Modification History

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

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| SFI40518 | Certificate IV in Seafood Post Harvest Operations |
| Qualification DescriptionThis qualification reflects the role of individuals who work in the seafood processing and sales and distribution sectors of the seafood industry at the supervisory or managerial level. In this role, these individuals are responsible for evaluating the quality of seafood to be processed or sold and ensuring processing practices and systems meet quality and legislative requirements. The environments in which these individuals work include:* aquaculture farms or fishout/put-and-take operations
* harvesting and on-farm processing companies
* wholesalers or retailers
* seafood processing plants.

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: * 15 units of competency:
* 3 core units plus
* 12 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 8 from the electives listed below from Group A or B, with at least 4 listed in Group A
* up to 4 from the electives listed below from Group A or B, or from any currently endorsed Training Package or accredited course.

Core Units

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| --- | --- |
| FBPFSY4001 | Supervise and maintain a food safety plan |
| ACMWHS401 | Maintain workplace health and safety processes |
| SFIPRO401 | Evaluate a batch of seafood |

Elective UnitsGroup A Specialist electives

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| AMPX421 | Establish sampling program |
| FBPFSY4002 | Supervise and verify supporting programs for food safety |
| FBPFSY5001 | Develop a HACCP-based food safety plan |
| HLTFSE008 | Conduct internal food safety audits |
| SFIAQU413 | Develop emergency procedures for an aquaculture enterprise |
| SFIEMS401 | Implement and monitor environmentally sustainable work practices |
| SFIPRO404 | Manage a product recall |
| SFIPRO404 | Plan and develop formulations and specifications for new seafood product |
| SFIPRO505 | Develop and implement a seafood waste utilisation strategy |
| SFISAD301 | Wholesale product |
| SFISAD401 | Buy seafood product |
| SFISAD402 | Analyse domestic seafood market opportunities |
| SFISAD403 | Analyse international seafood market opportunities |
| SFISAD404 | Develop and provide information about seafood product |
| SFISTR302 | Supervise storage of temperature controlled stock |
| SFIXSI611  | Participate in a media interview or presentation |

Elective B – General electives

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| AHCWRK403 | Supervise work routines and staff performance |
| BSBATSIC411 | Communicate with the community |
| BSBHRM405 | Support the recruitment, selection and induction of staff |
| BSBINN301 | Promote innovation in a team environment |
| BSBLED401 | Develop teams and individuals |
| BSBMGT401 | Show leadership in the workplace  |
| BSBMGT403 | Implement continuous improvement  |
| BSBRSK401 | Identify risk and apply risk management processes |
| BSBSMB404 | Undertake small business planning |
| BSBSMB405 | Monitor and manage small business operations |
| BSBSMB406 | Manage small business finances |
| BSBSMB407 | Manage a small team |
| BSBSUS301 | Implement and monitor environmentally sustainable work practices |
| MSS403030 | Improve cost factors in work practices |
| MSS404052 | Apply statistics to operational processes |

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| Qualification Mapping Information

| Code and title current version | Code and title previous version | Comments | Equivalence status |
| --- | --- | --- | --- |
| SFI40518 Certificate IV in Seafood Post Harvest Operations | SFI40511 Certificate IV in Seafood ProcessingSFI40611 Certificate IV in Seafood Industry Sales and Distribution | Combines and replaces two qualificationsTitle change.Revised packaging rules to better reflect outcomes. Total number of units reduced by 3 units. Core units revised and decreased by 1 unit. | Equivalent qualification |

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| LinksCompanion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456 |