

Modification History

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

SFI30518	Certificate III in Seafood Processing																		
<p>Qualification Description</p> <p>This qualification reflects the role of individuals who work as leading process workers in the seafood processing sector of the seafood industry. In this role, these individuals have responsibilities in seafood preparation, packaging and storage. This may include retail and wholesale activities.</p> <p>The environments in which these individuals work may 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"> • 16 units of competency: <ul style="list-style-type: none"> • 6 core units plus • 10 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 6 from the electives listed below • up to 4 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>BSBWHS301</td> <td>Maintain workplace safety</td> </tr> <tr> <td>FBPFSY3001</td> <td>Monitor the implementation of quality and food safety programs</td> </tr> <tr> <td>SFIXSI205</td> <td>Work effectively in the seafood industry</td> </tr> <tr> <td>SFIPRO301</td> <td>Supervise storage of temperature controlled stock</td> </tr> <tr> <td>SFIPRO302</td> <td>Monitor hygiene and sanitation requirements</td> </tr> </tbody> </table> <p>Elective Units</p> <table border="1"> <tbody> <tr> <td>BSBSUS301</td> <td>Implement and monitor environmentally sustainable work practices</td> </tr> <tr> <td>FBPFSY3002</td> <td>Participate in a HACCP team</td> </tr> <tr> <td>FBPOPR2023</td> <td>Operate a packaging process</td> </tr> </tbody> </table>		BSBCMM201	Communicate in the workplace	BSBWHS301	Maintain workplace safety	FBPFSY3001	Monitor the implementation of quality and food safety programs	SFIXSI205	Work effectively in the seafood industry	SFIPRO301	Supervise storage of temperature controlled stock	SFIPRO302	Monitor hygiene and sanitation requirements	BSBSUS301	Implement and monitor environmentally sustainable work practices	FBPFSY3002	Participate in a HACCP team	FBPOPR2023	Operate a packaging process
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FBPOPR2056	Operate a freezing process
FDFO2063A	Apply quality systems and procedures
FDFO3003A	Operate interrelated processes in a production system
FDFO3004A	Operate interrelated processes in a packaging system
SFIFSH311	Operate vessel deck machinery and lifting appliance
SFIPRO302	Handle and pack sashimi-grade fish
SFIPRO401	Evaluate a batch of seafood
SFISAD201	Prepare, cook and retail seafood products
SFISAD202	Retail seafood
SFISAD301	Wholesale product
SFISTR202	Receive and distribute product
SFISTR301	Operate refrigerated storerooms
SIRXCCS201	Apply point-of-sale handling procedures
SIRXCCS304	Coordinate interaction with customers
SITXINV401	Control stock
SITXMPR402	Create a promotional display or stand

Qualification Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
SFI30518 Certificate II in Seafood Processing	SFI30511 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 by 2 units. Incorporates content from SFI30611 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			