

SEAFOOD INDUSTRY TRAINING PACKAGE

SFI04

IMPLEMENTATION GUIDE

Western Australian Department of Education and Training

8 December 2004

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Foreword

This Implementation Guide has been generated to enable the stakeholders in the Seafood Industry in Western Australia to participate in the managed implementation of the Seafood Industry Training Package SF104.

The Guide has been developed with cooperation from WA Industry, Registered Training Organisations (RTOs) and key stakeholders in industry sectors delivering seafood qualifications. To achieve maximum advantage from the Guide, its implementation should occur in a planned manner.

Information within this Guide should provide guidance on how competency standards may be selected and applied to achieve suitable outcomes and qualifications, for and within an industry.

Ministers endorsed the Seafood Training Package SF104 for vocational education and training in January 2004.

Acknowledgments

The Western Australia Department of Education and Training Implementation Guide for the Seafood Training Package was prepared by the Primary Industry and Personal Services Curriculum Support Services Network (CSSN).

The Department of Education and Training funded the development of the Seafood Industry Training Package SFI04 Guide.

The Department of Education and Training wishes to acknowledge the many individuals and organisations that have contributed willingly and constructively to this Guide.

The Guide developer would like to extend appreciation to:

Tim Delaney	Primary Industry and Personal Services (CSSN)
Christine Sparham	Primary Industry and Personal Services (CSSN)
Julie Quake	Primary Industry and Personal Services (CSSN)
Lucinda Pita	Primary Industry and Personal Services (CSSN)
Daniel Hopkins	Primary Industry and Personal Services (CSSN)

The following Industry Sectors and representatives were consulted during the development phase:

Jean Menzies	WA Maritime Training Centre – Challenger TAFE
Susan Waters	WA Maritime Training Centre – Challenger TAFE
Rowena Bucklow	Department of Fisheries
Alexander Van Houwelingen	Department of Fisheries

Introduction

This Guide provides information that will facilitate the implementation of the Seafood Industry Training Package SFI04 in Western Australia. This Guide is designed to aid Registered Training Organisations (RTOs) to convert the Seafood Industry Training Package SFI00 to the revised Training Package qualifications within the Scope of their training delivery.

The Guide should be read in conjunction with the endorsed components of the Seafood Training Package SFI04.

The Guide provides information on:

- Transition arrangements
- Licensing requirements
- Assessment
- Funding
- Learning resources and assessment materials
- A mapping of current publicly funded qualifications to Training Package qualifications
- An allocation of nominal hours to units of competence and total hours for qualifications
- A mapping of existing units of competence to the revised units of competence where the correlation is appropriate
- A mapping of current Traineeship and Apprenticeship courses to new qualifications
- A set of appropriate sample, or model, training programs at each AQF level
- An indication of availability of supporting materials for delivery of qualifications

Obtaining the Training Package

The Seafood Industry Training Package SFI04 can be purchased from:

Australian Training Products

Level 25, 150 Lonsdale Street
MELBOURNE VIC 3000
Telephone: (03) 9655 0600
Facsimile: (03) 9639 4684
Email: sales@atpl.net.au
Web: <http://www.atpl.net.au>

or

Australian Seafood Industry Council Ltd trading as Seafood Training Australia

Unit 1 Protech House, 6 Phipps Place
DEAKIN ACT 2600
Telephone: (02) 6281 0383
Facsimile: (02) 6281 0438
Email: asic@asic.org.au
Web: <http://www.asic.org.au>

Information on National Training Packages is also available through the National Training Information Service (NTIS), which can be located on the Internet at: www.ntis.gov.au

Note: full texts of National Training Packages are not published on the NTIS website, merely the qualifications and the Units of Competence

All RTOs who have Training Package qualifications on their Scope of Delivery must obtain a copy of the relevant Training Package.

An Overview of the Seafood Industry

Seafood Industry Training Package (SFI04) provides coverage of following Seafood Industry sectors:

170 units of competence consisting of:

- 4 Common Core units of competence
- 123 Specialist units of competence
- 43 other units of competence

Aquaculture

- 5 qualifications ranging from AQF levels 1 to 5
- 38 specialist units of competence

Fishing Operations

- 9 qualifications ranging from AQF levels 1 to 5
- 22 specialist units of competence

Fishing Charter Operations

- 2 qualifications ranging from AQF levels 3 to 5
- 3 specialist units of competence

Fisheries Compliance

- 4 qualification at AQF level 1 to 5
- 23 specialist units of competence

Seafood Processing

- 5 qualifications ranging from AQF levels 1 to 5
- 31 specialist units of competence

Seafood Sales and Distribution

- 3 qualifications ranging from AQF levels 2 to 4
- 6 specialist units of competence

Transition Arrangements

Registered Training Organisations (RTOs) are required to deliver Training Package qualifications within 12 months of endorsement of the Training Package by the National Training Quality Council (NTQC). A current accredited course, however, may be used until its accreditation expires.

An Amendment to Scope will be necessary where the industry area is not within scope. The Training Accreditation Council (TAC) will need to be advised of any new qualifications from the Training Package being delivered.

Transition to New Qualifications

Students currently enrolled in a qualification in the Seafood Industry Training Package SFI00 should be permitted to complete the program they enrolled in initially, unless the move to the related qualification from a Training Package can be made without disadvantage to a student. Qualifications affected by the new qualifications will be retired as soon as practicable after 2004. New enrolments in 2005 should therefore be directed into the revised Training Package qualifications.

Funding

Some learners may only achieve a Statement of Attainment during their enrolment period with the RTO. Separate funding is not provided to assess the learner who has left his/her studies and then, at a later date, wanted to complete an integrated assessment to achieve a certificate qualification.

The RTO will be required to make special arrangements with the learner to issue the final qualification. This process may involve an invitation to the employer (if applicable) to participate in the assessment process in the workplace.

Nominal Duration of Qualifications

The maximum nominal hours are identified for each Training Package qualification. Nominal hours may vary within a qualification depending on the units of competence selected and the delivery strategies used; however, training delivery will not be funded beyond the maximum nominal hours indicated. Nominal hours are for structured training only and include both delivery and assessment.

Definition of nominal hours (supervised)

The hours of supervised learning or training deemed necessary to cover the educational material in a training program when undertaken in standard classroom delivery mode. (*Source: A Glossary of Australian Vocational Education and Training Terms*).

Licensing Requirements

There are groups of units of competency within the Seafood Industry Training Package SF104 that provide the training and learning pathway for the development of competency for which a regulatory licence is sought. It is important that marine, OHS and other regulatory authorities are consulted on their requirements for awarding their official licences. Areas where regulatory licensing conditions apply include:

- vessels
- radio and satellite communications
- vehicles, forklifts
- firearms
- building construction
- electrical, including refrigeration
- purchase of farm chemicals and biological agents

To obtain licences the following conditions may apply:

- minimum age requirements
- minimum eyesight requirements
- minimum Medical requirements
- minimum qualifying sea service recorded in a properly completed [Record of Service book](#)
- satisfactory completion of the appropriate compulsory short courses or College written exam
- successful completion of an oral examination conducted by the appropriate licensing body

Achieving competence through the Training Package qualification does not automatically allow the person to undertake these activities in the workplace nor does it automatically qualify the person as meeting the licensing standards.

Persons needing to undertake these work activities should contact their local regulatory authority for details.

Please see the following websites for further details regarding Licensing Requirements:

Department of Planning and Infrastructure - <http://www.dpi.wa.gov.au>

Where a diving permit is sought, contact the state or territory occupational health and safety (OHS) authority for information about regulatory requirements.

Assessment Guidelines

Assessment Guidelines are one of the endorsed components of the Seafood Training Package SF104. See Part C of the Seafood Industry Training Package SF104.

Learning Resources and Assessment Materials

Learning resources and assessment materials make up the non-endorsed components of the Training Package. There is a range of learning resources for the Seafood Training Package SF104 currently available.

A number of assessment related resources are also available from:

- The Australian National Training Authority;
- Australian Training Products;
- WestOne Services
- The VET Teaching and Learning Branch of the Department of Education and Training

Trainers should consider the use of existing resources and/or resources sourced from a third party carefully, as some may need to be modified to suit the learning and assessment strategy developed by the RTO. In particular, resources previously used for training and assessment against accredited modules may not be suitable for the Units of Competence without modification.

For further details contact either *Australian Training Products* or *Seafood Training Australia*. Contact details appear in [Obtaining the Training Package](#) on page 5 of this Guide.

Qualifications and Nominal Hours

The following table provides a summary of the qualifications and nominal hours in the Seafood Training Package SFI04.

National ID	Training Package Qualification Title	State ID	Nominal Hours
AQUACULTURE			
SFI10104	Certificate I in Seafood Industry (Aquaculture)	S410	195
SFI20104	Certificate II in Seafood Industry (Aquaculture)	S413	474
SFI30104	Certificate III in Seafood Industry (Aquaculture)	S418	579
SFI40104	Certificate IV in Seafood Industry (Aquaculture)	S426	795
SFI50104	Diploma of Seafood Industry (Aquaculture)	S432	986
FISHING OPERATIONS			
SFI10204	Certificate I in Seafood Industry (Fishing Operations)	S411	200
SFI20204	Certificate II in Seafood Industry (Fishing Operations)	S414	470
SFI31204	Certificate III in Seafood Industry (Fishing Operations)	S423	525
SFI32204	Certificate III in Seafood Industry (Fishing Operations – Marine Engine Driver II)	S424	448
SFI33204	Certificate III in Seafood Industry (Fishing Operations – Master 5/Skipper 3)	S425	574
SFI41204	Certificate IV in Seafood Industry (Fishing Operations)	S430	772
SFI42204	Certificate IV in Seafood Industry (Fishing Operations – Marine Engine Driver II)	S431	544
SFI50204	Diploma of Seafood Industry (Fishing Operations)	S433	1190
FISHING CHARTER OPERATIONS			
SFI30304	Certificate III in Seafood Industry (Fishing Charter Operations)	S419	447
SFI50304	Diploma of Seafood Industry (Fishing Charter Operations)	S434	975
FISHERIES COMPLIANCE			
SFI20404	Certificate II in Seafood Industry (Fisheries Compliance Support)	S415	485
SFI30404	Certificate III in Seafood Industry (Fisheries Compliance)	S420	650
SFI40404	Certificate IV in Seafood Industry (Fisheries Compliance)	S427	720
SFI50404	Diploma of Seafood Industry (Fisheries Compliance)	S435	1080
SEAFOOD PROCESSING			
SFI10504	Certificate I in Seafood Industry (Seafood Processing)	S412	170
SFI20504	Certificate II in Seafood Industry (Seafood Processing)	S416	465
SFI30504	Certificate III in Seafood Industry (Seafood Processing)	S421	500
SFI40504	Certificate IV in Seafood Industry (Seafood Processing)	S428	760
SFI50504	Diploma of Seafood Industry (Seafood Processing)	S436	940
SEAFOOD SALES AND DISTRIBUTION			
SFI20604	Certificate II in the Seafood Industry (Seafood Sales and Distribution)	S417	459
SFI30604	Certificate III in the Seafood Industry (Seafood Sales and Distribution)	S422	471
SFI40604	Certificate IV in the Seafood Industry (Seafood Sales and Distribution)	S429	686

Units of Competency and Nominal Hours

The following table provides a summary of the units of competency and nominal hours in the Seafood Training Package SFI04.

National ID	Training Package Unit of Competency Title	Nominal Hours
CORE		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
AQUACULTURE		
SFIAQUA102A	Carry out basic aquaculture activities	20
SFIAQUA201B	Collect broodstock and seedstock	25
SFIAQUA205B	Feed stock	20
SFIAQUA206B	Handle stock	10
SFIAQUA209B	Manipulate stock culture environment	20
SFIAQUA211B	Undertake routine maintenance of water supply and disposal systems and structures	25
SFIAQUA212B	Work with crocodiles	60
SFIAQUA213B	Monitor stock and environmental conditions	25
SFIAQUA214A	Produce algal or live feed cultures	25
SFIAQUA215A	Carry out on-farm post-harvest operations	25
SFIAQUA216A	Harvest aquacultured stock	10
SFIAQUA217A	Maintain stock culture and other farm structures	25
SFIAQUA218A	Control pests, predators and diseases	25
SFIAQUA301B	Oversee and undertake effluent and waste treatment and disposal	30
SFIAQUA302B	Construct or install stock culture structures and farm structures	30
SFIAQUA303B	Coordinate stock handling activities	30
SFIAQUA305B	Optimise feed uptake	30
SFIAQUA308B	Maintain water quality and environmental monitoring	40
SFIAQUA309B	Oversee harvest and post harvest activities	30
SFIAQUA310B	Oversee emergency procedures in an aquaculture enterprise	30
SFIAQUA311A	Oversee production and maintain algal or live-feed cultures	30
SFIAQUA312A	Oversee the control of predators, pests and diseases	30
SFIAQUA401B	Develop and implement a stock health program	50
SFIAQUA402B	Coordinate construction or installation of stock culture and farm structures	40
SFIAQUA404B	Operate hatchery	100
SFIAQUA405B	Develop emergency procedures for an aquaculture enterprise	50
SFIAQUA406B	Seed and harvest round pearls	40
SFIAQUA407B	Coordinate sustainable aquaculture practices	40
SFIAQUA408B	Supervise harvest and post-harvest activities	50
SFIAQUA409A	Implement, monitor and review stock production	50
SFIAQUA501B	Develop a stock nutrition program	50
SFIAQUA502B	Develop and implement an aquaculture breeding strategy	50
SFIAQUA503B	Establish an aquacultural enterprise	50
SFIAQUA504B	Plan ecologically sustainable aquacultural practices	50
SFIAQUA505B	Plan stock health management	50
SFIAQUA507B	Plan and design water supply and disposal systems	50
SFIAQUA508B	Plan and design stock culture systems and structures	50
SFIAQUA509A	Develop stock production plan	50
DATA MANAGEMENT		
SFIOBSV301A	Monitor and record fishing operations	40
SFIOBSV302A	Collect reliable scientific data and samples	40
SFIOBSV303A	Collect routine fishery management data	30
SFIOBSV304A	Analyse and report on-board observations	30

National ID	Training Package Unit of Competency Title	Nominal Hours
DIVING		
SFIDIVE301A	Work effectively as a diver in the seafood industry	35
SFIDIVE302A	Perform diving operations using surface-supplied breathing apparatus	30
SFIDIVE303A	Perform diving operations using self-contained underwater breathing apparatus	30
SFIDIVE304A	Undertake emergency procedures in diving operations using surface-supplied breathing apparatus	15
SFIDIVE305A	Undertake emergency procedures in diving operations using self-contained underwater breathing apparatus	15
SFIDIVE306A	Perform compression chamber dive operations	20
SFIDIVE307A	Perform underwater work in the aquaculture sector	30
SFIDIVE308A	Perform advanced underwater work in the wild catch sector	40
FISHERIES COMPLIANCE		
SFICOMP201A	Undertake a local operation	55
SFICOMP202A	Conduct field observations	40
SFICOMP203A	Promote sustainable use of local marine/freshwater environments	40
SFICOMP204A	Present evidence in a court setting	30
SFICOMP205A	Communicate effectively in cross-cultural environments	20
SFICOMP302B	Exercise compliance powers	40
SFICOMP306B	Implement aquaculture compliance	20
SFICOMP308B	Monitor fish catches for legal compliance	20
SFICOMP309B	Operate in remote areas	20
SFICOMP310B	Operate off-road vehicles	40
SFICOMP311B	Operate vehicles on-road	20
SFICOMP313B	Promote fisheries management awareness	30
SFICOMP314B	Undertake patrol operations	60
SFICOMP401B	Administer the district office	30
SFICOMP402B	Plan the surveillance operation	20
SFICOMP403B	Operate and maintain surveillance equipment	20
SFICOMP404B	Operate an observation post	20
SFICOMP405B	Perform post surveillance duties	20
SFICOMP406B	Perform mobile surveillance	20
SFICOMP407B	Undertake prosecution procedures for magistrate's court	40
SFICOMP501B	Conduct an investigative audit	40
SFICOMP502B	Contribute to fisheries management	40
SFICOMP503B	Undertake the prosecution in a trial	60
FISHING CHARTER OPERATIONS		
SFIFCHA301B	Develop information and advice on fishing charter trips	40
SFIFCHA302B	Operate an inshore day charter	40
SFIFCHA501B	Plan and manage extended fishing charter trips	60
FISHING OPERATIONS		
SFIFISH201B	Provide support for diving operations	20
SFIFISH202B	Cook on board a vessel	30
SFIFISH203B	Maintain, prepare, deploy and retrieve trawl nets to land catch	40
SFIFISH204B	Maintain, prepare, deploy and retrieve pots and traps to land catch	40
SFIFISH205B	Maintain, prepare, deploy and retrieve drop lines and long lines to land catch	20
SFIFISH206B	Maintain, prepare, deploy and retrieve hand operated lines to land catch	20
SFIFISH207B	Maintain, prepare, deploy and retrieve beach seines, mesh nets or gill nets to land catch	20
SFIFISH208B	Maintain, prepare, deploy and retrieve purse seines to land catch	40
SFIFISH209B	Maintain the temperature of seafood	10
SFIFISH210B	Assemble and repair damaged netting	25
SFIFISH214A	Contribute to at-sea processing of seafood	20

National ID	Training Package Unit of Competency Title	Nominal Hours
SFIFISH215A	Apply deckhand skills aboard a fishing vessel	40
SFIFISH301B	Adjust and position trawls	40
SFIFISH302B	Adjust and position pots and traps	20
SFIFISH303B	Adjust and position drop lines and long lines	20
SFIFISH304B	Adjust and position hand operated lines	10
SFIFISH305B	Adjust and position beach seines, mesh nets or gill nets	20
SFIFISH306B	Adjust and position purse seines	40
SFIFISH307B	Perform breath hold diving operations	20
SFIFISH309A	Construct nets and customise design	40
SFIFISH401B	Locate fishing grounds and stocks of fish	60
SFIFISH402B	Manage and control fishing operations	20
LEADERSHIP		
SFILEAD401A	Develop and promote knowledge of the sector	50
SFILEAD402A	Negotiate effectively for the sector	40
SFILEAD403A	Demonstrate commitment and professionalism	40
SFILEAD404A	Provide expert information to a Management Advisory Committee	35
SFILEAD405A	Analyse information to develop strategic fisheries management options within the Management Advisory Committee	45
SFILEAD406A	Negotiate collective outcomes within the Management Advisory Committee process	30
SFILEAD501B	Develop and promote industry knowledge	45
SFILEAD502B	Shape strategic thinking	45
SFILEAD503B	Cultivate productive working relationships	45
SFILEAD504B	Plan and achieve change and results	45
SFILEAD505B	Communicate with influence	45
SFILEAD506B	Demonstrate personal drive and integrity	45
SFILEAD507B	Provide corporate leadership	45
OCCUPATIONAL HEALTH AND SAFETY		
SFIOHS301B	Implement OH&S policies and guidelines	40
SFIOHS501B	Establish and maintain the enterprise OH&S program	60
SALES AND DISTRIBUTION		
SFIDIST201B	Prepare, cook and retail seafood products	30
SFIDIST202B	Retail fresh, frozen and live seafood	15
SFIDIST301B	Wholesale product	20
SFIDIST401B	Buy seafood product	20
SFIDIST501B	Export product	40
SFIDIST502B	Import product	40
SEAFOOD PROCESSING		
SFIPROC101B	Clean fish	30
SFIPROC102B	Clean work area	10
SFIPROC105A	Fillet fish and prepare portions	30
SFIPROC106A	Work with knives	20
SFIPROC201B	Head and peel crustaceans	15
SFIPROC202B	Process squid, cuttlefish and octopus	15
SFIPROC203B	Shuck molluscs	15
SFIPROC304A	Boil and pack crustaceans	15
SFIPROC302B	Handle and pack sashimi-grade fish	30
SFIPROC305A	Slaughter and process crocodiles	60
SFIPROC401B	Evaluate a batch of seafood	40
SFIPROC402B	Maintain hygiene standards while servicing a food handling area	30
SFIPROC403B	Follow basic food safety practices	20
SFIPROC404B	Apply and monitor food safety requirements	60
SFIPROC405B	Oversee the implementation of a food safety program in the workplace	60
SFIPROC406B	Develop food safety programs	50
SFIPROC407B	Conduct food safety audits	40

National ID	Training Package Unit of Competency Title	Nominal Hours
SFIPROC501B	Manage seafood processing production unit/s	50
SFIPROC502B	Produce technical reports on seafood processing systems	30
SFIPROC503B	Analyse seafood packaging requirements	40
SFIPROC504B	Design and manage a product recall	40
SFIPROC601B	Establish costs and/or conditions for sale of seafood product	50
SFIPROC602B	Plan and manage seafood and related product concept development	40
SFIPROC603B	Develop & manage seafood and related product production trials	50
SFIPROC604B	Plan and develop formulations and/or specifications for new seafood product	40
SFIPROC606B	Develop and implement energy control systems in seafood processing environments	50
SFIPROC607B	Prepare work instructions for new seafood processing tasks	30
SFIPROC608B	Provide practical and/or commercial advice to seafood users	30
SFIPROC609B	Monitor the seafood business environment to determine threats and opportunities	60
SFIPROC610B	Establish and manage effective external relationships	40
SFIPROC611B	Participate in a media interview or presentation	30
SHIPPING		
SFISHIP201B	Comply with organisational and legislative requirements	10
SFISHIP202B	Contribute to safe navigation	10
SFISHIP205B	Maintain marine plant	20
SFISHIP206B	Operate a small vessel	40
SFISHIP207B	Operate and maintain outboard motors	20
SFISHIP208B	Operate low powered diesel engines	24
SFISHIP209B	Operate marine communications equipment	20
SFISHIP211B	Prepare for maintenance	20
SFISHIP212B	Take emergency action on board a vessel	20
SFISHIP213B	Operate Inmarsat C communications equipment	20
SFISHIP301B	Apply emergency procedures on board a ship	45
STORAGE		
SFISTOR201B	Prepare and pack stock for live transport	30
SFISTOR202B	Receive and distribute product	15
SFISTOR203B	Assemble and load refrigerated product	15
SFISTOR301B	Operate refrigerated storerooms	15

Imported Units of Competency

The following table provides a summary of the imported units of competency and nominal hours in the Seafood Training Package SFI04.

National ID	Training Package Qualification Title	Nominal Hours
Assessment & Workplace Training BSZ98		
BSZ401A	Plan assessment	15
BSZ402A	Conduct assessment	15
BSZ403A	Review assessment	5
BSZ404A	Train small groups	30
BSZ405A	Plan and promote a training program	50
BSZ406A	Plan a series of training sessions	30
BSZ407A	Deliver training sessions	50
BSZ408A	Review training	15
Australian Meat Industry MTM00		
MTMCOR402A	Facilitate quality assurance process	30
MTMMP1B	Maintain personal equipment	20
MTMMP2B	Apply hygiene and sanitation practices	40
MTMMP3B	Apply quality assurance practices	40
MTMMP4B	Follow safe work policies and procedures	40
MTMMP5B	Communicate in the workplace	40
MTMMP70B	Participate in OH & S risk control process	20
MTMMP72B	Facilitate hygiene and sanitation performance	30
MTMMP77B	Participate in product recall	40
MTMMP78B	Conduct an internal audit of a quality system	40
MTMMP83B	Establish sampling program	40
MTMPS5603A	Develop, manage and maintain quality systems	100
MTMPSR406A	Manage and maintain a food safety plan	50
MTMPSR5601A	Design and manage the food safety plan	100
MTMS2B	Apply mathematical concepts	20
MTMS34B	Prepare product formulations	30
MTMS38B	Smoke product	20
Amenity Horticulture RTF03		
RTF3203A	Construct brick and/or block structures and features	35
RTF3204A	Construct concrete structures and features	35
Business Services BSB01		
BSBADM304A	Design and develop text documents	50
BSBADM308A	Process payroll	30
BSBADM309A	Process accounts payable and receivable	50
BSBADM402A	Produce complex business documents	60
BSBADM407A	Administer projects	40
BSBADM408A	Prepare financial reports	40
BSBADM502A	Manage meetings	50
BSBADM504A	Plan or review administration system	60
BSBADM505A	Manage payroll	60
BSBATSIC411A	Communicate with the community	30
BSBCMN205A	Use business technology	30
BSBCMN206A	Process and maintain workplace information	20
BSBCMN207A	Prepare and process financial/business documents	40
BSBCMN208A	Deliver service to customers	20
BSBCMN209A	Provide information to clients	20
BSBCMN302A	Organise personal work priorities and development	30
BSBCMN305A	Organise workplace information	20
BSBCMN306A	Produce business documents	60
BSBCMN307A	Maintain business resources	20
BSBCMN308A	Maintain financial records	60
BSBCMN310A	Deliver and monitor a service to customers	20

National ID	Training Package Qualification Title	Nominal Hours
BSBCMN312A	Support innovation and change	20
BSBCMN313A	Maintain environmental procedures	20
BSBCMN402A	Develop work priorities	30
BSBCMN404A	Develop teams and individuals	40
BSBCMN405A	Analyse and present research information	40
BSBCMN407A	Coordinate business resources	20
BSBCMN410A	Coordinate implementation of customer service strategies	30
BSBCMN411A	Monitor a safe workplace	40
BSBCMN412A	Promote innovation and change	30
BSBCMN413A	Implement and monitor environmental policies	40
BSBEBUS301A	Search and access online business information	30
BSBEBUS304A	Buy online	15
BSBEBUS305A	Sell online	30
BSBEBUS306A	Make payments online	15
BSBEBUS307A	Bank online	15
BSBEBUS308A	Maintain online business records	40
BSBEBUS401A	Conduct online research	30
BSBEBUS403A	Communicate electronically	30
BSBEBUS405A	Conduct online financial transactions	30
BSBEBUS407A	Review and maintain the business aspects of a website	60
BSBEBUS408A	Implement and monitor delivery of quality customer service online	60
BSBEBUS501A	Evaluate e-business opportunities	60
BSBEBUS502A	Evaluate e-business models	60
BSBEBUS503A	Design an e-business	60
BSBEBUS504A	Implement an e-business strategy	60
BSBEBUS505A	Implement new technologies for business	60
BSBEBUS506A	Plan and develop a business website	50
BSBEBUS509A	Implement e-business arrangements	30
BSBEBUS510A	Manage e-business outsourcing	30
BSBEBUS516A	Manage online purchasing	30
BSBEBUS518A	Manage an e-business supply chain	30
BSBEBUS519A	Manage online sales systems	20
BSBEBUS520A	Manage online payments systems	20
BSBEBUS603A	Evaluate new technologies for business	60
BSBEBUS606A	Manage e-business risk	60
BSBEBUS613A	Develop online customer service strategies	40
BSBFLM302A	Support leadership in the workplace	40
BSBFLM303A	Contribute to effective workplace relationships	40
BSBFLM306A	Provide workplace information and resourcing plans	40
BSBFLM309A	Support continuous improvement systems and processes	40
BSBFLM311A	Support a workplace learning environment	40
BSBFLM402A	Show leadership in the workplace	50
BSBFLM403A	Manage effective workplace relationships	50
BSBFLM404A	Lead work teams	50
BSBFLM405A	Implement operational plan	50
BSBFLM406A	Implement workplace information system	50
BSBFLM409A	Implement continuous improvement	50
BSBFLM501A	Manage personal work priorities and professional development	60
BSBFLM502A	Provide leadership in the workplace	60
BSBFLM503A	Establish effective workplace relationships	60
BSBFLM504A	Facilitate work teams	60
BSBFLM505A	Manage operational plan	60
BSBFLM506A	Manage workplace information systems	60
BSBFLM507A	Manage quality customer service	60
BSBFLM509A	Provide continuous improvement	60
BSBFLM510A	Facilitate and capitalise on change and innovation	60
BSBFLM511A	Develop a workplace learning environment	60
BSBHR401A	Administer human resource systems	40

National ID	Training Package Qualification Title	Nominal Hours
BSBHR402A	Recruit and select personnel	40
BSBHR404A	Coordinate human resource services	40
BSBHR504A	Manage industrial relations policies and processes	60
BSBHR506A	Manage recruitment selection and induction processes	50
BSBMGT502A	Manage people performance	50
BSBMGT503A	Prepare budgets and financial plans	50
BSBMGT504A	Manage budgets and financial plans	50
BSBMGT505A	Ensure a safe workplace	50
BSBMGT507A	Manage environmental performance	40
BSBMGT601A	Contribute to strategic direction	60
BSBMGT603A	Review and develop business plans	60
BSBMGT604A	Manage business operations	60
BSBMGT605A	Provide leadership across the organisation	60
BSBMGT607A	Manage knowledge and information	60
BSBMGT609A	Manage risk	60
BSBMGT610A	Manage environmental management systems	40
BSBRKG304A	Maintain business records	30
BSBSBM301A	Research business opportunities	30
BSBSBM401A	Establish business and legal requirements	40
BSBSBM402A	Undertake financial planning	50
BSBSBM403A	Promote the business	40
BSBSBM404A	Undertake business planning	50
BSBSBM405A	Monitor and manage business operations	50
BSBSBM406A	Manage finances	50
BSBSBM407A	Manage a small team	40
Civil Construction BCC98		
BCC1005A	Use hand and power tools	40
BCC1006A	Use small plant and equipment	40
BCC1009A	Carry out manual excavation	8
BCC2004A	Lay pipes	40
BCC2006A	Erect/dismantle fencing and gates	40
BCC2006A	Erect/dismantle fencing and gates	40
Conservation and Land Management RTD02		
RTD2126A	Recognise animals	40
RTD2501A	Maintain cultural places	24
RTD2802A	Record information about country	35
Food Processing Industry FDF03		
FDFCORFSY2A	Implement the food safety program and procedures	30
FDFCORQAS1A	Follow work procedures to maintain quality	20
FDFCORQAS2A	Implement quality systems and procedures	30
FDFCORQFS3A	Monitor the implementation of quality and food safety programs	35
FDFVFP2B	Operate a freezing process	60
FDFOPTCRM2A	Conduct routine maintenance	50
FDFOPTENV2A	Implement environmental policies and procedures	30
FDFOPTHCP3A	Participate in HACCP team	50
FDFOPTIPP3A	Implement the pest prevention program	40
FDFOPTISP2A	Implement sampling procedures	20
FDFOPTRWP3A	Report on workplace performance	30
FDFOPTSM3A	Support and mentor individuals and groups	30
FDFZMHTS2A	Work with temperature controlled stock	30
FDFZPKFCC2A	Fill and close product in cans	50
FDFZPKPP2A	Operate a packaging process	40
FDFZPKSYS3A	Operate processes in a packaging system	60
FDFZPMMB2A	Operate a mixing/blending process	40
FDFZPRBE1A	Operate basic equipment	30
FDFZPREX2A	Operate an extrusion process	55
FDFZPRHT2A	Operate a heat treatment process	60
FDFZPRIPK3A	Apply raw materials/ingredient and process knowledge	40

National ID	Training Package Qualification Title	Nominal Hours
FDFZPRMP1A	Monitor process operation	30
FDFZPROR2A	Operate a retort process	50
FDFZPRPP2A	Operate pumping equipment	30
FDFZPRPR2A	Operate a production process	50
FDFZPRSYS3A	Operate processes in a production system	60
FDFZPRW1A	Participate effectively in a workplace environment	30
General Construction BCG98		
BCG1008A	Use simple levelling devices	8
BCG1011A	Handle construction materials and safely dispose of waste	8
Health HLT02		
HLTFA1A	Apply basic first aid	20
Laboratory Operations PML99		
PMLDATA300A	Process and record data	80
PMLMAIN300A	Maintain the laboratory fit for purpose	20
PMLTEST302A	Calibrate testing equipment and assist with its maintenance	90
Maritime TDM01		
TDMMA1101A	Maintain the stability of a vessel using basic stability information	12
TDMMA1201A	Manage stress and dynamic factors affecting a small vessel's stability	21
TDMMA901A	Prepare a cargo plan for cargo loading and unloading operations	12
TDMMB101B	Perform routine remedial, preventative and survey deck maintenance on a vessel	35
TDMMB1901A	Carry out basic hull servicing	9
TDMMB2901A	Recognise and correct deteriorated fittings and machinery	9
TDMMB3101A	Organise maintenance and repairs on a small vessel	40
TDMMB3501A	Employ damage control techniques for hull damage	6
TDMMB3601A	Prepare a small vessel's machinery for sea	12
TDMMB601A	Monitor condition and seaworthiness of a small vessel	21
TDMMB701A	Slip vessel and maintain hull	4
TDMMC1001B	Steer a domestic vessel under the direction of the master or officer in charge of the watch	8
TDMMC501A	Manoeuvre a vessel less than 80 metres in length in any prevailing conditions	12
TDMMC601A	Manage a propulsion unit using the appropriate engine systems and support services	18
TDMMC701B	Apply seamanship skills and techniques when operating a small domestic vessel	6
TDMMC801A	Manoeuvre a vessel less than 24 metres in length within inshore limits	6
TDMMC901B	Manoeuvre a domestic vessel of less than 12 metres in length operating within inshore limits	24
TDMME101A	Understand orders and be understood in relation to shipboard duties	4
TDMMF1001A	Provide first aid	20
TDMMF201A	Respond to navigational emergencies	24
TDMMF2700A	Prevent, control and fight fires on board a small vessel	14
TDMMF3201B	Apply domestic regulations when operating a small vessel	6
TDMMF3901A	Maintain running log including fuel calculations and written reports	9
TDMMF4001A	Carry out basic operational engineering calculations	20
TDMMF401A	Maintain the operational condition of life-saving, fire fighting and other safety systems	7
TDMMF4101A	Carry out engineering calculations related to maintenance and operations	40
TDMMF4702A	Contribute to maintaining a safe watch on a domestic vessel	15
TDMMF4802A	Execute watchkeeping arrangements and procedures on a domestic vessel	42
TDMMH1102A	Use radar to maintain safe navigation	25
TDMMH1202A	Plan and navigate a short voyage within inshore limits	23
TDMMH1302A	Apply weather information when navigating a small vessel	12
TDMMH201A	Determine position of the vessel and the accuracy of the resultant position	100
TDMMH501A	Use radar and other electronic aids to maintain safe navigation	92
TDMMH601A	Plan and conduct a coastal passage and determine position	90
TDMMH801A	Plan and navigate an inshore passage	45
TDMML201A	Contribute to effective human relationships on board a vessel	4

National ID	Training Package Qualification Title	Nominal Hours
TDMMML301A	Establish and maintain a harmonious workplace environment	15
TDMMR101A	Operate and maintain steering gear arrangements	4
TDMMR1801A	Operate deck machinery installed on a small vessel	12
TDMMR1901A	Safely handle and stow explosive and flammable materials	3
TDMMR201A	Use and maintain deck equipment and machinery	4
TDMMR2401A	Operate and maintain internal combustion engines and propulsion transmission systems	40
TDMMR2501A	Operate and maintain auxiliary machinery systems, including steering gear and refrigeration systems	20
TDMMR2601A	Operate, test, and maintain marine electrical and control equipment	20
TDMMR2701A	Operate & maintain marine internal combustion engines on vessels of 750 kw propulsion power or less	30
TDMMR2801A	Operate and maintain auxiliary systems on vessels up to 750 kw propulsion power	30
TDMMR2901A	Operate and maintain marine low and medium voltage electrical systems	20
TDMMR3001A	Operate and carry out basic service checks on small vessel marine propulsion systems	9
TDMMR301A	Operate fuel, fresh and ballast water, bilge and fire pumping systems installed in a vessel	10
TDMMR3101A	Operate and carry out basic servicing on auxiliary systems	9
TDMMR3201A	Operate and carry out basic routine servicing of marine extra low and low voltage electrical systems	9
TDMMR5402A	Carry out refuelling and fuel transfer operations	4
TDMMR5502A	Perform rigging and lifting operations on board a small domestic vessel	4
TDMMU401A	Ensure compliance with pollution prevention measures	6
TDMMU502A	Ensure compliance with environmental considerations in a small domestic vessel	2
Metals and Engineering MEM98		
MEM18.1AB	Use hand tools	18
MEM18.2AA	Use power tools/hand held operations	18
MEM2.5C11	Measure with graduated devices	18
MEM5.12AB	Perform routine manual metal arc welding	18
MEM5.15AB	Weld using manual metal arc welding process	36
MEM5.1AA	Manual soldering/desoldering electrical/electronic components	36
MEM5.4AB	Perform routine oxyacetylene welding	18
MEM5.6AA	Perform brazing and/or silver soldering	18
MEM5.7AB	Manual heating and thermal cutting	18
MEM7.5AA	Perform general machining	72
MEM9.2AA	Interpret technical drawing	36
Hospitality THH02		
THHCOR01B	Work with colleagues and customers	15
THHGCS03B	Deal with conflict situations	20
THHGCS07B	Coordinate marketing activities	30
THHGCS08B	Establish and conduct business relationships	40
THHGGA06B	Receive and store stock	10
THHGGA07B	Control and order stock	25
THHGHS01B	Follow workplace hygiene procedures	15
THHGHS02B	Clean premises and equipment	12
THHGLE12B	Develop and manage marketing strategies	50
THHGLE20B	Develop and update the legal knowledge required for business compliance	60
Outdoor Recreation SRO03		
SROSCB001A	SCUBA dive in open water to a maximum depth of 18 metres	35
Plastics, Rubber and Cablemaking PMB01		
PMBMAINT303B	Identify equipment faults	26
Public Safety PUA00		
PUALAW003A	Give evidence in a judicial or quasi-judicial setting	20
PUAPOL004A	Gather, collect and record information	50
PUAPOL005A	Use and maintain operational equipment	60
PUAPOL006A	Facilitate effective communication in the workplace	40

National ID	Training Package Qualification Title	Nominal Hours
PUAPOL009A	Assist in the judicial process	40
PUAPOL010A	Perform administrative duties	40
PUAPOL011A	Manage own professional performance	40
PUATEA001A	Work in a team	20
Public Service PSP99		
PSPFRAU401A	Interrogate data	30
PSPFRAU402A	Receive and validate information	20
PSPFRAU403A	Gather, manage and present evidence	30
PSPFRAU404A	Conduct formal interviews and take witness statements	20
PSPFRAU405A	Evaluate progress of investigation	20
PSPOLD601A	Develop public policy	40
Retail WRR02		
WRRCA1B	Operate retail equipment	21
WRRCS2B	Apply point of sale handling procedures	21
WRRCS3B	Interact with customers	36
WRRCS4B	Coordinate interaction with customers	36
WRRER2B	Coordinate work teams	36
WRRF1B	Balance register/terminal	18
WRRFM1B	Merchandise food products	24
WRRFM3B	Prepare and display fast food items	24
WRRFS1B	Advise on food products and services	21
WRRI1B	Perform stock control procedures	36
WRRI5A	Maintain and order stock	36
WRRLP2B	Minimise theft	21
WRRLP3B	Maintain store safety	36
WRRLP4B	Maintain store security	18
WRRM2B	Perform routine housekeeping duties	17
WRRM3B	Coordinate merchandise presentation	36
WRRO1B	Manage merchandise and store presentation	36
WRRO4B	Control store security/loss	36
WRRO5B	Control inventory	36
WRRO6B	Manage store facilities	27
WRRS1B	Sell products and services	18
WRRS2B	Advise on products and services	27
Rural Common Units		
RTC2203A	Conduct visual inspection of park facilities	24
RTC2209A	Install, maintain and repair fencing	30
RTC2210A	Maintain properties and structures	30
RTC2301A	Undertake operational maintenance of machinery	30
RTC2306A	Operate vehicles	24
RTC2307A	Operate machinery and equipment	35
RTC2309A	Operate tractors	24
RTC2706A	Apply chemicals under supervision	30
RTC3206A	Erect timber structures and features	50
RTC3209A	Plan and construct conventional fencing	24
RTC3213A	Implement property improvement, construction and repair	40
RTC3310A	Operate specialised machinery and equipment	45
RTC3704A	Prepare and apply chemicals	35
RTC3705A	Transport, handle and store chemicals	10
RTC3805A	Coordinate work site activities	40
RTC4306A	Supervise maintenance of machinery and equipment	30
RTC4702A	Minimise risks in the use of chemicals	20
RTC4703A	Plan and implement a chemical use program	20
RTC4905A	Cost a project	30
RTC4908A	Supervise work routines and staff performance	40
RTC4911A	Operate within a budget framework	25
RTC5303A	Manage machinery and equipment	40
RTC5702A	Develop and manage a chemical use strategy	30

National ID	Training Package Qualification Title	Nominal Hours
RTC5913A	Collect and manage data	45
Rural Production RTE03		
RTE2205A	Fabricate and repair metal or plastic structures	30
RTE3309A	Operate machinery in adverse conditions	45
RTE3312A	Service and repair bores and windmills	40
RTE3904A	Keep records for a primary production business	30
RTE5205A	Plan and manage infrastructure requirements	55
RTE5304A	Implement a machinery management system	35
RTE5516A	Develop a whole farm plan	100
RTE5807A	Manage staff	35
RTE5901A	Develop a marketing plan	35
RTE5902A	Develop and review a business plan	50
RTE5903A	Plan, implement and review a quality assurance program	40
RTE5906A	Monitor and review business performance	40
RTE5912A	Plan and monitor production processes	40
RTE5921A	Market products and services	40
RTE6301A	Analyse machinery options	35
RTE6501A	Manage the production system	50
RTE6503A	Design and conduct a field-based research trial	50
RTE6901A	Analyse business performance	50
RTE6903A	Develop and review a strategic plan	50
RTE6904A	Manage business capital	50
RTE6906A	Develop export markets for produce	50
RTE6907A	Manage capital works	50
RTE6909A	Manage estate planning	45
Sugar Milling SUG02		
SUGPOBB2A	Operate a boiler – basic	60
SUGPWWT2A	Operate a waste water treatment system	40
Tourism THT02		
THTFTO01B	Conduct pre-departure checks	25
THTPPD01B	Create and implement strategic product development initiatives	60
THTPPD06B	Plan and develop ecologically sustainable tourism operations	60
THTSMA01B	Coordinate the production of brochures and marketing materials	40
THTSMA02B	Create a promotional display/stand	20
THTSOP03B	Access and interpret product information	55
THTSOP04B	Sell tourism products and services	40
THTSOP05B	Prepare quotations	20
THTSOP06B	Receive and process reservations	20
THTSOP17B	Allocate tour resources	30
THTTCO01B	Develop and update tourism industry knowledge	25
Transport and Distribution TDT02		
TDTA1497B	Use product knowledge to complete work operations	20
TDTA2097B	Replenish stock	20
TDTA2597C	Regulate temperature controlled stock	20
TDTA997B	Complete and check import/export documentation	20
TDTD1097B	Operate a forklift	40
TDTD1397B	Move materials mechanically using automated equipment	40
TDTD197B	Shift materials safely using manual handling methods	20
TDTD297B	Shift a load using manually-operated equipment	20
TDTD497B	Load and unload goods/cargo	30
TDTR298B	Source goods/services and evaluate contractors	30

Existing Qualifications which are Replaced by Revised Qualifications

The following table provides an overview of the Seafood Industry Training Package SFI04 qualifications which replace Seafood Industry Training Package SFI00 qualifications.

Seafood Industry Training Package SFI00 Existing Qualification	Seafood Industry Training Package SFI04 Replacement Qualification
AQUACULTURE	
SFI10100 Certificate I in the Seafood Industry (Aquaculture) Nominal Hours: 195	SFI10104 Certificate I in Seafood Industry (Aquaculture) Nominal Hours: 195
SFI20100 Certificate II in the Seafood Industry (Aquaculture) Nominal Hours: 465	SFI20104 Certificate II in Seafood Industry (Aquaculture) Nominal Hours: 474
SFI30100 Certificate III in the Seafood Industry (Aquaculture) Nominal Hours: 595	SFI30104 Certificate III in Seafood Industry (Aquaculture) Nominal Hours: 579
SFI40100 Certificate IV in the Seafood Industry (Aquaculture) Nominal Hours: 850	SFI40104 Certificate IV in Seafood Industry (Aquaculture) Nominal Hours: 795
SFI50100 Diploma of the Seafood Industry (Aquaculture) Nominal Hours: 1380	SFI50104 Diploma of Seafood Industry (Aquaculture) Nominal Hours: 986
FISHERIES COMPLIANCE	
NO PREVIOUS EQUIVALENT	SFI20404 Certificate II in Seafood Industry (Fisheries Compliance Support) Nominal Hours: 485
SFI30400 Certificate III in the Seafood Industry (Fisheries Compliance) Nominal Hours: 650	SFI30404 Certificate III in Seafood Industry (Fisheries Compliance) Nominal Hours: 650
SFI40400 Certificate IV in the Seafood Industry (Fisheries Compliance) Nominal Hours: 920	SFI40404 Certificate IV in Seafood Industry (Fisheries Compliance) Nominal Hours: 720
SFI50400 Diploma of the Seafood Industry (Fisheries Compliance) Nominal Hours: 1280	SFI50405 Diploma of Seafood Industry (Fisheries Compliance) Nominal Hours: 1080
FISHING OPERATIONS	
SFI10200 Certificate I in the Seafood Industry (Fishing Operations) Nominal Hours: 185	SFI10204 Certificate I in Seafood Industry (Fishing Operations) Nominal Hours: 200
SFI20200 Certificate II in the Seafood Industry (Fishing Operations) Nominal Hours: 544	SFI20204 Certificate II in Seafood Industry (Fishing Operations) Nominal Hours: 470
SFI30200 Certificate III in the Seafood Industry (Fishing Operations) Nominal Hours: 510	SFI31204 Certificate III in Seafood Industry (Fishing Operations) Nominal Hours: 525
NO PREVIOUS EQUIVALENT	SFI32204 Certificate III in Seafood Industry (Fishing Operations – Marine Engine Driver II) Nominal Hours: 448
NO PREVIOUS EQUIVALENT	SFI33204 Certificate III in Seafood Industry (Fishing Operations – Master 5/Skipper 3) Nominal Hours: 574

Seafood Industry Training Package SF100 Existing Qualification	Seafood Industry Training Package SF104 Replacement Qualification
SFI40200 Certificate IV in the Seafood Industry (Fishing Operations) Nominal Hours: 600	SFI41204 Certificate IV in Seafood Industry (Fishing Operations) Nominal Hours: 772
NO PREVIOUS EQUIVALENT	SFI42204 Certificate IV in Seafood Industry (Fishing Operations – Marine Engine Driver I) Nominal Hours: 544
SFI50200 Diploma of the Seafood Industry (Fishing Operations) Nominal Hours: 1200	SFI50204 Diploma of Seafood Industry (Fishing Operations) Nominal Hours: 1190
FISHING CHARTER OPERATIONS	
SFI30300 Certificate III in the Seafood Industry (Fishing Charter Operations) Nominal Hours: 635	SFI30304 Certificate III in Seafood Industry (Fishing Charter Operations) Nominal Hours: 447
SFI50300 Diploma of the Seafood Industry (Fishing Charter Operations) Nominal Hours: 1000	SFI50304 Diploma of Seafood Industry (Fishing Charter Operations) Nominal Hours: 975
SEAFOOD PROCESSING	
SFI10500 Certificate I in the Seafood Industry (Seafood Processing) Nominal Hours: 170	SFI10504 Certificate I in Seafood Industry (Seafood Processing) Nominal Hours: 170
SFI20500 Certificate II in the Seafood Industry (Seafood Processing) Nominal Hours: 430	SFI20504 Certificate II in Seafood Industry (Seafood Processing) Nominal Hours: 465
SFI30500 Certificate III in the Seafood Industry (Seafood Processing) Nominal Hours: 595	SFI130504 Certificate III in Seafood Industry (Seafood Processing) Nominal Hours: 500
SFI40502 Certificate IV in the Seafood Industry (Seafood Processing) Nominal Hours: N/A	SFI40504 Certificate IV in Seafood Industry (Seafood Processing) Nominal Hours: 760
SFI50502 Diploma of the Seafood Industry (Seafood Processing) Nominal Hours: N/A	SFI50504 Diploma of Seafood Industry (Seafood Processing) Nominal Hours: 940
SEAFOOD SALES AND DISTRIBUTION	
SFI20600 Certificate II in the Seafood Industry (Seafood Sales and Distribution) Nominal Hours: 459	SFI20604 Certificate II in Seafood Industry (Seafood Sales and Distribution) Nominal Hours: 459
SFI30600 Certificate III in the Seafood Industry (Seafood Sales and Distribution) Nominal Hours: 527	SFI30604 Certificate III in Seafood Industry (Seafood Sales and Distribution) Nominal Hours: 471
SFI40600 Certificate IV in the Seafood Industry (Seafood Sales and Distribution) Nominal Hours: 647	SFI40604 Certificate IV in Seafood Industry (Seafood Sales and Distribution) Nominal Hours: 686

Existing Units of Competency which are Replaced by Revised Units of Competency

The following table provides an overview of the units of competency from the Seafood Industry Training Package SF104 which replaces the units of competency from the Seafood Industry Training Package SF100.

National ID	Unit of Competency Title	Hours	National ID	Unit of Competency Title	Hours
AQUACULTURE					
SFIAQUA101A	Carry out basic aquaculture operations	20	SFIAQUA102A	Carry out basic aquaculture activities	20
SFIAQUA201A	Collect broodstock and seedstock	25	SFIAQUA201B	Collect broodstock and seedstock	25
SFIAQUA202A	Control pests, predators and diseases	25	SFIAQUA218A	Control predators, pests and diseases	25
SFIAQUA203A	Produce algal and live-feed cultures	25	SFIAQUA214A	Produce algal or live-feed cultures	25
SFIAQUA204A	Carry out on-farm post-harvest handling	25	SFIAQUA215A	Carry out on-farm post-harvest operations	25
SFIAQUA205A	Feed stock	20	SFIAQUA205B	Feed stock	20
SFIAQUA206A	Handle stock	10	SFIAQUA206B	Handle stock	10
SFIAQUA207A	Harvest stock	10	SFIAQUA216A	Harvest aquacultured stock	10
SFIAQUA208A	Maintain stock culture and other aquaculture operations structures	25	SFIAQUA217A	Maintain stock culture and other farm structures	25
SFIAQUA209A	Manipulate stock culture environment	20	SFIAQUA209B	Manipulate stock culture environment	20
SFIAQUA210A	Operate and maintain plant and equipment	20	No Equivalent		
SFIAQUA211A	Undertake routine maintenance of water supply and disposal systems and structures	25	SFIAQUA211B	Undertake routine maintenance of water supply and disposal systems and structures	25
SFIAQUA212A	Work with crocodiles	60	SFIAQUA212B	Work with crocodiles	60
SFIAQUA213A	Monitor stock and environmental conditions	25	SFIAQUA213B	Monitor stock and environmental conditions	25
SFIAQUA301A	Oversee and undertake effluent and waste treatment and disposal	30	SFIAQUA301B	Oversee and undertake effluent and waste treatment and disposal	30
SFIAQUA302A	Construct or install stock culture structures and farm structures	30	SFIAQUA302B	Construct or install stock culture structures and farm structures	30
SFIAQUA303A	Coordinate stock handling activities	30	SFIAQUA303B	Coordinate stock handling activities	30
SFIAQUA304A	Oversee the control of predators, pests and diseases	30	SFIAQUA312A	Oversee the control of pests, predators and diseases	30
SFIAQUA305A	Optimise feed uptake	30	SFIAQUA305B	Optimise feed uptake	30
SFIAQUA306A	Oversee production and maintain algal and live-feed cultures	30	SFIAQUA311A	Oversee production and maintain algal or live-feed cultures	30
SFIAQUA307A	Select and supervise the use of chemicals and biological agents in an aquaculture operation	30	No Equivalent		
SFIAQUA308A	Maintain water quality and environmental monitoring	40	SFIAQUA308B	Maintain water quality and environmental monitoring	40
SFIAQUA309A	Oversee harvest and post-harvest activities	30	SFIAQUA309B	Oversee harvest and post-harvest activities	30
SFIAQUA310A	Oversee emergency procedures in an aquacultural	30	SFIAQUA310B	Oversee emergency procedures in an aquacultural	30

National ID	Unit of Competency Title	Hours	National ID	Unit of Competency Title	Hours
	enterprise			enterprise	
SFIAQUA401A	Supervise a stock health program	50	SFIAQUA401B	Develop and implement a stock health program	50
SFIAQUA402A	Coordinate construction/installation of stock culture and farm structures	40	SFIAQUA402B	Coordinate construction or installation of stock culture and farm structures	40
SFIAQUA403A	Supervise stock production	50	SFIAQUA409A	Implement, monitor and review stock production	50
SFIAQUA404A	Operate hatchery	100	SFIAQUA404B	Operate hatchery	100
SFIAQUA405A	Develop emergency procedures for an aquaculture enterprise	50	SFIAQUA405B	Develop emergency procedures for an aquaculture enterprise	50
SFIAQUA406A	Seed and harvest round pearls	40	SFIAQUA406B	Seed and harvest round pearls	40
SFIAQUA407A	Coordinate sustainable aquacultural practices	40	SFIAQUA407B	Coordinate sustainable aquacultural practices	40
SFIAQUA408A	Supervise harvest and post-harvest activities	50	SFIAQUA408B	Supervise harvest and post-harvest activities	50
SFIAQUA501A	Develop a stock nutrition program	50	SFIAQUA501B	Develop a stock nutrition program	50
SFIAQUA502A	Develop and implement an aquaculture breeding strategy	50	SFIAQUA502B	Develop and implement an aquaculture breeding strategy	50
SFIAQUA503A	Establish an aquacultural enterp	50	SFIAQUA503B	Establish an aquacultural enterprise	50
SFIAQUA504A	Plan ecologically sustainable aquacultural practices	50	SFIAQUA504B	Plan ecologically sustainable aquacultural practices	50
SFIAQUA505A	Plan stock health management	50	SFIAQUA505B	Plan stock health management	50
SFIAQUA506A	Develop a stock production plan	50	SFIAQUA509A	Develop stock production plan	50
SFIAQUA507A	Plan and design water supply and disposal systems	50	SFIAQUA507B	Plan and design water supply and disposal systems	50
SFIAQUA508A	Plan and design stock culture systems and structures	50	SFIAQUA508B	Plan and design stock culture systems and structures	50
FISHERIES COMPLIANCE					
SFICOMP302A	Exercise compliance powers	40	SFICOMP302B	Exercise compliance powers	40
SFICOMP306A	Implement aquaculture compliance	20	SFICOMP306B	Implement aquaculture compliance	20
SFICOMP308A	Monitor fish catches for legal compliance	20	SFICOMP308B	Monitor fish catches for legal compliance	20
SFICOMP309A	Operate in remote areas	20	SFICOMP309B	Operate in remote areas	20
SFICOMP310A	Operate off-road vehicles	40	SFICOMP310B	Operate off-road vehicles	40
SFICOMP311A	Operate vehicles on-road	20	SFICOMP311B	Operate vehicles on-road	20
SFICOMP313A	Promote fisheries management awareness programs	30	SFICOMP313B	Promote fisheries management awareness programs	30
SFICOMP314A	Undertake patrol operations	60	SFICOMP314B	Undertake patrol operations	60
SFICOMP401A	Administer the district office	30	SFICOMP401B	Administer the district office	30
SFICOMP402A	Plan the surveillance operation	20	SFICOMP402B	Plan the surveillance operation	20
SFICOMP403A	Operate and maintain surveillance equipment	20	SFICOMP403B	Operate and maintain surveillance equipment	20
SFICOMP404A	Operate an observation post	20	SFICOMP404B	Operate an observation post	20
SFICOMP405A	Perform post-surveillance duties	20	SFICOMP405B	Perform post-surveillance duties	20
SFICOMP406A	Perform mobile surveillance	20	SFICOMP406B	Perform mobile surveillance	20

National ID	Unit of Competency Title	Hours	National ID	Unit of Competency Title	Hours
SFICOMP407A	Undertake prosecution procedures for magistrate's court	40	SFICOMP407B	Undertake prosecution procedures for magistrate's court	40
SFICOMP501A	Conduct an investigative audit	40	SFICOMP501B	Conduct an investigative audit	40
SFICOMP502A	Contribute to fisheries management	40	SFICOMP502B	Contribute to fisheries management	40
SFICOMP503A	Undertake the prosecution in a trial	60	SFICOMP503B	Undertake the prosecution in a trial	60
New Unit			SFICOMP201A	Undertake a local operation	55
New Unit			SFICOMP202A	Conduct field observations	40
New Unit			SFICOMP203A	Promote sustainable use of local marine and freshwater environments	40
New Unit			SFICOMP204A	Present evidence in a court setting	30
New Unit			SFICOMP205A	Communicate effectively in cross-cultural environments	20
CORE UNITS					
SFICORE101A	Apply basic food handling and safety practices	20	SFICORE101B	Apply basic food handling and safety practices	20
SFICORE102A	Carry out work effectively in the seafood industry	30	SFICORE105A	Work effectively in the seafood industry	30
SFICORE103A	Communicate in the seafood industry	30	SFICORE103B	Communicate in the seafood industry	30
SFICORE104A	Meet workplace health and safety requirements	20	SFICORE106A	Meet workplace OHS requirements	20
DISTRIBUTION					
SFIDIST201A	Prepare, cook and retail seafood products	30	SFIDIST201B	Prepare, cook and retail seafood products	30
SFIDIST202A	Retail fresh, frozen and live seafood	15	SFIDIST202B	Retail fresh, frozen and live seafood	15
SFIDIST301A	Wholesale product	20	SFIDIST301B	Wholesale product	20
SFIDIST401A	Buy seafood product	20	SFIDIST401B	Buy seafood product	20
SFIDIST501A	Export product	40	SFIDIST501B	Export product	40
SFIDIST502A	Import product	40	SFIDIST502B	Import product	40
FISHING CHARTER OPERATIONS					
SFIFCHA301A	Develop information and advice on fishing charter trips	40	SFIFCHA301B	Develop information and advice on fishing charter trips	40
SFIFCHA302A	Operate an inshore day charter	40	SFIFCHA302B	Operate an inshore day charter	40
SFIFCHA501A	Plan and manage extended fishing charter trips	60	SFIFCHA501B	Plan and manage extended fishing charter trips	60
FISHING OPERATIONS					
SFIFISH201A	Provide support for diving operations	20	SFIFISH201B	Provide support for diving operations	20
SFIFISH202A	Cook on board a vessel	30	SFIFISH202B	Cook on board a vessel	30
SFIFISH203A	Maintain, prepare, deploy and retrieve trawls to land catch	40	SFIFISH203B	Maintain, prepare, deploy and retrieve trawls to land catch	40
SFIFISH203A	Maintain, prepare, deploy and retrieve trawls to land catch	40	SFIFISH215A	Apply deckhand skills aboard a fishing vessel	10
SFIFISH204A	Maintain, prepare, deploy and retrieve pots and traps to land catch	40	SFIFISH204B	Maintain, prepare, deploy and retrieve pots and traps to land catch	40

National ID	Unit of Competency Title	Hours	National ID	Unit of Competency Title	Hours
SFIFISH205A	Maintain, prepare, deploy and retrieve drop lines and long lines to land catch	20	SFIFISH205B	Maintain, prepare, deploy and retrieve drop lines and long lines to land catch	20
SFIFISH206A	Maintain, prepare, deploy and retrieve hand operated lines to land catch	20	SFIFISH206B	Maintain, prepare, deploy and retrieve hand operated lines to land catch	20
SFIFISH207A	Maintain, prepare, deploy and retrieve beach seines, mesh nets or gill nets to land catch	20	SFIFISH207B	Maintain, prepare, deploy and retrieve beach seines, mesh nets or gill nets to land catch	20
SFIFISH208A	Maintain, prepare, deploy and retrieve purse seines to land catch	40	SFIFISH208B	Maintain, prepare, deploy and retrieve purse seines to land catch	40
SFIFISH209A	Maintain the temperature of seafood	10	SFIFISH209B	Maintain the temperature of seafood	10
SFIFISH210A	Assemble and repair damaged netting	25	SFIFISH210B	Assemble and repair damaged netting	25
SFIFISH301A	Adjust and position trawls	40	SFIFISH301B	Adjust and position trawls	40
SFIFISH302A	Adjust and position pots and traps	20	SFIFISH302B	Adjust and position pots and traps	20
SFIFISH303A	Adjust and position drop lines and long lines	20	SFIFISH303B	Adjust and position drop lines and long lines	20
SFIFISH304A	Adjust and position hand operated lines	10	SFIFISH304B	Adjust and position hand operated lines	10
SFIFISH305A	Adjust and position beach seines, mesh nets or gill nets	20	SFIFISH305B	Adjust and position beach seines, mesh nets or gill nets	20
SFIFISH306A	Adjust and position purse seines	40	SFIFISH306B	Adjust and position purse seines	40
SFIFISH307A	Perform breath hold diving operations	20	SFIFISH307B	Perform breath hold diving operations	20
SFIFISH308A	Perform diving operations	60	No Equivalent		
SFIFISH401A	Locate fishing grounds and stocks of fish	60	SFIFISH401B	Locate fishing grounds and stocks of fish	60
SFIFISH402A	Manage and control fishing operations	20	SFIFISH402B	Manage and control fishing operations	20
New Unit			SFIFISH214A	Contribute to at-sea processing of seafood	20
New Unit			SFIFISH309A	Construct nets and customise design	40
LEADERSHIP					
SFILEAD01A	Develop and promote industry knowledge	0	SFILEAD501B	Develop and promote industry knowledge	45
SFILEAD02A	Shape strategic thinking	0	SFILEAD502B	Shape strategic thinking	45
SFILEAD03A	Cultivate productive working relationships	0	SFILEAD503B	Cultivate productive working relationships	45
SFILEAD04A	Plan and achieve change and results	0	SFILEAD504B	Plan and achieve change and results	45
SFILEAD05A	Communicate with influence	0	SFILEAD505B	Communicate with influence	45
SFILEAD06A	Demonstrate personal drive and integrity	0	SFILEAD506B	Demonstrate personal drive and integrity	45
SFILEAD07A	Provide corporate leadership	0	SFILEAD507B	Provide corporate leadership	45
New Unit			SFILEAD401A	Develop and promote knowledge of the industry sector	50
New Unit			SFILEAD402A	Negotiate effectively for the sector	40
New Unit			SFILEAD403A	Demonstrate commitment and professionalism	40
New Unit			SFILEAD404A	Provide expert information to a Management Advisory Committee	35

National ID	Unit of Competency Title	Hours	National ID	Unit of Competency Title	Hours
	New Unit		SFILEAD405A	Analyse information to develop strategic fisheries management options within the Management Advisory	45
	New Unit		SFILEAD406A	Negotiate collective outcomes within the Management Advisory Committee process	30
OCCUPATIONAL HEALTH AND SAFETY					
SFIOHS301A	Implement OH&S policies and guidelines	40	SFIOHS301B	Implement OHS policies and guidelines	40
SFIOHS501A	Establish and maintain the enterprise OH&S program	60	SFIOHS501B	Establish and maintain the enterprise OHS program	60
PROCESSING					
SFIPROC101A	Clean fish	30	SFIPROC101B	Clean fish	30
SFIPROC102A	Clean work area	10	SFIPROC102B	Clean work area	10
SFIPROC103A	Fillet fish and cut portions	30	SFIPROC105A	Fillet fish and prepare portions	30
SFIPROC104A	Sharpen and work with knives	20	SFIPROC106A	Work with knives	20
SFIPROC201A	Head and peel crustaceans	15	SFIPROC201B	Head and peel crustaceans	15
SFIPROC202A	Process squid, cuttlefish and octopus	15	SFIPROC202B	Process squid, cuttlefish and octopus	15
SFIPROC203A	Shuck molluscs	15	SFIPROC203B	Shuck molluscs	15
SFIPROC301A	Boil crustaceans	15	SFIPROC304A	Boil and pack crustaceans	15
SFIPROC302A	Handle and pack sashimi-grade fish	30	SFIPROC302B	Handle and pack sashimi-grade fish	30
SFIPROC303A	Process crocodiles	60	SFIPROC305A	Slaughter and process crocodiles	60
SFIPROC401A	Evaluate a batch of seafood	0	SFIPROC401B	Evaluate a batch of seafood	40
SFIPROC402A	Maintain hygiene standards while servicing a food handling area	0	SFIPROC402B	Maintain hygiene standards while servicing a food-handling area	30
SFIPROC403A	Follow basic food safety practices	0	SFIPROC403B	Follow basic food safety practices	20
SFIPROC404A	Apply and monitor food safety requirements	0	SFIPROC404B	Apply and monitor food safety requirements	60
SFIPROC405A	Oversee the implementation of a food safety program in the workplace	0	SFIPROC405B	Oversee the implementation of a food safety program in the workplace	60
SFIPROC406A	Develop food safety programs	0	SFIPROC406B	Develop food safety programs	50
SFIPROC407A	Conduct food safety audits	0	SFIPROC407B	Conduct food safety audits	40
SFIPROC501A	Manage seafood processing production unit/s	0	SFIPROC501B	Manage seafood processing production unit/s	50
SFIPROC502A	Produce technical reports on seafood processing systems	0	SFIPROC502B	Produce technical reports on seafood processing systems	30
SFIPROC503A	Analyse seafood packaging requirements	0	SFIPROC503B	Analyse seafood packaging requirements	40
SFIPROC504A	Design and manage a product recall	0	SFIPROC504B	Design and manage a product recall	40
SFIPROC601A	Establish costs and/or conditions for sale of seafood product	0	SFIPROC601B	Establish costs and/or conditions for sale of seafood product	50
SFIPROC602A	Plan and manage seafood and related product concept development	0	SFIPROC602B	Plan and manage seafood and related product concept development	40

National ID	Unit of Competency Title	Hours	National ID	Unit of Competency Title	Hours
SFIPROC603A	Develop & manage seafood and related product production trials	0	SFIPROC603B	Develop and manage seafood and related product production trials	50
SFIPROC604A	Plan and develop formulations and/or specifications for new seafood product	0	SFIPROC604B	Plan and develop formulations and/or specifications for new seafood product	40
SFIPROC606A	Develop and implement energy control systems in seafood processing environments	0	SFIPROC606B	Develop and implement energy control systems in seafood processing environments	50
SFIPROC607A	Prepare work instructions for new seafood processing tasks	0	SFIPROC607B	Prepare work instructions for new seafood processing tasks	30
SFIPROC608A	Provide practical and/or commercial advice to seafood users	0	SFIPROC608B	Provide practical and/or commercial advice to seafood users	30
SFIPROC609A	Monitor the Seafood business environment to determine threats and opportunities	0	SFIPROC609B	Monitor the seafood business environment to determine threats and opportunities	60
SFIPROC610A	Establish and manage effective external relationships	0	SFIPROC610B	Establish and manage effective external relationships	40
SFIPROC611A	Participate in a media interview or presentation	0	SFIPROC611B	Participate in a media interview or presentation	30
SHIPPING					
SFISHIP201A	Comply with organisational and legislative requirements	10	SFISHIP201B	Comply with organisational and legislative requirements	10
SFISHIP202A	Contribute to safe navigation	10	SFISHIP202B	Contribute to safe navigation	10
SFISHIP203A	Maintain the safety and security of the vessel	10	No Equivalent		
SFISHIP204A	Maintain marine vessels and equipment	20	No Equivalent		
SFISHIP205A	Maintain marine plant	20	SFISHIP205B	Maintain marine plant	20
SFISHIP206A	Operate a small vessel	40	SFISHIP206B	Operate a small vessel	40
SFISHIP207A	Operate and maintain outboard motors	20	SFISHIP207B	Operate and maintain outboard motors	20
SFISHIP208A	Operate low powered diesel engines	24	SFISHIP208B	Operate low powered diesel engines	24
SFISHIP209A	Operate marine communications equipment	20	SFISHIP209B	Operate marine communications equipment	20
SFISHIP210A	Operate marine plant and systems	15	No Equivalent		
SFISHIP211A	Prepare for maintenance	20	SFISHIP211B	Prepare for maintenance	20
SFISHIP212A	Take emergency action on board a vessel	20	SFISHIP212B	Take emergency action on board a vessel	20
SFISHIP213A	Operate Inmarsat C communications equipment	20	SFISHIP213B	Operate Inmarsat C communications equipment	20
SFISHIP301A	Apply emergency procedures on board a ship	45	SFISHIP301B	Apply emergency procedures on board a ship	45
SFISHIP302A	Command and control manoeuvres	10	No Equivalent		
SFISHIP303A	Initiate response to navigation emergencies	10	No Equivalent		
SFISHIP304A	Manage the operation of auxiliaries and service plant outside normal parameters	45	No Equivalent		
SFISHIP305A	Manage the operation of low powered marine diesel engines outside normal parameters	40	No Equivalent		
SFISHIP306A	Monitor and control navigation in an inshore area	60	No Equivalent		

National ID	Unit of Competency Title	Hours	National ID	Unit of Competency Title	Hours
SFISHIP307A	Plan maintenance for marine engineering systems	20	No Equivalent		
SFISHIP401A	Ensure the seaworthiness of the vessel	40	No Equivalent		
SFISHIP402A	Manage the vessel's compliance with operational and legislative requirements	10	SFISHIP402B	Manage the vessel's compliance with operational and legislative requirements	10
SFISHIP403A	Monitor and control search and rescue operations	10	No Equivalent		
SFISHIP404A	Monitor and control the vessel during navigation	20	No Equivalent		
SFISHIP501A	Control overall safety of navigation operations	30	No Equivalent		
SFISHIP502A	Ensure the seaworthiness of the vessel	50	No Equivalent		
SFISHIP503A	Prepare and plan the voyage	30	No Equivalent		
STORAGE					
SFISTOR201A	Prepare and pack stock for live transport	30	SFISTOR201B	Prepare and pack stock for live transport	30
SFISTOR202A	Receive and distribute product	15	SFISTOR202B	Receive and distribute product	15
SFISTOR203A	Assemble and load refrigerated product	15	SFISTOR203B	Assemble and load refrigerated product	15
SFISTOR301A	Operate refrigerated storerooms	15	SFISTOR301B	Operate refrigerated storerooms	15
DIVE					
New Unit			SFIDIVE301A	Work effectively as a diver in the seafood industry	55
New Unit			SFIDIVE302A	Perform diving operations using surface-supplied breathing apparatus	40
New Unit			SFIDIVE303A	Perform diving operations using self-contained underwater breathing apparatus	40
New Unit			SFIDIVE304A	Undertake emergency procedures in diving operations using surface-supplied breathing apparatus	30
New Unit			SFIDIVE305A	Undertake emergency procedures in diving operations using self-contained underwater breathing apparatus	20
New Unit			SFIDIVE306A	Perform compression chamber diving operations	20
New Unit			SFIDIVE307A	Perform underwater work in the aquaculture sector	30
New Unit			SFIDIVE308A	Perform underwater work in the wild catch sector	40
DATA MANAGEMENT					
New Unit			SFIOBSV301A	Monitor and record fishing operations	40
New Unit			SFIOBSV302A	Collect reliable scientific data and samples	40
New Unit			SFIOBSV303A	Collect routine fishery management data	30
New Unit			SFIOBSV304A	Analyse and report on-board observations	30
IMPORTED UNITS					
BSXFMI301A	Manage personal work priorities and professional development	40	BSBCMN302A	Organise personal work priorities and development	30

National ID	Unit of Competency Title	Hours	National ID	Unit of Competency Title	Hours
BSXFMI302A	Provide leadership in the workplace	40	BSBFLM302A	Support leadership in the workplace	40
BSXFMI303A	Establish and manage effective workplace relationships	40	BSBFLM303A	Contribute to effective workplace relationships	40
BSXFMI304A	Participate in, lead and facilitate work teams	40	Deleted		
BSXFMI305A	Manage operations to achieve planned outcomes	40	Deleted		
BSXFMI306A	Manage workplace information	40	BSBFLM306A	Provide workplace information and resourcing plans	40
BSXFMI307A	Manage quality customer service	40	BSBCMN310A	Deliver and monitor a service to customers	20
BSXFMI309A	Implement and monitor continuous improvements to systems and processes	40	BSBFLM309A	Support continuous improvement systems and processes	40
BSXFMI310A	Facilitate and capitalise on change and innovation	40	BSBCMN312A	Support innovation and change	20
BSXFMI401A	Manage personal work priorities and professional development	50	BSBCMN402A	Develop work priorities	30
BSXFMI402A	Provide leadership in the workplace	50	BSBFLM402A	Show leadership in the workplace	50
BSXFMI403A	Establish and manage effective workplace relationships	50	BSBFLM403A	Manage effective workplace relationships	50
BSXFMI404A	Participate in, lead and facilitate work teams	50	BSBFLM404A	Lead work teams	50
BSXFMI405A	Manage operations to achieve planned outcomes	50	BSBFLM405A	Implement operational plan	50
BSXFMI406A	Manage workplace information	50	BSBFLM406A	Implement workplace information system	50
BSXFMI407A	Manage quality customer service	50	BSBCMN410A	Coordinate implementation of customer service strategies	30
BSXFMI408A	Develop and maintain a safe workplace and environment	50	BSBCMN411A	Monitor a safe workplace	40
BSXFMI409A	Implement and monitor continuous improvements to systems and processes	50	BSBFLM409A	Implement continuous improvement	50
BSXFMI410A	Facilitate and capitalise on change and innovation	50	BSBCMN412A	Promote innovation and change	30
BSXFMI411A	Contribute to the development of a workplace learning environment	50	BSBCMN404A	Develop teams and individuals	40
BSXFMI501A	Manage personal work priorities and professional development	60	BSBFLM501A	Manage personal work priorities and professional development	60
BSXFMI502A	Provide leadership in the workplace	60	BSBFLM502A	Provide leadership in the workplace	60
BSXFMI503A	Establish and manage effective workplace relationships	60	BSBFLM503A	Establish effective workplace relationships	60
BSXFMI504A	Participate in, lead and facilitate work teams	60	BSBFLM504A	Facilitate work teams	60
BSXFMI505A	Manage operations to achieve planned outcomes	60	BSBFLM505A	Manage operational plan	60
BSXFMI506A	Manage workplace information	60	BSBFLM506A	Manage workplace information systems	60
BSXFMI507A	Manage quality customer service	60	BSBFLM507A	Manage quality customer service	60
BSXFMI508A	Develop and maintain a safe workplace and environment	60	BSBMGT505A	Ensure a safe workplace	50
BSXFMI509A	Implement and monitor continuous improvements to systems and processes	60	BSBFLM509A	Provide continuous improvement	60

National ID	Unit of Competency Title	Hours	National ID	Unit of Competency Title	Hours
BSXFMI510A	Facilitate and capitalise on change and innovation	60	BSBFLM510A	Facilitate and capitalise on change and innovation	60
BSXFMI511A	Contribute to the development of a workplace learning environment	60	BSBFLM511A	Develop a workplace learning environment	60

Traineeships, Apprenticeships and Pre-Apprenticeships

The following table provides a summary of the qualifications in the Seafood Training Package SFI04 and the accredited traineeship, apprenticeship and pre-apprenticeship courses they will replace.

Traineeships

Seafood Industry Training Package SFI00 Existing Qualification	Seafood Industry Training Package SFI00 Replacement Qualification
AQUACULTURE	
SFI20100 Seafood Industry (Aquaculture) Level 2 Nominal Hours: 465	SFI20104 Seafood Industry (Aquaculture) Level 2 Nominal Hours: 425
SFI30100 Seafood Industry (Aquaculture) Level 3 Nominal Hours: 380	SFI30104 Seafood Industry (Aquaculture) Level 3 Nominal Hours: 579
SFI40100 Seafood Industry (Aquaculture) Level 4 Nominal Hours: N/A	SFI40104 Seafood Industry (Aquaculture) Level 4 Nominal Hours: 795
FISHERIES COMPLIANCE	
SFI30400 Seafood Industry (Fisheries Compliance) Level 3 Nominal Hours: 650	SFI30404 Seafood Industry (Fisheries Compliance) Level 3 Nominal Hours: 650
FISHING OPERATIONS	
SFI20200 Seafood Industry (Fishing Operations) Level 2 Nominal Hours: 544	SFI20204 Seafood Industry (Fishing Operations) Level 2 Nominal Hours: 470
SFI30200 Seafood Industry (Fishing Operations) Level 3 Nominal Hours: 326	SFI31204 Seafood Industry (Fishing Operations) Level 3 Nominal Hours: 515
SEAFOOD PROCESSING	
SFI20500 Seafood Industry (Seafood Processing) Level 2 Nominal Hours: 430	SFI20504 Seafood Industry (Seafood Processing) Level 2 Nominal Hours: 465
SFI30500 Seafood Industry (Seafood Processing) Level 3 Nominal Hours: 280	SFI30504 Seafood Industry (Seafood Processing) Level 3 Nominal Hours: 490
SEAFOOD SALES AND DISTRIBUTION	
SFI20600 Seafood Industry (Seafood Sales and Distribution) Level 2 Nominal Hours: 459	SFI20604 Seafood Industry (Seafood Sales and Distribution) Level 2 Nominal Hours: 459
SFI30600 Seafood Industry (Seafood Sales and Distribution) Level 3 Nominal Hours: 160	SFI30604 Seafood Industry (Seafood Sales and Distribution) Level 3 Nominal Hours: 471

Apprenticeships

There are no existing Apprenticeships in this field

Pre-Apprenticeships

There are no existing Pre-Apprenticeships in this field

Examples of Training Package Programs

Units of competence may be customised so that the tasks involved in demonstrating competence are designed to meet the requirements of an individual enterprise or to satisfy regulations in a particular state or territory.

Each qualification in the Seafood Training Package SF104 may be customised to meet the context in which the training is taking place. A qualification can also be customised to accommodate a learner's chosen career pathway.

The following are examples of suitable training programs for Seafood Training Package SF104. The models are not intended to be prescriptive but illustrate ways that qualifications can be achieved.

Training Program #1:

SFI10104 – CERTIFICATE I IN SEAFOOD INDUSTRY (AQUACULTURE)

Qualification Title	Certificate I in Seafood Industry (Aquaculture)
Qualification Code	SFI10104
Qualification Summary	This qualification provides individuals with an introduction to the aquaculture environment and some basic skills needed in this area of the seafood industry. The emphasis is on safe food handling and work practices, industry work and communication skills.
Qualification Packaging Rules	<p>A total of 8 units must be completed.</p> <p>The following rules apply when selecting units for this qualification:</p> <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 1 aquaculture specialist unit (Group B) plus • 3 elective units that may be selected from a combination of: <ul style="list-style-type: none"> ▪ Group E elective units ▪ Certificate I in Seafood Industry (other streams) – maximum of 1 unit ▪ Certificate II in Seafood Industry (Aquaculture) – maximum of 1 unit ▪ Certificate I or II level or higher, from this or any other Training Package - maximum of 1 unit. Unit must be relevant to workplace needs.

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Aquaculture Elective Unit (Group B)		
SFIAQUA102A	Carry out basic aquaculture activities	20
Other Electives		
BCC1005A	Use hand and power tools	40
SFIAQUA217A	Maintain stock culture and other farm structures	25
SFIPROC102B	Clean work area	10
TOTAL		195

Training Program #2:

SFI20104 – CERTIFICATE II IN SEAFOOD INDUSTRY (AQUACULTURE)

Qualification Title	Certificate II in Seafood Industry (Aquaculture)
Qualification Code	SFI20104
Qualification Summary	This qualification will provide you with the practical skills and knowledge to assist in the care and maintenance of fish stocks. You will learn skills in food handling, controlling pests, predators and diseases, handling and harvesting stock, maintaining and manipulating the water environment, and applying chemicals and biological agents.
Qualification Packaging Rules	<p>A total of 19 units must be completed.</p> <p>The following rules apply when selecting units for this qualification:</p> <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 7 aquaculture specialist unit (Group B) plus • 8 elective units that may be selected from a combination of: <ul style="list-style-type: none"> ▪ Group B aquaculture specialist units not yet selected for this qualification ▪ Group E elective units ▪ Certificate I in Seafood Industry (Aquaculture) – maximum of 1 unit ▪ Certificate III in Seafood Industry (Aquaculture) – maximum of 1 unit ▪ Certificate II level or higher, from this or any other Training Package – maximum of 2 units. Units must be relevant to workplace needs.

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Aquaculture Elective Unit (Group B)		
SFIAQUA205B	Feed stock	20
SFIAQUA206B	Handle stock	10
SFIAQUA209B	Manipulate stock culture environment	20
SFIAQUA213B	Monitor Stock and Environmental Conditions	25
SFIAQUA216A	Harvest aquacultured stock	10
SFIAQUA217A	Maintain stock culture and other farm structures	25
SFIAQUA218A	Control pests, predators and diseases	25
Other Electives		
BCC1005A	Use hand and power tools	40
BSBCM205A	Use business technology	30
BSBCM206A	Process and maintain workplace information	20
HLTFA1A	Apply basic first aid	20
RTC2706A	Apply chemicals under supervision	30
RTC3705A	Transport, handle and store chemicals	10
SFIPROC102B	Clean work area	10
SFISTOR201B	Prepare and pack stock for live transport	30
TOTAL		425

Training Program #3:

SFI30104 – CERTIFICATE III IN SEAFOOD INDUSTRY (AQUACULTURE)

Qualification Title	Certificate III in Seafood Industry (Aquaculture)
Qualification Code	SFI30104
Qualification Summary	This qualification will provide you with the practical skills and knowledge to care for and maintain fish stocks. Subjects include those covered in Certificate II in Seafood Industry (Aquaculture), plus you will learn skills in monitoring the treatment of waste disposal, coordinating fish farming activities, and monitoring and implementing emergency and safety procedures.
Qualification Packaging Rules	12 units plus either all the units from the Coxswain group (Option 1) or 9 elective units as described in Option 2. The following rules apply when selecting units for this qualification: <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 8 aquaculture specialist unit (Group B) plus • <i>Option 1</i> – all units from the Coxswain group (Group R) or <i>Option 2</i> – 9 elective units that may be selected from a combination of: <ul style="list-style-type: none"> ▪ Group B aquaculture specialist units not yet selected for this qualification ▪ Group E elective units ▪ Certificate II in Seafood Industry (Aquaculture) – maximum of 1 unit ▪ Certificate IV in Seafood Industry (Aquaculture) – maximum of 1 unit ▪ Certificate III level or higher, from this or any other Training Package – maximum of 2 units. Units must be relevant to workplace needs.

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Aquaculture Elective Units (Group B)		
RTC3704A	Prepare and apply chemicals	35
SFIAQUA206B	Handle stock	10
SFIAQUA209B	Manipulate stock culture environment	20
SFIAQUA213B	Monitor stock and environmental conditions	25
SFIAQUA217A	Maintain stock culture and other farm structures	25
SFIAQUA301B	Oversee and undertake effluent and waste treatment and disposal	30
SFIAQUA302B	Construct or install stock culture structures and farm structures	30
SFIAQUA303B	Coordinate stock handling activities	30
Option 2 – Other Electives		
HLTFA1A	Apply basic first aid	20
RTC3209A	Plan and construct conventional fencing	24
SFIAQUA305B	Optimise feed uptake	30
SFIAQUA308B	Maintain water quality and environmental monitoring	40
SFIAQUA309B	Oversee harvest and post harvest activities	30
SFIAQUA310B	Oversee emergency procedures in an aquaculture enterprise	30
SFIAQUA311A	Oversee production and maintain algal or live-feed cultures	30
SFIAQUA312A	Oversee the control of predators, pests and diseases	30
SFIOHS301B	Implement OH&S policies and guidelines	40
OPTION 2 TOTAL		579

Training Program #4:

SFI40104 – CERTIFICATE IV IN SEAFOOD INDUSTRY (AQUACULTURE)

Qualification Title	Certificate IV in Seafood Industry (Aquaculture)
Qualification Code	SFI40104
Qualification Summary	This qualification will provide you with the practical skills and knowledge to supervise the operations of fish farms, marine farms, and hatcheries. You will learn skills to oversee harvest and post harvest activities, optimise feed intake, budget for farm production and lead teams. You will also learn skills to coordinate the construction/installation of stock culture and farm structures, plan ecologically sustainable practices, and supervise stock production and health.
Qualification Packaging Rules	<p>A total of 21 units must be completed.</p> <p>The following rules apply when selecting units for this qualification:</p> <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 5 aquaculture specialist unit (Group B) plus • 12 elective units that may be selected from a combination of: <ul style="list-style-type: none"> ▪ Group B aquaculture specialist units not yet selected for this qualification ▪ Group E elective units ▪ Certificate III in Seafood Industry (Aquaculture) – maximum of 1 unit ▪ Diploma of Seafood Industry (Aquaculture) – maximum of 1 unit ▪ Certificate IV level or higher, from this or any other Training Package – maximum of 2 units. Units must be relevant to workplace needs.

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Aquaculture Elective Unit (Group B)		
SFIAQUA305B	Optimise feed uptake	30
SFIAQUA309B	Oversee harvest and post harvest activities	30
SFIAQUA401B	Develop and implement a stock health program	50
SFIAQUA402B	Coordinate construction or installation of stock culture and farm structures	40
SFIAQUA405B	Develop emergency procedures for an aquaculture enterprise	50
Other Electives		
BSBADM402A	Produce complex business documents	60
BSBCM404A	Develop teams and individuals	40
BSZ404A	Train small groups	30
FDFOPTHCP3A	Participate in HACCP team	50
MTMCOR402A	Facilitate quality assurance process	30
MTMMP78B	Conduct an internal audit of a quality system	40
RTC3213A	Implement property improvement, construction and repair	40
RTC4911A	Operate within a budget framework	25
SFIAQUA407B	Coordinate sustainable aquaculture practices	40
SFIAQUA408B	Supervise harvest and post-harvest activities	50
SFIAQUA409A	Implement, monitor and review stock production	50
SFIOHS301B	Implement OH&S policies and guidelines	40
TOTAL		795

Training Program #5:

SFI50104 – DIPLOMA OF SEAFOOD INDUSTRY (AQUACULTURE)

Qualification Title	Diploma of Seafood Industry (Aquaculture)
Qualification Code	SFI50104
Qualification Summary	This qualification will provide you with the practical skills and knowledge to manage the operations of fish farms, marine farms and hatcheries. You will learn skills in developing and implementing a breeding strategy, planning ecologically sustainable practices, managing stock health, and developing a stock production plan. You will also learn skills in planning and designing a water supply and disposal system, and stock culture systems and structures. You will learn skills to set up and manage a small business including staff management, developing a business plan, and marketing strategies.
Qualification Packaging Rules	A total of 23 units must be completed. The following rules apply when selecting units for this qualification: <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 5 aquaculture specialist unit (Group B) plus • 14 elective units that may be selected from a combination of: <ul style="list-style-type: none"> ▪ Group B aquaculture specialist units not yet selected for this qualification ▪ Group E elective units ▪ Certificate IV in Seafood Industry (Aquaculture) – maximum of 1 unit ▪ Diploma level or higher, from this or any other Training Package – maximum of 2 units. Units must be relevant to workplace needs.

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Aquaculture Elective Unit (Group B)		
RTE5902A	Develop and review a business plan	50
SFIAQUA501B	Develop a stock nutrition program	50
SFIAQUA502B	Develop and implement an aquaculture breeding strategy	50
SFIAQUA503B	Establish an aquacultural enterprise	50
SFIAQUA504B	Plan ecologically sustainable aquacultural practices	50
Other Electives		
BSBHR506A	Manage recruitment selection and induction processes	50
BSBMGT604A	Manage business operations	60
BSBSBM403A	Promote the business	40
FDFCORQAS2A	Implement quality systems and procedures	30
RTE5906A	Monitor and review business performance	40
RTE5921A	Market products and services	40
SFIAQUA505B	Plan stock health management	50
SFIAQUA507B	Plan and design water supply and disposal systems	50
SFIAQUA508B	Plan and design stock culture systems and structures	50
SFIAQUA509A	Develop stock production plan	50
SFIDIST501B	Export product	40
SFIDIST502B	Import product	40
SFIOHS501B	Establish and maintain the enterprise OH&S program	60
WRRCS4B	Coordinate interaction with customers	36
TOTAL		986

Training Program #6:

SFI10204 – CERTIFICATE I IN SEAFOOD INDUSTRY (FISHING OPERATIONS)

Qualification Title	Certificate I in Seafood Industry (Fishing Operations)
Qualification Code	SFI10204
Qualification Summary	This entry level qualification provides the learner with skills and knowledge to perform basic deckhand skills in simple fishing operations. The emphasis is on safe food handling and work practices, industry work and communication skills. You will learn to understand shipboard orders, follow safe work practices, apply first aid and respond to emergency situations.
Qualification Packaging Rules	<p>A total of 8 units must be completed.</p> <p>The following rules apply when selecting units for this qualification:</p> <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 2 fishing specialist unit (Group B) plus • 2 elective units that may be selected from a combination of: <ul style="list-style-type: none"> ▪ Group E elective units ▪ Certificate I in Seafood Industry (other streams) – maximum of 1 unit ▪ Certificate II Seafood Industry (Fishing Operations) – maximum of 1 unit ▪ Certificate I or II level, from this or any other Training Package – maximum of 1 unit. <p>Units must be relevant to workplace needs.</p>

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Fishing Elective Unit (Group B)		
SFISHIP212B	Take emergency action on board a vessel	20
SFIFISH215A	Apply deckhand skills aboard a fishing vessel	40
Other Electives		
HLTFA1A	Apply basic first aid	20
SFISHIP211B	Prepare for maintenance	20
TOTAL		200

Training Program #7:

SFI20204 – CERTIFICATE II IN SEAFOOD INDUSTRY (FISHING OPERATIONS)

Qualification Title	Certificate II in Seafood Industry (Fishing Operations)
Qualification Code	SFI20204
Qualification Summary	This qualification will provide you with the practical skills and knowledge to work as a deckhand on commercial fishing vessels. You will learn to understand shipboard orders, follow safe work practices, and respond to emergency situations. You will also learn skills in marine communication and equipment, fishing operations, vessel maintenance, and seafood processing.
Qualification Packaging Rules	<p>11 units plus either all the units from the Marine Engine Driver III group (Option 1) or 8 elective units as described in Option 2.</p> <p>The following rules apply when selecting units for this qualification:</p> <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 7 fishing specialist units (Group B) with a minimum of 2 units from the fishing operations functional area plus • <i>Option 1</i> – all units from the Marine Engine Driver III group (Group R) or <i>Option 2</i> – 8 elective units that may be selected from a combination of: <ul style="list-style-type: none"> ▪ Group B fishing specialist units not yet selected for this qualification ▪ Group E elective units ▪ Certificate I in Seafood Industry (Fishing Operations) – maximum of 1 unit ▪ Certificate III in Seafood Industry (Fishing Operations) – maximum of 1 unit ▪ Certificate II level or higher, from this or any other Training Package – maximum of 2 units. Units must be relevant to workplace needs.

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Fishing Elective Unit (Group B)		
HLTFA1A	Apply basic first aid	20
SFIFISH202B	Cook on board a vessel	30
SFIFISH209B	Maintain the temperature of seafood	10
SFIFISH210B	Assemble and repair damaged netting	25
SFISHIP202B	Contribute to safe navigation	10
SFISHIP209B	Operate marine communications equipment	20
SFISHIP212B	Take emergency action on board a vessel	20
Other Electives		
SFIFISH203B	Maintain, prepare, deploy and retrieve trawls to land catch	40
SFIFISH204B	Maintain, prepare, deploy and retrieve pots and traps to land catch	40
SFIFISH205B	Maintain, prepare, deploy and retrieve drop lines and long lines to land catch	20
SFIFISH206B	Maintain, prepare, deploy and retrieve hand operated lines to land catch	20
SFIPROC101B	Clean fish	30
SFIPROC102B	Clean work area	10
SFIPROC105A	Fillet fish and prepare portions	30
SFIPROC106A	Work with knives	20
TOTAL		470

Training Program #8:

SFI31204 – CERTIFICATE III IN SEAFOOD INDUSTRY (FISHING OPERATIONS)

Qualification Title	Certificate III in Seafood Industry (Fishing Operations)
Qualification Code	SFI30204
Qualification Summary	This qualification covers the skills and knowledge to work as a deckhand on commercial fishing vessels leading to the Certificate of Competence as a Coxswain. You will learn skills in essential shipboard safety and the coastal maritime industry for entry level seagoing employment. You will learn skills in marine radio operation, first aid, safety at sea and how to respond to emergency situations.
Qualification Packaging Rules	<p>A total of 12 units must be completed.</p> <p>The following rules apply when selecting units for this qualification:</p> <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 8 fishing specialist units (Group B) with a minimum of 2 units from the vessel operations functional area and a minimum of two from one other functional area and a minimum of 2 units from one of the other functional areas plus • <i>Option 1</i> – all units from the Coxswain group (Group R) or <i>Option 2</i> – 9 elective units that may be selected from a combination of: <ul style="list-style-type: none"> ▪ Group B fishing specialist units (Group B) not yet selected for this qualification ▪ Group E elective units ▪ Certificate II in Seafood Industry (Fishing Operations) – maximum of 1 unit ▪ Certificate IV Seafood Industry (Fishing Operations) – maximum of 1 unit ▪ Certificate III level or higher, from this or any other Training Package – maximum of 2 units. Units must be relevant to workplace needs.

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Fishing Elective Units (Group B)		
HLTFA1A	Apply basic first aid	20
SFIFISH203B	Maintain, prepare, deploy and retrieve trawl nets to land catch	40
SFIFISH210B	Assemble and repair damaged netting	25
SFIFISH214A	Contribute to at-sea processing of seafood	20
SFIFISH301B	Adjust and position trawls	40
SFIFISH309A	Construct nets and customise design	40
SFISHIP209B	Operate marine communications equipment	20
SFISHIP212B	Take emergency action on board a vessel	20
Other Electives		
SFISHIP202B	Contribute to safe navigation	10
FDFZMHTS2A	Work with temperature controlled stock	30
MEM18.1AB	Use hand tools	18
MEM18.2AA	Use power tools/hand held operations	18
SFIDIVE301A	Work effectively as a diver in the seafood industry	35
SFIDIVE303A	Perform diving operations using self-contained underwater breathing apparatus	30
SFIDIVE305A	Undertake emergency procedures in diving operations using self-contained underwater breathing apparatus	15
SROSCB001A	SCUBA dive in open water to a maximum depth of 18 metres	35
TDMMB2901A	Recognise and correct deteriorated fittings and machinery	9
TOTAL		525

Training Program #9:

SFI32204 – CERTIFICATE III IN SEAFOOD INDUSTRY (FISHING OPERATIONS – MARINE ENGINE DRIVER II)

Qualification Title	Certificate III in Seafood Industry (Fishing Operations – Marine Engine Driver II)
Qualification Code	SFI32204
Qualification Summary	This qualification will provide you with the practical skills and knowledge to operate and maintain the main propulsion and auxiliary systems on a small commercial vessel with an engine up to 750 kW propulsion power. You will learn skills in how to understand shipboard orders, follow safe work practices, provide first aid and respond to emergency situations. You will also learn skills that enable you to operate and maintain deck machinery, identify and repair deteriorated fittings and machinery, use hand and power tools and carry out refuelling operations.
Qualification Packaging Rules	12 units plus all the units from the Marine Engine Driver II group. The following rules apply when selecting units for this qualification: <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 8 fishing specialist units (Group B) plus • All units from the Marine Engine Driver II group (Group R)

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Fishing Elective Units (Group B)		
HLTFA1A	Apply basic first aid	20
SFIFISH203B	Maintain, prepare, deploy and retrieve trawl nets to land catch	40
SFIFISH210B	Assemble and repair damaged netting	25
SFIFISH214A	Contribute to at-sea processing of seafood	20
SFIFISH301B	Adjust and position trawls	40
SFIFISH309A	Construct nets and customise design	40
SFISHIP209B	Operate marine communications equipment	20
SFISHIP212B	Take emergency action on board a vessel	20
Marine Engine Driver II Group of Units (Group R)		
The Marine Engine Driver III group of units is a prerequisite requirement for the Marine Engine Driver II Certificate of Competency. A further prerequisite requirement is the successful completion of:		
MEM18.1AB	Use hand tools	
MEM18.2AA	Use power tools/hand held operations	
SFICORE106A	Meet workplace OHS requirements	
SFISHIP212B	Take emergency action on board a vessel	
TDMMB2901A	Recognise and correct deteriorated fittings and machinery	9
TDMMF2700A	Prevent, control and fight fires on board a small vessel	14
TDMMF4001A	Carry out basic operational engineering calculations	20
TDMMR2701A	Operate & maintain marine internal combustion engines on vessels of 750 kw propulsion power or less	30
TDMMR2801A	Operate and maintain auxiliary systems on vessels up to 750 kw propulsion power	30
TDMMR2901A	Operate and maintain marine low and medium voltage electrical systems	20
TOTAL		448

Training Program #10:

SFI33204 – CERTIFICATE III IN SEAFOOD INDUSTRY (FISHING OPERATIONS – MASTER 5/SKIPPER 3)

Qualification Title	Certificate III in Seafood Industry (Fishing Operations – Master 5/Skipper 3)
Qualification Code	SFI33204
Qualification Summary	This qualification will provide you with the practical skills and knowledge to safely operate a commercial vessel of less than 24 metres in length. You will learn skills in shipboard safety, marine radio operation, ship structural knowledge, ship handling and navigation.
Qualification Packaging Rules	12 units plus all the units from the Master 5/Skipper 3 group. The following rules apply when selecting units for this qualification: <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 8 fishing specialist units (Group B) with a minimum of 2 units from each of the vessel operations and fishing operations functional areas plus • All units from the Master 5/Skipper 3 group (Group R)

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Fishing Elective Units (Group B)		
HLTFA1A	Apply basic first aid	20
SFIFISH203B	Maintain, prepare, deploy and retrieve trawl nets to land catch	40
SFIFISH210B	Assemble and repair damaged netting	25
SFIFISH214A	Contribute to at-sea processing of seafood	20
SFIFISH301B	Adjust and position trawls	40
SFIFISH309A	Construct nets and customise design	40
SFISHIP209B	Operate marine communications equipment	20
SFISHIP212B	Take emergency action on board a vessel	20
Master 5/Skipper 3 Group of Units (Group R)		
All units in Group R, including the listed prerequisites listed below are a prerequisite requirement for the Master 5/Skipper 3 Certificate of Competency. A prerequisite requirement is the successful completion of:		
SFICORE106A	Meet workplace OHS requirements	
SFISHIP209B	Operate marine communications equipment	
SFISHIP212B	Take emergency action on board a vessel	
TDMMMA1101A	Maintain the stability of a vessel using basic stability information	12
TDMMB101B	Perform routine remedial, preventative and survey deck maintenance on a vessel	35
TDMMB601A	Monitor condition and seaworthiness of a small vessel	21
TDMMB701A	Slip vessel and maintain hull	4
TDMMC1001B	Steer a domestic vessel under the direction of the master or officer in charge of the watch	8
TDMMC701B	Apply seamanship skills and techniques when operating a small domestic vessel	6
TDMMC801A	Manoeuvre a vessel less than 24 metres in length within inshore limits	6
TDMMME101A	Understand orders and be understood in relation to shipboard duties	4
TDMMF201A	Respond to navigational emergencies	24
TDMMF3201B	Apply domestic regulations when operating a small vessel	4
TDMMF4702A	Contribute to maintaining a safe watch on a domestic vessel	15
TDMMH1102A	Use radar to maintain safe navigation	25

National ID	Unit of Competency Title	Nominal Hours
TDMMH1302A	Apply weather information when navigating a small vessel	12
TDMMH801A	Plan and navigate an inshore passage	45
TDMMR101A	Operate and maintain steering gear arrangements	4
TDMMR201A	Use and maintain deck equipment and machinery	4
TDMMR301A	Operate fuel, fresh and ballast water, bilge and fire pumping systems installed in a vessel	10
TDMMR5402A	Carry out refuelling and fuel transfer operations	4
TDMMR5502A	Perform rigging and lifting operations on board a small domestic vessel	4
TDMMU502A	Ensure compliance with environmental considerations in a small domestic vessel	2
TOTAL		574

Training Program #11:

SFI41204 – CERTIFICATE IV IN SEAFOOD INDUSTRY (FISHING OPERATIONS)

Qualification Title	Certificate IV in Seafood Industry (Fishing Operations)
Qualification Code	SFI41204
Qualification Summary	This qualification will provide you with the skills and knowledge to safely operate a commercial vessel of less than 35 metres in length. You will learn skills in shipboard safety, marine radio operation, ship structural knowledge, ship handling and navigation for commercial fishing operations.
Qualification Packaging Rules	<p>8 units plus either 4 elective units and all the units from the Skipper 2 group (Option1) or 13 elective units (Option 2)</p> <p>The following rules apply when selecting units for this qualification:</p> <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 4 fishing specialist units (Group B) with a minimum of 1 unit from each of the vessel operations and fishing operations functional areas and 2 units from the specialised management systems functional area plus • <i>Option 1</i> – All units from the Skipper 2 group (Group R) and 4 elective units or <i>Option 2</i> – 13 elective units <p>The elective units for both <i>Option 1</i> and 2 must be selected from a combination of:</p> <ul style="list-style-type: none"> ▪ Group B fishing specialist units (Group B) not yet selected for this qualification ▪ Group E elective units ▪ Certificate III in Seafood Industry (Fishing Operations) – maximum of 1 unit ▪ Diploma of Seafood Industry (Fishing Operations) – maximum of 1 unit ▪ Certificate IV in Seafood Industry (Fishing Charter Operations) – maximum of 1 unit ▪ Certificate IV level or higher, from this or any other Training Package – maximum of 2 units. Units must be relevant to workplace needs.

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Fishing Elective Units (Group B)		
HLTFA1A	Apply basic first aid	20
SFIFISH214A	Contribute to at-sea processing of seafood	20
SFIOHS301B	Implement OHS policies and guidelines	40
SFISHIP213B	Operate Inmarsat C communications equipment	20
Other Electives		
MTMPSR406A	Manage and maintain a food safety plan	50
SFIFISH401B	Locate fishing grounds and stocks of fish	60
SFIFISH402B	Manage and control fishing operations	20
SFISHIP402B	Manage the vessel's compliance with operational and legislative requirements	10
Skipper 2 Group of Units (Group R)		
The Master 5/Skipper 3 Certificate of Competency is a prerequisite requirement for the Skipper 2/Certificate of Competency.		
TDMMA1201A	Manage stress and dynamic factors affecting a small vessel's stability	21
TDMMA901A	Prepare a cargo plan for cargo loading and unloading operations	12
TDMMC501A	Manoeuvre a vessel less than 80 metres in length in any prevailing conditions	12
TDMMC601A	Manage a propulsion unit using the appropriate engine systems and support services	18
TDMME101A	Understand orders and be understood in relation to shipboard duties	4
TDMMF4802A	Execute watchkeeping arrangements and procedures on a domestic vessel	42

National ID	Unit of Competency Title	Nominal Hours
TDMMH1302A	Apply weather information when navigating a small vessel	12
TDMMH201A	Determine position of the vessel and the accuracy of the resultant position	100
TDMMH501A	Use radar and other electronic aids to maintain safe navigation	92
TDMMH601A	Plan and conduct a coastal passage and determine position	90
TDMML201A	Contribute to effective human relationships on board a vessel	4
TDMML301A	Establish and maintain a harmonious workplace environment	15
TDMMR5502A	Perform rigging and lifting operations on board a small domestic vessel	4
TDMMU401A	Ensure compliance with pollution prevention measures	6
TOTAL		772

Training Program #12:

SFI42204 – CERTIFICATE IV IN SEAFOOD INDUSTRY (FISHING OPERATIONS – MARINE ENGINE DRIVER I)

Qualification Title	Certificate IV in Seafood Industry (Fishing Operations Marine Engine Driver I)
Qualification Code	SFI42204
Qualification Summary	This qualification will provide you with the practical skills and knowledge to maintain and operate marine engines, auxiliary machinery and onboard systems on a small commercial vessel with an engine up to 1000 kW propulsion power. You will learn skills in how to understand shipboard orders, follow safe work practices, provide first aid and respond to emergency situations. You will also learn skills in welding, metal fabrication, engineering calculations and how to use hand and power tools.
Qualification Packaging Rules	12 units plus all the units from the Marine Engine Driver I group. The following rules apply when selecting units for this qualification: <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 8 fishing specialist units (Group B) with a minimum of 1 units from each of the fishing operations functional area plus • All units from the Marine Engine Driver I group (Group R)

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Fishing Elective Units (Group B)		
HLTFA1A	Apply basic first aid	20
MTMPSR406A	Manage and maintain a food safety plan	50
SFIFISH214A	Contribute to at-sea processing of seafood	20
SFIFISH401B	Locate fishing grounds and stocks of fish	60
SFIFISH402B	Manage and control fishing operations	20
SFIOHS301B	Implement OHS policies and guidelines	40
SFISHIP213B	Operate Inmarsat C communications equipment	20
SFISHIP402B	Manage the vessel's compliance with operational and legislative requirements	10
Marine Engine Driver I Group of Units(Group R)		
The Marine Engine Driver II and Marine Engine Driver III groups of units are a prerequisite requirement for the Marine Engine Driver I Certificate of Competency. A further prerequisite requirement is the successful completion of:		
MEM18.1AB	Use hand tools	
MEM18.2AA	Use power tools/hand held operations	
MEM5.7AB	Manual heating and thermal cutting	
MEM5.12AB	Perform routine manual metal arc welding	
SFISHIP209B	Operate marine communications equipment	
SFICORE106A	Meet workplace OHS requirements	
SFISHIP212B	Take emergency action on board a vessel	
TDMMB3101A	Organise maintenance and repairs on a small vessel	40
TDMMB3501A	Employ damage control techniques for hull damage	6
TDMME101A	Understand orders and be understood in relation to shipboard duties	4
TDMMF1001A	Provide first aid	20
TDMMF401A	Maintain the operational condition of life-saving, fire fighting and other safety systems	7
TDMMF4101A	Carry out engineering calculations related to maintenance and operations	40

National ID	Unit of Competency Title	Nominal Hours
TDMMR1901A	Safely handle and stow explosive and flammable materials	3
TDMMR201A	Use and maintain deck equipment and machinery	4
TDMMR2401A	Operate and maintain internal combustion engines and propulsion transmission systems	40
TDMMR2501A	Operate and maintain auxiliary machinery systems, including steering gear and refrigeration systems	20
TDMMR2601A	Operate, test, and maintain marine electrical and control equipment	20
TOTAL		544

Training Program #13:
SFI50204 – DIPLOMA OF SEAFOOD INDUSTRY (FISHING OPERATIONS)

Qualification Title	Diploma of Seafood Industry (Fishing Operations)
Qualification Code	SFI50204
Qualification Summary	This qualification provides you with the skills and knowledge to manage the crew and business of fishing operation. You will learn to recruit staff, manage small teams and plan and manage the extended fishing charter trips.
Qualification Packaging Rules	<p>A total of 23 units must be completed.</p> <p>The following rules apply when selecting units for this qualification:</p> <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 4 fishing specialist units (Group B) plus • 15 elective units that may be selected from a combination of: <ul style="list-style-type: none"> ▪ Group B fishing specialist units not yet selected for this qualification ▪ Group E elective units ▪ Certificate IV in Seafood Industry (Fishing Operations) – maximum of 1 unit ▪ Diploma level or higher, from this or any other Training Package – maximum of 2 units. Units must be relevant to workplace needs.

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Fishing Elective Units (Group B)		
BSBMGT610A	Manage environmental management systems	40
SFIFISH401B	Locate fishing grounds and stocks of fish	60
SFIFISH402B	Manage and control fishing operations	20
SFIOHS501B	Establish and maintain the enterprise OH&S program	60
Other Electives		
BSBFLM501A	Manage personal work priorities and professional development	60
BSBFLM502A	Provide leadership in the workplace	60
BSBFLM505A	Manage operational plan	60
BSBFLM506A	Manage workplace information systems	60
BSBHR506A	Manage recruitment selection and induction processes	50
BSBMGT502A	Manage people performance	50
BSBMGT604A	Manage business operations	60
BSBMGT609A	Manage risk	60
BSBSBM404A	Undertake business planning	50
BSBSBM405A	Monitor and manage business operations	50
BSBSBM406A	Manage finances	50
BSBSBM407A	Manage a small team	40
MTMPS5603A	Develop, manage and maintain quality systems	100
MTMPSR5601A	Design and manage the food safety plan	100
SFIFCHA501B	Plan and manage extended fishing charter trips	60
TOTAL		1190

Training Program #14:

SFI30304 – CERTIFICATE III IN SEAFOOD INDUSTRY (FISHING CHARTER OPERATIONS)

Qualification Title	Certificate III in Seafood Industry (Fishing Charter Operations)
Qualification Code	SFI30304
Qualification Summary	This qualification will provide you with the skills and knowledge to safely operate an inshore fishing charter operation. You will learn skills in shipboard safety, marine radio operation, ship structural knowledge, ship handling and navigation. You may also learn to provide information and advice on fishing trip destinations, operate and maintain fishing equipment and sell tourism products and services.
Qualification Packaging Rules	<p>12 units plus either all the units from Coxswain group (Option 1) or 9 elective units as described in Option 2.</p> <p>The following rules apply when selecting units for this qualification:</p> <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 8 fishing charter specialist units (Group B) plus • <i>Option 1</i> – All units from the Coxswain group (Group R) or <i>Option 2</i> – 9 elective units that may be selected be selected from a combination of: <ul style="list-style-type: none"> ▪ Group B fishing charter specialist units not yet selected for this qualification ▪ Group E elective units ▪ Diploma of Seafood Industry (Fishing Charter Operations) – maximum of 1 unit ▪ Certificate III level or higher, from this or any other Training Package – maximum of 2 units. Units must be relevant to workplace needs. <p>Please note: Group B unit <i>SFIFCHA302B Operate an inshore day charter</i> is mandatory</p>

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Fishing Elective Units (Group B)		
HLTFA1A	Apply basic first aid	20
SFIFCHA301B	Develop information and advice on fishing charter trips	40
SFIFCHA302B	Operate an inshore day charter	40
SFIFISH206B	Maintain, prepare, deploy and retrieve hand operated lines to land catch	20
SFISHIP212B	Take emergency action on board a vessel	20
THHGCS03B	Deal with conflict situations	20
THTFTO01B	Conduct pre-departure checks	25
THTTCO01B	Develop and update tourism industry knowledge	25
Coxswain Group of Units (Group R)		
All units in Group R, including listed prerequisite units, are required for the Coxswain Certificate of Competency.		
Pre-requisite units:		
SFISHIP209B	Operate marine communications equipment	
SFICORE106A	Meet workplace OHS requirements	
SFISHIP212B	Take emergency action on board a vessel	
TDMMB601A	Monitor condition and seaworthiness of a small vessel	21
TDMMC701B	Apply seamanship skills and techniques when operating a small domestic vessel	6
TDMMC901B	Manoeuvre a domestic vessel of less than 12 metres in length operating within inshore limits	24
TDMME101A	Understand orders and be understood in relation to shipboard duties	4
TDMMF1001A	Provide first aid	20

National ID	Unit of Competency Title	Nominal Hours
TDMMF3201B	Apply domestic regulations when operating a small vessel	6
TDMMH1202A	Plan and navigate a short voyage within inshore limits	23
TDMMR3001A	Operate and carry out basic service checks on small vessel marine propulsion systems	9
TDMMR3101A	Operate and carry out basic servicing on auxiliary systems	9
TDMMR3201A	Operate and carry out basic routine servicing of marine extra low and low voltage electrical systems	9
TDMMR5402A	Carry out refuelling and fuel transfer operations	4
TDMMU502A	Ensure compliance with environmental considerations in a small domestic vessel	2
TOTAL		447

Training Program #15:

SFI50304 – DIPLOMA OF SEAFOOD INDUSTRY (FISHING CHARTER OPERATIONS)

Qualification Title	Diploma Seafood Industry (Fishing Charter Operations)
Qualification Code	SFI50304
Qualification Summary	This qualification will provide you with the skills and knowledge to safely operate an extended (at sea or over night) fishing charter operation. You will learn how to manage and plan extended fishing charter trips, develop information and advice on fishing trip destinations and market tourism products and services.
Qualification Packaging Rules	<p>A total of 23 units must be completed.</p> <p>The following rules apply when selecting units for this qualification:</p> <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 8 fishing charter specialist units (Group B) plus • 11 elective units that may be selected be selected from a combination of: <ul style="list-style-type: none"> ▪ Group B fishing charter specialist units not yet selected for this qualification ▪ Group E elective units ▪ Certificate IV in Seafood Industry (Fishing Operations) – maximum of 1 unit ▪ Diploma level or higher, from this or any other Training Package – maximum of 2 units. Units must be relevant to workplace needs. <p>Please note: Group B unit <i>SFIFCHA501B Plan and manage extended fishing charter trips</i> is mandatory</p>

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Fishing Elective Units (Group B)		
SFIFCHA301B	Develop information and advice on fishing charter trips	40
SFIFCHA501B	Plan and manage extended fishing charter trips	60
SFIOHS501B	Establish and maintain the enterprise OH&S program	60
THHGCS03B	Deal with conflict situations	20
THHGCS08B	Establish and conduct business relationships	40
THHGLE20B	Develop and update the legal knowledge required for business compliance	60
THTSOP04B	Sell tourism products and services	40
THTTCO01B	Develop and update tourism industry knowledge	25
Other Electives		
BSBFLM501A	Manage personal work priorities and professional development	60
BSBFLM502A	Provide leadership in the workplace	60
BSBFLM505A	Manage operational plan	60
BSBHR506A	Manage recruitment selection and induction processes	50
BSBMGT504A	Manage budgets and financial plans	50
BSBMGT604A	Manage business operations	60
BSBSBM401A	Establish business and legal requirements	40
BSBSBM402A	Undertake financial planning	50
BSBSBM403A	Promote the business	40
HLTFA1A	Apply basic first aid	20
RTE5921A	Market products and services	40
TOTAL		975

Training Program #16:

SFI20404 – CERTIFICATE II IN SEAFOOD INDUSTRY (FISHERIES COMPLIANCE SUPPORT)

Qualification Title	Certificate II in Seafood Industry (Fisheries Compliance Support)
Qualification Code	SFI20404
Qualification Summary	This qualification will provide you with the skills and knowledge to support and assist fisheries officers in the conservation and preservation of fishing resources. You will learn how to communicate and work effectively in the workplace, meet occupational health and safety requirements.
Qualification Packaging Rules	<p>A total of 19 units must be completed.</p> <p>The following rules apply when selecting units for this qualification:</p> <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 6 fisheries compliance specialist units (Group B) plus • 9 elective units that may be selected be selected from a combination of: <ul style="list-style-type: none"> ▪ Group B fisheries compliance specialist units not yet selected for this qualification ▪ Group E elective units ▪ Certificate III in Seafood Industry (Fisheries Compliance) – maximum of 1 unit ▪ Certificate II level or higher, from this or any other Training Package – maximum of 2 units. Units must be relevant to workplace needs.

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Fishing Elective Units (Group B)		
HLTFA1A	Apply basic first aid	20
PUATEA001A	Work in a team	20
SFICOMP201A	Undertake a local operation	55
SFICOMP202A	Conduct field observations	40
SFICOMP203A	Promote sustainable use of local marine and freshwater environments	40
SFICOMP205A	Communicate effectively in cross-cultural environments	20
Other Electives		
SFICOMP204A	Present evidence in a court setting	30
SFICOMP310B	Operate off-road vehicles	40
SFICOMP311B	Operate vehicles on-road	20
SFISHIP201B	Comply with organisational and legislative requirements	10
SFISHIP202B	Contribute to safe navigation	10
SFISHIP206B	Operate a small vessel	40
SFISHIP209B	Operate marine communications equipment	20
SFISHIP212B	Take emergency action on board a vessel	20
TOTAL		485

Training Program #17:

SFI30404 – CERTIFICATE III IN SEAFOOD INDUSTRY (FISHERIES COMPLIANCE)

Qualification Title	Certificate III in Seafood Industry (Fisheries Compliance)
Qualification Code	SFI30404
Qualification Summary	This qualification will provide you with the skills and knowledge to administer the conservation and preservation of fishing resources. You will learn skills to undertake patrol operations, monitor protected marine life and habitats, monitor fish catches for legal compliance and give evidence in court.
Qualification Packaging Rules	<p>A total of 21 units must be completed.</p> <p>The following rules apply when selecting units for this qualification:</p> <ul style="list-style-type: none"> • 3 common industry Common Industry Core Units (Group A) plus • 14 fisheries compliance specialist units (Group B) plus • 4 elective units that may be selected from a combination of: <ul style="list-style-type: none"> ▪ Group B fisheries compliance specialist units not yet selected for this qualification ▪ Group E elective units ▪ Group R Coxswain group of units ▪ Certificate II in Seafood Industry (Fisheries Compliance) – maximum of 1 unit ▪ Certificate IV in Seafood Industry (Fisheries Compliance) – maximum of 1 unit ▪ Certificate III level or higher, from this or any other Training Package – maximum of 2 units. Units must be relevant to workplace needs.

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Fisheries Compliance Elective Units (Group B)		
HLTFA1A	Apply basic first aid	20
PUALAW003A	Give evidence in a judicial or quasi-judicial setting	20
PUAPOL004A	Gather, collect and record information	50
PUAPOL005A	Use and maintain operational equipment	60
PUAPOL006A	Facilitate effective communication in the workplace	40
PUAPOL009A	Assist in the judicial process	40
PUAPOL010A	Perform administrative duties	40
PUAPOL011A	Manage own professional performance	40
SFICOMP302B	Exercise compliance powers	40
SFICOMP308B	Monitor fish catches for legal compliance	20
SFICOMP311B	Operate vehicles on-road	20
SFICOMP314B	Undertake patrol operations	60
SFISHIP202B	Contribute to safe navigation	10
SFISHIP206B	Operate a small vessel	40
SFISHIP209B	Operate marine communications equipment	20
SFISHIP212B	Take emergency action on board a vessel	20
Other Electives		
SFIFISH201B	Provide support for diving operations	20
SFISHIP207B	Operate and maintain outboard motors	20
TOTAL		650

Training Program #18:

SFI40404 – CERTIFICATE IV IN SEAFOOD INDUSTRY (FISHERIES COMPLIANCE)

Qualification Title	Certificate IV in Seafood Industry (Fisheries Compliance)
Qualification Code	SFI40404
Qualification Summary	This qualification will provide you with the skills and knowledge to supervise fisheries compliance operations to conserve and preserve fishing resources. You will learn to conduct investigations, conduct interviews and document witness statements. You may also learn to plan surveillance operations and operate surveillance equipment.
Qualification Packaging Rules	<p>A total of 21 units must be completed.</p> <p>The following rules apply when selecting units for this qualification:</p> <ul style="list-style-type: none"> • 9 fisheries compliance specialist units (Group B) plus • 12 elective units that may be selected be selected from a combination of: <ul style="list-style-type: none"> ▪ Group B fisheries compliance specialist units not yet selected for this qualification ▪ Group E elective units ▪ Group R Master 5/Skipper 3 group of units ▪ Certificate III in Seafood Industry (Fisheries Compliance) – maximum of 1 unit ▪ Diploma of Seafood Industry (Fisheries Compliance) – maximum of 1 unit ▪ Certificate IV level or higher, from this or any other Training Package – maximum of 2 units. Units must be relevant to workplace needs.

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
Core Units are achieved through Certificate III in Seafood Industry (Fisheries Compliance)		
Specialist Fishing Elective Units (Group B)		
BSBCM410A	Coordinate implementation of customer service strategies	30
BSBCM411A	Monitor a safe workplace	40
BSBFLM402A	Show leadership in the workplace	50
BSBFLM403A	Manage effective workplace relationships	50
BSBFLM404A	Lead work teams	50
SFICOMP401B	Administer the district office	30
SFICOMP407B	Undertake prosecution procedures for magistrate's court	40
SFICOMP501B	Conduct an investigative audit	40
SFICOMP503B	Undertake the prosecution in a trial	60
Other Electives		
BSBFLM406A	Implement workplace information system	50
BSBFLM501A	Manage personal work priorities and professional development	60
PSPFRAU401A	Interrogate data	30
PSPFRAU402A	Receive and validate information	20
PSPFRAU403A	Gather, manage and present evidence	30
PSPFRAU404A	Conduct formal interviews and take witness statements	20
PSPFRAU405A	Evaluate progress of investigation	20
SFICOMP402B	Plan the surveillance operation	20
SFICOMP403B	Operate and maintain surveillance equipment	20
SFICOMP404B	Operate an observation post	20
SFICOMP405B	Perform post surveillance duties	20
SFICOMP406B	Perform mobile surveillance	20
TOTAL		720

Training Program #18:

SFI50404 – DIPLOMA OF SEAFOOD INDUSTRY (FISHERIES COMPLIANCE)

Qualification Title	Diploma of Seafood Industry (Fisheries Compliance)
Qualification Code	SFI50404
Qualification Summary	This qualification will provide you with the skills and knowledge to manage fisheries compliance operations to conserve and preserve fishing resources. You may learn to undertake prosecution procedures in court, develop public policy, represent and promote fisheries compliance to the public.
Qualification Packaging Rules	<p>A total of 23 units must be completed.</p> <p>The following rules apply when selecting units for this qualification:</p> <ul style="list-style-type: none"> • 11 fisheries compliance specialist units (Group B) plus • 12 elective units that may be selected be selected from a combination of: <ul style="list-style-type: none"> ▪ Group B fisheries compliance specialist units not yet selected for this qualification ▪ Group E elective units ▪ Group R Skipper 2 group of units ▪ Certificate IV in Seafood Industry (Fisheries Compliance) – maximum of 1 unit ▪ Diploma level or higher, from this or any other Training Package – maximum of 2 units. Units must be relevant to workplace needs.

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
Core Units are achieved through Certificate III in Seafood Industry (Fisheries Compliance)		
Specialist Fishing Elective Units (Group B)		
BSBFLM501A	Manage personal work priorities and professional development	60
BSBFLM502A	Provide leadership in the workplace	60
BSBFLM503A	Establish effective workplace relationships	60
BSBFLM504A	Facilitate work teams	60
BSBFLM505A	Manage operational plan	60
BSBFLM506A	Manage workplace information systems	60
BSBFLM507A	Manage quality customer service	60
BSBFLM509A	Provide continuous improvement	60
BSBFLM510A	Facilitate and capitalise on change and innovation	60
SFICOMP401B	Administer the district office	30
SFICOMP502B	Contribute to fisheries management	40
Other Electives		
BSBADM408A	Prepare financial reports	40
BSBFLM511A	Develop a workplace learning environment	60
BSBHR504A	Manage industrial relations policies and processes	60
BSBHR506A	Manage recruitment selection and induction processes	50
BSBMGT503A	Prepare budgets and financial plans	50
BSBMGT505A	Ensure a safe workplace	50
PSPFRAU401A	Interrogate data	30
PSPFRAU402A	Receive and validate information	20
PSPFRAU403A	Gather, manage and present evidence	30
PSPFRAU404A	Conduct formal interviews and take witness statements	20
PSPFRAU405A	Evaluate progress of investigation	20
SFICOMP501B	Conduct an investigative audit	40
TOTAL		1080

Training Program #19:

SFI10504 – CERTIFICATE I IN SEAFOOD INDUSTRY (SEAFOOD PROCESSING)

Qualification Title	Certificate I in Seafood Industry (Seafood Processing)
Qualification Code	SFI10504
Qualification Summary	This qualification will provide the individual with an introduction to the seafood processing sector and some basic skills needed in this area of the seafood industry. You will learn how to safely handle food, how to maintain safe temperatures of seafood stock and work and communicate effectively in the workplace. You may also learn how to clean and fillet fish, work with knives and clean work areas.
Qualification Packaging Rules	<p>A total of 8 units must be completed.</p> <p>The following rules apply when selecting units for this qualification:</p> <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 3 seafood processing specialist units (Group B) plus • 1 elective unit that may be selected be selected from a combination of: <ul style="list-style-type: none"> ▪ Group B seafood processing specialist units not yet selected for this qualification ▪ Group E elective units ▪ Certificate I in Seafood Industry (other streams) ▪ Certificate II in Seafood Industry (Seafood Processing) ▪ Certificate I level, from this or any other Training Package - Units must be relevant to workplace needs.

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Fishing Elective Units (Group B)		
SFIFISH209B	Maintain the temperature of seafood	10
SFIPROC101B	Clean fish	30
SFIPROC102B	Clean work area	10
Other Electives		
FDFGFDC1A	Locate Industry and Company Products and Processes (General Foods)	20
TOTAL		170

Training Program #20:

SFI20504 – CERTIFICATE II IN SEAFOOD INDUSTRY (SEAFOOD PROCESSING)

Qualification Title	Certificate II in Seafood Industry (Seafood Processing)
Qualification Code	SFI20504
Qualification Summary	This qualification will provide you with the practical skills and knowledge to safely process seafood. You will learn about food handling, safety in the workplace and maintaining safe temperatures of seafood stock. You will also learn skills to maintain a clean work area, and clean, handle and pack seafood products.
Qualification Packaging Rules	<p>A total of 19 units must be completed.</p> <p>The following rules apply when selecting units for this qualification:</p> <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 10 seafood processing specialist units (Group B) plus • 5 elective units that may be selected from a combination of: <ul style="list-style-type: none"> ▪ Group B seafood processing specialist units not yet selected for this qualification ▪ Group E elective units ▪ Certificate I in Seafood Industry (Seafood Processing) – maximum of 1 unit ▪ Certificate III in Seafood Industry (Seafood Processing) – maximum of 1 unit ▪ Certificate II level or higher, from this or any other Training Package – maximum of 2 units. Units must be relevant to workplace needs.

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Fishing Elective Units (Group B)		
FDFOPTCRM2A	Conduct routine maintenance	50
SFIFISH209B	Maintain the temperature of seafood	10
SFIPROC101B	Clean fish	30
SFIPROC102B	Clean work area	10
SFIPROC105A	Fillet fish and prepare portions	30
SFIPROC106A	Work with knives	20
SFIPROC201B	Head and peel crustaceans	15
SFIPROC202B	Process squid, cuttlefish and octopus	15
SFIPROC203B	Shuck molluscs	15
Other Electives		
BSBCMN206A	Process and maintain workplace information	20
SFISTOR201B	Prepare and pack stock for live transport	30
SFISTOR202B	Receive and distribute product	15
TDTD197B	Shift materials safely using manual handling methods	20
THHGHS02B	Clean premises and equipment	12
TOTAL		465

Training Program #21:

SFI30504 – CERTIFICATE III IN SEAFOOD INDUSTRY (SEAFOOD PROCESSING)

Qualification Title	Certificate III in Seafood Industry (Seafood Processing)
Qualification Code	SFI30504
Qualification Summary	This qualification will provide you with the skills and knowledge to operate safely in a seafood processing workplace. You will learn how to clean and fillet fish, head and peel crustaceans, shuck molluscs and how to handle and pack seafood products. You will also learn to work with knives and operate refrigerated storerooms.
Qualification Packaging Rules	<p>A total of 21 units must be completed.</p> <p>The following rules apply when selecting units for this qualification:</p> <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 12 seafood processing specialist units (Group B) plus • 5 elective units that may be selected from a combination of: <ul style="list-style-type: none"> ▪ Group B seafood processing specialist units not yet selected for this qualification ▪ Group E elective units ▪ Certificate II in Seafood Industry (Seafood Processing) – maximum of 1 unit ▪ Certificate IV in Seafood Industry (Seafood Processing) – maximum of 1 unit ▪ Certificate III level or higher, from this or any other Training Package – maximum of 2 units. Units must be relevant to workplace needs.

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Fishing Elective Units (Group B)		
DFDCORQFS3A	Monitor the implementation of quality and food safety programs	35
MTMS38B	Smoke product	20
SFIFISH209B	Maintain the temperature of seafood	10
SFIPROC101B	Clean fish	30
SFIPROC102B	Clean work area	10
SFIPROC105A	Fillet fish and prepare portions	30
SFIPROC106A	Work with knives	20
SFIPROC201B	Head and peel crustaceans	15
SFIPROC203B	Shuck molluscs	15
SFIPROC302B	Handle and pack sashimi-grade fish	30
SFIPROC304A	Boil and pack crustaceans	15
SFISTOR301B	Operate refrigerated storerooms	15
Other Electives		
BSBCM302A	Organise personal work priorities and development	30
DFDCORQAS2A	Implement quality systems and procedures	30
DFDOPHCP3A	Participate in HACCP team	50
HLTFA1A	Apply basic first aid	20
SFISTOR202B	Receive and distribute product	15
TOTAL		490

Training Program #22:

SFI40504 – CERTIFICATE IV IN SEAFOOD INDUSTRY (SEAFOOD PROCESSING)

Qualification Title	Certificate IV in Seafood Industry (Seafood Processing)
Qualification Code	SFI40504
Qualification Summary	This qualification will provide you with the skills and knowledge to supervise the seafood processing operations. You will learn skills to evaluate a batch of seafood, apply and monitor food safety requirements, oversee and implement occupation health and safety policies and guidelines and food safety programs in the workplace.
Qualification Packaging Rules	<p>A total of 21 units must be completed.</p> <p>The following rules apply when selecting units for this qualification:</p> <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 5 seafood processing specialist units (Group B) plus • 12 elective units that may be selected be selected from a combination of: <ul style="list-style-type: none"> ▪ Group B seafood processing specialist units not yet selected for this qualification ▪ Group E elective units ▪ Certificate III in Seafood Industry (Seafood Processing) – maximum of 1 unit ▪ Diploma of Seafood Industry (Seafood Processing) – maximum of 1 unit ▪ Certificate IV level or higher, from this or any other Training Package – maximum of 2 units. Units must be relevant to workplace needs. <p>Please note: Group B unit <i>SFIPROC401B Evaluate a batch of seafood</i> is mandatory.</p>

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Fishing Elective Units (Group B)		
FDFCORQFS3A	Monitor the implementation of quality and food safety programs	35
SFIOHS301B	Implement OH&S policies and guidelines	40
SFIPROC401B	Evaluate a batch of seafood	40
SFIPROC404B	Apply and monitor food safety requirements	60
SFIPROC405B	Oversee the implementation of a food safety program in the workplace	60
Other Electives		
BSBFLM404A	Lead work teams	50
BSBFLM406A	Implement workplace information system	50
HLTFA1A	Apply basic first aid	20
MTMMP77B	Participate in product recall	40
MTMMP83B	Establish sampling program	40
SFIDIST502B	Import product	40
SFIFCHA501B	Plan and manage extended fishing charter trips	60
SFIPROC402B	Maintain hygiene standards while servicing a food-handling area	30
SFIPROC607B	Prepare work instructions for new seafood processing tasks	30
SFIPROC608B	Provide practical and/or commercial advice to seafood users	30
SFISTOR301B	Operate refrigerated storerooms	15
TDTA2597C	Regulate temperature controlled stock	20
TOTAL		760

Training Program #23:

SFI50504 – DIPLOMA OF SEAFOOD INDUSTRY (SEAFOOD PROCESSING)

Qualification Title	Diploma of Seafood Industry (Seafood Processing)
Qualification Code	SFI50504
Qualification Summary	This qualification will provide you with the skills and knowledge to manage the operations in a seafood processing industry. You will learn how to establish and maintain occupational health and safety programs, how to develop and conduct food safety plans and audits and how to develop and maintain quality systems.
Qualification Packaging Rules	<p>A total of 23 units must be completed.</p> <p>The following rules apply when selecting units for this qualification:</p> <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 4 seafood processing specialist units (Group B) plus • 15 elective units that may be selected be selected from a combination of: <ul style="list-style-type: none"> ▪ Group B seafood processing specialist units not yet selected for this qualification ▪ Group E elective units ▪ Certificate IV in Seafood Industry (Seafood Processing) – maximum of 1 unit ▪ Diploma level or higher, from this or any other Training Package – maximum of 2 units. Units must be relevant to workplace needs. <p>Please note: Group B unit <i>SFIPROC401B Evaluate a batch of seafood</i> is mandatory. Group B units <i>SFIPROC406B Develop food safety programs</i> and <i>SFIPROC407B Conduct food safety audits</i> are co-requisites – if one is chosen the other is to be completed as well.</p>

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Fishing Elective Units (Group B)		
SFIOHS501B	Establish and maintain the enterprise OH&S program	60
SFIPROC401B	Evaluate a batch of seafood	40
SFIPROC406B	Develop food safety programs	50
SFIPROC407B	Conduct food safety audits	40
Other Electives		
HLTFA1A	Apply basic first aid	20
MTMPS5603A	Develop, manage and maintain quality systems	100
SFIDIST501B	Export product	40
SFIDIST502B	Import product	40
SFIPROC501B	Manage seafood processing production unit/s	50
SFIPROC502B	Produce technical reports on seafood processing systems	30
SFIPROC503B	Analyse seafood packaging requirements	40
SFIPROC504B	Design and manage a product recall	40
SFIPROC602B	Plan and manage seafood and related product concept development	40
TDTR298B	Source goods/services and evaluate contractors	30
THHGCS07B	Coordinate marketing activities	30
THHGLE12B	Develop and manage marketing strategies	50
SFIPROC601B	Establish costs and/or conditions for sale of seafood product	50
SFIPROC603B	Develop & manage seafood and related product production trials	50
SFIPROC604B	Plan and develop formulations and/or specifications for new seafood product	40
TOTAL		940

Training Program #24:

SFI20604 – CERTIFICATE II IN SEAFOOD INDUSTRY (SEAFOOD SALES AND DISTRIBUTION)

Qualification Title	Certificate II in Seafood Industry (Seafood Sales and Distribution)
Qualification Code	SFI20604
Qualification Summary	This qualification provides individuals with an introduction to the seafood sales and distribution sector of the seafood industry. You will learn how to work with seafood stock, how to apply basic food handling procedures, meet occupational health and safety requirements and how to communicate effectively.
Qualification Packaging Rules	<p>A total of 19 units must be completed.</p> <p>The following rules apply when selecting units for this qualification:</p> <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 3 sales and distribution specialist units (Group B) plus • 12 elective units that may be selected be selected from a combination of: <ul style="list-style-type: none"> ▪ Group B sales and distribution specialist units not yet selected for this qualification ▪ Group E elective units ▪ Certificate I in Seafood Industry (other streams) – maximum of 1 unit ▪ Certificate III in Seafood Industry (Sales and Distribution) – maximum of 1 unit ▪ Certificate II level or higher, from this or any other Training Package – maximum of 2 units. Units must be relevant to workplace needs.

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Fishing Elective Units (Group B)		
FDFCORFSY2A	Implement the food safety program and procedures	30
FDFZMHTS2A	Work with temperature controlled stock	30
SFIDIST201B	Prepare, cook and retail seafood products	30
Other Electives		
HLTFA1A	Apply basic first aid	20
SFIAQUA213B	Monitor stock and environmental conditions	25
SFIDIST202B	Retail fresh, frozen and live seafood	15
SFIPROC101B	Clean fish	30
SFIPROC102B	Clean work area	10
SFIPROC105A	Fillet fish and prepare portions	30
SFIPROC106A	Work with knives	20
SFISTOR203B	Assemble and load refrigerated product	15
TDTD297B	Shift a load using manually-operated equipment	20
WRRCA1B	Operate retail equipment	21
WRRCS3B	Interact with customers	36
WRRS2B	Advise on products and services	27
TOTAL		459

Training Program #25:

SFI30604 – CERTIFICATE III IN SEAFOOD INDUSTRY (SEAFOOD SALES AND DISTRIBUTION)

Qualification Title	Certificate III in Seafood Industry (Seafood Sales and Distribution)
Qualification Code	SFI30604
Qualification Summary	This qualification will provide you with the skills and knowledge to supervise the operation of seafood sales and distribution environment. You will learn skills to implement a food safety plan and monitor and order stock and prepare, cook and retail seafood products.
Qualification Packaging Rules	<p>A total of 21 units must be completed.</p> <p>The following rules apply when selecting units for this qualification:</p> <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 3 sales and distribution specialist units (Group B) plus • 14 elective units that may be selected from a combination of: <ul style="list-style-type: none"> ▪ Group B sales and distribution specialist units not yet selected for this qualification ▪ Group E elective units ▪ Certificate II in Seafood Industry (Sales and Distribution) – maximum of 1 unit ▪ Certificate IV in Seafood Industry (Sales and Distribution) – maximum of 1 unit ▪ Certificate III level or higher, from this or any other Training Package – maximum of 2 units. Units must be relevant to workplace needs.

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Fishing Elective Units (Group B)		
FDFCORFSY2A	Implement the food safety program and procedures	30
FDFZMHTS2A	Work with temperature controlled stock	30
SFIPROC102B	Clean work area	10
Other Electives		
HLTFA1A	Apply basic first aid	20
SFIAQUA213B	Monitor stock and environmental conditions	25
SFIDIST201B	Prepare, cook and retail seafood products	30
SFIPROC101B	Clean fish	30
SFIPROC105A	Fillet fish and prepare portions	30
SFIPROC106A	Work with knives	20
SFISTOR203B	Assemble and load refrigerated product	15
THTSMA02B	Create a promotional display/stand	20
WRRCA1B	Operate retail equipment	21
WRRCS3B	Interact with customers	36
WRRF1B	Balance register/terminal	18
WRI5A	Maintain and order stock	36
TOTAL		471

Training Program #26:

SFI40604 – CERTIFICATE IV IN SEAFOOD INDUSTRY (SEAFOOD SALES AND DISTRIBUTION)

Qualification Title	Certificate IV in Seafood Industry (Seafood Sales and Distribution)
Qualification Code	SFI40604
Qualification Summary	This qualification will provide you the practical skills and knowledge to manage the operations of a seafood sales and distribution environment. You will learn how to implement occupational health and safety policies and guidelines, monitor quality and food safety programs, lead work teams and supervise and manage staff.
Qualification Packaging Rules	<p>A total of 21 units must be completed.</p> <p>The following rules apply when selecting units for this qualification:</p> <ul style="list-style-type: none"> • 4 common industry Common Industry Core Units (Group A) plus • 4 sales and distribution specialist units (Group B) plus • 13 elective units that may be selected be selected from a combination of: <ul style="list-style-type: none"> ▪ Group B sales and distribution specialist units not yet selected for this qualification ▪ Group E elective units ▪ Certificate III in Seafood Industry (Sales and Distribution) – maximum of 1 unit ▪ Diploma of Seafood Industry (other streams) – maximum of 1 unit ▪ Certificate IV level or higher, from this or any other Training Package – maximum of 2 units. Units must be relevant to workplace needs.

National ID	Unit of Competency Title	Nominal Hours
Common Industry Core Units (Group A)		
SFICORE101B	Apply basic food handling and safety procedures	20
SFICORE103B	Communicate in the seafood industry	30
SFICORE105A	Work effectively in the seafood industry	30
SFICORE106A	Meet workplace OHS requirements	20
Specialist Fishing Elective Units (Group B)		
FDFCORQFS3A	Monitor the implementation of quality and food safety programs	35
FDFZMHTS2A	Work with temperature controlled stock	30
SFIDIST401B	Buy seafood product	20
SFIOHS301B	Implement OH&S policies and guidelines	40
Other Electives		
BSBCMN412A	Promote innovation and change	30
BSBFLM404A	Lead work teams	50
BSBFLM503A	Establish effective workplace relationships	60
BSBMGT502A	Manage people performance	50
BSBMGT504A	Manage budgets and financial plans	50
RTC4908A	Supervise work routines and staff performance	40
SFIDIST201B	Prepare, cook and retail seafood products	30
SFIDIST202B	Retail fresh, frozen and live seafood	15
SFIPROC101B	Clean fish	30
SFIPROC105A	Fillet fish and prepare portions	30
SFIPROC106A	Work with knives	20
TDTD297B	Shift a load using manually-operated equipment	20
WRRO5B	Control inventory	36
TOTAL		686