

Modification history

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

SFIAQU210	Harvest cultured or held stock
Application	<p>This unit of competency describes the skills and knowledge required to harvest cultured or held stock and transport to an on-farm or off-farm post-harvest facility. It does not include 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 carry out routine harvesting tasks, including sorting and grading 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 load-shifting equipment, vehicles or vessels.</p> <p>No licensing, legislative or certification requirements apply to this 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. Prepare for harvest	1.1 Confirm instructions on harvest schedule with supervisor 1.2 Collect required equipment, including personal protective equipment, and check for serviceability 1.3 Prepare and move transport and holding equipment and post-harvest facilities to harvest site
2. Carry out harvest	2.1 Identify, isolate and retrieve stock according to supervisor instructions, ensuring appropriate safety measures are taken 2.2 Observe stock behaviour and report any abnormal activity to supervisor 2.3 Observe water and environmental conditions and report conditions that could adversely impact on the harvest or wellbeing of stock to supervisor 2.4 Operate and maintain automated and/or manual equipment according to workplace procedures 2.5 Check, grade and count stock according to quality parameters set by harvest schedule or supervisor 2.6 Remove stock and place in holding containers or transport equipment according to food safety requirements 2.7 Move stock to the next phase of the harvest chain according to supervisor instructions
3. Complete post-harvest activities	3.1 Clean work area and dispose of waste materials safely according to workplace procedures 3.2 Check and store tools and equipment, reporting any identified repair requirements to supervisor 3.3 Record relevant data and observations, and report any abnormal records to supervisor

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"> Interprets text in workplace procedures, instructions and harvest schedules
Writing	<ul style="list-style-type: none"> Completes workplace records legibly and accurately
Numeracy	<ul style="list-style-type: none"> Uses measurements relating to size or weight to grade stock Counts and sorts containers
Oral communication	<ul style="list-style-type: none"> Asks questions to clarify job requirements Uses correct terminology to describe abnormal records
Get the work done	<ul style="list-style-type: none"> Makes routine decisions about reporting irregular or abnormal stock behaviour, and water and environmental conditions

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
SFIAQU210 Harvest cultured or held stock	SFIAQUA216B Harvest cultured or held stock	Updated to meet Standards for Training Packages Minor amendments to 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 SFIAQU210 Harvest cultured or held stock
Performance Evidence	
<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 carried out harvesting of cultured or held stock on at least one occasion, including:</p> <ul style="list-style-type: none"> • communicating with and reporting to supervisor on harvest activities • using the appropriate observation methods to monitor stock behaviour, water and environmental conditions for abnormal activity or negative impacts on harvest • using automated and/or manual harvest equipment and checking for serviceability of tools and equipment including personal protective equipment • safely preparing, operating and maintaining the required harvesting, transport and holding equipment • handling and harvesting stock using techniques appropriate for stock and quality standards • completing workplace harvest records • cleaning work area and storing tools and equipment post-harvest. 	
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"> • basic characteristics of abnormal and normal behaviour of stock relevant to harvesting • key effects of water and environmental conditions on stock • key effects of environmental waste and effluent from harvesting activities • operation and maintenance of automatic or mechanised harvest equipment • workplace procedures for harvesting stock • workplace quality parameters and grading criteria for stock • biosecurity measures and health and safety in the context of harvesting stock, including safety measures for handling hazardous stock. 	
Assessment Conditions	
<p>Assessment of skills 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 setting or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • equipment for harvesting, holding and transporting stock • personal protective equipment • cultured or held stock for harvesting • culture or holding structures with/in water containing stock that exhibits a range of quality parameters • post-harvest processing facilities • data or recording sheets • specifications: <ul style="list-style-type: none"> • harvest schedule • workplace procedures for harvesting cultured or held stock • relationships: <ul style="list-style-type: none"> • evidence of interactions with supervisor. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
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