

Modification history

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

SFIAQU305	Monitor harvest and post-harvest activities
Application	<p>This unit of competency describes the skills and knowledge required to plan and monitor the harvesting and basic post-harvest activities of aquatic cultured or held stock.</p> <p>The unit applies to individuals who are responsible for harvest and post-harvest activities in an aquaculture environment, working under broad direction.</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. 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 that could affect the quality of stock during harvest and plan to minimise risk 1.5 Plan and communicate workplace harvesting procedures and safety precautions with team members
2. Organise harvest resources	2.1 <u>Identify resource requirements including, technology, tools, materials and equipment for the task</u> 2.2 Collect required <u>physical resources</u> equipment , including personal protective equipment (<u>PPE</u>), and check for serviceability 2.3 2 Ensure holding structures are prepared prior to harvesting activities
3. Monitor harvest	3.1 Position equipment and operate according to workplace and health and safety requirements 3.2 Monitor harvesting activities, ensuring consistency with harvest specifications and minimal stress or damage to stock according to aquatic animal welfare guidelines 3.3 Confirm harvested stock complies with harvest specifications
4. Monitor 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 4.3 Ensure shipment is collected and appropriate workplace documentation is completed 4.4 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 are 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"> • Interprets instructions for relevant equipment • Interprets labels and safety signs
Writing	<ul style="list-style-type: none"> • Completes forms and reports legibly and accurately using correct technical terminology
Numeracy	<ul style="list-style-type: none"> • Uses basic arithmetic to calculate size, grades, ranges and averages • Sets and adjusts measurement scale to calibrate equipment
Oral communication	<ul style="list-style-type: none"> • Explains techniques to minimise damage and stress using language appropriate for audience
Interact with others	<ul style="list-style-type: none"> • Understands what to communicate, with whom and how, in routine work situations

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
SFIAQU305 Monitor harvest and post-harvest activities	SFIAQUA309C Oversee harvest and post-harvest activities	<p>Updated to meet Standards for Training Packages</p> <p>Revised unit title and amendments to elements and performance criteria to better reflect outcomes</p>	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 SFIAQU305 Monitor harvest and post-harvest activities
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 monitored harvest and post-harvest activities on at least one occasion, including:</p> <ul style="list-style-type: none"> • communicating with team members on harvest activities and safety precautions • identifying suitable stock, resource requirements and risk factors when planning harvest activities • operating and maintaining required equipment, including the fitting of personal protective equipment (PPE) • monitoring harvest and post-harvest activities against specifications and to ensure minimal stock damage or stress • maintaining accurate records on harvest and post-harvest activities • monitoring the cleaning of work area following harvest and post-harvest activities. 	
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 • safety considerations and hazards associated with harvest and post-harvest activities • quality assurance practices in stock harvesting, grading and post-harvest • relevant legislation relating to harvesting aquatic stock • industry guidelines relating to aquatic animal welfare • <u>technology and equipment requirements.</u> 	
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 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"> • evidence of 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