**Victorian Purchasing Guide**

**for**

**SFI Seafood Industry  
Training Package**

**Release 1.0**

**September 2019**

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Victorian Purchasing Guide ⎯ Release History

**Note**: RTOs should refer to the [National Register](https://training.gov.au/Home/Tga) for the detail of changes made in each Release.

| Training Package Release | **Date VPG Approved** | | Comments |
| --- | --- | --- | --- |
| SFI Seafood Industry Training Package Release 1.0 | | 10 September 2019 | Release 1.0 of the SFI Seafood IndustryTraining Package reflects the transitioning of the SFI11 Seafood Industry Training Package to the new Standards for Training Packages recoded as SFI.  This Victorian Purchasing Guide also reflects the changes made from Maximum Nominal Hours to Maximum and Minimum Payable Hours.  Please note that the following SFI11 qualifications have been deleted:   * SFI30311 Certificate III in Seafood Industry (Environmental Management Support) * SFI40211 Certificate IV in Fishing Operations * SFI40311 Certificate IV in Seafood Industry  (Environmental Management) * SFI50211 Diploma of Fishing Operations * SFI50511 Diploma of Seafood Processing   For detailed mapping of qualifications and units between SFI and SFI11 please refer to the SFI Seafood Industry Training Package Implementation Guide [here](https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273). |

**SFI Seafood Industry Training Package Release 1.0   
Victorian Purchasing Guide**

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INTRODUCTION

What is a Victorian Purchasing Guide?

The Victorian Purchasing Guide provides information for use by Registered Training Organisations (RTOs) in the provision of Victorian government subsidised training.

Specifically the Victorian Purchasing Guide provides the following information related to the delivery of nationally endorsed Training Packages in Victoria:

* The maximum and minimum payable hours available for each qualification.
* Nominal hours for each unit of competency within the Training Package.

Registration

RTOs must be registered by either the Victorian Registration and Qualifications Authority (VRQA) or the Australian Skills Qualification Authority (ASQA) regulatory body to be eligible to issue qualifications and Statements of Attainment under the Australian Qualifications Framework (AQF).

The VRQA is the regulatory authority in Victoria responsible for the registration of Vocational Education and Training (VET) providers who offer courses to domestic students in Victoria only.

ASQA is the regulatory authority responsible for the registration of VET providers who offer training in Victoria, nationally and / or internationally.

Transition

The relationship between new units and any superseded or replaced units from the previous version of **SFI Seafood Industry Training Package Release 1.0** is provided in theTraining PackageCompanionVolume Implementation Guide, available [here](https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273).

Information regarding transition arrangements can be obtained from the state or national VET Regulatory Authority (see Contacts and Links section).

RTOs must ensure that all training and assessment leading to issuance of qualifications or Statements of Attainment from the **SFI Seafood Industry Training Package Release 1.0** is conducted against the Training Package units of competency and complies with the assessment requirements.

QUALIFICATIONS

|  |  |  |  |
| --- | --- | --- | --- |
| **Code** | **Title** | **Minimum Payable Hours** | **Maximum Payable Hours** |
| SFI10119 | Certificate I in Seafood Industry | 171 | 180 |
| SFI20119 | Certificate II in Aquaculture | 385 | 405 |
| SFI20219 | Certificate II in Fishing Operations | 347 | 365 |
| SFI20319 | Certificate II in Seafood Post Harvest Operations | 413 | 435 |
| SFI20419 | Certificate II in Fisheries Compliance Support | 404 | 425 |
| SFI30119 | Certificate III in Aquaculture | 703 | 740 |
| SFI30219 | Certificate III in Fishing Operations | 622 | 655 |
| SFI30319 | Certificate III in Seafood Post Harvest Operations | 641 | 675 |
| SFI30419 | Certificate III in Fisheries Compliance | 527 | 555 |
| SFI40119 | Certificate IV in Aquaculture | 850 | 895 |
| SFI40219 | Certificate IV in Seafood Post Harvest Operations | 760 | 800 |
| SFI40319 | Certificate IV in Fisheries Compliance | 517 | 545 |
| SFI50119 | Diploma of Aquaculture | 959 | 1010 |
| SFI50219 | Diploma of Fisheries Compliance | 665 | 700 |

UNITS OF COMPETENCY AND NOMINAL HOURS

| Unit Code | Unit Title | Nominal Hours |
| --- | --- | --- |
| SFIAQU101 | Carry out basic aquaculture activities | 20 |
| SFIAQU201 | Collect broodstock and seedstock | 25 |
| SFIAQU202 | Handle stock | 15 |
| SFIAQU203 | Manipulate stock culture environment | 20 |
| SFIAQU204 | Undertake routine maintenance of water supply and disposal systems and structures | 25 |
| SFIAQU205 | Monitor water quality | 30 |
| SFIAQU206 | Feed stock | 20 |
| SFIAQU207 | Monitor stock and environmental conditions | 30 |
| SFIAQU208 | Produce algal or live-feed cultures | 30 |
| SFIAQU209 | Carry out on-farm post-harvest operations | 25 |
| SFIAQU210 | Harvest cultured or held stock | 15 |
| SFIAQU211 | Maintain stock culture, holding and other farm structures | 25 |
| SFIAQU212 | Operate and maintain a recirculating aquaculture system | 30 |
| SFIAQU213 | Use waders safely in aquatic environments | 15 |
| SFIAQU214 | Control predators and pests | 20 |
| SFIAQU215 | Control diseases | 20 |
| SFIAQU216 | Work with crocodiles | 60 |
| SFIAQU301 | Undertake effluent treatment and waste disposal | 30 |
| SFIAQU302 | Construct or install stock culture, holding and farm structures | 30 |
| SFIAQU303 | Monitor stock handling activities | 30 |
| SFIAQU304 | Maintain water quality and environmental monitoring | 40 |
| SFIAQU305 | Monitor harvest and post-harvest activities | 30 |
| SFIAQU306 | Monitor production and maintain algal or live-feed cultures | 40 |
| SFIAQU307 | Monitor the operations of a recirculating aquaculture system | 45 |
| SFIAQU308 | Support hatchery operations | 25 |
| SFIAQU309 | Carry out emergency procedures | 30 |
| SFIAQU310 | Apply control measures for predators and pests | 20 |
| SFIAQU311 | Apply control measures for diseases | 20 |
| SFIAQU312 | Monitor feed activities | 40 |
| SFIAQU401 | Develop and implement a stock health program | 50 |
| SFIAQU402 | Coordinate construction or installation of stock culture, holding and farm structures | 40 |
| SFIAQU403 | Manage water quality and environmental monitoring in enclosed systems | 50 |
| SFIAQU404 | Operate hatchery | 50 |
| SFIAQU405 | Develop emergency procedures for an aquaculture enterprise | 50 |
| SFIAQU406 | Implement low water exchange microbial floc technologies | 40 |
| SFIAQU407 | Coordinate sustainable aquacultural practices | 45 |
| SFIAQU408 | Supervise harvest and post-harvest activities | 50 |
| SFIAQU409 | Implement, monitor and review stock production | 45 |
| SFIAQU410 | Implement a program to operate, maintain or upgrade a recirculating aquaculture system | 50 |
| SFIAQU501 | Develop a stock nutrition program | 50 |
| SFIAQU502 | Develop and implement an aquaculture breeding strategy | 50 |
| SFIAQU503 | Establish an aquaculture facility | 50 |
| SFIAQU504 | Plan and implement environmentally sustainable aquacultural practices | 50 |
| SFIAQU505 | Plan stock health management | 50 |
| SFIAQU506 | Manage an aquaculture research trial | 40 |
| SFIAQU507 | Plan and design water supply and disposal systems | 50 |
| SFIAQU508 | Plan and design stock culture or holding systems and structures | 50 |
| SFIAQU509 | Develop stock production plan | 50 |
| SFIAQU510 | Design a recirculating aquaculture system | 70 |
| SFIAQU511 | Culture new aquaculture species | 40 |
| SFIBIO201 | Inspect and clean aquatic work equipment | 30 |
| SFIBIO301 | Identify and report signs of aquatic disease or pests | 30 |
| SFIBIO401 | Apply aquaculture biosecurity measures | 50 |
| SFIBIO501 | Plan and implement an aquaculture biosecurity plan | 50 |
| SFICPL201 | Undertake a local operation | 55 |
| SFICPL202 | Conduct field observations | 40 |
| SFICPL203 | Promote sustainable use of local marine and freshwater environments | 40 |
| SFICPL204 | Communicate effectively in cross-cultural environments | 20 |
| SFICPL205 | Present evidence in a court setting | 30 |
| SFICPL301 | Maintain operational safety | 40 |
| SFICPL302 | Exercise compliance powers | 40 |
| SFICPL303 | Board vessel at sea | 30 |
| SFICPL304 | Support the judicial process | 70 |
| SFICPL305 | Perform administrative duties | 30 |
| SFICPL306 | Gather, collate and record information | 30 |
| SFICPL307 | Facilitate effective communication in the workplace | 40 |
| SFICPL308 | Monitor fish catches for legal compliance | 20 |
| SFICPL309 | Conduct fisheries management awareness programs | 40 |
| SFICPL401 | Conduct an investigative audit | 40 |
| SFICPL402 | Plan the surveillance operation | 25 |
| SFICPL403 | Operate and maintain surveillance equipment | 20 |
| SFICPL404 | Operate an observation post | 20 |
| SFICPL405 | Perform post-surveillance duties | 20 |
| SFICPL406 | Perform mobile surveillance | 20 |
| SFICPL407 | Undertake prosecution procedures for magistrate's court | 40 |
| SFICPL408 | Manage own professional performance | 35 |
| SFICPL409 | Undertake patrol operations | 70 |
| SFICPL410 | Promote fisheries management awareness programs | 30 |
| SFICPL411 | Implement fisheries compliance | 25 |
| SFICPL412 | Operate in remote areas | 40 |
| SFICPL501 | Administer the district office | 30 |
| SFICPL502 | Contribute to fisheries management | 40 |
| SFICPL503 | Undertake the prosecution in a trial | 60 |
| SFIDIV301 | Work effectively as a diver in the seafood industry | 45 |
| SFIDIV302 | Perform diving operations using SSBA | 60 |
| SFIDIV303 | Perform diving operations using SCUBA | 60 |
| SFIDIV304 | Undertake emergency procedures in diving operations using SSBA | 40 |
| SFIDIV305 | Undertake emergency procedures in SCUBA diving operations | 40 |
| SFIDIV306 | Perform underwater work in the aquaculture sector | 45 |
| SFIDIV307 | Perform underwater work in the wild catch sector | 45 |
| SFIEMS201 | Participate in environmentally sustainable work practices | 20 |
| SFIEMS401 | Implement and monitor environmentally sustainable work practices | 40 |
| SFIFSH201 | Assemble and repair damaged netting | 30 |
| SFIFSH202 | Cook on board a vessel | 25 |
| SFIFSH203 | Use trawls to land catch | 30 |
| SFIFSH204 | Use pots and traps to land catch | 20 |
| SFIFSH205 | Apply deckhand skills aboard a fishing vessel | 40 |
| SFIFSH206 | Use hand operated lines to land catch | 15 |
| SFIFSH207 | Use beach seines, mesh nets or gill nets to land catch | 20 |
| SFIFSH301 | Operate vessel deck machinery and lifting appliance | 40 |
| SFIFSH302 | Perform breath-hold diving operations | 20 |
| SFIFSH303 | Construct nets and customise design | 40 |
| SFIFSH304 | Adjust and position fishing gear | 35 |
| SFIFSH305 | Locate fishing grounds and stocks of fish | 60 |
| SFIFSH306 | Manage and control fishing operations | 20 |
| SFIOBS301 | Monitor and record fishing operations | 40 |
| SFIOBS302 | Collect reliable scientific data and samples | 40 |
| SFIOBS303 | Collect routine fishery management data | 30 |
| SFIOBS304 | Analyse and report on-board observations | 30 |
| SFIPRO101 | Clean fish | 15 |
| SFIPRO102 | Clean work area | 10 |
| SFIPRO103 | Fillet fish and prepare portions | 20 |
| SFIPRO104 | Work with knives | 20 |
| SFIPRO201 | Head and peel crustaceans | 15 |
| SFIPRO202 | Process squid, cuttlefish and octopus | 15 |
| SFIPRO203 | Shuck molluscs | 15 |
| SFIPRO301 | Monitor hygiene and sanitation requirements | 60 |
| SFIPRO302 | Handle and pack sashimi-grade fish | 30 |
| SFIPRO303 | Slaughter and process crocodiles | 55 |
| SFIPRO304 | Boil and pack crustaceans | 15 |
| SFIPRO401 | Evaluate a batch of seafood | 40 |
| SFIPRO402 | Manage a product recall | 40 |
| SFIPRO403 | Develop and implement a seafood waste utilisation strategy | 60 |
| SFIPRO404 | Plan and develop formulations and specifications for new seafood product | 40 |
| SFISAD201 | Prepare, cook and retail seafood products | 30 |
| SFISAD202 | Retail seafood | 20 |
| SFISAD301 | Wholesale product | 20 |
| SFISAD401 | Buy seafood product | 20 |
| SFISAD402 | Analyse domestic seafood market opportunities | 40 |
| SFISAD403 | Analyse international seafood market opportunities | 40 |
| SFISAD404 | Develop and provide information about seafood product | 40 |
| SFISTR201 | Prepare, pack and dispatch non-live product | 20 |
| SFISTR202 | Receive and distribute product | 20 |
| SFISTR203 | Assemble and load refrigerated product | 20 |
| SFISTR204 | Prepare, pack and dispatch stock for live transport | 30 |
| SFISTR301 | Operate refrigerated storerooms | 20 |
| SFISTR302 | Supervise storage of temperature controlled stock | 30 |
| SFIVOP201 | Comply with organisational and legislative requirements for vessel operations | 10 |
| SFIVOP202 | Contribute to safe navigation | 20 |
| SFIVOP203 | Operate a small vessel | 40 |
| SFIVOP204 | Operate and maintain outboard motors | 20 |
| SFIVOP205 | Prepare for vessel maintenance | 10 |
| SFIWHS201 | Meet workplace health and safety requirements | 20 |
| SFIWHS301 | Contribute to workplace health and safety processes | 30 |
| SFIXSI101 | Apply basic seafood handling and safety practices | 20 |
| SFIXSI102 | Communicate in the seafood industry | 30 |
| SFIXSI201 | Work effectively in the seafood industry | 30 |
| SFIXSI202 | Maintain the temperature of seafood | 15 |
| SFIXSI401 | Participate in a media interview or presentation | 30 |
| SFIXSI402 | Act to prevent interaction with protected species | 40 |

CONTACTS AND LINKS

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| **Curriculum Maintenance Manager (CMM)** | | |
| General Manufacturing | The CMM Service is provided on behalf of Higher Education and Skills.  CMM Service Executive Officers can assist with questions on payable and nominal hours. | Name: Paul Saunders  Address: Chisholm Institute, PO Box 684, Dandenong, Victoria, 3175.  Phone: 03 9238 8448  Email: [paul.saunders@chisholm.edu.au](mailto:paul.saunders@chisholm.edu.au) |
| **Service Skills Organisation (SSO)** | | |
| Skills Impact | This SSO is responsible for developing this **SFI Seafood Industry Training Package** and can be contacted for further information. | Phone: 03 9321 3526  Email: [inquiry@skillsimpact.com.au](mailto:inquiry@skillsimpact.com.au)  Skills Impact website can be found [here](http://www.skillsimpact.com.au). |
| **National Register for VET in Australia** | | |
| Training.gov.au (TGA) | TGA is the Australian government’s official National Register of information on Training Packages, qualifications, courses, units of competency and RTOs. | National Register website can be found [here](http://training.gov.au). |
| **Australian Government** | | |
| Department of Employment, Skills, Small and Family Business | The Commonwealth Department is responsible for national policies and programmes that help Australians access quality vocational education and training. | The Commonwealth Department of Employment, Skills, Small and Family Business website can be found [here](https://www.jobs.gov.au/) |
| **State Government** | | |
| Department of Education and Training (DET) | DET is the State Training Authority responsible for supporting implementation of Vocational Education and Training (VET) in Victoria. | (03) 9637 2000  The Victorian Department of Education and Training website can be found [here](http://www.education.vic.gov.au/) |
| **National VET Regulatory Authority** | | |
| Australian Skills Quality Authority (ASQA) | ASQA is the national regulator for Australia’s VET sector. | Info line: 1300 701 801  ASQA’s website can be found [here](http://www.asqa.gov.au/) |
| **Victorian VET Regulatory Authority** | | |
| Victorian Registration and Qualifications Authority (VRQA) | The VRQA is a statutory authority responsible for the registration and regulation of Victorian RTOs and for the regulation of apprenticeships and traineeships in Victoria. | (03) 9637 2806  VRQA’s website can be found [here](http://www.vrqa.vic.gov.au/) |

|  |  |  |
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| **Industry Regulatory Bodies** | | |
| WorkSafe Victoria | The industry Regulatory body can provide advice on licensing, legislative or regulatory requirements which may impact on the delivery of training or the issuance of qualifications in this Training Package.  WorkSafe needs to provide written verification before High Risk Work Units can be added to an RTO’s scope of registration. | Address: 222 Exhibition Street, Melbourne, 3000.  Phone: (03) 9641 1444 or 1800 136 089 (toll free)  Email: [here](mailto:info@worksafe.vic.gov.au). Worksafe Victoria’s website can be found [here](http://www.worksafe.vic.gov.au/) |

GLOSSARY

|  |  |
| --- | --- |
| **Code** | Nationally endorsed Training Package qualification code. |
| **Title** | Nationally endorsed Training Package qualification title. |
| **Unit Code** | Nationally endorsed Training Package unit code. |
| **Unit Title** | Nationally endorsed Training Package unit title. |
| **Maximum Payable Hours** | The maximum number of hours the Victorian Government will subsidise under Skills First funding for the achievement of the minimum realistic vocational outcome of the qualification, as determined by the qualification packaging rules.  The Maximum Payable Hours do not cover every possible combination of core and elective units available for a specific qualification.  Minimum payable hours reflect a calculated minimum number of hours that could deliver a minimum realistic vocational outcome, based on efficiencies of contextualisation and integration. |
| **Scope of Registration** | Scope of registration specifies the AQF qualifications and/or units of competency the training organisation is registered to issue and the industry training and/or assessment services it is registered to provide. |
| **Nominal Hours** | Nominal hours reflect the anticipated time taken to deliver and assess the outcomes of a unit of competency excluding unsupervised delivery or the time taken for repeated practical application of skills. Nominal hours are determined by the Victorian State Training Authority (DET) and are primarily developed for funding purposes in Victoria. |