Modification history

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

| SFIAQU408 | Supervise harvest and post-harvest activities |
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| Application | This unit of competency describes the skills and knowledge required to supervise harvest and post-harvest activities including preparing harvest schedule, managing handling activities, and ensuring humane slaughter and quality assurance practices. It does not include processing activities, such as cooking, gill gutting, scaling, filleting, shucking, peeling or heading.  The unit applies to individuals who have responsibility for leading teams for harvest and post-harvest operations. They work closely with supervisors of harvest labour and suppliers of services such as transport.  No occupational licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Prerequisite Unit | Nil |
| Unit Sector | Aquaculture (AQU) |

| Element | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare harvest and post-harvest schedules | 1.1 Seek direction from senior personnel on harvest requirements  1.2 Identify numbers and stock quality parameters required by customer or production plan  1.3 Select culture or holding structures or systems to be harvested  1.4 Determine timing and period of harvest to meet customer or production plan requirements  1.5 Prepare harvest schedules and convey to team leaders  1.6 Confirm personnel availability and prepare duty rosters |
| 2. Organise harvest and post-harvest operations | 2.1 Confirm equipment and facilities are available and serviceable  2.2 Brief personnel responsible for transport, processing and marketing on arrangements  2.3 Assess options for mechanisation or automation of process or activity, if required, including the use of specialised contract services, and make recommendations to senior personnel  2.4 Integrate harvest and post-harvest activities with other activities  2.5 Inform staff of health and safety and reporting procedures |
| 3. Monitor progress of harvest and post -harvest activities | 3.1 Ensure stock is harvested and handled with minimal stress or damage according to the harvest schedule  3.2 Monitor transportation for slaughtered stock to processing facilities according to food and transport legislative requirements  3.3 Monitor packaging and transportation of live stock according to biosecurity, food and transport legislative requirements  3.4 Maintain quality assurance practices on harvested and slaughtered stock  3.5 Monitor treatment of product during transport and arrival at destination through the transport company and customer |
| 4. Finalise harvest and post-harvest activities | 4.1 Supervise clean-up of work area, including repairs and storage of equipment  4.2 Record relevant harvest and post-harvest data, observations or information, and check any out of range or unusual records  4.3 Update production statistics with harvest and post-harvest information  4.4 Prepare compliance and other required reports on the effectiveness of harvest and post-harvest for management, including recommendations for improvements  4.5 Give feedback to staff on their work performance |

| Foundation Skills  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. | |
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| Skill | Description |
| Reading | * Interpret and analyse key information in documentation to determine harvest specifications and schedule |
| Writing | * Prepare paperwork for transport operators and contractors * Record information and data in workplace and compliance forms legibly and accurately |
| Numeracy | * Calculate a range of resource requirements and estimate time periods to develop rosters and schedules * Reconcile quantities of stock against orders and production plans * Calculate percentages and averages, relevant to stock survival rates and quality parameters, and transport loads |
| Oral communication | * Explain harvest and post-harvest requirements using language appropriate for audience |
| Navigate the world of work | * Keep up to date on compliance requirements relevant to own role and area of responsibility |
| Get the work done | * Use workplace digital systems and tools to access, organise, and analyse information relevant to own role and area of responsibility |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| SFIAQU408 Supervise harvest and post-harvest activities | SFIAQUA408C Supervise harvest and post-harvest activities | Updated to meet Standards for Training Packages.  Amendments to elements and performance criteria for clarity. | Equivalent unit |

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| 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 SFIAQU408 Supervise harvest and post-harvest activities |
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| Performance Evidence | |
| An individual demonstrating competency must satisfy all the elements and performance criteria of this unit. There must be evidence that the individual has supervised harvest and post-harvest activities in an aquaculture environment on at least one occasion including:   * determining and organising harvesting requirements * developing a harvest schedule * communicating harvest and post-harvest requirements to staff, senior personnel and suppliers of services * supervising the implementation of harvest and post-harvest requirements * completing compliance and other reporting requirements * applying health and safety, quality, biosecurity, food and transport legislative requirements. | |

| Knowledge Evidence |
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| 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:   * harvesting and post-harvesting techniques for a range of species or stock * quality control procedures relevant to harvesting, grading and storage of stock * quality parameters in specific types of stock * compliance and reporting requirements * legislative and regulatory requirements relevant to harvest and post-harvest activities. |

| Assessment Conditions |
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| Assessment of this unit of competency must take place under the following conditions:   * physical conditions: * skills must be demonstrated in an aquaculture workplace or an environment that accurately represents workplace conditions * resources, equipment and materials: * equipment required for harvest and post-harvest activities * stock to harvest and prepare for transport * workplace forms and recording technology * specifications: * customer or production plans and other requirements to develop a harvest schedule * workplace procedures for harvest and post-harvest operations * relationships * interactions with senior personnel and staff.   Assessors of this unit must satisfy the requirements for assessors inapplicable vocational education and training legislation, frameworks and/or standards. |

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