Modification History

| Release | Comments |
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| Release 1 | This version released with SFI Seafood Industry Training Package Version 1.0. |

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| SFI20118 | Certificate II in Aquaculture |
| Qualification Description  This qualification reflects the role of individuals who work as farm or field hands to support the care of fish and other aquatic stock in the aquaculture sector of the seafood industry. In this role, these individuals undertake routine tasks in handling and monitoring stock under the direction of a supervisor.  The environments in which these individuals work include:   * aquaculture farms or fishout/put-and-take operations * hatcheries and nurseries * live post-harvest holding facilities, such as processing plants, wholesalers or transporters.   All work is 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 occupational licensing, legislative or certification requirements apply to this unit at this time of publication. | |
| Entry Requirements  There are no entry requirements for this qualification. | |
| Packaging Rules  To achieve this qualification, competency must be demonstrated in:   * 12 units of competency: * 4 core units plus * 8 elective units.   Elective units must ensure the integrity of the qualification’s Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:   * at least 5 from the electives listed below * up to 3 from the electives listed below, or from any currently endorsed Training Package or accredited course.   Core Units   |  |  | | --- | --- | | BSBCMM201 | Communicate in the workplace | | BSBWHS201 | Contribute to health and safety of others | | SFIAQU206 | Handle stock | | SFIXSI205 | Work effectively in the seafood industry |   Elective Units   |  |  | | --- | --- | | AHCCHM201 | Apply chemicals under supervision | | BSBSUS201 | Participate in environmentally sustainable work practices | | FDFOP2056 | Operate a freezing process | | HLTAID003 | Provide first aid | | SFIAQU201 | Collect broodstock and seedstock | | SFIAQU205 | Feed stock | | SFIAQU209 | Manipulate stock culture environment | | SFIAQU211 | Undertake routine maintenance of water supply and disposal systems and structures | | SFIAQU212 | Monitor stock | | SFIAQU213 | Monitor environmental conditions | | SFIAQU214 | Produce algal or live-feed cultures | | SFIAQU215 | Carry out on-farm post-harvest operations | | SFIAQU216 | Harvest cultured or held stock | | SFIAQU217 | Maintain stock culture, holding and other farm structures | | SFIAQU219 | Operate and maintain high technology water treatment components | | SFIAQU220 | Use waders safely in aquatic environments | | SFIAQU221 | Control predators and pests | | SFIAQU222 | Control diseases | | SFIBIO201 | Inspect and clean aquatic field work equipment | | SFIFSH210 | Assemble and repair damaged netting | | SFIPRO101 | Clean fish | | SFIPRO105 | Fillet fish and prepare portions | | SFIPRO106 | Work with knives | | SFISTR204 | Prepare, pack and dispatch stock for live transport | | SFISTR205 | Prepare, pack and dispatch non-live product | | SFIXSI101 | Apply basic seafood handling and safety practices | | SFIXSI209 | Maintain the temperature of seafood | | |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | SFI20118 Certificate II in Aquaculture | SFI20111 Certificate II in Aquaculture | Revised packaging rules to better reflect outcomes. Total number of units reduced by 3 units. Core unit revised. | Equivalent qualification | |
| Links  Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273 |