

Modification history

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

SFIFSH206	Maintain, prepare, deploy and retrieve hand operated lines to land catch
Application	<p>This unit of competency describes the skills and knowledge required to maintain and prepare hand operated line fishing gear ready for deployment and retrieving the gear to the vessel. It includes the ability to maintain equipment used in hand fishing, land catch and undertake initial seafood handling specific to line fishing operations.</p> <p>This unit applies to individuals who work as deckhands on vessels and undertake routine hand operated line fishing operations under the direction of a supervisor.</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.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Fishing Operations (FSH)

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. Maintain hand operated lines ready for deployment	1.1 Check hand operated lines against vessel maintenance plan and supervisor instructions 1.2 Identify defective worn, loose or blunt hand operated line components and either recondition or replace 1.3 Order replacement hand operated line components as required 1.4 Dispose of defective hand operated line components according to workplace and environmental requirements
2. Deploy hand operated lines	2.1 Connect hand operated line components in the configuration according to fishing method supervisor instructions 2.2 Use equipment to deploy hand operated lines from the vessel according to supervisor instructions 2.3 Deploy hand operated lines ensuring they are in close proximity to, and attract, potential catches 2.4 Deploy devices and systems ensuring operating efficiency and environmental impact and interaction with by-catch are minimised 2.5 Clean hand operated line storage area according to workplace and health and safety requirements
3. Retrieve hand operated lines	3.1 Operate equipment used to retrieve the catch to the vessel according to supervisor instructions and vessel operating and safety procedures 3.2 Guide lines onto equipment and manipulate to ensure catch is retained 3.3 Handle traces and line ends and land catch according to supervisor instructions and in a manner to maximise seafood quality 3.4 Disconnect and stow hand operated lines ensuring ease of deployment, crew safety and a safe working area 3.5 Clean equipment to minimise the impact of corrosion and biosecurity risks

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
4. Land, contain and sort the catch	4.1 Prepare containment devices to receive the catch according to supervisor instructions 4.2 Load catch safely into containment devices 4.3 Handle and sort seafood according to food safety and hygiene requirements 4.4 Sort catch to maximise by-catch survival and seafood quality

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
Numeracy	<ul style="list-style-type: none"> Measure length or diameter of catch
Reading	<ul style="list-style-type: none"> Read different line strengths
Navigate the world of work	<ul style="list-style-type: none"> Understand main tasks, responsibilities and boundaries of own role, including use of personal protective clothing and equipment, quality requirements and operating procedures
Interact with others	<ul style="list-style-type: none"> Select and use appropriate terminology when communicating with crew, skipper and others Cooperate with other crew to carry out activities, respond to workplace health and safety hazards and operational maintenance requirements
Get the work done	<ul style="list-style-type: none"> Make routine decisions to correct simple and familiar problems

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
SFIFSH206 Maintain, prepare, deploy and retrieve hand operated lines to land catch	SFIFISH206C Maintain, prepare, deploy and retrieve hand operated lines to land catch	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
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TITLE	Assessment requirements for SFIFSH206 Maintain, prepare, deploy and retrieve hand operated lines to land catch
Performance Evidence	
<p>An individual demonstrating competency must satisfy all the elements and performance criteria of this unit. There must be evidence that the individual has undertaken hand operated line fishing operations on at least one occasion including:</p> <ul style="list-style-type: none"> • maintaining and preparing line fishing gear used for handline fishing, trolling, squid jigging and rod and reel fishing ready for deployment • deploying and retrieving gear components • stowing equipment safely and cleaning for future deployment • loading and containing the catch • handling and sorting seafood according to food safety and hygiene and food quality 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 operating principles of hand operated line fishing gear • factors that make hand operated line fish components effective or defective • order in which hand operated line fishing gear components are connected and disconnected • environmental impacts and resource protection relevant to hand operated line fishing operations • principles that contribute to vessel stability • food safety and hygiene requirements for handling and sorting seafood catch • health and safety requirements for hand operated line fishing operations. 	
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 a fully operated line fishing vessel or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • line fishing gear • catch suitable for sorting • specifications: <ul style="list-style-type: none"> • line fishing instructions • workplace procedures for line fishing operations that includes advice on food safety, health and safety, quality and environmental requirements • vessel operating and safety procedures • 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>	
Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273