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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| SFI30518 | Certificate III in Seafood Processing |
| Qualification Description  This qualification reflects the role of individuals who work as leading process workers in the seafood processing sector of the seafood industry. In this role, these individuals have responsibilities in seafood preparation, packaging and storage. This may include retail and wholesale activities.  The environments in which these individuals work may include:   * aquaculture farms or fishout/put-and-take operations * contract harvesting and on-farm processing companies * processing plants * seafood wholesalers, fish markets or retailers.   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 qualification at the time of publication. | |
| 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: * 6 core units plus * 10 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 6 from the electives listed below * up to 4 from the electives listed below, or from any currently endorsed Training Package or accredited course.   Core Units   |  |  | | --- | --- | | BSBCMM201 | Communicate in the workplace | | BSBWHS301 | Maintain workplace safety | | FBPFSY3001 | Monitor the implementation of quality and food safety programs | | SFIXSI205 | Work effectively in the seafood industry | | SFIPRO301 | Supervise storage of temperature controlled stock | | SFIPRO302 | Monitor hygiene and sanitation requirements |   Elective Units   |  |  | | --- | --- | | BSBSUS301 | Implement and monitor environmentally sustainable work practices | | FBPFSY3002 | Participate in a HACCP team | | FBPOPR2023 | Operate a packaging process | | FBPOPR2056 | Operate a freezing process | | FDFOP2063A | Apply quality systems and procedures | | FDFOP3003A | Operate interrelated processes in a production system | | FDFOP3004A | Operate interrelated processes in a packaging system | | SFIFSH311 | Operate vessel deck machinery and lifting appliance | | SFIPRO302 | Handle and pack sashimi-grade fish | | SFIPRO401 | Evaluate a batch of seafood | | SFISAD201 | Prepare, cook and retail seafood products | | SFISAD202 | Retail seafood | | SFISAD301 | Wholesale product | | SFISTR202 | Receive and distribute product | | SFISTR301 | Operate refrigerated storerooms | | SIRXCCS201 | Apply point-of-sale handling procedures | | SIRXCCS304 | Coordinate interaction with customers | | SITXINV401 | Control stock | | SITXMPR402 | Create a promotional display or stand | | |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | SFI30518 Certificate II in Seafood Processing | SFI30511 Certificate II in Seafood Processing | Revised packaging rules to better reflect outcomes. Total number of units reduced by 3 units. Core units revised and increased by 2 units.  Incorporates content from SFI30611 Certificate II in Seafood Industry (Sales and Distribution). | Equivalent qualification | |
| Links  Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456 |