

Modification History

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

SFI10118	Certificate I in Seafood Industry																														
<p>Qualification Description</p> <p>This qualification reflects the role of individuals preparing for work in the aquaculture, fishing and seafood processing sectors of the seafood industry. The role includes undertaking a range of simple tasks under close supervision. The range of technical skills and knowledge is limited.</p> <p>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.</p> <p>No occupational licensing, legislative or certification requirements apply to this qualification at the time of publication.</p>																															
<p>Entry Requirements</p> <p>There are no entry requirements for this qualification.</p>																															
<p>Packaging Rules</p> <p>To achieve this qualification, competency must be demonstrated in:</p> <ul style="list-style-type: none"> • 6 units of competency: <ul style="list-style-type: none"> • 2 core units plus • 4 elective units. <p>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:</p> <ul style="list-style-type: none"> • at least 3 from the electives listed below • up to 1 from the electives listed below, or from any currently endorsed Training Package or accredited course. 																															
<p>Core Units</p> <table border="1"> <tbody> <tr> <td>BSBCMM101</td> <td>Apply basic communication skills</td> </tr> <tr> <td>BSBWHS201</td> <td>Contribute to health and safety of self and others</td> </tr> </tbody> </table>		BSBCMM101	Apply basic communication skills	BSBWHS201	Contribute to health and safety of self and others																										
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SFISTR203	Assemble and load refrigerated product
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Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SF1101118 Certificate I in Seafood Industry	SF1101111 Certificate I in Aquaculture SF110211 Certificate I in Fishing Operations SF110511 Certificate I in Seafood Processing	Combines and replaces three qualifications. Title change. Revised packaging rules. Total number of units reduced by 2. Core units revised.	Equivalent qualification

Links

Companion Volumes, including Implementation Guides, are available at VETNet: [Insert hyperlink for the training package].