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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| SFI30118 | Certificate III in Aquaculture |
| Qualification Description  This qualification reflects the role of individuals who work as leading hands or attendants for the care of fish and other aquatic stock in the aquaculture sector of the seafood industry. In this role, these individuals have responsibilities for the handling of stock and maintaining water quality and monitoring environmental conditions. They may perform dives or vessel operations as part of their role.  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.  Some SFI and imported units in the elective bank are subject to licencing, legislative or certification requirements, including:   * occupational diving is regulated independently by each state and territory workplace health and safety authority. Users are advised to check with the relevant authority to confirm current requirements. * the MAR units that appear in the elective bank are subject to licencing and regulatory requirements. These units must be implemented in line with the *MAR Maritime Training Package* and Australian Maritime Safety Authority (AMSA) requirements. * the TLI licencing units must be implemented in line with the *TLI Transport and Logistics Training Package.* | |
| Entry Requirements  There are no entry requirements for this qualification. | |
| Packaging Rules  To achieve this qualification, competency must be demonstrated in:   * 16 units of competency: * 3 core units plus * 13 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. Any combination of electives that meets the packaging rules can be selected for the award of the Certificate III in Aquaculture.   * at least 5 electives listed in Group A * at least 4 from electives listed below in either Group A, B or D * up to 4 from the electives listed below in either Group A, B, C or D, or from any currently endorsed Training Package or accredited course.   Where appropriate, electives may be packaged to provide a qualification with a specialisation area as follows:   * A minimum of 5 electives from Group B must be selected for the award of the *Certificate III in Aquaculture (Diving Operations)* * A minimum of 8 electives from Group C must be selected for the award of the *Certificate III in Aquaculture (Vessel Operations).*   Core Units   |  |  | | --- | --- | | BSBCMM201 | Communicate in the workplace | | BSBWHS301 | Maintain workplace safety | | SFIXSI205 | Work effectively in the seafood industry |   Elective Units  Group A Aquaculture Operations   |  |  | | --- | --- | | AHCBIO202 | Follow site quarantine procedures | | AHCLSK319 | Slaughter livestock | | AHCNAR302 | Collect and preserve biological samples | | FDFOP2013A | Apply sampling procedures | | SFIAQU301 | Undertake effluent and waste treatment and disposal | | SFIAQU302 | Construct or install stock culture, holding and farm structures | | SFIAQU303 | Monitor stock handling activities | | SFIAQU308 | Maintain water quality and environmental monitoring | | SFIAQU309 | Monitor harvest and post-harvest activities | | SFIAQU311 | Monitor production and maintain algal or live-feed cultures | | SFIAQU313 | Monitor operations of high technology water treatment components | | SFIAQU314 | Support hatchery operations | | SFIAQU315 | Carry out emergency procedures for on-land operations | | SFIAQU316 | Apply control measures for predators and pests | | SFIAQU317 | Apply control measures for diseases | | SFIAQU318 | Coordinate feed activities | | SFIAQU407 | Coordinate sustainable aquacultural practices | | SFIAQU408 | Supervise harvest and post-harvest activities | | SFIBIO301 | Identify and report signs of aquatic disease or pests | | SFIBIO401 | Apply aquaculture biosecurity measures |   Group B Diving Operations   |  |  | | --- | --- | | HLTAID003 | Apply first aid | | SFIDIV309 | Work effectively as a diver in the seafood industry | | SFIDIV310 | Perform diving operations using SSBA | | SFIDIV311 | Perform diving operations using SCUBA | | SFIDIV312 | Undertake emergency procedures in diving operations using SSBA | | SFIDIV313 | Undertake emergency procedures in diving operations using SCUBA | | SFIDIVE315 | Perform underwater work in the aquaculture sector | | SISOOPS304A | Plan for minimal environmental impact | | SISOSCB301A | SCUBA dive in open water to a maximum depth of 18 metres | | SISOSCB303A | Complete deep dives to between 18 and 40 metres | | SISOSCB317A | Complete a dive using Enriched Air Nitrox |   Group C Vessel Operations   |  |  | | --- | --- | | MARB0027 | Perform basic servicing and maintenance of main propulsion unit and auxiliary systems | | MARC037 | Operate inboard and outboard motors | | MARC038 | Operate main propulsion unit and auxiliary systems | | MARC043 | Transmit and receive information by marine radio | | MARC044 | Transmit and receive information by VHF radio | | MARF027 | Apply basic survival skills in the event of vessel abandonment | | MARF028 | Follow procedures to minimise and fight fires on board a vessel | | MARF029 | Meet work health and safety requirements | | MARF030 | Survive at sea using survival craft | | MARH013 | Plan and navigate a passage for a vessel up to 12 metres | | MARI003 | Comply with regulations to ensure safe operation of a vessel up to 12 metres | | MARJ006 | Follow environmental work practices | | MARK007 | Handle a vessel up to 12 metres | | MARN008 | Apply seamanship skills abroad a vessel up to 12 metres |   Group D General Electives   |  |  | | --- | --- | | AHCCHM303 | Prepare and apply chemicals | | AHCLSK319 | Slaughter livestock | | BSBSUS301 | Implement and monitor environmentally sustainable work practices | | FBPFSY3002 | Monitor the implementation of quality and food safety programs | | SFIAQU222 | Use waders safely in aquatic environments | | SFIPRO101 | Clean fish | | SFIPRO105 | Fillet fish and prepare portions | | SFIPRO106 | Work with knives | | SFIPRO203 | Shuck molluscs | | SFISTR302 | Supervise storage of temperature controlled stock | | SFIXSI209 | Maintain the temperature of seafood | | SFIXSI302 | Act to prevent interaction with protected species | | TLILIC0012 | Licence to operate a vehicle loading crane (capacity 10 metre tonnes and above | | TLILIC3006 | Licence to operate a non-slewing mobile crane (greater than 3 tonnes capacity | | TLILIC3008 | Licence to operate a non-slewing mobile crane (up to 20 tonnes) | | |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | SFI30118 Certificate III in Aquaculture | SFI30111 Certificate III in Aquaculture | Revised packaging rules to better reflect outcomes and allow for specialisations.  Total number of units reduced by 2 units.  Core units revised and decreased by 1 unit. | 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 |