

# **SFI11 SEAFOOD INDUSTRY TRAINING PACKAGE**

## **Version 2**

# **WA NOMINAL HOURS GUIDE**

**Western Australian Department of Training and Workforce  
Development**

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## Introduction

This Implementation Guide has been generated to enable the stakeholders in the Seafood Industry in Western Australia to participate in the managed implementation of the National SFI11 Seafood Industry Training Package.

This Guide is designed to aid Registered Training Organisations (RTOs) to convert from existing Training Package qualifications to new Training Package qualifications within the scope of their training delivery.

The Guide should be read in conjunction with the **endorsed components** of the Training Package

Version of the SFI11 Seafood Industry Training Package was released by Training.Gov.Au (TGA) on the **18 December 2013**.

## Obtaining the Training Package

The SFI11 Seafood Industry Training Package can be purchased from:



Office: Level 3, 10-12 Brisbane Avenue  
Barton ACT 2600  
Postal: PO Box 5450  
Kingston ACT 2604  
T: (02) 6163 7200 | F: (02) 6162 0610  
E: [reception@agrifoodskills.net.au](mailto:reception@agrifoodskills.net.au)  
W: [www.agrifoods.net.au](http://www.agrifoods.net.au)

Information on National Training Packages is also available through Training.Gov (TGA), which can be located on the Internet at: [www.training.gov.au](http://www.training.gov.au)

**All RTOs who have Training Package qualifications on their Scope of Delivery must have access to the relevant Training Package.**

## Transition Arrangements

Registered Training Organisations (RTOs) are required to deliver Training Package qualifications within 12 months of the release date of the Training Package on to Training.gov.au (TGA).

Students currently enrolled in an existing version of the Training Package qualification should be permitted to complete the program they enrolled in initially, unless the move to the related qualification from a Training Package can be made without disadvantage to a student.

## Nominal Hours

The Commonwealth Department of Employment, Education and Workplace Relations' definition of nominal hours states:

***“The value assigned to a structured program of study that nominally represents the anticipated hours of supervised learning and/or training deemed necessary to conduct training/learning and assessment activities associated with the program of study”***

Source: National Quality Council Training Package Glossary Version V2.1  
17/03/2010

<http://www.deewr.gov.au/Skills/Overview/Policy/TPDH/Downloads/Documents/TrainingPackGlossary.pdf>

Nominal hours are identified for each Training Package qualification. Total nominal hours may vary within a qualification depending on the units of competency.

In Western Australia, nominal hours are used as a mechanism for funding allocation.

## Version Modification History

The version details of this endorsed Training Package are in the table below. The latest information is at the top of the table.

TGA Release		
Version	Date	Modification History
2.0	18 December 2013	<p>Eleven revised units of competency:</p> <ul style="list-style-type: none"> <li>• SFIAQUA413A Develop emergency procedures for an aquaculture enterprise</li> <li>• SFIDIVE309A Work effectively as a diver in the seafood industry</li> <li>• SFIDIVE310A Perform diving operations using surface-supplied breathing apparatus</li> <li>• SFIDIVE311A Perform diving operations using self-contained underwater breathing apparatus</li> <li>• SFIDIVE312A Undertake emergency procedures in diving operations using surface-supplied breathing apparatus</li> <li>• SFIDIVE313A Undertake emergency procedures in diving operations using self-contained underwater breathing apparatus</li> <li>• SFIDIVE314A Perform compression chamber diving operations</li> <li>• SFIDIVE315A Perform underwater work in the aquaculture sector</li> <li>• SFIDIVE316A Perform underwater work in the wild catch sector</li> <li>• SFIFISH211A Provide support for diving operations</li> <li>• SFIFISH312A Perform breath-hold diving operations</li> </ul> <p><b>ISC Upgrades</b></p> <p>Nine revised qualifications:</p> <ul style="list-style-type: none"> <li>• SFI20111 Certificate II in Aquaculture</li> <li>• SFI20211 Certificate II in Fishing Operations</li> <li>• SFI30111 Certificate III in Aquaculture</li> <li>• SFI30211 Certificate III in Fishing Operations</li> <li>• SFI40111 Certificate IV in Aquaculture</li> <li>• SFI40311 Certificate IV in Seafood Industry (Environmental Management)</li> <li>• SFI40511 Certificate IV in Seafood Processing</li> <li>• SFI40611 Certificate IV in Seafood Industry Sales and Distribution</li> <li>• SFI50111 Diploma of Aquaculture</li> </ul>
1.3	20 August 2013	<p><b>ISC Upgrade</b></p> <p>HLTFA301B Apply first aid replaced with HLTFA311A Apply first aid in response to regulatory changes</p>
1.2	12 June 2013	<p><b>ISC Upgrade</b></p> <p>Addition of new SFISS00012 Abalone Diver Environmental Management Skill Set</p>
1.1	28 March 2013	<p><b>ISC Upgrades</b></p> <p>Addition of two new Skill Sets:</p> <ul style="list-style-type: none"> <li>• SFISS00010 Fish Processor Induction Skill Set</li> <li>• SFISS00011 Deckhand Induction Skill Set</li> </ul> <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>Fixed typographical error in SFIFISH307C Perform breath-hold diving operations</p> <p>Prerequisite units listed in packaging rules</p> <p>Updated superseded equivalent imported units of competency</p>
1	22 July 2011	Primary release

## Qualifications and Nominal Hours

The following table provides a summary of the qualifications and nominal hours in the version 2 of the SFI11 Seafood Industry Training Package

National ID	Title	Nominal Hours
SFI10111	Certificate I in Aquaculture	195
SFI10211	Certificate I in Fishing Operations	200
SFI10511	Certificate I in Seafood Processing	170
SFI20111	Certificate II in Aquaculture	365
SFI20211	Certificate II in Fishing Operations	375
SFI20411	Certificate II in Fisheries Compliance Support	415
SFI20511	Certificate II in Seafood Processing	342
SFI20611	Certificate II in Seafood Industry (Sales and Distribution)	355
SFI30111	Certificate III in Aquaculture	540
SFI30211	Certificate III in Fishing Operations	445
SFI30311	Certificate III in Seafood Industry (Environmental Management Support)	610
SFI30411	Certificate III in Fisheries Compliance	460
SFI30511	Certificate III in Seafood Processing	435
SFI30611	Certificate III in Seafood Industry (Sales and Distribution)	500
SFI40111	Certificate IV in Aquaculture	735
SFI40211	Certificate IV in Fishing Operations	695
SFI40311	Certificate IV in Seafood Industry (Environmental Management)	754
SFI40411	Certificate IV in Fisheries Compliance	650
SFI40511	Certificate IV in Seafood Processing	735
SFI40611	Certificate IV in Seafood Industry (Sales and Distribution)	660
SFI50111	Diploma of Aquaculture	920
SFI50211	Diploma of Fishing Operations	950
SFI50411	Diploma of Fisheries Compliance	710
SFI50511	Diploma of Seafood Processing	860

## Units of Competency and Nominal Hours

The following table provides a summary of the units of competency and nominal hours in version 2 of the SF111 Seafood Industry Training Package

Note: the new units in version 2 are highlighted in red

National ID	Title	Nominal Hours
SFIAQUA102B	Carry out basic aquaculture activities	20
SFIAQUA201C	Collect broodstock and seedstock	25
SFIAQUA205C	Feed stock	20
SFIAQUA206C	Handle stock	10
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	25
SFIAQUA214B	Produce algal or live-feed cultures	25
SFIAQUA215B	Carry out on-farm post-harvest operations	25
SFIAQUA216B	Harvest cultured or held stock	10
SFIAQUA217B	Maintain stock culture, holding and other farm structures	25
SFIAQUA219B	Operate and maintain high technology water treatment components	30
SFIAQUA220A	Use waders	20
SFIAQUA221A	Control predators and pests	15
SFIAQUA222A	Control diseases	15
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	30
SFIAQUA313B	Oversee operations of high technology water treatment components	45
SFIAQUA314A	Support hatchery operations	45
SFIAQUA315A	Oversee emergency procedures for on-land operations	30
SFIAQUA316A	Oversee the control of predators and pests	30
SFIAQUA317A	Oversee the control of diseases	30
SFIAQUA318A	Coordinate feed activities	25
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	100
SFIAQUA406C	Seed and harvest round pearls	40
SFIAQUA407C	Coordinate sustainable aquacultural practices	40
SFIAQUA408C	Supervise harvest and post-harvest activities	50
SFIAQUA409B	Implement, monitor and review stock production	50
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 on-land operations	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



National ID	Title	Nominal Hours
SFIAQUA510B	Select, plan or design a system or facility utilising high technology water treatment components	70
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
SFICOMP302C	Exercise compliance powers	40
SFICOMP308C	Monitor fish catches for legal compliance	20
SFICOMP310C	Operate off-road vehicles	40
SFICOMP315A	Support the judicial process	25
SFICOMP316A	Gather, collate and record information	40
SFICOMP317A	Facilitate effective communication in the workplace	30
SFICOMP318A	Perform administrative duties	30
SFICOMP401C	Administer the district office	30
SFICOMP402C	Plan the surveillance operation	20
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	60
SFICOMP410A	Promote fisheries management awareness programs	30
SFICOMP411A	Implement aquaculture compliance	20
SFICOMP412A	Operate in remote areas	20
SFICOMP413A	Maintain operational safety	40
SFICOMP414A	Manage own professional performance	30
SFICOMP415A	Board vessel at sea	25
SFICOMP501C	Conduct an investigative audit	40
SFICOMP502C	Contribute to fisheries management	40
SFICOMP503C	Undertake the prosecution in a trial	60
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
SFIDIST201C	Prepare, cook and retail seafood products	30
SFIDIST202C	Retail fresh, frozen and live seafood	15
SFIDIST301C	Wholesale product	20
SFIDIST401C	Buy seafood product	20
SFIDIST501C	Export product	40
SFIDIST502C	Import product	40
SFIDIVE309A	Work effectively as a diver in the seafood industry	35
SFIDIVE310A	Perform diving operations using surface-supplied breathing apparatus	30
SFIDIVE311A	Perform diving operations using self-contained underwater breathing apparatus	30
SFIDIVE312A	Undertake emergency procedures in diving operations using surface-supplied breathing apparatus	15
SFIDIVE313A	Undertake emergency procedures in diving operations using self-contained underwater breathing apparatus	15
SFIDIVE314A	Perform compression chamber diving operations	20
SFIDIVE315A	Perform underwater work in the aquaculture sector	30
SFIDIVE316A	Perform underwater work in the wild catch sector	40
SFIEMS201B	Participate in environmentally sustainable work practices	20
SFIEMS301B	Implement and monitor environmentally sustainable work practices	40
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

National ID	Title	Nominal Hours
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
SFIFISH202C	Cook on board a vessel	30
SFIFISH203C	Maintain, prepare, deploy and retrieve trawls to land catch	40
SFIFISH204C	Maintain, prepare, deploy and retrieve pots and traps to land catch	40
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	20
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	40
SFIFISH209C	Maintain the temperature of seafood	10
SFIFISH210C	Assemble and repair damaged netting	25
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
SFIFISH307C	Perform breath-hold diving operations	20
SFIFISH309B	Construct nets and customise design	40
SFIFISH310A	Adjust and position fishing gear	25
SFIFISH311A	Operate vessel deck machinery and lifting appliance	45
SFIFISH312A	Perform breath-hold diving operations	20
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
SFILEAD402B	Negotiate effectively for the sector	40
SFILEAD403B	Demonstrate commitment and professionalism	40
SFILEAD407A	Provide expert information to a resource management group	35
SFILEAD408A	Analyse information to develop strategic seafood management options	45
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
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
SFIPROC101C	Clean fish	30
SFIPROC102C	Clean work area	10
SFIPROC105B	Fillet fish and prepare portions	30
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	15
SFIPROC304B	Boil and pack crustaceans	30
SFIPROC305B	Slaughter and process crocodiles	60
SFIPROC401C	Evaluate a batch of seafood	40
SFIPROC402C	Maintain hygiene standards while servicing a food handling area	30
SFIPROC403C	Follow basic food safety practices	20

<b>National ID</b>	<b>Title</b>	<b>Nominal Hours</b>
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
SFIPROC611C	Participate in a media interview or presentation	30
SFISHIP201C	Comply with organisational and legislative requirements	10
SFISHIP202C	Contribute to safe navigation	10
SFISHIP205C	Maintain marine plant	20
SFISHIP206C	Operate a small vessel	40
SFISHIP207C	Operate and maintain outboard motors	20
SFISHIP208C	Operate low powered diesel engines	24
SFISHIP211C	Prepare for maintenance	20
SFISTOR202C	Receive and distribute product	15
SFISTOR203C	Assemble and load refrigerated product	15
SFISTOR204A	Prepare, pack and dispatch stock for live transport	30
SFISTOR205A	Prepare, pack and dispatch non-live product	30
SFISTOR301C	Operate refrigerated storerooms	15

## Mapping Units of Competency

The following table provides an overview of the units of competency from Version 1.3 which are replaced by the units of competency from version 3 of the SFI11 Seafood Industry Training Package

Version 1.3 Current Unit				Version 2 Replacement Unit		
National ID	Title	Hours	E/ NE	National ID	Title	Hours
SFIAQUA412A	Develop emergency procedures for on-land operations	50	E	SFIAQUA413A	Develop emergency procedures for on-land operations	50
SFIDIVE301B	Work effectively as a diver in the seafood industry	35	NE	SFIDIVE309A	Work effectively as a diver in the seafood industry	35
SFIDIVE302B	Perform diving operations using surface-supplied breathing apparatus	30	NE	SFIDIVE310A	Perform diving operations using surface-supplied breathing apparatus	30
SFIDIVE303B	Perform diving operations using self-contained underwater breathing apparatus	30	NE	SFIDIVE311A	Perform diving operations using self-contained underwater breathing apparatus	30
SFIDIVE304B	Undertake emergency procedures in diving operations using surface-supplied breathing apparatus	15	NE	SFIDIVE312A	Undertake emergency procedures in diving operations using surface-supplied breathing apparatus	15
SFIDIVE305B	Undertake emergency procedures in diving operations using self-contained underwater breathing apparatus	15	NE	SFIDIVE3013A	Undertake emergency procedures in diving operations using self-contained underwater breathing apparatus	15
SFIDIVE306B	Perform compression chamber diving operations	20	NE	SFIDIVE314A	Perform compression chamber diving operations	20
SFIDIVE307B	Perform underwater work in the aquaculture sector	30	NE	SFIDIVE315A	Perform underwater work in the aquaculture sector	30
SFIDIVE308B	Perform underwater work in the wild catch sector	40	NE	SFIDIVE316A	Perform underwater work in the wild catch sector	40
SFIFISH201C	Provide support for diving operations	20	NE	SFIFISH211A	Provide support for diving operations	20
SFIFISH307C	Perform breath-hold diving operations	20	NE	SFIFISH312A	Perform breath-hold diving operations	20

## Traineeships

The following table provides a summary of the qualifications in version 2 of the SF11 Seafood Industry Training Package and the accredited traineeship courses they will replace.

Version 1.3 Current Qualification				Version Replacement Qualification		
National ID	Title	Traineeship	Hours	National ID	Title	Hours
SFI20104	Certificate II in Seafood Industry (Aquaculture)	Seafood (Aquaculture) (Level 2)	365		No change	
SFI20211	Certificate II in Fishing Operations	Seafood (Fishing Operations) (Level 2)	375		No change	
SFI20511	Certificate II in Seafood Processing	Seafood Processing (Level 2)	342		No change	
SFI20611	Certificate II in Seafood Industry (Sales and Distribution)	Seafood Sales and Distribution (Level 2)	355		No change	
SFI30111	Certificate III in Aquaculture	Seafood (Aquaculture) (Level 3)	540		No change	
SFI30411	Certificate III in Fisheries Compliance	Seafood Fisheries Compliance (Level 3)	460		No change	
SFI30511	Certificate III in Seafood Processing	Seafood Processing (Level 3)	435		No change	
SFI30611	Certificate III in Seafood Industry (Sales and Distribution)	Seafood Sales and Distribution (Level 3)	500		No change	
SFI30211	Certificate III in Fishing Operations	Seafood (Fishing Operations) (Level 3)	445		No change	
SFI40111	Certificate IV in Aquaculture	Seafood (Aquaculture) (Level 4)	735		No change	