Modification History

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

|  |  |
| --- | --- |
| SFI10118 | Certificate I in Seafood Industry  |
| Qualification DescriptionThis qualification reflects the role of individuals preparing for work in the aquaculture, fishing and seafood processing sectors of the seafood industry. The role includes undertaking a range of simple tasks under close supervision. The range of technical skills and knowledge is limited.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 qualification at the time of publication. |
| Entry RequirementsThere are no entry requirements for this qualification. |
| Packaging RulesTo achieve this qualification, competency must be demonstrated in: * 6 units of competency:
* 2 core units plus
* 4 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 3 from the electives listed below
* up to 1 from the electives listed below, or from any currently endorsed Training Package or accredited course.

Core Units

|  |  |
| --- | --- |
| SFIXSI103 | Communicate in the seafood industry |
| SFIWHS201 | Meet workplace health and safety requirements |

Elective Units

|  |  |
| --- | --- |
| SFIAQU102 | Carry out basic aquaculture activities |
| SFIAQU205 | Feed stock |
| SFIAQU206 | Handle stock |
| SFICOR101 | Apply basic seafood handling and safety practices |
| SFICOR205 | Work effectively in the seafood industry |
| SFIFSH209 | Maintain the temperature of seafood |
| SFIFSH210 | Assemble and repair damaged netting |
| SFIFSH215 | Apply deckhand skills aboard a fishing vessel |
| SFIPRO101 | Clean fish |
| SFIPRO102 | Clean work area  |
| SFIPRO105 | Fillet fish and prepare portions |
| SFIPRO106 | Work with knives |
| SFISAD201 | Prepare, cook and retail seafood products |
| SFISAD202 | Retail seafood |
| SFISTR202 | Receive and distribute product |
| SFISTR203 | Assemble and load refrigerated product |

 |

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Qualification Mapping Information

| Code and title current version | Code and title previous version | Comments | Equivalence status |
| --- | --- | --- | --- |
| SFI101118Certificate I in Seafood Industry  | SFI10111 Certificate I in AquacultureSFI10211 Certificate I in Fishing OperationsSFI10511 Certificate I in Seafood Processing | Combines and replaces three qualifications.Title change.Revised packaging rules. Total number of units reduced by 2. Core units revised. | Equivalent qualification |

 |
| LinksCompanion Volumes, including Implementation Guides, are available at VETNet: [Insert hyperlink for the training package].  |