

SFI SEAFOOD INDUSTRY
TRAINING PACKAGE
Version 2.1
WA NOMINAL HOURS GUIDE

Introduction

This Guide has been generated to enable the stakeholders in this Industry in Western Australia to participate in the managed implementation of the National SFI 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 2.1 of the SFI Seafood Industry was released by Training.Gov.Au (TGA) on the 25/02/2022.

Transition Arrangements

Registered Training Organisations (RTOs) are required to deliver Training Package qualifications in accordance with the Standards for RTOs. For further information visit the Training Accreditation Council website www.tac.wa.gov.au.

Nominal Hours

Nominal hours are the hours of training notionally required to achieve the outcomes of units of competency.

Nominal hours are identified for nationally endorsed qualifications. Nominal hours may vary for a qualification depending on the selection of units of competency.

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

Contact Details

For Training Packages content information, please contact:

Training Curriculum Services

Tel: (08) 6551 5541

Email: trainingpackages@dtwd.wa.gov.au

Qualifications and Nominal Hours

The following table provides a summary of the qualifications and nominal hours in the training package.

National Code	National Title	Nominal Hours
SFI10119	Certificate I in Seafood Industry	130
SFI20119	Certificate II in Aquaculture	290
SFI20219	Certificate II in Fishing Operations	270
SFI20319	Certificate II in Seafood Post Harvest Operations	320
SFI20419	Certificate II in Fisheries Compliance Support	330
SFI30119	Certificate III in Aquaculture	460
SFI30219	Certificate III in Fishing Operations	455
SFI30319	Certificate III in Seafood Post Harvest Operations	505
SFI30419	Certificate III in Fisheries Compliance	460
SFI30520	Certificate III in Working with Crocodiles	327
SFI40119	Certificate IV in Aquaculture	690
SFI40219	Certificate IV in Seafood Post Harvest Operations	670
SFI40319	Certificate IV in Fisheries Compliance	355
SFI50119	Diploma of Aquaculture	595
SFI50219	Diploma of Fisheries Compliance	555

Skill Sets and Nominal Hours

The following table provides a summary of the skill sets and nominal hours in the training package.

National Code	National Title	Nominal Hours
SFISS00015	Abalone Diver Environmental Management Skill Set	205
SFISS00016	Aquaculture Chemical Skill Set	155
SFISS00017	Basic Aquatic Biosecurity Skill Set	50
SFISS00018	Aquatic Biosecurity Skill Set	70
SFISS00020	Deckhand Induction Skill Set	70
SFISS00021	Environment Sustainability Management Skill Set	80
SFISS00022	Fish Processor Induction Skill Set	120
SFISS00023	Fisheries Compliance for Industry Skill Set	95
SFISS00024	Fisheries Compliance Surveillance Operations Skill Set	140
SFISS00025	Fisheries Resource Management Observer Skill Set	140
SFISS00026	Fishing Operator Skill Set	85
SFISS00027	Net Construction and Repair Skill Set	85
SFISS00028	Sector Representation Skill Set	85
SFISS00029	Aquatic Technology Induction Skill Set	50
SFISS00030	Aquabotic Technology Skill Set	90
SFISS00031	Aquatic Environmental Audit Skill Set	110
SFISS00032	Introduction to Working with Crocodiles Skill Set	61
SFISS00033	Care for Crocodiles in a Controlled Environment Skill Set	82
SFISS00034	Hatchling and Juvenile Crocodile Care Skill Set	97
SFISS00035	Crocodile Egg Harvesting Skill Set	129
SFISS00036	Crocodile Relocation Skill Set	110
SFISS00037	Crocodile Incident Skill Set	104
SFISS00038	Crocodile Survey Skill Set	99

SFISS00039	Crocodile Public Relations Skill Set	109
SFISS00040	Scientific Diver Skill Set	180
SFISS00041	Aquaculture Diver Skill Set	150
SFISS00042	Wild Harvest Diver Skill Set	145

Units of Competency and Nominal Hours

The following table provides a summary of the units of competency and nominal hours in the training package.

National Code	National Title	Nominal Hours
SFIAQU101	Carry out basic aquaculture activities	20
SFIAQU201	Collect broodstock and seedstock	25
SFIAQU202	Handle stock	10
SFIAQU203	Manipulate stock culture environment	20
SFIAQU204	Undertake routine maintenance of water supply and disposal systems and structures	25
SFIAQU205	Monitor water quality	25
SFIAQU207	Monitor stock and environmental conditions	25
SFIAQU208	Produce algal or live-feed cultures	25
SFIAQU209	Carry out on-farm post-harvest operations	25
SFIAQU210	Harvest cultured or held stock	10
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	20
SFIAQU214	Control predators and pests	15
SFIAQU215	Control diseases	15
SFIAQU217	Feed stock	20
SFIAQU218	Prepare and use aquatic technology	30
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	30

SFIAQU307	Monitor the operations of a recirculating aquaculture system	45
SFIAQU308	Support hatchery operations	45
SFIAQU309	Carry out emergency procedures	30
SFIAQU310	Apply control measures for predators and pests	30
SFIAQU312	Monitor feed activities	25
SFIAQU313	Operate hi-tech and real time aquatic technology	35
SFIAQU314	Interpret aquatic digital information	35
SFIAQU315	Apply control measures for diseases	35
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	100
SFIAQU405	Develop emergency procedures for an aquaculture enterprise	50
SFIAQU406	Implement low water exchange microbial floc technologies	35
SFIAQU407	Coordinate sustainable aquacultural practices	40
SFIAQU408	Supervise harvest and post-harvest activities	50
SFIAQU409	Implement, monitor and review stock production	50
SFIAQU410	Implement a program to operate, maintain or upgrade a recirculating aquaculture system	50
SFIAQU411	Develop and implement a stock health program	50
SFIAQU412	Operate aquabotic technology	45
SFIAQU413	Maintain aquabotic technology	45
SFIAQU414	Investigate the use of new or emerging aquatic technology	55
SFIAQU415	Operate ROVs	55
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	60

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	35
SFIAQU512	Plan and design water supply and disposal systems	55
SFIBIO201	Inspect and clean aquatic work equipment	25
SFIBIO301	Identify and report signs of aquatic disease or pests	25
SFIBIO401	Apply aquaculture biosecurity measures	45
SFIBIO501	Plan and implement an aquaculture biosecurity plan	45
SFICOM201	Communicate remotely	25
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	25
SFICPL304	Support the judicial process	25
SFICPL305	Perform administrative duties	30
SFICPL306	Gather, collate and record information	40
SFICPL307	Facilitate effective communication in the workplace	30
SFICPL308	Monitor fish catches for legal compliance	20
SFICPL309	Conduct fisheries management awareness programs	35
SFICPL401	Conduct an investigative audit	40
SFICPL402	Plan the surveillance operation	20
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	30
SFICPL409	Undertake patrol operations	60
SFICPL410	Promote fisheries management awareness programs	30
SFICPL411	Implement fisheries compliance	20
SFICPL412	Operate in remote areas	20
SFICPL501	Administer the district office	30
SFICPL502	Contribute to fisheries management	40
SFICPL503	Undertake the prosecution in a trial	60
SFICRO301	Support hatchery and juvenile crocodile care	16
SFICRO302	Conduct crocodile surveys	24
SFICRO303	Care for crocodiles over 1.2 metres in a controlled environment	16
SFICRO304	Harvest crocodile eggs	24
SFICRO305	Prepare to work with crocodiles	16
SFICRO306	Work safely in crocodile habitats	24
SFICRO401	Manage minor crocodile incidents in the wild	30
SFICRO402	Harvest crocodiles for commercial use	24
SFICRO403	Capture, transport and release crocodiles	35
SFICRO404	Euthanise or destroy crocodiles	24
SFIDIV301	Work effectively as a diver in the seafood industry	35
SFIDIV302	Perform diving operations using SSBA	30
SFIDIV303	Perform diving operations using SCUBA	30
SFIDIV304	Undertake emergency procedures in diving operations using SSBA	15
SFIDIV305	Undertake emergency procedures in SCUBA diving operations	15
SFIDIV306	Perform underwater work in the aquaculture sector	30
SFIDIV307	Perform underwater work in the wild catch sector	40

SFIEMS201	Participate in environmentally sustainable work practices	20
SFIEMS401	Implement and monitor environmentally sustainable work practices	40
SFIEMS501	Plan an aquatic environmental audit	55
SFIEMS502	Conduct an aquatic environmental audit	55
SFIFSH201	Assemble and repair damaged netting	25
SFIFSH202	Cook on board a vessel	30
SFIFSH203	Use trawls to land catch	40
SFIFSH204	Use pots and traps to land catch	40
SFIFSH205	Apply deckhand skills aboard a fishing vessel	40
SFIFSH206	Use hand operated lines to land catch	20
SFIFSH207	Use beach seines, mesh nets or gill nets to land catch	20
SFIFSH301	Operate vessel deck machinery and lifting appliance	45
SFIFSH302	Perform breath-hold diving operations	20
SFIFSH303	Construct nets and customise design	40
SFIFSH304	Adjust and position fishing gear	25
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
SFIOBS304	Analyse and report onboard observations	30
SFIOBS305	Collect routine fishery management data	30
SFIPRO101	Clean fish	30
SFIPRO102	Clean work area	10
SFIPRO103	Fillet fish and prepare portions	30
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	55
SFIPRO302	Handle and pack sashimi-grade fish	15
SFIPRO304	Boil and pack crustaceans	30
SFIPRO401	Evaluate a batch of seafood	40
SFIPRO402	Manage a product recall	40
SFIPRO403	Develop and implement a seafood waste utilisation strategy	55
SFIPRO404	Plan and develop formulations and specifications for new seafood product	40
SFISAD201	Prepare, cook and retail seafood products	30
SFISAD202	Retail seafood	15
SFISAD301	Wholesale product	20
SFISAD401	Buy seafood product	20
SFISAD402	Analyse domestic seafood market opportunities	35
SFISAD403	Analyse international seafood market opportunities	35
SFISAD404	Develop and provide information about seafood product	35
SFISTR201	Prepare, pack and dispatch non-live product	30
SFISTR202	Receive and distribute product	15
SFISTR203	Assemble and load refrigerated product	15
SFISTR204	Prepare, pack and dispatch stock for live transport	30
SFISTR301	Operate refrigerated storerooms	15
SFISTR302	Supervise storage of temperature controlled stock	25
SFIVOP201	Comply with organisational and legislative requirements for vessel operations	10
SFIVOP202	Contribute to safe navigation	10
SFIVOP203	Operate a small vessel	40
SFIVOP204	Operate and maintain outboard motors	20
SFIVOP205	Prepare for vessel maintenance	20
SFIWHS201	Meet workplace health and safety requirements	20
SFIWHS301	Contribute to workplace health and safety processes	25
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	10
SFIXSI401	Participate in a media interview or presentation	30
SFIXSI402	Act to prevent interaction with protected species	40

Mapping Qualifications

The following table provides an overview of the qualifications from version 2.1 which replace qualifications from the existing version of the SFI Seafood Industry Training Package.

Current Qualification				Replacement Qualification		
National Code	National Title	Nominal Hours	E / NE	National Code	National Title	Nominal Hours

No changes occurred between version 2 and 2.1.

Mapping Skill Sets

The following table provides an overview of the skill sets from version 2.1 which replace skill sets from the existing version of the SFI Seafood Industry Training Package.

Current Skill Set				Replacement Skill Set		
National Code	National Title	Nominal Hours	E / NE	National Code	National Title	Nominal Hours

No changes occurred between version 2 and 2.1.

Mapping Units of Competency

The following table provides an overview of the units of competency from version 2.1 which replace units of competency from the existing version of the SFI Seafood Industry Training Package.

Current Unit				Replacement Unit		
National Code	National Title	Nominal Hours	E / NE	National Code	National Title	Nominal Hours

No changes occurred between version 2 and 2.1.

Apprenticeships

The following table provides a summary of the apprenticeships that have been affected by changes in this SFI Seafood Industry Training Package update.

Please refer to the current *Register of Class A and B qualifications* found on the Department of Training and Workforce Development website for the official list of apprenticeships in Western Australia.

Current Qualification					Replacement Qualification		
National Code	National Title	Apprenticeship	Nominal Hours	E / NE	National Code	National Title	Nominal Hours

No changes occurred between version 2 and 2.1.

Traineeships

The following table provides a summary of the traineeships that have been affected by changes in this SFI Seafood Industry Training Package update.

Please refer to the current *Register of Class A and B qualifications* found on the Department of Training and Workforce Development website for the official list of apprenticeships in Western Australia.

Current Qualification					Replacement Qualification		
National Code	National Title	Traineeship	Nominal Hours	E / NE	National Code	National Title	Nominal Hours

No changes occurred between version 2 and 2.1.

Pre-Apprenticeships

The following table provides a summary of the pre-apprenticeships that have been affected by changes in this SFI Seafood Industry Training Package update.

Please refer to the current *list of pre-apprenticeship courses* found on the Department of Training and Workforce Development website for the official list of pre-apprenticeships in Western Australia.

Current Qualification			Replacement Qualification				
National Code	National Title	Pre-Apprenticeship	Nominal Hours	E / NE	National Code	National Title	Nominal Hours

No changes occurred between version 2 and 2.1.