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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| SFI20518 | Certificate II in Seafood Processing |
| Qualification Description  This qualification reflects the role of individuals who work as process workers in the seafood processing sector of the seafood industry. In this role, these individuals undertake routine tasks in fish preparation, packaging and storage under the direction of a supervisor. They may provide assistance with retail and wholesale tasks.  The environments in which these individuals work 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:   * 12 units of competency: * 6 core units plus * 6 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 3 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 | | SFIPRO101 | Clean fish | | SFIXFI209 | Maintain the temperature of seafood | | SFIXSI101 | Apply basic seafood handling and safety practices | | SFIXSI205 | Work effectively in the seafood industry |   Elective Units   |  |  | | --- | --- | | BSBSUS201 | Participate in environmentally sustainable work practices | | FBPOPR2011 | Conduct routine maintenance | | FBPOPR2013 | Apply sampling procedures | | FBPOPR2019 | Fill and close product in cans | | FBPOPR2023 | Operate a packaging process | | FBPOPR2028 | Operate a mixing or blending process | | FBPOPR2036 | Operate an extrusion process | | FBPOPR2040 | Operate a heat treatment process | | FBPOPR2044 | Operate a retort process | | FBPOPR2045 | Operate pumping equipment | | FBPOPR2046 | Operate a production process | | FBPOPR2056 | Operate a freezing process | | FBPOPR2063 | Apply quality systems and procedures | | SFIAQU216 | Harvest cultured or held stock | | SFIDST201 | Prepare, cook and retail seafood products | | SFIDST202 | Retail fresh, frozen and live seafood | | SFIFSH311 | Operate vessel deck machinery and lifting appliance | | SFIPRO102 | Clean work area | | SFIPRO105 | Fillet fish and prepare portions | | SFIPRO106 | Work with knives | | SFIPRO203 | Shuck molluscs | | SFISTR204 | Prepare, pack and dispatch stock for live transport | | SFISTR205 | Prepare, pack and dispatch non-live product | | SIRXSLS002 | Follow point-of-sale procedures | | SITXINV001 | Receive and store stock | | TLID1002 | Shift a load using manually-operated equipment | | TLID2004 | Load and unload goods/cargo | | TLID2013 | Move materials mechanically using automated equipment | | |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | SFI20518 Certificate II in Seafood Processing | SFI20511 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.  Incorporates content from SFI20611 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 |