

Modification History

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

SFI20118	Certificate II in Aquaculture
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Qualification Description

This qualification reflects the role of individuals who work as farm or field hands to support the care of fish and other aquatic stock in the aquaculture sector of the seafood industry. In this role, these individuals undertake routine tasks in handling and monitoring stock under the direction of a supervisor.

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.

No occupational licensing, legislative or certification requirements apply to this unit at this 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:
 - 4 core units plus
 - 8 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 5 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

BBCMM201	Communicate in the workplace
BSBWHS201	Contribute to health and safety of others
SFIAQU206	Handle stock
SFIXSI205	Work effectively in the seafood industry

Elective Units

AHCCHM201	Apply chemicals under supervision
BSBSUS201	Participate in environmentally sustainable work practices
FDFOP2056	Operate a freezing process
HLTAID003	Provide first aid
SFIAQU201	Collect broodstock and seedstock
SFIAQU205	Feed stock
SFIAQU209	Manipulate stock culture environment
SFIAQU211	Undertake routine maintenance of water supply and disposal systems and structures

SFIAQU212	Monitor stock
SFIAQU213	Monitor environmental conditions
SFIAQU214	Produce algal or live-feed cultures
SFIAQU215	Carry out on-farm post-harvest operations
SFIAQU216	Harvest cultured or held stock
SFIAQU217	Maintain stock culture, holding and other farm structures
SFIAQU219	Operate and maintain high technology water treatment components
SFIAQU220	Use waders safely in aquatic environments
SFIAQU221	Control predators and pests
SFIAQU222	Control diseases
SFIBIO201	Inspect and clean aquatic field work equipment
SFIFSH210	Assemble and repair damaged netting
SFIPRO101	Clean fish
SFIPRO105	Fillet fish and prepare portions
SFIPRO106	Work with knives
SFISTR204	Prepare, pack and dispatch stock for live transport
SFISTR205	Prepare, pack and dispatch non-live product
SFIXSI101	Apply basic seafood handling and safety practices
SFIXSI209	Maintain the temperature of seafood

Qualification Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
SFI20118 Certificate II in Aquaculture	SFI20111 Certificate II in Aquaculture	Revised packaging rules to better reflect outcomes. Total number of units reduced by 3 units. Core unit revised.	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>