaning and maintenance of equipment and facilities
- handling and slaughtering harvested stock.

Work may vary between enterprises.

Job role titles may include:

- factory hand
- fish processor
- general or process worker.

Pathways Information

Pathways into the qualification

Entry into this qualification may be:

- by direct entry and without prior seafood processing skills or knowledge
- through a school vocational studies program combined with work experience.

Pathways from the qualification

After achieving this qualification, candidates may undertake:

- SFI20511 Certificate II in Seafood Processing
- SFI30511 Certificate III in Seafood Processing.

Licensing/Regulatory Information

Licensing, legislative, regulatory or certification considerations

Competencies in this qualification do not require a licence or certification.

Entry Requirements

Not Applicable

Employability Skills Summary

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY

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The following table contains a summary of the employability skills as identified by the seafood processing sector for this qualification. This table should be interpreted in conjunction with the detailed requirements of each unit of competency packaged in this qualification. The outcomes described here are broad industry requirements and may vary from one agency to another.

Employability Skill	Industry requirements for this qualification include:
Communication	<ul style="list-style-type: none"> communicating information about problems with work completing all reporting as required reading and applying workplace procedures and instructions receiving and relaying oral and written messages.
Teamwork	<ul style="list-style-type: none"> identifying own role and responsibilities within a team sharing workplace information working as a team member.
Problem solving	<ul style="list-style-type: none"> following workplace food safety procedures identifying common problems and taking required action recognising and reporting any workplace hazards.
Initiative and enterprise	<ul style="list-style-type: none"> distinguishing between urgent and non-urgent tasks inspecting quality of work on an ongoing basis selecting appropriate equipment taking appropriate corrective action to routine work problems.
Planning and organising	<ul style="list-style-type: none"> directing items to the correct area for further processing identifying work requirements identifying work priorities identifying and using relevant personal protective equipment (PPE) organising work area to maintain housekeeping standards organising relevant equipment and tools planning work activities to meet daily work requirements.
Self-management	<ul style="list-style-type: none"> following OHS practices identifying personal responsibilities and work requirements identifying safety requirements for working in the food processing industry keeping the work area clean and tidy at all times managing time to meet own work requirements monitoring the quality of own work against quality standards planning activities to meet own work requirements seeking assistance from other team members where appropriate.

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY

Learning	<ul style="list-style-type: none">• asking questions to expand own knowledge• assessing own ability to meet job requirements• attending training or skill development activities• checking work outcomes against workplace standards and identifying inconsistencies• identifying own skill requirements and seeking skill development if required• listening to feedback and advice of supervisors• self-checking numerical information.
Technology	<ul style="list-style-type: none">• using work tools, machines and equipment safely and according to workplace procedures• using manual handling technologies in the workplace• using information technology devices as required.

Packaging Rules

Packaging Rules

A total of eight (8) units of competency must be achieved.

- four (4) core units *plus*
- two (2) seafood processing specialist elective units (Group A) *plus*
- two (2) elective units that may be selected from a combination of:
 - Group A seafood processing specialist units not yet selected for this qualification
 - Group B elective units
 - two (2) imported units from this Training Package or any other nationally endorsed Training Package or accredited course from Certificate I or II level relevant to seafood processing.

Core units of competency

Unit code	Unit title
SFICORE101C	Apply basic food handling and safety practices
SFICORE103C	Communicate in the seafood industry
SFICORE105B	Work effectively in the seafood industry
SFICORE106B	Meet workplace OHS requirements

Elective units of competency

Group A: Seafood processing specialist units

Unit code	Unit title
SFIPROC101C	Clean fish* <i>SFIPROC106B Work with knives</i>
SFIPROC102C	Clean work area
SFIPROC105B	Fillet fish and prepare portions <i>SFIPROC106B Work with knives</i>
SFIPROC106B	Work with knives
SFIPROC201C	Head and peel crustaceans
SFIPROC202C	Process squid, cuttlefish and octopus

Unit code	Unit title
SFIPROC203C	Shuck molluscs

Group B: Other elective units**Maintenance and operations support**

Unit code	Unit title
FDFOP1007A	Participate effectively in a workplace environment
SITHACS101	Clean premises and equipment

Occupational health and safety

Unit code	Unit title
HLTAID003	Provide first aid

Seafood processing

Unit code	Unit title
SFIEMS201B	Participate in environmentally sustainable work practices
SFIFISH209C	Maintain the temperature of seafood
FDFFS2001A	Implement the food safety program and procedures

Seafood transport and storage

Unit code	Unit title
TLID1001A	Shift materials safely using manual handling methods
TLIA2014A	Use product knowledge to complete work operations