

**Victorian Purchasing Guide
for
SFI11 Seafood Industry Training Package Version No 2**

February 2014





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Victorian Purchasing Guide — Version History

Training Package Version	Date VPG Released	Comments
2	13 February 2014	<p>Eleven revised units of competency:</p> <ul style="list-style-type: none"> SFIAQUA413A Develop emergency procedures for an aquaculture enterprise. <p>Prerequisite unit (first Aid) updated in the following:</p> <ul style="list-style-type: none"> SFIDIVE309A Work effectively as a diver in the seafood industry SFIDIVE310A Perform diving operations using surface-supplied breathing apparatus SFIDIVE311A Perform diving operations using self-contained underwater breathing apparatus SFIDIVE312A Undertake emergency procedures in diving operations using surface-supplied breathing apparatus SFIDIVE313A Undertake emergency procedures in diving operations using self-contained underwater breathing apparatus SFIDIVE314A Perform compression chamber diving operations SFIDIVE315A Perform underwater work in the aquaculture sector SFIDIVE316A Perform underwater work in the wild catch sector SFIFISH211A Provide support for diving operations SFIFISH312A Perform breath-hold diving operations <p>ISC Upgrades - Nine revised qualifications:</p> <ul style="list-style-type: none"> SFI20111 Certificate II in Aquaculture SFI20211 Certificate II in Fishing Operations SFI30111 Certificate III in Aquaculture SFI30211 Certificate III in Fishing Operations SFI40111 Certificate IV in Aquaculture SFI40311 Certificate IV in Seafood Industry (Environmental Management) SFI40511 Certificate IV in Seafood Processing SFI40611 Certificate IV in Seafood Industry (Sales and Distribution) SFI50111 Diploma of Aquaculture
1.3		<ul style="list-style-type: none"> ISC Upgrade: HLTF301B Apply first aid replaced with HLTF311A Apply first aid in response to regulatory changes.
1.2		<ul style="list-style-type: none"> ISC Upgrade: Addition of new SFISS00012 Abalone Diver Environmental Management Skill Set. (Not relevant to VPG).
1.1		<p>TLID2010A Operate a forklift replaced with TLILIC2001A Licence to operate a forklift truck in response to regulatory changes.</p> <p>TLID3033A Operate a vehicle-mounted loading crane replaced with TLILIC0012A Licence to operate a vehicle loading crane (capacity 10 metre tonnes and above).</p> <p>Superseded equivalent imported units of competency updated.</p>
1	14 Feb 2012	This Victorian Purchasing Guide reflects the initial release of the SFI11 Seafood Industry Training Package.



SF111 Seafood Industry Training Package 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 nominal hour range (minimum-maximum) available for each qualification.
- Nominal hours for each unit of competency within the Training Package.
- Sample Training Programs

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 Quality Framework (AQF).

The VRQA is the regulatory authority for Victoria that registers VET training organisations who provide courses to domestic students only and who only offer training in Victoria.

To register to provide training to international students and in other Australian states and territories you will need to apply with ASQA.

QUALIFICATIONS

Code	Title	Qualification Nominal Hour Range	
		Minimum	Maximum
SFI10111	Certificate I in Aquaculture	143	240
SFI20111	Certificate II in Aquaculture	243	600
SFI30111	Certificate III in Aquaculture	390	755
SFI40111	Certificate IV in Aquaculture	510	950
SFI50111	Diploma of Aquaculture	780	1600
SFI10211	Certificate I in Fishing Operations	147	200
SFI20211	Certificate II in Fishing Operations	255	525
SFI30211	Certificate III in Fishing Operations	345	850
SFI40211	Certificate IV in Fishing Operations	595	850
SFI50211	Diploma of Fishing Operations	855	1250
SFI30311	Certificate III in Seafood Industry (Environmental Management Support)	450	890
SFI40311	Certificate IV in Seafood Industry (Environmental Management)	605	950
SFI20411	Certificate II in Fisheries Compliance Support	320	525
SFI30411	Certificate III in Fisheries Compliance	425	555
SFI40411	Certificate IV in Fisheries Compliance	525	890
SFI50411	Diploma of Fisheries Compliance	565	910
SFI10511	Certificate I in Seafood Processing	147	185
SFI20511	Certificate II in Seafood Processing	262	530
SFI30511	Certificate III in Seafood Processing	300	740
SFI40511	Certificate IV in Seafood Processing	480	940
SFI50511	Diploma of Seafood Processing	620	1200
SFI20611	Certificate II in Seafood Industry (Sales and Distribution)	270	505
SFI30611	Certificate III in Seafood Industry (Sales and Distribution)	295	720
SFI40611	Certificate IV in Seafood Industry (Sales and Distribution)	435	900

UNITS OF COMPETENCY AND NOMINAL HOURS

RTOs are advised that there is a mapping inside the Training Package that describes the relationship between new units and superseded or replaced units from the previous version of **SFI11 Seafood Industry Training Package Version 2**. Information regarding transition arrangements can be obtained from the state or national VET Regulating Authority (see Contacts and Links section).

You must be sure that all training and assessment leading to qualifications or Statements of Attainment from the Training Package is conducted against the Training Package units of competency and complies with the requirements in the assessment guidelines.

Listing of the Units of Competency and Nominal Hours

Unit Code	Unit Title	Nominal Hours
Core		
SFICORE101C	Apply basic food handling and safety practices	20
SFICORE103C	Communicate in the seafood industry	30
SFICORE105B	Work effectively in the seafood industry	30
SFICORE106B	Meet workplace OHS requirements	20
Aquaculture		
SFIAQUA102B	Carry out basic aquaculture activities	20
SFIAQUA201C	Collect broodstock and seedstock	25
SFIAQUA205C	Feed stock	20
SFIAQUA206C	Handle stock	15
SFIAQUA209C	Manipulate stock culture environment	20
SFIAQUA211C	Undertake routine maintenance of water supply and disposal systems and structures	25
SFIAQUA212C	Work with crocodiles	60
SFIAQUA213C	Monitor stock and environmental conditions	30
SFIAQUA214B	Produce algal or live-feed cultures	30
SFIAQUA215B	Carry out on-farm post-harvest operations	25
SFIAQUA216B	Harvest cultured or held stock	15
SFIAQUA217B	Maintain stock culture, holding and other farm structures	25
SFIAQUA219B	Operate and maintain high technology water treatment components	30
SFIAQUA220A	Use waders	15
SFIAQUA221A	Control predators and pests	20
SFIAQUA222A	Control diseases	20
SFIAQUA301C	Oversee and undertake effluent and waste treatment and disposal	30
SFIAQUA302C	Construct or install stock culture, holding and farm structures	30
SFIAQUA303C	Coordinate stock handling activities	30
SFIAQUA308C	Maintain water quality and environmental monitoring	40
SFIAQUA309C	Oversee harvest and post-harvest activities	30
SFIAQUA311B	Oversee production and maintain algal or live-feed cultures	40

Unit Code	Unit Title	Nominal Hours
SFIAQUA313B	Oversee operations of high technology water treatment components	45
SFIAQUA314A	Support hatchery operations	25
SFIAQUA315A	Oversee emergency procedures for on-land operations	30
SFIAQUA316A	Oversee the control of predators and pests	20
SFIAQUA317A	Oversee the control of diseases	20
SFIAQUA318A	Coordinate feed activities	40
SFIAQUA401C	Develop and implement a stock health program	50
SFIAQUA402C	Coordinate construction or installation of stock culture and farm structures	40
SFIAQUA404C	Operate hatchery	50
SFIAQUA406C	Seed and harvest round pearls	40
SFIAQUA407C	Coordinate sustainable aquacultural practices	45
SFIAQUA408C	Supervise harvest and post-harvest activities	50
SFIAQUA409B	Implement, monitor and review stock production	45
SFIAQUA410B	Implement a program to operate, maintain or upgrade a system comprising high technology water treatment components	50
SFIAQUA411A	Manage water quality and environmental monitoring in enclosed systems	50
SFIAQUA413A	Develop emergency procedures for an aquaculture enterprise	50
SFIAQUA501C	Develop a stock nutrition program	50
SFIAQUA502C	Develop and implement an aquaculture breeding strategy	50
SFIAQUA503C	Establish an aquacultural enterprise	50
SFIAQUA504C	Plan environmentally sustainable aquacultural practices	50
SFIAQUA505C	Plan stock health management	50
SFIAQUA507C	Plan and design water supply and disposal systems	50
SFIAQUA508C	Plan and design stock culture or holding systems and structures	50
SFIAQUA509B	Develop stock production plan	50
SFIAQUA510B	Select, plan or design a system or facility utilising high technology water treatment components	70
Fishing Operations		
SFIFISH202C	Cook on board a vessel	25
SFIFISH203C	Maintain, prepare, deploy and retrieve trawls to land catch	30
SFIFISH204C	Maintain, prepare, deploy and retrieve pots and traps to land catch	20
SFIFISH205C	Maintain, prepare, deploy and retrieve drop lines and long lines to land catch	20
SFIFISH206C	Maintain, prepare, deploy and retrieve hand operated lines to land catch	15
SFIFISH207C	Maintain, prepare, deploy and retrieve beach seines, mesh nets or gill nets to land catch	20
SFIFISH208C	Maintain, prepare, deploy and retrieve purse seines to land catch	30
SFIFISH209C	Maintain the temperature of seafood	15

Unit Code	Unit Title	Nominal Hours
SFIFISH210C	Assemble and repair damaged netting	30
SFIFISH211A	Provide support for diving operations	20
SFIFISH214B	Contribute to at-sea processing of seafood	20
SFIFISH215B	Apply deckhand skills aboard a fishing vessel	40
SFIFISH312A	Perform breath-hold diving operations	20
SFIFISH309B	Construct nets and customise design	40
SFIFISH310A	Adjust and position fishing gear	35
SFIFISH311A	Operate vessel deck machinery and lifting appliance	40
SFIFISH401C	Locate fishing grounds and stocks of fish	60
SFIFISH402C	Manage and control fishing operations	20
SFISHIP201C	Comply with organisational and legislative requirements	10
SFISHIP202C	Contribute to safe navigation	20
SFISHIP205C	Maintain marine plant	20
SFISHIP206C	Operate a small vessel	40
SFISHIP207C	Operate and maintain outboard motors	20
SFISHIP208C	Operate low powered diesel engines	40
SFISHIP211C	Prepare for maintenance	10
SFIFCHA301C	Develop information and advice on fishing charter trips	40
SFIFCHA302C	Operate an inshore day charter	40
SFIFCHA501C	Plan and manage extended fishing charter trips	60
SFIOBSV301B	Monitor and record fishing operations	40
SFIOBSV302B	Collect reliable scientific data and samples	40
SFIOBSV303B	Collect routine fishery management data	30
SFIOBSV304B	Analyse and report onboard observations	30
SFIOHS301C	Implement OHS policies and guidelines	40
SFIOHS501C	Establish and maintain the enterprise OHS program	60
SFIDIVE309A	Work effectively as a diver in the seafood industry	45
SFIDIVE310A	Perform diving operations using SSBA	60
SFIDIVE311A	Perform diving operations using SCUBA	60
SFIDIVE312A	Undertake emergency procedures in diving operations using SSBA	40
SFIDIVE313A	Undertake emergency procedures in diving operations using SCUBA	40
SFIDIVE314A	Perform compression chamber diving operations	20
SFIDIVE315A	Perform underwater work in the aquaculture sector	45
SFIDIVE316A	Perform underwater work in the wild catch sector	45
Fishing Compliance		
SFICOMP201B	Undertake a local operation	55
SFICOMP202B	Conduct field observations	40
SFICOMP203B	Promote sustainable use of local marine and freshwater	40

Unit Code	Unit Title	Nominal Hours
	environments	
SFICOMP204B	Present evidence in a court setting	30
SFICOMP205B	Communicate effectively in cross-cultural environments	20
SFICOMP302C	Exercise compliance powers	40
SFICOMP308C	Monitor fish catches for legal compliance	20
SFICOMP310C	Operate off-road vehicles	40
SFICOMP315A	Support the judicial process	70
SFICOMP316A	Gather, collate and record information	30
SFICOMP317A	Facilitate effective communication in the workplace	40
SFICOMP318A	Perform administrative duties	30
SFICOMP401C	Administer the district office	30
SFICOMP402C	Plan the surveillance operation	25
SFICOMP403C	Operate and maintain surveillance equipment	20
SFICOMP404C	Operate an observation post	20
SFICOMP405C	Perform post-surveillance duties	20
SFICOMP406C	Perform mobile surveillance	20
SFICOMP407C	Undertake prosecution procedures for magistrate's court	40
SFICOMP409A	Plan and undertake patrol operations	70
SFICOMP410A	Promote fisheries management awareness programs	30
SFICOMP411A	Implement aquaculture compliance	25
SFICOMP412A	Operate in remote areas	40
SFICOMP413A	Maintain operational safety	40
SFICOMP414A	Manage own professional performance	35
SFICOMP415A	Board vessel at sea	30
SFICOMP501C	Conduct an investigative audit	40
SFICOMP502C	Contribute to fisheries management	40
SFICOMP503C	Undertake the prosecution in a trial	60
Seafood Processing		
SFIPROC101C	Clean fish	15
SFIPROC102C	Clean work area	10
SFIPROC105B	Fillet fish and prepare portions	20
SFIPROC106B	Work with knives	20
SFIPROC201C	Head and peel crustaceans	15
SFIPROC202C	Process squid, cuttlefish and octopus	15
SFIPROC203C	Shuck molluscs	15
SFIPROC302C	Handle and pack sashimi-grade fish	30
SFIPROC304B	Boil and pack crustaceans	15
SFIPROC305B	Slaughter and process crocodiles	55
SFIPROC401C	Evaluate a batch of seafood	40

Unit Code	Unit Title	Nominal Hours
SFIPROC402C	Maintain hygiene standards while servicing a food handling area	30
SFIPROC403C	Follow basic food safety practices	20
SFIPROC404C	Apply and monitor food safety requirements	60
SFIPROC405C	Oversee the implementation of a food safety program in the workplace	60
SFIPROC406C	Develop food safety programs	50
SFIPROC407C	Conduct internal food safety audits	40
SFIPROC501C	Manage seafood processing production units	50
SFIPROC502C	Produce technical reports on seafood processing systems	30
SFIPROC503C	Analyse seafood packaging requirements	40
SFIPROC504C	Design and manage a product recall	40
SFIPROC601C	Establish costs and/or conditions for sale of seafood product	50
SFIPROC602C	Plan and manage seafood and related product concept development	40
SFIPROC603C	Develop and manage seafood and related product production trials	50
SFIPROC604C	Plan and develop formulations and/or specifications for new seafood product	40
SFIPROC606C	Develop and implement energy control systems in seafood processing environments	50
SFIPROC607C	Prepare work instructions for new seafood processing tasks	30
SFIPROC608C	Provide practical and/or commercial advice to seafood users	30
SFIPROC609C	Monitor the seafood business environment to determine threats and opportunities	60
SFIPROC610C	Establish and manage effective external relationships	40
Seafood Sales and Distribution		
SFIPROC611C	Participate in a media interview or presentation	30
SFIDIST201C	Prepare, cook and retail seafood products	30
SFIDIST202C	Retail fresh, frozen and live seafood	20
SFIDIST301C	Wholesale product	20
SFIDIST401C	Buy seafood product	20
SFIDIST501C	Export product	40
SFIDIST502C	Import product	40
SFISTOR202C	Receive and distribute product	20
SFISTOR203C	Assemble and load refrigerated product	20
SFISTOR204A	Prepare, pack and dispatch stock for live transport	30
SFISTOR205A	Prepare, pack and dispatch non-live product	20
SFISTOR301C	Operate refrigerated storerooms	20
Environmental Management Stream		
SFIEMS201B	Participate in environmentally sustainable work practices	20
SFIEMS301B	Implement and monitor environmentally sustainable work practices	40

Unit Code	Unit Title	Nominal Hours
SFIEMS302B	Act to prevent interaction with protected species	40
SFIEMS401B	Conduct an internal audit of an environmental management system	40
SFIEMS501B	Develop workplace policy for sustainability	50
Strategic Industry Leadership		
SFILEAD401B	Develop and promote knowledge of the industry sector	50
SFILEAD402B	Negotiate effectively for the sector	40
SFILEAD403B	Demonstrate commitment and professionalism	40
SFILEAD407A	Provide expert information to a resource management group	40
SFILEAD408A	Analyse information to develop strategic seafood management options	50
SFILEAD409A	Negotiate collective outcomes within the resource management group process	30
SFILEAD501C	Develop and promote industry knowledge	45
SFILEAD502C	Shape strategic thinking	45
SFILEAD503C	Cultivate productive working relationships	45
SFILEAD504C	Plan and achieve change and results	45
SFILEAD505C	Communicate with influence	45
SFILEAD506C	Demonstrate personal drive and integrity	45
SFILEAD507C	Provide corporate leadership	45

SAMPLE TRAINING PROGRAMS

A range of Sample Training Plans have been provided to demonstrate the flexibility of qualifications contained in the **SFI11 Seafood Training Package**, but are by no means mandatory.

Occupation	General Farm Hand	
Qualification Title	Certificate I in Aquaculture	
Qualification Code	SFI10111	
Description	Appropriate for a person working as a general hand on an aquaculture farm.	
Unit Code	Unit Title	Hours
Core		
SFICORE101C	Apply basic food handling and safety practices	20
SFICORE103C	Communicate in the seafood industry	30
SFICORE105B	Work effectively in the seafood industry	30
SFICORE106B	Meet workplace OHS requirements	20
Electives		
SFIAQUA102B	Carry out basic aquaculture activities	20
SFIAQUA220A	Use waders	15
SFIEMS201B	Participate in environmentally sustainable work practices	20
RIISAM203A	Use hand and power tools	80
Total hours		235

Occupation	Farm Hand	
Qualification Title	Certificate II in Aquaculture	
Qualification Code	SFI20111	
Description	Appropriate for a person working as a farm hand in a medium to large aquaculture enterprise.	
Unit Code	Unit Title	Hours
Core		
SFICORE101C	Apply basic food handling and safety practices	20
SFICORE103C	Communicate in the seafood industry	30
SFICORE105B	Work effectively in the seafood industry	30
SFICORE106B	Meet workplace OHS requirements	20
Electives		
AHCCHM201A	Apply chemicals under supervision	30
RIISAM203A	Use hand and power tools	80
SFIAQUA201C	Collect broodstock and seedstock	25
SFIAQUA205C	Feed stock	20
SFIAQUA206C	Handle stock	15
SFIAQUA209C	Manipulate stock culture environment	20
SFIAQUA211C	Undertake routine maintenance of water supply and disposal systems and structures	25
SFIAQUA213C	Monitor stock and environmental conditions	30
SFIAQUA214B	Produce algal or live-feed cultures	30
SFIAQUA221A	Control predators and pests	20
SFIEMS201B	Participate in environmentally sustainable work practices	20
Total hours		415

Occupation	Skilled Worker / Leading Hand	
Qualification Title	Certificate III in Aquaculture	
Qualification Code	SFI30111	
Description	Appropriate for a person working as a leading hand in the aquaculture sector of the seafood industry.	
Unit Code	Unit Title	Hours
Core		
SFICORE101C	Apply basic food handling and safety practices	20
SFICORE103C	Communicate in the seafood industry	30
SFICORE105B	Work effectively in the seafood industry	30
SFICORE106B	Meet workplace OHS requirements	20
Electives		
AHCCHM303A	Prepare and apply chemicals	70
AHCCHM304A	Transport, handle and store chemicals	50
SFIAQUA213C	Monitor stock and environmental conditions	30
SFIAQUA217B	Maintain stock culture, holding and other farm structures	25
SFIAQUA301C	Oversee and undertake effluent and waste treatment and disposal	30
SFIAQUA302C	Construct or install stock culture, holding and farm structures	30
SFIAQUA303C	Coordinate stock handling activities	30
SFIAQUA308C	Maintain water quality and environmental monitoring	40
SFIAQUA309C	Oversee harvest and post-harvest activities	30
SFIAQUA311B	Oversee production and maintain algal or live-feed cultures	40
SFIAQUA315A	Oversee emergency procedures for on-land operations	30
SFIAQUA316A	Oversee the control of predators and pests	20
SFIAQUA317A	Oversee the control of diseases	20
SFIAQUA318A	Coordinate feed activities	40
Total hours		585

Occupation	Head Supervisor (Aquaculture)	
Qualification Title	Certificate IV in Aquaculture	
Qualification Code	SFI40111	
Description	Appropriate for a person working as a supervisor for a large aquaculture farming enterprise.	
Unit Code	Unit Title	Hours
Core		
SFICORE101C	Apply basic food handling and safety practices	20
SFICORE103C	Communicate in the seafood industry	30
SFICORE105B	Work effectively in the seafood industry	30
SFICORE106B	Meet workplace OHS requirements	20
Electives		
AHCINF301A	Implement property improvement, construction and repair	70
AHCMOM402A	Supervise maintenance of property machinery and equipment	80
AHCWRK403A	Supervise work routines and staff performance	50
BSBMGT401A	Show leadership in the workplace	50
BSBMGT403A	Implement continuous improvement	40
SFIAQUA401C	Develop and implement a stock health program	50
SFIAQUA402C	Coordinate construction or installation of stock culture, holding and farm structures	40
SFIAQUA404C	Operate hatchery	50
SFIAQUA407C	Coordinate sustainable aquacultural practices	45
SFIAQUA408C	Supervise harvest and post-harvest activities	50
SFIAQUA409B	Implement, monitor and review stock production	45
SFIAQUA410B	Implement a program to operate, maintain or upgrade a system comprising high technology water treatment components	50
SFIAQUA411A	Manage water quality and environmental monitoring in enclosed systems	50
SFIAQUA413A	Develop emergency procedures for an aquaculture enterprise	50
SFIOHS301C	Implement OHS policies and guidelines	40
TAEDEL402A	Plan, organise and facilitate learning in the workplace	30
Total hours		890

Occupation	Operations Manager	
Qualification Title	Diploma of Aquaculture	
Qualification Code	SFI50111	
Description	Appropriate for a person responsible for setting up and managing a new aquaculture enterprise.	
Unit Code	Unit Title	Hours
Core		
SFICORE101C	Apply basic food handling and safety practices	20
SFICORE103C	Communicate in the seafood industry	30
SFICORE105B	Work effectively in the seafood industry	30
SFICORE106B	Meet workplace OHS requirements	20
Electives		
AHCAGB503A	Plan and monitor production processes	120
AHCAGB505A	Develop a whole farm plan	120
AHCAGB603A	Manage the production system	260
AHCBUS501A	Manage staff	140
BSBPUR502B	Manage supplier relationships	40
BSBR501A	Manage risk	60
SFIAQUA501C	Develop a stock nutrition program	50
SFIAQUA502C	Develop and implement an aquaculture breeding strategy	50
SFIAQUA503C	Establish an aquacultural enterprise	50
SFIAQUA504C	Plan environmentally sustainable aquacultural practices	50
SFIAQUA505C	Plan stock health management	50
SFIAQUA507C	Plan and design water supply and disposal systems	50
SFIAQUA508C	Plan and design stock culture or holding systems and structures	50
SFIAQUA509B	Develop stock production plan	50
SFIAQUA510B	Select, plan or design a system or facility utilising high technology water treatment components	70
SFILEAD503C	Cultivate productive working relationships	45
SFIOHS501C	Establish and maintain the enterprise OHS program	60
Total hours		1415

Occupation	Junior Deckhand	
Qualification Title	Certificate I in Fishing Operations	
Qualification Code	SFI10211	
Description	Appropriate for a person working as a junior deckhand on a small coastal fishing trawler.	
Unit Code	Unit Title	Hours
Core		
SFICORE101C	Apply basic food handling and safety practices	20
SFICORE103C	Communicate in the seafood industry	30
SFICORE105B	Work effectively in the seafood industry	30
SFICORE106B	Meet workplace OHS requirements	20
Electives		
SFIFISH214B	Contribute to at-sea processing of seafood	20
SFIFISH215B	Apply deckhand skills aboard a fishing vessel	40
TDMMF1107B	Survive at sea in the event of vessel abandonment	20
TDMMF5407A	Observe safety and emergency procedures on a coastal vessel	20
Total hours		200

Occupation	Deckhand	
Qualification Title	Certificate II in Fishing Operations	
Qualification Code	SFI20211	
Description	Appropriate for a person working as a deckhand on a medium to large prawn trawler.	
Unit Code	Unit Title	Hours
Core		
SFICORE101C	Apply basic food handling and safety practices	20
SFICORE103C	Communicate in the seafood industry	30
SFICORE105B	Work effectively in the seafood industry	30
SFICORE106B	Meet workplace OHS requirements	20
Electives		
SFIFISH202C	Cook on board a vessel	25
SFIFISH203C	Maintain, prepare, deploy and retrieve trawls to land catch	30
SFIFISH209C	Maintain the temperature of seafood	15
SFIFISH210C	Assemble and repair damaged netting	30
SFIFISH214B	Contribute to at-sea processing of seafood	20
SFIFISH215B	Apply deckhand skills aboard a fishing vessel	40
SFIPROC304B	Boil and pack crustaceans	15
SFIFISH311A	Operate vessel deck machinery and lifting appliance	40
TDMME507B	Transmit and receive information by marine radio or telephone	20
TDMMF1107B	Survive at sea in the event of vessel abandonment	20
TDMMF5407A	Observe safety and emergency procedures on a coastal vessel	20
Total hours		375

Occupation	Senior Deckhand	
Qualification Title	Certificate III in Fishing Operations	
Qualification Code	SFI30211	
Description	Appropriate for an experienced deckhand in the fishing sector of the industry.	
Unit Code	Unit Title	Hours
Core		
SFICORE101C	Apply basic food handling and safety practices	20
SFICORE103C	Communicate in the seafood industry	30
SFICORE105B	Work effectively in the seafood industry	30
SFICORE106B	Meet workplace OHS requirements	20
Electives		
SFIEMS301B	Implement and monitor environmentally sustainable work practices	40
SFIFISH209C	Maintain the temperature of seafood	15
SFIFISH210C	Assemble and repair damaged netting	30
SFIFISH309B	Construct nets and customise design	40
SFIFISH310A	Adjust and position fishing gear	35
SFIFISH311A	Operate vessel deck machinery and lifting appliance	40
SFIFISH401C	Locate fishing grounds and stocks of fish	60
TDMMB4507A	Monitor condition and seaworthiness of a small vessel up to 24 metres	20
TDMMC707C	Apply seamanship skills and techniques when operating a small vessel within limits of responsibility of a Coxswain	40
TDMME1107A	Contribute to effective communications and teamwork on a coastal vessel	50
TDMMF1007B	Provide elementary first aid	20
TDMMF1107B	Survive at sea in the event of vessel abandonment	20
TDMMF5407A	Observe safety and emergency procedures on a coastal vessel	20
TDMMR5407B	Carry out refuelling and fuel transfer operations	20
Total hours		550

Occupation	Trawler Skipper	
Qualification Title	Certificate IV in Fishing Operations	
Qualification Code	SFI40211	
Description	Appropriate for a person working as a skipper of a medium to large coastal fishing or prawn trawler with one or two deckhands.	
Unit Code	Unit Title	Hours
Core		
SFICORE101C	Apply basic food handling and safety practices	20
SFICORE103C	Communicate in the seafood industry	30
SFICORE105B	Work effectively in the seafood industry	30
SFICORE106B	Meet workplace OHS requirements	20
Electives		
AHCMOM402A	Supervise maintenance of property machinery and equipment	80
AHCWRK403A	Supervise work routines and staff performance	50
BSBITU203A	Communicate electronically	20
BSBMGT401A	Show leadership in the workplace	50
BSBRSK401A	Identify risk and apply risk management processes	50
SFIEMS301B	Implement and monitor environmentally sustainable work practices	40
SFIEMS302B	Act to prevent interaction with protected species	40
SFIFISH310A	Adjust and position fishing gear	35
SFIFISH311A	Operate vessel deck machinery and lifting appliance	40
SFIFISH401C	Locate fishing grounds and stocks of fish	60
SFIFISH402C	Manage and control fishing operations	20
SFILEAD401B	Develop and promote knowledge of the industry sector	50
SFIOHS301C	Implement OHS policies and guidelines	40
TLIA4025A	Regulate temperature controlled stock	20
TLID3033A	Operate a vehicle-mounted mobile crane	40
TLIR4002A	Source goods/services and evaluate contractors	30
Total hours		765

Occupation	Skipper / Owner	
Qualification Title	Diploma of Fishing Operations	
Qualification Code	SFI50211	
Description	Appropriate for a person who owns and operates a fishing charter business with one or two vessels.	
Unit Code	Unit Title	Hours
Core		
SFICORE101C	Apply basic food handling and safety practices	20
SFICORE103C	Communicate in the seafood industry	30
SFICORE105B	Work effectively in the seafood industry	30
SFICORE106B	Meet workplace OHS requirements	20
Electives		
AHCMOM502A	Implement a machinery management system	130
BSBSMB401A	Establish legal and risk management requirements of small business	60
BSBSMB406A	Manage small business finances	60
BSBSMB403A	Market the small business	50
BSBSMB405A	Monitor and manage small business operations	45
BSBSMB407A	Manage a small team	40
MTMPS5603B	Develop, manage and maintain quality systems	100
SFIEMS501B	Develop workplace policy for sustainability	50
SFIFCHA302C	Operate an inshore day charter	40
SFIFCHA501C	Plan and manage extended fishing charter trips	60
SFIFISH310A	Adjust and position fishing gear	35
SFIFISH401C	Locate fishing grounds and stocks of fish	60
SFIFISH402C	Manage and control fishing operations	20
SFILEAD501C	Develop and promote industry knowledge	45
SFILEAD505C	Communicate with influence	45
SFILEAD506C	Demonstrate personal drive and integrity	45
SFIOHS501C	Establish and maintain the enterprise OHS program	60
Total hours		1045

Occupation	Technical Officer	
Qualification Title	Certificate III in Seafood Industry (Environmental Management Support)	
Qualification Code	SFI30311	
Description	Appropriate for a person working in the environment management support area of the seafood industry.	
Unit Code	Unit Title	Hours
Core		
BSBRK401A	Identify risk and apply risk management processes	50
SFICORE101C	Apply basic food handling and safety practices	20
SFICORE103C	Communicate in the seafood industry	30
SFICORE105B	Work effectively in the seafood industry	30
SFICORE106B	Meet workplace OHS requirements	20
SFIEMS301B	Implement and monitor environmentally sustainable work practices	40
Electives		
AHCLPW304A	Carry out inspection of designated area	70
AHCWRK404A	Ensure compliance with pest legislation	50
BSBCUS301A	Deliver and monitor a service to customers	40
BSBFLM312C	Contribute to team effectiveness	40
BSBRKG304B	Maintain business records	30
FDFFS2001A	Implement the food safety program and procedures	30
FDFFS3001A	Monitor the implementation of quality and food safety programs	70
FDFTEC3001A	Participate in HACCP team	50
HLTFA311A	Apply first aid in response to regulatory changes.	18
SFIAQUA308C	Maintain water quality and environmental monitoring	40
SFIEMS302B	Act to prevent interaction with protected species	40
SRXGRO002A	Deal with conflict	10
Total hours		678

Occupation	Technical Officer	
Qualification Title	Certificate IV in Seafood Industry (Environmental Management)	
Qualification Code	SFI40311	
Description	Appropriate for a person working as a technical officer in a government office responsible for monitoring environment issues which impact on the seafood industry.	
Unit Code	Unit Title	Hours
Core		
BSBRK401A	Identify risk and apply risk management processes	50
FDPOP2063A	Apply quality systems and procedures	30
SFICORE103C	Communicate in the seafood industry	30
SFICORE105B	Work effectively in the seafood industry	30
SFICORE106B	Meet workplace OHS requirements	20
SFIEMS301B	Implement and monitor environmentally sustainable work practices	40
Electives		
AHCCCF405A	Develop community networks	40
AHCCCF411A	Develop approaches to include cultural and human diversity	40
AHCPMG405A	Implement pest management action plans	80
AHCWRK402A	Provide information on issues and policies	60
BSBADM407B	Administer projects	40
BSBATSIC411C	Communicate with the community	30
BSBITU203A	Communicate electronically	20
BSBMGT403A	Implement continuous improvement	40
BSBRES401A	Analyse and present research information	30
BSBWOR301A	Organise personal work priorities and development	30
MTMMP83C	Establish sampling program	40
SFIEMS302B	Act to prevent interaction with protected species	40
SFIEMS401B	Conduct an internal audit of an environmental management system	40
SFILEAD402B	Negotiate effectively for the sector	40
Total hours		770

Occupation	Observer - Fisheries Compliance	
Qualification Title	Certificate II in Fisheries Compliance Support	
Qualification Code	SFI20411	
Description	Appropriate for a person working at the local level in a support role to an agency/organisation that has legislated responsibility for the management of fisheries - either wild catch or aquaculture.	
Unit Code	Unit Title	Hours
Core		
SFICORE101C	Apply basic food handling and safety practices	20
SFICORE103C	Communicate in the seafood industry	30
SFICORE105B	Work effectively in the seafood industry	30
SFICORE106B	Meet workplace OHS requirements	20
Electives		
HLTFA311A	Apply first aid in response to regulatory changes.	18
PUATEA001B	Work in a team	20
SFICOMP201B	Undertake a local operation	55
SFICOMP202B	Conduct field observations	40
SFICOMP203B	Promote sustainable use of local marine and freshwater environments	40
SFICOMP204B	Present evidence in a court setting	30
SFICOMP205B	Communicate effectively in cross-cultural environments	20
SFICOMP310C	Operate off-road vehicles	40
SFISHIP206C	Operate a small vessel	40
SFISHIP207C	Operate and maintain outboard motors	20
SFISHIP211C	Prepare for maintenance	10
Total hours		433

Occupation	Trainee Fisheries Officer	
Qualification Title	Certificate III in Fisheries Compliance	
Qualification Code	SFI30411	
Description	Appropriate for a person preparing for a career as a fisheries officer.	
Unit Code	Unit Title	Hours
Core		
SFICORE101C	Apply basic food handling and safety practices	20
SFICORE105B	Work effectively in the seafood industry	30
SFICORE106B	Meet workplace OHS requirements	20
Electives		
PSPETHC301B	Uphold the principles and values of public service	30
PSPLEGN301B	Comply with legislation in the public sector	25
SFICOMP302C	Exercise compliance powers	40
SFICOMP308C	Monitor fish catches for legal compliance	20
SFICOMP310C	Operate off-road vehicles	40
SFICOMP315A	Support the judicial process	70
SFICOMP316A	Gather, collate and record information	30
SFICOMP317A	Facilitate effective communication in the workplace	40
SFICOMP318A	Perform administrative duties	30
SFISHIP202C	Contribute to safe navigation	20
SFISHIP206C	Operate a small vessel	40
SFISHIP207C	Operate and maintain outboard motors	20
TDMMF1007B	Provide elementary first aid	20
Total hours		495

Occupation	Fisheries Compliance Officer	
Qualification Title	Certificate IV in Fisheries Compliance	
Qualification Code	SFI40411	
Description	Appropriate for a person working as a fisheries compliance officer in a regional office.	
Unit Code	Unit Title	Hours
Core		
SFICORE101C	Apply basic food handling and safety practices	20
SFICORE106B	Meet workplace OHS requirements	20
SFIEMS301B	Implement and monitor environmentally sustainable work practices	40
Electives		
PSPETHC401A	Uphold and support the values and principles of public service	40
PSPREG401C	Exercise regulatory powers	60
PSPREG404C	Investigate non-compliance	50
PSPREG407B	Produce formal record of interview	30
PSPREG409B	Prepare a brief of evidence	60
PSPREG410B	Give evidence	30
PSPREG411A	Gather information through interviews	50
PSPREG412A	Gather and manage evidence	60
PSPREG415A	Receive and validate data	40
PSPREG418A	Advise on progress of investigations	30
SFICOMP310C	Operate off-road vehicles	40
SFICOMP407C	Undertake prosecution procedures for magistrate's court	40
SFICOMP409A	Plan and undertake patrol operations	70
SFICOMP410A	Promote fisheries management awareness programs	30
SFICOMP411A	Implement aquaculture compliance	25
SFICOMP412A	Operate in remote areas	40
SFICOMP414A	Manage own professional performance	35
Total hours		810

Occupation	Senior Fisheries Compliance Officer	
Qualification Title	Diploma of Fisheries Compliance	
Qualification Code	SFI50411	
Description	Appropriate for a person who leads a small team in a regional office.	
Unit Code	Unit Title	Hours
Core		
SFICORE101C	Apply basic food handling and safety practices	20
SFIEMS301B	Implement and monitor environmentally sustainable work practices	40
Electives		
BSBMGT401A	Show leadership in the workplace	50
BSBMGT402A	Implement operational plan	40
BSBMGT403A	Implement continuous improvement	40
BSBWOR402A	Promote team effectiveness	50
BSBWRT401A	Write complex documents	50
PSPPOL601A	Develop public policy	40
PSPREG502A	Coordinate investigation processes	80
PUAPOL028B	Manage investigation information processes	80
PUAPOL030B	Review and evaluate major investigations	80
SFICOMP401C	Administer the district office	30
SFICOMP407C	Undertake prosecution procedures for magistrate's court	40
SFICOMP501C	Conduct an investigative audit	40
SFICOMP502C	Contribute to fisheries management	40
SFILEAD505C	Communicate with influence	45
SFILEAD506C	Demonstrate personal drive and integrity	45
Total hours		810

Occupation	Junior Fish Processor	
Qualification Title	Certificate I in Seafood Processing	
Qualification Code	SFI10511	
Description	Appropriate for a person working as a junior fish processor in a seafood processing plant.	
Unit Code	Unit Title	Hours
Core		
SFICORE101C	Apply basic food handling and safety practices	20
SFICORE103C	Communicate in the seafood industry	30
SFICORE105B	Work effectively in the seafood industry	30
SFICORE106B	Meet workplace OHS requirements	20
Electives		
SFIPROC101C	Clean fish	15
SFIPROC102C	Clean work area	10
SFIPROC105B	Fillet fish and prepare portions	20
SFIPROC106B	Work with knives	20
Total hours		165

Occupation	Seafood Processing Operator	
Qualification Title	Certificate II in Seafood Processing	
Qualification Code	SFI20511	
Description	Appropriate for a person working as an operator in a medium to large seafood processing plant.	
Unit Code	Unit Title	Hours
Core		
SFICORE101C	Apply basic food handling and safety practices	20
SFICORE103C	Communicate in the seafood industry	30
SFICORE105B	Work effectively in the seafood industry	30
SFICORE106B	Meet workplace OHS requirements	20
Electives		
FDFOP2023A	Operate a packaging process	40
SFIFISH209C	Maintain the temperature of seafood	15
SFIPROC101C	Clean fish	15
SFIPROC102C	Clean work area	10
SFIPROC105B	Fillet fish and prepare portions	20
SFIPROC106B	Work with knives	20
SFIPROC201C	Head and peel crustaceans	15
SFIPROC202C	Process squid, cuttlefish and octopus	15
SFIPROC203C	Shuck molluscs	15
TLILIC2001A	Licence to operate a forklift truck	40
TLID2004A	Load and unload goods/cargo	30
Total hours		335

Occupation	Team Leader - Seafood Processing	
Qualification Title	Certificate III in Seafood Processing	
Qualification Code	SFI30511	
Description	Appropriate for a person working in the seafood processing sector training to become a workplace supervisor.	
Unit Code	Unit Title	Hours
Core		
SFICORE101C	Apply basic food handling and safety practices	20
SFICORE103C	Communicate in the seafood industry	30
SFICORE105B	Work effectively in the seafood industry	30
SFICORE106B	Meet workplace OHS requirements	20
Electives		
BSBFLM309C	Support continuous improvement systems and processes	40
FDFFS3001A	Monitor the implementation of quality and food safety programs	70
FDFPPL3002A	Report on workplace performance	30
FDFPPL3003A	Support and mentor individuals and groups	30
FDFOP1006A	Monitor process operation	30
MSACMS200A	Apply competitive manufacturing practices	40
MSAPMSUP303A	Identify equipment faults	40
SFIEMS301B	Implement and monitor environmentally sustainable work practices	40
SFIOHS301C	Implement OHS policies and guidelines	40
SFIPROC302C	Handle and pack sashimi-grade fish	30
SFIPROC304B	Boil and pack crustaceans	15
SFIPROC401C	Evaluate a batch of seafood	40
SFISTOR202C	Receive and distribute product	20
SFISTOR301C	Operate refrigerated storerooms	20
Total hours		585

Occupation	Supervisor – Seafood Processing Enterprise	
Qualification Title	Certificate IV in Seafood Processing	
Qualification Code	SFI40511	
Description	Appropriate for a person supervising a food processing enterprise	
Unit Code	Unit Title	Hours
Core		
SFICORE101C	Apply basic food handling and safety practices	20
SFICORE103C	Communicate in the seafood industry	30
SFICORE105B	Work effectively in the seafood industry	30
SFICORE106B	Meet workplace OHS requirements	20
SFIPROC401C	Evaluate a batch of seafood	40
Electives		
SFIDIST401C	Buy seafood product	20
SFISTOR301C	Operate refrigerated storerooms	20
FDFFS2001A	Implement the food safety program and procedures	30
SFIPROC402C	Maintain hygiene standards while servicing a food handling area	30
SFIEMS301B	Implement and monitor environmentally sustainable work practices	40
SFIOHS301C	Implement OHS policies and guidelines	40
SFIPROC407C	Conduct internal food safety audits	40
AHCWRK403A	Supervise work routines and staff performance	50
SFIPROC406C	Develop food safety programs	50
SFIPROC404C	Apply and monitor food safety requirements	60
SFIPROC607C	Prepare work instructions for new seafood processing tasks	30
SFIPROC608C	Provide practical and/or commercial advice to seafood users	30
BSBHRM402A	Recruit, select and induct staff	50
BSBMGT401A	Show leadership in the workplace	50
SFILEAD401B	Develop and promote knowledge of the industry sector	50
Total hours		730

Occupation	Co-Op Manager	
Qualification Title	Diploma of Seafood Processing	
Qualification Code	SFI50511	
Description	Appropriate for a person who manages and operates a seaport fishing co-op which processes and dispatches the product of local fishing fleet.	
Unit Code	Unit Title	Hours
Core		
SFICORE101C	Apply basic food handling and safety practices	20
SFICORE103C	Communicate in the seafood industry	30
SFICORE105B	Work effectively in the seafood industry	30
SFICORE106B	Meet workplace OHS requirements	20
SFIPROC401C	Evaluate a batch of seafood	40
Electives		
SFIPROC502C	Produce technical reports on seafood processing systems	30
SFIPROC407C	Conduct internal food safety audits	40
SFIPROC503C	Analyse seafood packaging requirements	40
SFIPROC504C	Design and manage a product recall	40
SFIPROC602C	Plan and manage seafood and related product concept development	40
SFIPROC610C	Establish and manage effective external relationships	40
SFIEMS501B	Develop workplace policy for sustainability	50
SFIPROC406C	Develop food safety programs	50
SFIPROC501C	Manage seafood processing production units	50
SFIPROC601C	Establish costs and/or conditions for sale of seafood product	50
SFIPROC603C	Develop and manage seafood and related product production trials	50
SFIPROC606C	Develop and implement energy control systems in seafood processing environments	50
SFIOHS501C	Establish and maintain the enterprise OHS program	60
SFIPROC609C	Monitor the seafood business environment to determine threats and opportunities	60
TLIA4025A	Regulate temperature controlled stock	20
SITXMPR004A	Coordinate marketing activities	30
Total hours		840

Occupation	Salesperson	
Qualification Title	Certificate II in Seafood Industry (Sales and Distribution)	
Qualification Code	SFI20611	
Description	Appropriate for a person undertaking a traineeship in the retail sales and distribution sector of the seafood industry.	
Unit Code	Unit Title	Hours
Core		
SFICORE101C	Apply basic food handling and safety practices	20
SFICORE103C	Communicate in the seafood industry	30
SFICORE105B	Work effectively in the seafood industry	30
SFICORE106B	Meet workplace OHS requirements	20
Electives		
BSBCUS201A	Deliver a service to customers	40
BSBINM201A	Process and maintain workplace information	30
BSBWOR204A	Use business technology	30
FDFFS2001A	Implement the food safety program and procedures	30
FDFOP2010A	Work with temperature controlled stock	30
FDFOP2063A	Apply quality systems and procedures	30
SFIDIST202C	Retail fresh, frozen and live seafood	20
SFIEMS201B	Participate in environmentally sustainable work practices	20
SFIFISH209C	Maintain the temperature of seafood	15
SFIPROC102C	Clean work area	10
SIRXINV001A	Perform stock control procedures	35
Total hours		390

Occupation	Senior Seafood Store Person	
Qualification Title	Certificate III in Seafood Industry (Sales and Distribution)	
Qualification Code	SFI30611	
Description	Appropriate for an individual working as a senior seafood storeperson in the sales and distribution sector of the industry.	
Unit Code	Unit Title	Hours
Core		
SFICORE101C	Apply basic food handling and safety practices	20
SFICORE103C	Communicate in the seafood industry	30
SFICORE105B	Work effectively in the seafood industry	30
SFICORE106B	Meet workplace OHS requirements	20
Electives		
BSBCUS301B	Deliver and monitor a service to customers	40
BSBFLM309C	Support continuous improvement systems and processes	40
BSBWOR301A	Organise personal work priorities and development	30
FDFFS2001A	Implement the food safety program and procedures	30
FDFFS3001A	Monitor the implementation of quality and food safety programs	70
FDFOP2010A	Work with temperature controlled stock	30
FDFPPL3003A	Support and mentor individuals and groups	30
FDFTEC3001A	Participate in HACCP team	50
SFIDIST301C	Wholesale product	20
SFIFISH209C	Maintain the temperature of seafood	15
SFISTOR202C	Receive and distribute product	20
SFISTOR301C	Operate refrigerated storerooms	20
SITXINV002A	Control and order stock	25
TLILIC2001A	Licence to operate a forklift truck	40
Total hours		560

Occupation	Seafood Wholesale Distribution Supervisor	
Qualification Title	Certificate IV in Seafood Industry (Sales and Distribution)	
Qualification Code	SFI40611	
Description	Appropriate for a person working at a seafood wholesale distribution enterprise responsible for the supervision of staff and general operations.	
Unit Code	Unit Title	Hours
SFICORE101C	Apply basic food handling and safety practices	20
SFICORE103C	Communicate in the seafood industry	30
SFICORE105B	Work effectively in the seafood industry	30
SFICORE106B	Meet workplace OHS requirements	20
Electives		
SFIDIST301C	Wholesale product	20
SFIDIST401C	Buy seafood product	20
FDFFS2001A	Implement the food safety program and procedures	30
MTMMP72C	Facilitate hygiene and sanitation performance	30
SFIDIST501C	Export product	40
SFIDIST502C	Import product	40
AHCWRK403A	Supervise work routines and staff performance	50
SFIPROC404C	Apply and monitor food safety requirements	60
SFIPROC405C	Oversee the implementation of a food safety program in the workplace	60
SFISTOR301C	Operate refrigerated storerooms	20
FDFOP2010A	Work with temperature controlled stock	30
BSBRK401A	Identify risk and apply risk management processes	50
BSBHRM402A	Recruit, select and induct staff	50
BSBMGT401A	Show leadership in the workplace	50
SFILEAD401B	Develop and promote knowledge of the industry sector	50
SFILEAD408A	Analyse information to develop strategic seafood management options	50
Total hours		750

CONTACTS AND LINKS

Industry Skills Council (ISC)		
AgriFood Skills Council	This ISC is responsible for developing the SFI11 Seafood Training Package and can be contacted for further information. You can also source copies of the Training Package and support material.	Address: PO Box 5450, Kingston ACT 2604. Phone (02) 6163 7200 Fax: (02) 6162 0610. Email: reception@agrifoodskills.net.au Web: www.agrifoodskills.net.au .
National Register for VET in Australia		
Training.gov.au (TGA)	TGA is the Australian governments' official National Register of information on Training Packages, qualifications, courses, units of competency and RTOs.	www.training.gov.au
Australian Government		
Department of Education	The Department of Education provides a range of services and resources to assist in delivery of Training Packages. Search the Department of Education website for links to a range of relevant resources and publications.	http://education.gov.au/
State Government		
Department of Education and Early Childhood Development Higher Education and Skills Group	Higher Education and Skills Group is responsible for funding and the implementation of Vocational Education and Training (VET) in Victoria, including Apprenticeships and Traineeships.	General information: http://www.education.vic.gov.au/ Approved Training Schemes: http://www.education.vic.gov.au/training/employers/apprentices/Pages/brochures .
Curriculum Maintenance Manager (CMM)		
General Manufacturing	The CMM service is provided by Executive Officers located within Victorian TAFE institutes on behalf of Higher Education and Skills Group.	Paul Saunders Address: Chisholm Institute, PO Box 684, Dandenong, Vic. 3175. Phone/fax:03 9238 8448 Email: paul.saunders@chisholm.edu.au Web: http://trainingsupport.skills.vic.gov.au/

State VET Regulatory Authority		
Victorian Registration and Qualifications Authority (VRQA)	The VRQA is a statutory authority responsible for the registration of education and training providers in Victoria to ensure the delivery of quality education and training.	www.vrqa.vic.gov.au Phone: 03 9637 2806
National VET Regulatory Authority		
Australian Skills Quality Authority (ASQA)	ASQA is the national regulator for Australia's VET sector vocational education and training sector. ASQA regulates courses and training providers to ensure nationally approved quality standards are met.	www.asqa.gov.au Info line: 1300 701 801
Industry Regulatory Body		
Victorian Work Cover Authority	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.	Address: Level 24, 222 Exhibition Street, Melbourne, 3000. Phone: 03 9641 1555 Email: info@workcover.vic.gov.au Web: http://www.workcover.vic.gov.au
WorkSafe		
WorkSafe Victoria	WorkSafe needs to provide written verification before High Risk Work Units can be added to an RTO's scope of registration.	www.worksafe.vic.gov.au Info line: 1800 136 089

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.
Nominal Hours	The anticipated hours of supervised learning or training deemed necessary to conduct training and assessment activities associated with the program of study. These hours are determined by the Victorian State Training Authority. Nominal hours may vary for a qualification depending on the units of competency selected.
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.