

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 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 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 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 technology and/or equipment and facilities are available and serviceable 2.2 Brief personnel responsible for transport, processing and marketing on arrangements 2.3 Integrate harvest and post-harvest activities with other activities 2.4 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 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
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 required reports to 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"> Interprets and analyses key information in documentation to determine harvest specifications and schedule
Writing	<ul style="list-style-type: none"> Prepares paperwork for transport operators and contractors Records information and data in workplace and compliance forms legibly and accurately
Numeracy	<ul style="list-style-type: none"> Calculates a range of resource requirements and estimates time periods to develop rosters and schedules Reconciles quantities of stock against orders and production plans Calculates percentages and averages, relevant to stock survival rates and quality parameters, and transport loads
Oral communication	<ul style="list-style-type: none"> Explains harvest and post-harvest requirements using language appropriate for audience
Navigate the world of work	<ul style="list-style-type: none"> Keeps up-to-date on compliance requirements relevant to own role and area of responsibility
Get the work done	<ul style="list-style-type: none"> Uses 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
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TITLE	Assessment requirements for SFIAQU408 Supervise 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 coordinated and supervised harvest and post-harvest activities in an aquaculture environment on at least one occasion, including:</p> <ul style="list-style-type: none"> • developing a harvest and post-harvest schedule to meet harvesting requirements • communicating harvest and post-harvest responsibilities to staff, senior personnel and suppliers of services • overseeing harvest and post-harvest activities, complying with legislative and regulatory and workplace quality requirements • completing compliance and other reporting 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 • <u>quality parameters in specific types of stock</u> • <u>technology and/or equipment used in harvest and post-harvest activities</u> • compliance and reporting requirements • legislative and <u>biosecurity</u> regulatory requirements relevant to harvest and post-harvest activities. 	
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"> • 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"> • evidence of interactions with senior personnel and staff. <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