

Modification history

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

SFIAQU309	Monitor harvest and post-harvest activities
Application	<p>This unit of competency describes the skills and knowledge required to monitor the harvesting of aquatic cultured or held stock and basic post-harvest activities. It includes the ability to convey information and organise equipment and arrange and monitor transportation of stock off the facility.</p> <p>The unit applies to individuals who are responsible for harvest and post-harvest activities in an aquaculture environment, working under broad direction and having limited responsibility for the work of others</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 load shifting equipment, vehicles or vessels.</p> <p>No occupational licensing, legislative or certification requirements apply to the unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	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. Plan for basic harvest and post-harvest activities	1.1 Interpret harvest specifications and confirm with supervisor 1.2 Confirm availability of suitable stock for harvest 1.3 Determine resource requirements to achieve harvest specifications 1.4 Identify risk factors which could affect the quality of stock during harvest and plan to minimise risk 1.5 Plan and communicate workplace harvesting procedures and safety cautions to team members
2 Organise harvest resources	2.1 Collect required equipment, including personal protective equipment and check for serviceability 2.2 Make basic repairs to sub-standard equipment and calibrate equipment according to manufacturer instructions 2.3 Confirm stock transport and holding arrangements with operators
3. Undertake harvest	3.1 Position equipment and operate according to manufacturer instructions and health and safety requirements 3.2 Monitor harvesting activities ensuring consistency with harvest specifications and minimal stress or damage to stock 3.3 Confirm and record harvest quantity, quality and size 3.4 Confirm harvested stock complies with client quality specifications
4. Undertake on-farm post-harvest activities	4.1 Monitor on-farm post-harvest activities to ensure consistency with harvest specifications 4.2 Monitor packing ensuring minimal stock stress or damage and arrange transport for off-farm of dead and/or live stock 4.3 Prepare and attach labels and documentation to transport containers according to client specifications 4.4 Check and count containers for pick-up 4.5 Ensure shipment is collected and shipment report is obtained 4.6 Maintain storage facilities for product according to workplace procedures

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
5. Monitor follow-up activities and review operations	5.1 Check cleaning of work area and disposal of waste materials is completed according to workplace procedures 5.2 Check condition, maintenance requirements and storage of tools and equipment 5.3 Record relevant harvest and post-harvest, observations or information, and check any abnormal records

Foundation Skills	
<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>	
Skill	Description
Reading	<ul style="list-style-type: none"> • Interpret manufacturer instructions for relevant equipment • Interpret labels and safety signs
Writing	<ul style="list-style-type: none"> • Complete forms and reports legibly and accurately using correct technical terminology
Numeracy	<ul style="list-style-type: none"> • Use basic arithmetic to calculate size, grades, ranges and averages • Set and adjust measurement scale to calibrate equipment
Oral communication	<ul style="list-style-type: none"> • Explain techniques to minimise damage and stress using language appropriate for audience
Navigate the world of work	<ul style="list-style-type: none"> • Take responsibility for decisions about when and how to complete harvest and post-harvest tasks
Interact with others	<ul style="list-style-type: none"> • Understand what to communicate, with whom and how, in routine work situations
Get the work done	<ul style="list-style-type: none"> • Use key features and functions of workplace systems and technology to record harvest and post-harvest data and observations

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
SFIAQU309 Monitor harvest and post-harvest activities	SFIAQUA309C Oversee harvest and post-harvest activities	Updated to meet Standards for Training Packages. Revised unit title and amendments to elements and performance criteria to better reflect outcomes.	Equivalent unit

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273
--------------	---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

TITLE	Assessment requirements for SFIAQU309 Monitor harvest and post-harvest activities
Performance Evidence	
<p>An individual demonstrating competency must satisfy all the elements and performance criteria of this unit. There must be evidence that the individual has monitored harvest and post-harvest activities on at least one occasion including:</p> <ul style="list-style-type: none"> • communicating with supervisor and team members on harvest activities • identifying suitable stock, resource requirements and risk factors when planning harvest activities • operating, maintaining and repairing handling equipment • confirming transport and holding arrangements • monitoring harvest, post-harvest and transport activities to minimise stock damage and stress • recording and reporting harvest and post-harvest data • monitoring health and safety and environmental requirements • monitoring the cleaning of work area and equipment and disposal of waste materials. 	
Knowledge Evidence	
<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"> • key aquatic stock behaviour and environmental risks associated with harvest and post-harvest activities • key biological and water quality requirements for stock being handled, processed and transported • harvest and post-harvest equipment options and limitations • harvest and post-harvest principles and practices for specific stock types and culture or holding structures • safety considerations and hazards associated with harvest and post-harvest activities • quality assurance practices in stock harvesting, grading, post-harvest and transport • relevant legislation relating to harvesting aquatic stock. 	
Assessment Conditions	
<p>Assessment of this unit of competency must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • skills must be demonstrated in an aquaculture workplace or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • personal protective equipment • equipment required for harvest and post-harvest tasks • stock to harvest • containers and labels for packing • recording or reporting forms • specifications: <ul style="list-style-type: none"> • harvest specification or schedule and relevant workplace procedures for harvesting aquatic stock • relationships <ul style="list-style-type: none"> • interactions with supervisor and team members. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273