

Modification history

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

SFIAQU216	Harvest cultured or held stock
Application	<p>This unit of competency describes the skills and knowledge required to harvest cultured or held stock and transport to an on or off-farm post-harvest facility. It does not include processing activities, such as gill-gutting, cleaning, filleting, cooking and shucking; the slaughter of livestock or off-facility live transport.</p> <p>The unit applies to individuals who use harvesting equipment and carry out sorting and grading of stock under routine conditions and general supervision.</p> <p>All work must be 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. Licences may be required if operating load-shifting equipment, vehicles or vessels.</p> <p>No occupational licensing, legislative or certification requirements apply to the unit at this time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Aquaculture (AQU)

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare for harvest	1.1 Receive instructions on harvest schedule from supervisor and confirm understanding 1.2 Collect required equipment, including personal protective equipment, and check for serviceability 1.3 Make basic repairs to sub-standard equipment and calibrate equipment according to manufacturer instructions 1.4 Collect data or record sheets and take to harvest site 1.5 Prepare and move transport and holding equipment and post-harvest facilities to harvest site
2. Carry out harvest	2.1 Identify, isolate and retrieve stock according to supervisor instructions, ensuring appropriate safety measures are taken for hazardous stock 2.2 Observe stock behaviour and report any abnormal activity to supervisor 2.3 Observe water and environmental conditions and report conditions that could adversely impact on the harvest or wellbeing of stock to supervisor 2.4 Operate and maintain automatic or mechanised equipment according to manufacturer instructions, health and safety and workplace procedures 2.5 Remove stock and place in holding containers or transport equipment according to food safety requirements 2.6 Check, grade and count stock according to quality parameters set by harvest schedule or supervisor 2.7 Move stock to the next phase of the harvest chain according to supervisor instructions

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
3. Complete post-harvest activities	3.1 Clean work area and dispose of waste materials safely according to health and safety and environmental requirements and workplace procedures 3.2 Check and store tools and equipment, reporting any identified repair requirements to supervisor 3.3 Record relevant data and observations and report any abnormal records to supervisor 3.4 Prepare compliance and other required reports and give to supervisor

Foundation Skills	
<i>This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.</i>	
Skill	Description
Reading	<ul style="list-style-type: none"> Interpret text in workplace procedures, instructions and harvest schedules
Writing	<ul style="list-style-type: none"> Complete workplace records legibly and accurately
Numeracy	<ul style="list-style-type: none"> Use measurements relating to size or weight to grade stock Count and sort containers
Oral communication	<ul style="list-style-type: none"> Ask questions to clarify job requirements Use correct terminology to describe abnormal records
Navigate the world of work	<ul style="list-style-type: none"> Follow workplace, safety and environmental requirements associated with own role
Interact with others	<ul style="list-style-type: none"> Follow accepted practices and protocols for reporting issues or seeking guidance from supervisors
Get the work done	<ul style="list-style-type: none"> Make routine decisions about reporting irregular or abnormal stock behaviour, and water and environmental conditions Use functions and features of organisational systems and automated equipment

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
SFIAQU216 Harvest cultured or held stock	SFIAQUA216B Harvest cultured or held stock	Updated to meet Standards for Training Packages	Equivalent Unit

Links
Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273

TITLE	Assessment requirements for SFIAQU216 Harvest cultured or held stock
Performance Evidence	
<p>An individual demonstrating competency must satisfy all the elements, performance criteria and foundation skills of this unit. There must be evidence that the individual has harvested cultured or held stock on at least one occasion including:</p> <ul style="list-style-type: none"> • communicating and reporting to supervisor on harvest activities • using personal protective equipment • maintaining and repairing basic harvesting equipment • observing stock behaviour, water and environmental conditions for abnormal activity or negative impacts on harvest • operating basic harvesting equipment • handling and harvesting stock using techniques appropriate for stock • recording and reporting harvest information • completing compliance reports • cleaning work area and equipment and storing tools and equipment • following health and safety, food safety and environmental requirements. 	
Knowledge Evidence	
<p>An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:</p> <ul style="list-style-type: none"> • basic characteristics of abnormal and normal behaviour of stock relevant to harvesting • key effects of water and environmental conditions on stock • key effects of environmental waste and effluent from harvesting activities • operation and maintenance of automatic or mechanised harvest equipment • workplace procedures for harvesting stock • workplace quality parameters and grading criteria for stock • health and safety in the context of harvesting stock, including safety measures for handling hazardous stock • relevant legislation relating to harvesting cultured or held stock for aquaculture. 	
Assessment Conditions	
<p>Assessment of this unit of competency must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • skills must be demonstrated in an aquaculture workplace setting or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • equipment for harvesting, holding and transporting stock • personal protective equipment • cultured or held stock for harvesting • culture or holding structures with/in water containing stock that exhibits a range of quality parameters • post-harvest processing facilities • data or recording sheets • specifications: <ul style="list-style-type: none"> • harvest schedule • workplace procedures for harvesting cultured or held stock, including advice on health and safety, food safety and environmental requirements • manufacturer instructions for operating and maintaining automatic or mechanised equipment • relationships: <ul style="list-style-type: none"> • interactions with supervisor. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	

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