Modification history

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

| SFIAQU216 | Harvest cultured or held stock |
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| Application | 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.  The unit applies to individuals who use harvesting equipment and carry out sorting and grading of stock under routine conditions and general supervision.  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.  No occupational licensing, legislative or certification requirements apply to the unit at this time of publication. |
| Prerequisite Unit | Nil |
| Unit Sector | Aquaculture (AQU) |

| Elements | 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 for harvest | 1.1 Confirm instructions on harvest schedule with supervisor  1.2 Collect required equipment, including personal protective equipment, and check for serviceability  1.3 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  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 equipment according to workplace procedures  2.5 Check, grade and count stock according to quality parameters set by harvest schedule or supervisor  2.6 Remove stock and place in holding containers or transport equipment according to food safety requirements  2.7 Move stock to the next phase of the harvest chain according to supervisor instructions |
| 3. Complete post-harvest activities | 3.1 Clean work area and dispose of waste materials safely according to 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 |

| 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 text in workplace procedures, instructions and harvest schedules |
| Writing | * Complete workplace records legibly and accurately |
| Numeracy | * Use measurements relating to size or weight to grade stock * Count and sort containers |
| Oral communication | * Ask questions to clarify job requirements * Use correct terminology to describe abnormal records |
| Get the work done | * Make routine decisions about reporting irregular or abnormal stock behaviour, and water and environmental conditions |

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| 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.  Minor amendments to 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 SFIAQU216 Harvest cultured or held stock |
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| Performance Evidence | |
| 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:   * communicating and reporting to supervisor on harvest activities * using personal protective 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 * cleaning work area and equipment and storing tools and equipment. | |

| 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:   * 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. |

| 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 setting or an environment that accurately represents workplace conditions * resources, equipment and materials: * 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: * harvest schedule * workplace procedures for harvesting cultured or held stock * relationships: * interactions with supervisor.   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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