

Modification History

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

SFI20518	Certificate II in Seafood Processing												
<p>Qualification Description</p> <p>This qualification reflects the role of individuals who work as process workers in the seafood processing sector of the seafood industry. In this role, these individuals undertake routine tasks in fish preparation, packaging and storage under the direction of a supervisor. They may provide assistance with retail and wholesale tasks.</p> <p>The environments in which these individuals work include:</p> <ul style="list-style-type: none"> • aquaculture farms or fishout/put-and-take operations • contract harvesting and on-farm processing companies • processing plants • seafood wholesalers, fish markets or retailers. <p>All work is carried out to comply with workplace procedures, according to state/territory health and safety, food safety, biosecurity and environmental regulations, legislation and standards that apply to the workplace.</p> <p>No occupational licensing, legislative or certification requirements apply to this qualification at the time of publication.</p>													
<p>Entry Requirements</p> <p>There are no entry requirements for this qualification.</p>													
<p>Packaging Rules</p> <p>To achieve this qualification, competency must be demonstrated in:</p> <ul style="list-style-type: none"> • 12 units of competency: <ul style="list-style-type: none"> • 6 core units plus • 6 elective units. <p>Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:</p> <ul style="list-style-type: none"> • at least 3 from the electives listed below • up to 3 from the electives listed below, or from any currently endorsed Training Package or accredited course. 													
<p>Core Units</p> <table border="1"> <tbody> <tr> <td>BSBCMM201</td> <td>Communicate in the workplace</td> </tr> <tr> <td>BSBWHS201</td> <td>Contribute to health and safety of others</td> </tr> <tr> <td>SFIPRO101</td> <td>Clean fish</td> </tr> <tr> <td>SFIXFI209</td> <td>Maintain the temperature of seafood</td> </tr> <tr> <td>SFIXSI101</td> <td>Apply basic seafood handling and safety practices</td> </tr> <tr> <td>SFIXSI205</td> <td>Work effectively in the seafood industry</td> </tr> </tbody> </table>		BSBCMM201	Communicate in the workplace	BSBWHS201	Contribute to health and safety of others	SFIPRO101	Clean fish	SFIXFI209	Maintain the temperature of seafood	SFIXSI101	Apply basic seafood handling and safety practices	SFIXSI205	Work effectively in the seafood industry
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FBPOPR2028	Operate a mixing or blending process
FBPOPR2036	Operate an extrusion process
FBPOPR2040	Operate a heat treatment process
FBPOPR2044	Operate a retort process
FBPOPR2045	Operate pumping equipment
FBPOPR2046	Operate a production process
FBPOPR2056	Operate a freezing process
FBPOPR2063	Apply quality systems and procedures
SFIAQU216	Harvest cultured or held stock
SFIDST201	Prepare, cook and retail seafood products
SFIDST202	Retail fresh, frozen and live seafood
SFIFSH311	Operate vessel deck machinery and lifting appliance
SFIPRO102	Clean work area
SFIPRO105	Fillet fish and prepare portions
SFIPRO106	Work with knives
SFIPRO203	Shuck molluscs
SFISTR204	Prepare, pack and dispatch stock for live transport
SFISTR205	Prepare, pack and dispatch non-live product
SIRXSL002	Follow point-of-sale procedures
SITXINV001	Receive and store stock
TLID1002	Shift a load using manually-operated equipment
TLID2004	Load and unload goods/cargo
TLID2013	Move materials mechanically using automated equipment

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFI20518 Certificate II in Seafood Processing	SFI20511 Certificate II in Seafood Processing	Revised packaging rules to better reflect outcomes. Total number of units reduced by 3 units. Core units revised and increased. Incorporates content from SFI20611 Certificate II in Seafood Industry (Sales and Distribution).	Equivalent qualification

Links

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