

**Modification history**

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

SFIAQU215	Carry out on-farm post-harvest operations
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to carry out various treatments and storage of cultured or held stock ready for transport off-farm. It does not cover other processing activities, such as gill-gutting, cleaning, filleting, cooking and shucking; the slaughter of livestock, or off-facility live transport.</p> <p>The unit applies to individuals who perform a range of routine post-harvest tasks including grading, packing and storage of stock, in an aquaculture setting under the direction of a supervisor.</p> <p>All work must be 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. Licences may be required if operating vehicles or vessels.</p> <p>No occupational licensing, legislative or certification requirements apply to the unit at the time of publication.</p>
<b>Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	Aquaculture (AQU)

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare for on-farm post-harvest handling	1.1 Receive instructions for product specifications from supervisor and confirm understanding 1.2 Collect required equipment, including personal protective equipment, and check for serviceability 1.3 Make basic repairs to sub-standard equipment and calibrate equipment according to workplace procedures 1.4 Transport stock to handling facility using workplace field-handling practices and equipment 1.5 Operate and maintain automatic or mechanised equipment according to manufacturer instructions and workplace procedures
2. Grade and label stock	2.1 Perform workplace personal hygiene and equipment sanitation procedures for handling stock 2.2 Handle stock to minimise damage or stress to stock according to workplace and food safety procedures 2.3 Identify and remove stock that does not meet workplace quality specifications 2.4 Grade and label stock according to customer requirements and supervisor instructions
3. Pack produce	3.1 Organise packaging materials and containers according to customer requirements and supervisor instructions 3.2 Pack containers with product according to instructions and food safety procedures 3.3 Apply wraps and lids and label correctly according to industry and customer requirements

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
4. Deliver produce to an on-farm storage facility and maintain hygiene levels	4.1 Place containers on pallets and ensure stability and maximum air flow 4.2 Transport pallets to storage facility and arrange according to supervisor instructions 4.3 Read monitoring gauges in storage facility and check condition of stored product on a regular basis and report abnormal conditions to supervisor 4.4 Remove damaged product and broken containers from the storage facility using safe work practices 4.5 Control pests and clean containers according to workplace procedures
5. Finalise and review basic post-harvest activities	5.1 Clean work area and dispose of waste materials safely according to health and safety and environmental requirements and workplace procedures 5.2 Check and store tools and equipment, reporting any identified repair requirements to supervisor 5.3 Record relevant data and observations and report any abnormal records to supervisor 5.4 Prepare compliance and other required reports and give to supervisor

<b>Foundation Skills</b>	
<i>This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.</i>	
<b>Skill</b>	<b>Description</b>
Reading	<ul style="list-style-type: none"> <li>Interpret text in workplace procedures, instructions and labels</li> <li>Interpret customer orders or market specifications</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Complete labels for packages</li> <li>Fill out workplace records and compliance reports legibly and accurately</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Interpret temperature and humidity gauges</li> <li>Count and sort stock and products, and pallets and containers</li> <li>Use addition and multiplication to calculate quantities of stock</li> <li>Set and adjust measurement scale to calibrate equipment</li> <li>Weigh stock and pack within specified limits</li> </ul>
Oral communication	<ul style="list-style-type: none"> <li>Ask questions to clarify job requirements</li> <li>Describe abnormal records to supervisor using correct terminology</li> </ul>
Navigate the world of work	<ul style="list-style-type: none"> <li>Follow organisational and compliance requirements associated with own role</li> </ul>
Interact with others	<ul style="list-style-type: none"> <li>Follow accepted practices and protocols for reporting issues or seeking guidance from supervisors</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Make routine decisions about condition of stored products and gauge readings</li> <li>Use functions and features of organisational systems and automated equipment</li> </ul>

<b>Unit Mapping Information</b>			
<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
SFIAQU215 Carry out on-farm post-harvest operations	SFIAQUA215B Carry out on-farm post-harvest operations	Updated to meet Standards for Training Packages	Equivalent Unit

<b>Links</b>	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273">https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273</a>
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<b>TITLE</b>	<b>Assessment requirements for SFIAQU215 Carry out on-farm post-harvest operations</b>
<b>Performance Evidence</b>	
<p>An individual demonstrating competency must satisfy all the elements and performance criteria of this unit. There must be evidence that the individual has carried out on-farm post-harvest operations on at least one occasion including:</p> <ul style="list-style-type: none"> <li>• communicating and reporting to supervisor on post-harvest activities</li> <li>• using personal protective clothing and equipment</li> <li>• operating and maintaining equipment</li> <li>• using handling techniques to minimise damage or stress to stock</li> <li>• determining industry and/or customer specifications prior to packaging</li> <li>• weighing, grading, labelling and packing product according to customer or industry specifications</li> <li>• delivering produce to an on-farm storage facility</li> <li>• ensuring temperature control of produce</li> <li>• maintaining post-harvest storage facility hygiene levels</li> <li>• monitoring conditions of storage environment</li> <li>• cleaning work area and equipment and storing tools and equipment</li> <li>• recording workplace data and observations on post-harvest operations</li> <li>• completing compliance reports</li> <li>• following health and safety, food safety and environmental requirements.</li> </ul>	
<b>Knowledge Evidence</b>	
<p>An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:</p> <ul style="list-style-type: none"> <li>• storage facility operations and requirements for storing stock during and after post-harvest activities</li> <li>• basic biological and environmental requirements of live culture stock held for processing</li> <li>• hygiene issues relating to the storage of seafood and aquatic products</li> <li>• methods of handling and transporting various types of stock or products</li> <li>• operation and maintenance of automatic or mechanised equipment</li> <li>• seafood and aquatic stock packaging standards for various distribution channels</li> <li>• types of cooling systems appropriate to products</li> <li>• work health and safety in the context of on-farm post-harvest operations</li> <li>• procedures for depurating and/or purging tank operations</li> <li>• relevant legislation relating to stock feeding for aquaculture.</li> </ul>	

<b>Assessment Conditions</b>	
<p>Assessment of this unit of competency must take place under the following conditions:</p> <ul style="list-style-type: none"><li>• physical conditions:<ul style="list-style-type: none"><li>• skills must be demonstrated in an aquaculture workplace setting or an environment that accurately represents workplace conditions</li></ul></li><li>• resources, equipment and materials:<ul style="list-style-type: none"><li>• equipment necessary for carrying out post-harvest treatments appropriate to the harvested stock and methods of packing, storage and transport</li><li>• personal protective equipment</li><li>• harvested stock</li><li>• monitoring equipment</li><li>• packaging materials</li><li>• data or recording sheets</li></ul></li><li>• specifications:<ul style="list-style-type: none"><li>• product specifications, including client requirements</li><li>• workplace procedures for post-harvest tasks, including advice on health and safety, food safety and environmental requirements</li><li>• manufacturer instructions for operation and maintenance of automatic or mechanised equipment</li></ul></li><li>• relationships:<ul style="list-style-type: none"><li>• interactions with supervisor</li></ul></li></ul> <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
<b>Links</b>	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273">https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273</a>