

**Modification history**

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

SFIAQU208	Produce algal or live-feed cultures
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to initiate, maintain and harvest algal or live-feed cultures.</p> <p>The unit applies to individuals who undertake routine tasks in producing algal and live-feed cultures 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.</p> <p>No licensing, legislative or certification requirements apply to this 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 production	1.1 Confirm instructions for production schedule with supervisor 1.2 Collect required production equipment, including personal protective equipment, and check for serviceability 1.3 Perform workplace personal hygiene and equipment sanitation procedures
2. Initiate and maintain cultures	2.1 Prepare, fill and inoculate culture vessels according to workplace procedures 2.2 Maintain the requirements of the culture organism for the culture period 2.3 Monitor the health of the culture organism and report irregularities to supervisor
3. Harvest culture	3.1 Collect harvesting equipment and check for serviceability 3.2 Clean and sanitise collection vessels before and after use according to workplace procedures 3.3 Harvest required quantity and transfer to feed cultured stock
4. Complete post-culture production activities	4.1 Clean work area and dispose of waste materials safely according to workplace procedures 4.2 Clean and sanitise culture vessels according to hygiene and equipment sanitation procedures 4.3 Check and store tools and equipment, reporting any identified repair requirements to supervisor 4.4 Record relevant data and observations and report any abnormal records 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>Interprets text in workplace procedures and production schedules</li> <li>Interprets labels, warning and safety signs, and gauges and meters</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Completes workplace records legibly and accurately</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Calculates culture periods</li> <li>Counts or determines density of algal or live-feed culture organisms</li> <li>Measures volumes and weighs chemicals/feed additives</li> </ul>
Oral communication	<ul style="list-style-type: none"> <li>Asks questions to clarify job requirements</li> <li>Uses correct terminology to describe abnormal records</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Makes routine decisions about culture-growing environment and culture health abnormalities or irregularities</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>
SFIAQU208 Produce algal or live-feed cultures	SFIAQUA214B Produce algal or live-feed cultures	Updated to meet Standards for Training Packages  Minor changes to performance criteria for clarity	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>

<b>TITLE</b>	<b>Assessment requirements for SFIAQU208 Produce algal or live-feed cultures</b>
<b>Performance Evidence</b>	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has produced and harvested algal or live-feed cultures on at least one occasion, including:</p> <ul style="list-style-type: none"> <li>• maintaining personal hygiene and equipment sanitation throughout culture production and harvest</li> <li>• communicating with and reporting to supervisor on production activities</li> <li>• inoculating and establishing culture</li> <li>• monitoring and maintaining the health and growing conditions of cultures</li> <li>• preparing, operating and maintaining production and harvest equipment</li> <li>• using personal protective equipment</li> <li>• completing accurate records on culture production</li> <li>• cleaning up work area and storing tools and equipment post-culture-production.</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>• culture periods and lifecycles of culture organisms</li> <li>• purpose and operation of algal or live-feed culture production and harvest equipment</li> <li>• basic physicochemical requirements of the culture organisms</li> <li>• <u>hygiene, health and safety and environmental requirements for producing and harvesting algal or live-feed cultures</u></li> <li>• <u>conditions that support algal or live-feed cultures</u></li> <li>• biosecurity in relation to producing algal and live-feed cultures.</li> </ul>	
<b>Assessment Conditions</b>	
<p>Assessment of skills 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>• production and harvest equipment for producing algal or live-feed cultures</li> <li>• personal protective equipment</li> <li>• inoculation cultures and nutriment</li> <li>• production vessels</li> <li>• treated water</li> <li>• data or recording sheets</li> </ul> </li> <li>• specifications: <ul style="list-style-type: none"> <li>• production schedule</li> <li>• workplace procedures for producing algal or live-feed cultures, including advice on health and safety, personal hygiene and equipment sanitation</li> </ul> </li> <li>• relationships: <ul style="list-style-type: none"> <li>• evidence of 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>