

Modification history

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

SFIAQU408	Supervise harvest and post-harvest activities
Application	<p>This unit of competency describes the skills and knowledge required to supervise harvest and post-harvest activities including preparing harvest schedule, managing handling activities, and ensuring humane slaughter and quality assurance practices. It does not include processing activities, such as cooking, gill gutting, scaling, filleting, shucking, peeling or heading.</p> <p>The unit applies to individuals who have responsibility for leading teams for harvest and post-harvest operations. They work closely with supervisors of harvest labour and suppliers of services such as transport.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Aquaculture (AQU)

Element	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 harvest and post-harvest schedules	1.1 Seek direction from senior personnel on harvest requirements 1.2 Identify numbers and stock quality parameters required by customer or production plan 1.3 Select culture or holding structures or systems to be harvested 1.4 Determine timing and period of harvest to meet customer or production plan requirements 1.5 Prepare harvest schedules and convey to team leaders 1.6 Confirm personnel availability and prepare duty rosters
2. Organise harvest and post-harvest operations	2.1 Confirm equipment and facilities are available and serviceable 2.2 Brief personnel responsible for transport, processing and marketing on arrangements 2.3 Assess options for mechanisation or automation of process or activity, if required, including the use of specialised contract services, and make recommendations to senior personnel 2.4 Integrate harvest and post-harvest activities with other activities 2.5 Inform staff of health and safety and reporting procedures
3. Monitor progress of harvest and post-harvest activities	3.1 Ensure stock is harvested and handled with minimal stress or damage according to the harvest schedule 3.2 Monitor transportation for slaughtered stock to processing facilities according to food and transport legislative requirements 3.3 Monitor packaging and transportation of live stock according to biosecurity, food and transport legislative requirements 3.4 Maintain quality assurance practices on harvested and slaughtered stock 3.5 Monitor treatment of product during transport and arrival at destination through the transport company and customer

Element	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
4. Finalise harvest and post-harvest activities	4.1 Supervise clean-up of work area, including repairs and storage of equipment 4.2 Record relevant harvest and post-harvest data, observations or information, and check any out of range or unusual records 4.3 Update production statistics with harvest and post-harvest information 4.4 Prepare compliance and other required reports on the effectiveness of harvest and post-harvest for management, including recommendations for improvements 4.5 Give feedback to staff on their work performance

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 and analyse key information in documentation to determine harvest specifications and schedule
Writing	<ul style="list-style-type: none"> Prepare paperwork for transport operators and contractors Record information and data in workplace and compliance forms legibly and accurately
Numeracy	<ul style="list-style-type: none"> Calculate a range of resource requirements and estimate time periods to develop rosters and schedules Reconcile quantities of stock against orders and production plans Calculate percentages and averages, relevant to stock survival rates and quality parameters, and transport loads
Oral communication	<ul style="list-style-type: none"> Explain harvest and post-harvest requirements using language appropriate for audience
Navigate the world of work	<ul style="list-style-type: none"> Keep up to date on compliance requirements relevant to own role and area of responsibility
Get the work done	<ul style="list-style-type: none"> Use workplace digital systems and tools to access, organise, and analyse information relevant to own role and area of responsibility

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
SFIAQU408 Supervise harvest and post-harvest activities	SFIAQUA408C Supervise harvest and post-harvest activities	Updated to meet Standards for Training Packages. Amendments to elements and performance criteria for clarity.	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 SFIAQU408 Supervise 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 supervised harvest and post-harvest activities in an aquaculture environment on at least one occasion including:</p> <ul style="list-style-type: none"> • determining and organising harvesting requirements • developing a harvest schedule • communicating harvest and post-harvest requirements to staff, senior personnel and suppliers of services • supervising the implementation of harvest and post-harvest requirements • completing compliance and other reporting requirements • applying health and safety, quality, biosecurity, food and transport legislative requirements. 	
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"> • harvesting and post-harvesting techniques for a range of species or stock • quality control procedures relevant to harvesting, grading and storage of stock • quality parameters in specific types of stock • compliance and reporting requirements • legislative and regulatory requirements relevant to harvest and post-harvest activities. 	
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"> • equipment required for harvest and post-harvest activities • stock to harvest and prepare for transport • workplace forms and recording technology • specifications: <ul style="list-style-type: none"> • customer or production plans and other requirements to develop a harvest schedule • workplace procedures for harvest and post-harvest operations • relationships <ul style="list-style-type: none"> • interactions with senior personnel and staff. <p>Assessors of this unit must satisfy the requirements for assessors inapplicable vocational education and training legislation, frameworks and/or standards.</p>	
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