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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| SFI40518 | Certificate IV in Seafood Processing |
| Qualification Description  This qualification reflects the role of individuals who work in the seafood processing sector of the seafood industry at the supervisory or managerial level. In this role, these individuals are responsible for evaluating the quality of seafood to be processed and ensuring processing practices and systems meet quality and legislative requirements. They may be responsible for the marketing, sale and distribution of seafood.  The environments in which these individuals work include:   * aquaculture farms or fishout/put-and-take operations * harvesting and on-farm processing companies * wholesalers or retailers * seafood processing plants.   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:   * 15 units of competency: * 3 core units plus * 12 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 8 from the electives listed below from Group A or B, with at least 4 listed in Group A * up to 4 from the electives listed below from Group A or B, or from any currently endorsed Training Package or accredited course.   Core Units   |  |  | | --- | --- | | FBPFSY4001 | Supervise and maintain a food safety plan | | BSBWHS401 | Implement and monitor WHS policies, procedures and programs to meet legislative requirements | | SFIPRO401 | Evaluate a batch of seafood |   Elective Units  Group A Specialist electives   |  |  | | --- | --- | | AMPX419 | Participate in product recall | | AMPX421 | Establish sampling program | | SFIAQU413 | Develop emergency procedures for an aquaculture enterprise | | HLTFSE008 | Conduct internal food safety audits | | SFIPRO504 | Design and manage a product recall | | SFIPRO505 | Develop and implement a seafood waste utilisation strategy | | SFISAD401 | Buy seafood product | | SFISAD402 | Analyse domestic seafood market opportunities | | SFISAD403 | Analyse international seafood market opportunities | | SFISAD501 | Export product | | SFISAD502 | Import product | | FBPFSY4002 | Supervise and verify supporting programs for food safety | | FBPFSY5001 | Develop a HACCP-based food safety plan | | SFISAD404 | Develop and provide information about seafood product | | SFIXSI611 | Participate in a media interview or presentation |   Elective B – General electives   |  |  | | --- | --- | | AHCWRK403 | Supervise work routines and staff performance | | BSBATSIC411 | Communicate with the community | | BSBHRM405 | Support the recruitment, selection and induction of staff | | BSBINN301 | Promote innovation in a team environment | | BSBLED401 | Develop teams and individuals | | BSBMGT401 | Show leadership in the workplace | | BSBMGT403 | Implement continuous improvement | | BSBRSK401 | Identify risk and apply risk management processes | | BSBSMB404 | Undertake small business planning | | BSBSMB405 | Monitor and manage small business operations | | BSBSMB406 | Manage small business finances | | BSBSMB407 | Manage a small team | | BSBSUS301 | Implement and monitor environmentally sustainable work practices | | MSS403030 | Improve cost factors in work practices | | MSS404052 | Apply statistics to operational processes | | |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | SFI40515 Certificate IV in Seafood Processing | SFI40511 Certificate IV in Seafood Processing | Revised packaging rules to better reflect outcomes. Total number of units reduced by 3 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-1608-4d77-9f71-9ee749456 |