Australian Government

SFI30511 Certificate III in Seafood Processing

Release 4

INDUSTRY SKILLS COUNCILS
Creating Australia's Future

SFI30511 Certificate III in Seafood Processing

Modification History

Release	TP Version	Comments
4	SFI11v2.2	*HLTFA311A Apply first aid* replaced with *HLTAID003 Provide first aid* Superseded units from *MSA07 Manufacturing Training Package* replaced with new units from *MSS11 Sustainability Training Package* Superseded units from *SIT07 Tourism, Hospitality and Events Training Package* replaced with new units from *SIT12 Tourism, Travel and Hospitality Training Package*
3	SFI11v1.3	*HLTFA301B Apply first aid* replaced with *HLTFA311A Apply first aid* in response to regulatory changes
2	SFI11v1.1	*TLID2010A Operate a forklift* replaced with *TLILIC2001A Licence to operate a forklift truck* in response to regulatory changes *TLID3033A Operate a vehicle-mounted loading crane* replaced with *TLILIC0012A Licence to operate a vehicle loading crane (capacity 10 metre tonnes and above)* Equivalent imported units updated Included prerequisites in Packaging Rules
1	SFI11	Initial release

Description

This qualification represents the competencies relevant to people working in the seafood processing sector of the seafood industry.

The qualification will have application for people working:

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

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

- advanced processing
- calibration and maintenance of equipment and facilities
- handling and slaughtering harvested stock
- maintaining food safety and quality control procedures and policies
- supervising or leading work teams.

Work may vary between enterprises.

Job role titles may include:

- autonomous processor
- leading or senior fish processor
- process manager
- supervisor
- shift manager.

Pathways Information

Pathways into the qualification
Pathways for candidates considering this qualification include:

- direct entry
- SFI20511 Certificate II in Seafood Processing
- vocational experience or tertiary studies related to processing animals, fishing, working on vessels, working with hands/manual labouring and trade skills.

Pathways from the qualification
After achieving this qualification, candidates may undertake:

- SFI40511 Certificate IV in Seafood Processing
- SFI40311 Certificate IV in Seafood Industry (Environmental Management).

Licensing/Regulatory Information

Licensing, **legislative**, **regulatory or certification considerations**

Licences for operating motor vehicles, tractors, forklifts, vessels and other plant apply to some competencies.

Entry Requirements

Not Applicable

Employability Skills Summary

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY	
SFI30511 Certificate III in Seafood Processing 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	• completing standard documentation • confirming relevant industry and workplace requirements • ensuring records are accurate and legible • establishing effective working relationships with colleagues • providing relevant work-related information to others • supporting team communication practices • understanding personal and team requirements of relevant industry and workplace standards, regulations and policies • undertaking interactive workplace communication • using communication technologies efficiently.
Teamwork	• demonstrating and encouraging others in working cooperatively with people of different ages, gender, race or religion • explaining and implementing work team reporting requirements • monitoring work team tasks in accordance with regulatory and workplace requirements • providing support to team members • undertaking appropriate and effective communication with team members.
Problem solving	• assessing processes and outcomes against quality criteria • evaluating skill requirements of work tasks • identifying risks and implementing risk control measures for machinery and equipment • identifying and addressing problems and faults • implementing food safety procedures • providing problem-solving support to team members • using problem-solving techniques to determine work requirements.
Initiative and enterprise	• collecting and assessing data and information on work processes • contributing to and promoting continuous improvement processes • identifying non-conformances to standards and taking

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY	
	appropriate action • identifying, assessing and acting on existing and potential risks • monitoring and adjusting activity in response to operational variations • rectifying problems promptly and appropriately • seeking and providing feedback on procedures and processes.
Planning and organising	• allocating tasks to operators and monitor outcomes • determining work requirements in order to meet output targets • ensuring work tools are ready and available for operations • identifying priorities and variables that impact on work planning • implementing contingency plan promptly when incidents occur • planning work tasks for self and others as required.
Self-management	• conducting regular housekeeping activities during shift to keep work area clean and tidy at all times • identifying and applying safety procedures, including the use of personal protective equipment (PPE) • maintaining currency of relevant, work-related information • managing own work to meet performance criteria • managing work load priorities and timelines • monitoring information in work area • monitoring own work against quality standards and identifying areas for improvement • understanding own work activities and responsibilities.
Learning	• asking questions to expand own knowledge • assessing competencies in meeting job requirements • maintaining skill and knowledge currency • participating in meetings to inform work practices • recognising limits of own expertise and seeking skill development if required.
Technology	• monitoring machine operation • performing minor maintenance on machinery • using work machines or equipment in correct operational mode • working with technology safely and according to workplace standards.

Packaging Rules

Packaging Rules

A total of eighteen (18) units of competency must be achieved.

- four (4) core units *plus*
- seven (7) seafood processing specialist elective units (Group A) *plus*
- seven (7) 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
  - imported units from this Training Package or from any other nationally endorsed Training Package or accredited course. A maximum of four (4) units can be imported, however, at least two (2) of those units must be aligned to Certificate III or IV level. Units must be relevant to seafood processing and not duplicate units already selected.

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
SFIAQUA216B	Harvest cultured or held stock
SFIEMS301B	Implement and monitor environmentally sustainable work practices
SFIOHS301C	Implement OHS policies and procedures
SFIPROC101C	Clean fish* *SFIPROC106B Work with knives*
SFIPROC102C	Clean work area

AgriFood Skills Australia

Unit code	Unit title
SFIPROC105B	Fillet fish and prepare portions* *SFIPROC106B Work with knives*
SFIPROC106B	Work with knives
SFIPROC302C	Handle and pack sashimi-grade fish
SFIPROC304B	Boil and pack crustaceans
SFIPROC305B	Slaughter and process crocodiles* *SFIPROC106B Work with knives*
SFIPROC401C	Evaluate a batch of seafood
SFISTOR301C	Operate refrigerated storerooms
AHCLSK319A	Slaughter livestock
AHCWRK305A	Coordinate work site activities
FDFFS2001A	Implement the food safety program and procedures
FDFFS3001A	Monitor the implementation of quality and food safety programs* *FDFFS2001A Implement the food safety program and procedures*
FDFOP2063A	Apply quality systems and procedures
FDFOP3003A	Operate interrelated processes in a production system
FDFOP3004A	Operate interrelated processes in a packaging system
FDFPPL3002A	Report on workplace performance
FDFPPL3003A	Support and mentor individuals and groups
FDFTEC3001A	Participate in a HACCP team* *FDFFS2001A Implement the food safety program and procedures*
FDFTEC3002A	Implement the pest prevention program
FDFTEC3003A	Apply raw materials, ingredient and process knowledge to production problems

AgriFood Skills Australia

Unit code	Unit title
MSAPMSUP303A	Identify equipment faults
MSL924001A	Process and interpret data
MSL933001A	Maintain the laboratory/field workplace fit for purpose
MSL973001A	Perform basic tests
MTMCOR403A	Participate in OHS risk control process* *MTMCOR204A Follow safe work policies and procedures*
MTMSR303A	Smoke product

Group B: Other elective units

Competitive manufacturing

Unit code	Unit title
MSAPMOPS405A	Identify problems in fluid power system
MSAPMOPS406A	Identify problems in electronic control systems
MSAPMPER300B	Issue work permits
MSAPMSUP310A	Contribute to development of plant documentation
MSAPMSUP390A	Use structured problem solving tools
MSS402001A	Apply competitive systems and practices
MSS402002A	Sustain process improvements
MSS402010A	Manage the impact of change on own work
MSS402021A	Apply Just in Time procedures
MSS402030A	Apply cost factors to work practices
MSS402031A	Interpret product costs in terms of customer requirements
MSS402040A	Apply 5S procedures
MSS402050A	Monitor process capability

Unit code	Unit title
MSS402051A	Apply quality standards
MSS402060A	Use planning software systems in operations
MSS402061A	Use SCADA systems in operations
MSS402080A	Undertake root cause analysis
MSS402081A	Contribute to the application of a proactive maintenance strategy
MSS403002A	Ensure process improvements are sustained
MSS403010A	Facilitate change in an organisation implementing competitive systems and practices
MSS403021A	Facilitate a Just in Time system
MSS403023A	Monitor a levelled pull system of operations
MSS403040A	Facilitate and improve implementation of 5S
MSS403041A	Facilitate breakthrough improvements
MSS403051A	Mistake proof a production process
MSS404050A	Undertake process capability improvements* MSS404052A Apply statistics to operational processes
MSS404052A	Apply statistics to operational processes
MSS404060A	Facilitate the use of planning software systems in a work area or team
MSS404082A	Assist in implementing a proactive maintenance strategy
MSS404083A	Support proactive maintenance

Occupational health and safety

Unit code	Unit title
HLTAID003	Provide first aid

Seafood processing

Unit code	Unit title
SFIAQUA315A	Oversee emergency procedures for on-land operations
SFIDIST201C	Prepare, cook and retail seafood products
SFIDIST202C	Retail fresh, frozen and live seafood
SFIFISH209C	Maintain the temperature of seafood
SFIPROC201C	Head and peel crustaceans
SFIPROC202C	Process squid, cuttlefish and octopus
SFIPROC203C	Shuck molluscs
SFISTOR202C	Receive and distribute product
FDFOP1005A	Operate basic equipment
FDFOP1006A	Monitor process operation
FDFOP2011A	Conduct routine maintenance
FDFOP2013A	Apply sampling procedures
FDFOP2019A	Fill and close product in cans
FDFOP2023A	Operate a packaging process
FDFOP2028A	Operate a mixing or blending process
FDFOP2036A	Operate an extrusion process
FDFOP2040A	Operate a heat treatment process
FDFOP2044A	Operate a retort process
FDFOP2045A	Operate pumping equipment
FDFOP2046A	Operate a production process
FDFOP2056A	Operate a freezing process
SIRXCCS201	Apply point-of-sale handling procedures
FDFSUG218A	Operate a boiler - basic

Unit code	Unit title
FDFSUG222A	Operate a waste water treatment system

Seafood transport and storage

Unit code	Unit title
SFIFISH311A	Operate vessel deck machinery and lifting appliance
FDFOP2010A	Work with temperature controlled stock
SITXINV202	Maintain the quality of perishable items
SITXINV201	Receive and store stock
SITXINV401	Control stock
TLIA4025A	Regulate temperature controlled stock
TLILIC0012A	Licence to operate a vehicle loading crane (capacity 10 metre tonnes and above)
TLILIC2001A	Licence to operate a forklift truck

Business services

Unit code	Unit title
BSBADM311A	Maintain business resources
BSBITU306A	Design and produce business documents
BSBCUS301B	Deliver and monitor a service to customers
BSBFIA301A	Maintain financial records
BSBFIA302A	Process payroll
BSBFIA303A	Process accounts payable and receivable
BSBFIA401A	Prepare financial reports
BSBINM301A	Organise workplace information
BSBITU307A	Develop keyboarding speed and accuracy

Unit code	Unit title
BSBITU309A	Produce desktop published documents
BSBRKG304B	Maintain business records
BSBSUS201A	Participate in environmentally sustainable work practices

Frontline management

Unit code	Unit title
BSBFLM303C	Contribute to effective workplace relationships
BSBFLM306C	Provide workplace information and resourcing plans
BSBFLM309C	Support continuous improvement systems and processes
BSBFLM311C	Support a workplace learning environment
BSBINN301A	Promote innovation in a team environment
BSBITU305A	Conduct online transactions
BSBRES401A	Analyse and present research information
BSBRKG402B	Provide information from and about records
BSBWOR301B	Organise personal work priorities and development

Training and assessment

Unit code	Unit title
TAEASS301B	Contribute to assessment
TAEDEL301A	Provide work skill instruction

AgriFood Skills Australia