

Modification History

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

SFI40518	Certificate IV in Seafood Processing										
<p>Qualification Description</p> <p>This qualification reflects the role of individuals who work in the seafood processing sector of the seafood industry at the supervisory or managerial level. In this role, these individuals are responsible for evaluating the quality of seafood to be processed and ensuring processing practices and systems meet quality and legislative requirements. They may be responsible for the marketing, sale and distribution of seafood.</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 • harvesting and on-farm processing companies • wholesalers or retailers • seafood processing plants. <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"> • 15 units of competency: <ul style="list-style-type: none"> • 3 core units plus • 12 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 8 from the electives listed below from Group A or B, with at least 4 listed in Group A • up to 4 from the electives listed below from Group A or B, or from any currently endorsed Training Package or accredited course. 											
<p>Core Units</p> <table border="1"> <tbody> <tr> <td>FBPFSY4001</td> <td>Supervise and maintain a food safety plan</td> </tr> <tr> <td>BSBWHS401</td> <td>Implement and monitor WHS policies, procedures and programs to meet legislative requirements</td> </tr> <tr> <td>SFIPRO401</td> <td>Evaluate a batch of seafood</td> </tr> </tbody> </table>		FBPFSY4001	Supervise and maintain a food safety plan	BSBWHS401	Implement and monitor WHS policies, procedures and programs to meet legislative requirements	SFIPRO401	Evaluate a batch of seafood				
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SFIPRO505	Develop and implement a seafood waste utilisation strategy
SFISAD401	Buy seafood product
SFISAD402	Analyse domestic seafood market opportunities
SFISAD403	Analyse international seafood market opportunities
SFISAD501	Export product
SFISAD502	Import product
FBPFSY4002	Supervise and verify supporting programs for food safety
FBPFSY5001	Develop a HACCP-based food safety plan
SFISAD404	Develop and provide information about seafood product
SFIXSI611	Participate in a media interview or presentation
Elective B – General electives	
AHCWRK403	Supervise work routines and staff performance
BSBATSIC411	Communicate with the community
BSBHRM405	Support the recruitment, selection and induction of staff
BSBINN301	Promote innovation in a team environment
BSBLED401	Develop teams and individuals
BSBMGT401	Show leadership in the workplace
BSBMGT403	Implement continuous improvement
BSBRSK401	Identify risk and apply risk management processes
BSBSMB404	Undertake small business planning
BSBSMB405	Monitor and manage small business operations
BSBSMB406	Manage small business finances
BSBSMB407	Manage a small team
BSBSUS301	Implement and monitor environmentally sustainable work practices
MSS403030	Improve cost factors in work practices
MSS404052	Apply statistics to operational processes

Qualification Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
SFI40515 Certificate IV in Seafood Processing	SFI40511 Certificate IV in Seafood Processing	Revised packaging rules to better reflect outcomes. Total number of units reduced by 3 units. Core units revised and decreased by 1 unit.	Equivalent qualification
Links			
Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456			