

## Modification History

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

SFI30118	Certificate III in Aquaculture
<p><b>Qualification Description</b></p> <p>This qualification reflects the role of individuals who work as leading hands or attendants for the care of fish and other aquatic stock in the aquaculture sector of the seafood industry. In this role, these individuals have responsibilities for the handling of stock and maintaining water quality and monitoring environmental conditions. They may perform dives or vessel operations as part of their role.</p> <p>The environments in which these individuals work include:</p> <ul style="list-style-type: none"> <li>• aquaculture farms or fishout/put-and-take operations</li> <li>• hatcheries and nurseries</li> <li>• live post-harvest holding facilities, such as processing plants, wholesalers or transporters.</li> </ul> <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>Some SFI and imported units in the elective bank are subject to licencing, legislative or certification requirements, including:</p> <ul style="list-style-type: none"> <li>• occupational diving is regulated independently by each state and territory workplace health and safety authority. Users are advised to check with the relevant authority to confirm current requirements.</li> <li>• the MAR units that appear in the elective bank are subject to licencing and regulatory requirements. These units must be implemented in line with the <i>MAR Maritime Training Package</i> and Australian Maritime Safety Authority (AMSA) requirements.</li> <li>• the TLI licencing units must be implemented in line with the <i>TLI Transport and Logistics Training Package</i>.</li> </ul>	
<p><b>Entry Requirements</b></p> <p>There are no entry requirements for this qualification.</p>	
<p><b>Packaging Rules</b></p> <p>To achieve this qualification, competency must be demonstrated in:</p> <ul style="list-style-type: none"> <li>• 16 units of competency: <ul style="list-style-type: none"> <li>• 3 core units plus</li> <li>• 13 elective units.</li> </ul> </li> </ul> <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. Any combination of electives that meets the packaging rules can be selected for the award of the Certificate III in Aquaculture.</p> <ul style="list-style-type: none"> <li>• at least 5 electives listed in Group A</li> <li>• at least 4 from electives listed below in either Group A, B or D</li> <li>• up to 4 from the electives listed below in either Group A, B, C or D, or from any currently endorsed Training Package or accredited course.</li> </ul> <p>Where appropriate, electives may be packaged to provide a qualification with a specialisation area as follows:</p> <ul style="list-style-type: none"> <li>• A minimum of 5 electives from Group B must be selected for the award of the <i>Certificate III in Aquaculture (Diving Operations)</i></li> <li>• A minimum of 8 electives from Group C must be selected for the award of the <i>Certificate III in Aquaculture (Vessel Operations)</i>.</li> </ul>	

**Core Units**

BSBCMM201	Communicate in the workplace
BSBWHS301	Maintain workplace safety
SFIXSI205	Work effectively in the seafood industry

**Elective Units****Group A Aquaculture Operations**

AHCBIO202	Follow site quarantine procedures
AHCLSK319	Slaughter livestock
AHCNAR302	Collect and preserve biological samples
FDFOP2013A	Apply sampling procedures
SFIAQU301	Undertake effluent and waste treatment and disposal
SFIAQU302	Construct or install stock culture, holding and farm structures
SFIAQU303	Monitor stock handling activities
SFIAQU308	Maintain water quality and environmental monitoring
SFIAQU309	Monitor harvest and post-harvest activities
SFIAQU311	Monitor production and maintain algal or live-feed cultures
SFIAQU313	Monitor operations of high technology water treatment components
SFIAQU314	Support hatchery operations
SFIAQU315	Carry out emergency procedures for on-land operations
SFIAQU316	Apply control measures for predators and pests
SFIAQU317	Apply control measures for diseases
SFIAQU318	Coordinate feed activities
SFIAQU407	Coordinate sustainable aquacultural practices
SFIAQU408	Supervise harvest and post-harvest activities
SFIBIO301	Identify and report signs of aquatic disease or pests
SFIBIO401	Apply aquaculture biosecurity measures

**Group B Diving Operations**

HLTAID003	Apply first aid
SFIDIV309	Work effectively as a diver in the seafood industry
SFIDIV310	Perform diving operations using SSBA
SFIDIV311	Perform diving operations using SCUBA
SFIDIV312	Undertake emergency procedures in diving operations using SSBA
SFIDIV313	Undertake emergency procedures in diving operations using SCUBA
SFIDIVE315	Perform underwater work in the aquaculture sector
SISOOPS304A	Plan for minimal environmental impact
SISOSCB301A	SCUBA dive in open water to a maximum depth of 18 metres
SISOSCB303A	Complete deep dives to between 18 and 40 metres
SISOSCB317A	Complete a dive using Enriched Air Nitrox

**Group C Vessel Operations**

MARB0027	Perform basic servicing and maintenance of main propulsion unit and auxiliary systems
MARC037	Operate inboard and outboard motors
MARC038	Operate main propulsion unit and auxiliary systems
MARC043	Transmit and receive information by marine radio
MARC044	Transmit and receive information by VHF radio
MARF027	Apply basic survival skills in the event of vessel abandonment
MARF028	Follow procedures to minimise and fight fires on board a vessel
MARF029	Meet work health and safety requirements
MARF030	Survive at sea using survival craft

MARH013	Plan and navigate a passage for a vessel up to 12 metres
MARI003	Comply with regulations to ensure safe operation of a vessel up to 12 metres
MARJ006	Follow environmental work practices
MARK007	Handle a vessel up to 12 metres
MARN008	Apply seamanship skills aboard a vessel up to 12 metres
<b>Group D General Electives</b>	
AHCCHM303	Prepare and apply chemicals
AHCLSK319	Slaughter livestock
BSBSUS301	Implement and monitor environmentally sustainable work practices
FBPFSY3002	Monitor the implementation of quality and food safety programs
SFIAQU222	Use waders safely in aquatic environments
SFIPRO101	Clean fish
SFIPRO105	Fillet fish and prepare portions
SFIPRO106	Work with knives
SFIPRO203	Shuck molluscs
SFISTR302	Supervise storage of temperature controlled stock
SFIXSI209	Maintain the temperature of seafood
SFIXSI302	Act to prevent interaction with protected species
TLILIC0012	Licence to operate a vehicle loading crane (capacity 10 metre tonnes and above)
TLILIC3006	Licence to operate a non-slewing mobile crane (greater than 3 tonnes capacity)
TLILIC3008	Licence to operate a non-slewing mobile crane (up to 20 tonnes)

### Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFI30118 Certificate III in Aquaculture	SFI30111 Certificate III in Aquaculture	Revised packaging rules to better reflect outcomes and allow for specialisations. Total number of units reduced by 2 units. Core units revised and decreased by 1 unit.	Equivalent qualification

#### Links

Companion Volumes, including Implementation Guides, are available at VETNet:

<https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273>