



Australian Government

Department of Education, Employment and Workplace Relations

SFICORE105B Work effectively in the seafood industry

Release: 1

SFICORE105B Work effectively in the seafood industry

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit of competency involves working in an effective and environmentally sustainable manner in the seafood industry. No licensing, legislative, regulatory or certification requirements apply to this unit at the time of publication.
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Application of the Unit

Application of the unit	This unit is a required core unit for all seafood industry sector qualifications with the exception of the fisheries compliance sector at Certificate III and higher. All enterprise or workplace procedures and activities are carried out according to <i>relevant government regulations, licensing and other compliance requirements.</i>
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Licensing/Regulatory Information

Refer to Unit Descriptor

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.
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Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Participate in environmentally sustainable practices	1.1. Knowledge of environmental hazards and risks and ecologically sustainable development (ESD) is appropriate to the individual's work area and level of responsibility. 1.2. Work activities conform to relevant environmental legislation, regulations, procedures and codes of practice appropriate to the individual's work area and level of responsibility. 1.3. Environmental hazards and risks relevant to the specific work being undertaken are identified and responded to, as required. 1.4. Sustainable resource principles and practices that are consistent with the task and level of responsibility employed in all work activities.
2. Apply knowledge of seafood species, products and equipment	2.1. Seafood species and products handled in the enterprise, relevant sector, work area or geographic area are recognised either visually or from a verbal/written description. 2.2. Equipment and resources required for the individual's work are identified either visually or from a verbal/written description.
3. Contribute to a productive work environment	3.1. Work is consistent with workplace agreements and legislative requirements related to access and equity, equal employment opportunity and workplace harassment. 3.2. Workplace policies and procedures, including those concerned with security, confidentiality and reporting are followed. 3.3. Information and skills relevant to work are shared with co-workers. 3.4. Problems and conflict are recognised and resolved or referred to appropriate person.
4. Manage own work	4.1. Work instructions, written and/or oral, are interpreted correctly and confirmation sought if inconsistencies are noted. 4.2. Workload is assessed and prioritised within allocated timeframes and according to level of responsibility. 4.3. Need for additional support to improve performance, if required, is communicated clearly to the appropriate person.

ELEMENT	PERFORMANCE CRITERIA
	4.4. Responsibilities and duties are undertaken 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. Key industry sectors and occupations are identified. 5.2. Career options and training opportunities within the enterprise and seafood industry are identified. 5.3. Steps are taken, in consultation with appropriate personnel, to identify own learning needs for future work requirements and career aspirations. 5.4. Key seafood industry organisations able to provide advice to individuals and the enterprise are identified.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

- clarifying work instructions
- identifying a range of species, seafood/aquatic products, equipment and resources relevant to the enterprise, sector or geographic area
- identifying own learning needs
- minimising environmental impacts of environmental hazards and risks in the work area within area of responsibility
- prioritising work tasks
- sharing information orally with other workers.

Literacy skills used for:

- interpreting labels and descriptions
- interpreting relevant workplace notices and documentation.

Numeracy skills used for:

- estimating time to complete activities and organise personal schedule.

Required knowledge

- basic environmental management procedures, regulations and codes of practice

REQUIRED SKILLS AND KNOWLEDGE

- relevant to the seafood industry
- broad knowledge of ESD principles and practices
- broad knowledge of employment-related legislation and regulations that impact on the seafood industry
- broad knowledge of key seafood industry organisations
- commercial fisheries, species, products, work regimes, typical equipment used and unique aspects relevant to the enterprise, sector or geographic area
- key processes or steps in the seafood 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
- sustainable energy principles and practices relevant to area of work.

Evidence Guide

EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.

Overview of assessment

Critical aspects for assessment evidence required to demonstrate competence in this unit

Assessment must confirm the ability to:

- complete work according to enterprise and other requirements, including relevant codes of practice, legislative requirements and workplace agreements
- comply with environmental requirements when completing work tasks to minimise hazards and risks to the environment
- identify a range of equipment and resources relevant to work function
- identify a range of species and seafood/aquatic products relevant to the enterprise, sector or geographic area.

Assessment must confirm knowledge of:

- individual job tasks, rights and responsibilities
- species, seafood/aquatic products relevant to the enterprise, sector or geographic area
- relevant environmental management procedures, legal and regulatory requirements and codes of practice for the industry sector
- the seafood supply chain in the industry or sector
- the use and names of relevant equipment and resources.

Context of and specific resources for assessment

Assessment is to be conducted at the workplace or in a simulated work environment.

Resources may include relevant documentation, such as:

- enterprise SOPs and food safety plans, where relevant
- legal and regulatory requirements
- industry codes of practice
- sources of training and career information.

EVIDENCE GUIDE	
Method of assessment	The following assessment methods are suggested: • observation of work activities • practical exercises • project work • third-party or collaborative assessment • written or oral short-answer testing.
Guidance information for assessment	This unit may be assessed holistically with other units within a qualification.

Range Statement

RANGE STATEMENT	
The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.	
<i>Relevant government regulations, licensing and other compliance requirements</i> may include:	• biodiversity and genetically modified organisms • biosecurity, translocation and quarantine • Australian Quarantine Inspection Service (AQIS) and other import requirements • business or workplace operations, policies and practices • correct marketing names and labelling • ESD principles, environmental hazard identification, risk assessment and control • fisheries or aquaculture regulations, permits and licences • food safety, Hazard Analysis Critical Control Point (HACCP), hygiene and temperature control along chain of custody • health and welfare of aquatic animals • Indigenous land rights and cultural activities, including fishing by traditional methods • maritime and occupational diving operations, safety at sea and pollution control.

RANGE STATEMENT	
<i>Environmental hazards and risks</i> may include:	• adverse weather conditions • by-catch • contaminants or sources of cross-contamination • handling and disposal of waste • handling and storage of hazardous goods • individual actions that impact on seafood supply chain • overfeeding.
<i>ESD</i> may include:	• applying animal welfare ethics and procedures • controlling effluents, chemical residues, contaminants, wastes and pollution • controlling weeds, pests, predators and diseases, and stock health maintenance • improving energy efficiency • increasing use of renewable, recyclable and recoverable resources • maintaining biodiversity by sustainable fisheries or broodstock/seedstock collection • minimising noise, dust, light or odour emissions • reducing emissions of greenhouse gases • reducing use of non-renewable resources • reducing energy use • reducing interactions with native and protected flora and fauna, marine or land parks or areas • reducing live cultured or held organisms from escaping into environment • undertaking environmental hazard identification, risk assessment and control • undertaking facility quarantine, biosecurity and translocation of livestock and genetic material • using and recycling of water, and maintaining water quality.
<i>Environmental procedures</i> may include:	• enterprise standard operating procedures (SOPs) • food safety • handling • industry codes of practice • legal or regulatory requirements • personal hygiene

RANGE STATEMENT	
	• processing • storage • transportation.
Responded to may include:	• dealing with risk or incident • emergency response or action • recording or logging details • reporting.
Species and products may include:	• crustaceans • fish and related products (e.g. roe) • live or dead • miscellaneous invertebrates • reptiles and related products (e.g. skins) • seaweed or algae • shellfish and related products (e.g. pearls).
Equipment and resources may include:	• agricultural or farm machinery and equipment • fishing gear • manufacturing or processing machinery and equipment • other relevant equipment • packing and storage equipment and containers • personal protective equipment (PPE) • retail equipment • vessels.
Key industry sectors may include:	• aquaculture, including ornamentals • fisheries compliance • fishing, including fishing charter operations • post-harvest: • processing • transport and distribution • wholesale and retail • vessel operations.
Appropriate personnel may include:	• human resources personnel • manager • mentor • peers or colleagues • supervisor • training provider or adviser.
Key seafood industry organisations may include:	• cooperatives and marketing bodies • government departments

RANGE STATEMENT

	• other relevant organisations • professional and industry bodies, such as Seafood Services Australia, National Aquaculture Council and AgriFood Skills Australia • statutory authorities, such as the Fisheries Research and Development Corporation • unions and associations.
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Unit Sector(s)

Unit sector	Core
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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