

Modification history

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

SFIXSI205	Work effectively in the seafood industry
Application	<p>This unit of competency describes the skills and knowledge required to work in an effective and environmentally sustainable manner in the seafood industry. It includes the ability to identify environmental hazards and sustainable resources, be familiar with species, products and equipment, work productively, and identify own learning needs.</p> <p>The unit applies to individuals who perform a defined range of routine and predictable activities, individually or as part of a team or work group in any sector of the seafood industry.</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.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Cross Sector (XSI)

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. Participate in environmentally sustainable work practices	1.1 Apply knowledge of environmental hazards and risks appropriate to own work area and level of responsibility 1.2 Carry out activities according to key requirements of environmental legislation, regulations, procedures and codes of practice appropriate to the individual's work area and level of responsibility 1.3 Identify and respond to environmental hazards and risks relevant to the specific work being undertaken 1.4 Apply sustainable resource principles and practices consistent with the task and level of responsibility in all work activities
2. Apply knowledge of seafood species, products and equipment	2.1 Recognise seafood species and products visually or from a verbal or written description in order to carry out routine activities for own workplace 2.2 Recognise equipment and resources in order to carry out routine work activities visually or from a verbal or written description
3. Contribute to a productive work environment	3.1 Carry out work consistent with workplace agreements and key statutory requirements 3.2 Follow workplace policies and procedures, including those related to security, confidentiality and reporting 3.3 Share information and skills relevant to work with co-workers 3.4 Recognise problems, conflict and resolve or refer to appropriate person
4. Manage own work	4.1 Interpret and clarify work instructions that are received verbally or in written format 4.2 Assess and prioritise workload within allocated timeframes and according to level of responsibility 4.3 Communicate the need for additional support to improve performance to the appropriate person 4.4 Undertake responsibilities and duties in a positive manner to promote cooperation within the workplace

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. Identify own learning needs, career options and support organisations within the seafood industry	5.1 Identify key industry sectors and occupations within the seafood industry 5.2 Identify career options and training opportunities within the workplace and seafood industry 5.3 Consider own learning needs for future work and career aspirations in consultation with appropriate personnel 5.4 Identify key seafood industry organisations able to provide advice to individuals and the workplace

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
Navigate the world of work	<ul style="list-style-type: none"> Meet a limited range of explicit workplace conventions and protocols
Interact with others	<ul style="list-style-type: none"> Follow basic communication protocols and conventions to contribute to basic workgroup processes Recognise basic values, beliefs and cultural expectations of others
Get the work done	<ul style="list-style-type: none"> Recognise simple problems and seek guidance to correct Take responsibility for and reflect on low-impact decisions Recognise and support the application of new ideas

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
SFIXSI205 Work effectively in the seafood industry.	SFICORE105B Work effectively in the seafood industry.	Updated to meet Standards for Training Packages. Revised Unit Sector.	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
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TITLE	Assessment requirements for SFIXSI205 Work effectively in the seafood industry
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Performance Evidence

An individual demonstrating competency must satisfy all the elements and performance criteria of this unit. There must be evidence that the individual has on at least one occasion:

- completed work according to workplace and other requirements, including relevant codes of practice, legislative requirements and workplace agreements
- interpreted, prioritised and carried work activities according to timeframes and level of responsibility
- complied with environmental requirements when completing work tasks to minimise hazards and risks to the environment
- identified a range of equipment and resources relevant to work function
- identified a range of species and seafood and aquatic products relevant to the workplace, sector or geographic area
- applied the appropriate response to workplace problems or conflict according to level of responsibility
- shared workplace information with co-workers
- identified own learning needs and career options in discussion with relevant personnel.

Knowledge Evidence

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:

- basic environmental management procedures, regulations and codes of practice relevant to the seafood industry
- sustainable energy principles and practices relevant to area of work
- employment-related legislation and regulations that impact on the seafood industry
- key seafood industry organisations
- commercial fisheries, species, products, work regimes, typical equipment used and unique aspects relevant to the workplace, sector or geographic area
- species, seafood and aquatic products relevant to the workplace, sector or geographic area consistent with Australian Fish Names Standard AS 5300-2015
- seafood supply chain in the industry or sector including:
 - key processes or steps in the supply chain
 - links between and interdependence of key processes in the seafood supply chain
- occupations in the industry and learning and career options
- sectors in the seafood industry
- individual job tasks, rights and responsibilities
- problem solving and conflict management in the workplace.

Assessment Conditions

Assessment of this unit of competency must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a seafood industry workplace setting or an environment that accurately represents workplace conditions
- specifications:
 - workplace standard operating procedures and task-related documents
 - access to key statutory and regulatory requirements and codes of practice as they apply to work activities and rights and responsibilities
 - access to industry codes of practice
 - access to training and career information
- relationships:
 - interactions with team members and relevant personnel.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

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