

**Victorian Purchasing Guide**  
**for**  
**SFI Seafood Industry**  
**Training Package**  
**Release 2.0**

**January 2021**

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## Victorian Purchasing Guide — Release History

**Note:** RTOs should refer to the National Register for the detail of changes made in each Release. (See [National Register](#) for more information)

Training Package Release	Date VPG Approved	Comments
SFI Seafood Industry Training Package Release 2.0	5 January 2021	<p>Release 2.0 of the SFI Seafood Industry Training Package includes;</p> <p>One new qualification:</p> <ul style="list-style-type: none"> <li>• SFI30520 Certificate III in Working with Crocodiles</li> </ul> <p>Twenty new units, two revised non-equivalent units and three revised equivalent units.</p> <p>Two units have been deleted.</p> <p>For detailed mapping of qualifications and units between SFI Release 2.0 and SFI Release 1.0, please refer to the SFI Seafood Industry Training Package Implementation Guide <a href="#">Companion Volume</a>.</p>
SFI Seafood Industry Training Package Release 1.0	10 September 2019	<p>Release 1.0 of the SFI Seafood Industry Training Package reflects the transitioning of the SFI11 Seafood Industry Training Package to the new Standards for Training Packages recoded as SFI.</p> <p>This Victorian Purchasing Guide also reflects the changes made from Maximum Nominal Hours to Maximum and Minimum Payable Hours.</p> <p>Please note that the following SFI11 qualifications have been deleted:</p> <ul style="list-style-type: none"> <li>• SFI30311 Certificate III in Seafood Industry (Environmental Management Support)</li> <li>• SFI40211 Certificate IV in Fishing Operations</li> <li>• SFI40311 Certificate IV in Seafood Industry (Environmental Management)</li> <li>• SFI50211 Diploma of Fishing Operations</li> <li>• SFI50511 Diploma of Seafood Processing</li> </ul> <p>For detailed mapping of qualifications and units between SFI and SFI11 please refer to the SFI Seafood Industry Training Package Implementation Guide <a href="#">Companion Volume</a>.</p>

# Seafood Industry Training Package Release 2.0 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 2.0** is provided in the Training Package Companion Volume Implementation Guide. (See [Companion Volumes](#) for more information).

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 2.0** 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
SFI30520	Certificate III in Working with Crocodiles	363	382
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
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
SFIAQU217	Feed stock	20
SFIAQU218	Prepare and use aquatic technology	35
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

Unit Code	Unit Title	Nominal Hours
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
SFIAQU312	Monitor feed activities	40
SFIAQU313	Operate hi-tech and real time aquatic technology	40
SFIAQU314	Interpret aquatic digital information	40
SFIAQU315	Apply control measures for diseases	40
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
SFIAQU411	Develop and implement a stock health program	50
SFIAQU412	Operate aquabotic technology	50



Unit Code	Unit Title	Nominal Hours
SFIAQU413	Maintain aquabotic technology	50
SFIAQU414	Investigate the use of new or emerging aquatic technology	60
SFIAQU415	Operate ROVs	60
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
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
SFIAQU512	Plan and design water supply and disposal systems	60
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
SFICOM201	Communicate remotely	25
SFICPL201	Undertake a local operation	55
SFICPL202	Conduct field observations	40

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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
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	32
SFICRO402	Harvest crocodiles for commercial use	24
SFICRO403	Capture, transport and release crocodiles	40
SFICRO404	Euthanise or destroy crocodiles	24
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

Unit Code	Unit Title	Nominal Hours
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
SFIEMS501	Plan an aquatic environmental audit	60
SFIEMS502	Conduct an aquatic environmental audit	60
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
SFIOBS304	Analyse and report onboard observations	30
SFIOBS305	Collect routine fishery management data	30

Unit Code	Unit Title	Nominal Hours
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
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

Unit Code	Unit Title	Nominal Hours
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

<b>Curriculum Maintenance Manager (CMM)</b>		
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	Paul Saunders: Address: Chisholm Institute, PO Box 684, Dandenong, Vic. 3175.  Phone: 9238 8448  Email: <a href="mailto:paul.saunders@chisholm.edu.au">paul.saunders@chisholm.edu.au</a>
<b>Service Skills Organisation (SSO)</b>		
Skills Impact	This SSO is responsible for developing this <b>SFI Seafood Industry Training Package</b> and can be contacted for further information.	Phone: 03 9321 3526  Email: <a href="mailto:inquiry@skillsimpact.com.au">inquiry@skillsimpact.com.au</a>  See <a href="#">Skills Impact</a> website for more information.
<b>National Register for VET in Australia</b>		
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.	See the <a href="#">National Register</a> for more information.
<b>Australian Government</b>		
Department of Education, Skills and Employment.	The Commonwealth Department is responsible for national policies and programmes that help Australians access quality vocational education and training.	See the <a href="#">Commonwealth Department of Education, Skills and Employment website</a> for more information.
<b>State Government</b>		
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  See the <a href="#">Victorian Department of Education and Training website</a> for more information.
<b>National VET Regulatory Authority</b>		
Australian Skills Quality Authority (ASQA)	ASQA is the national regulator for Australia's VET sector.	Info line: 1300 701 801  See the <a href="#">ASQA website</a> for more information.
<b>Victorian State VET Regulatory Authority</b>		
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  See the <a href="#">VRQA website</a> for more information.

## Industry Regulatory Bodies

WorkSafe Victoria	<p>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.</p> <p>WorkSafe needs to provide written verification before High Risk Work Units can be added to an RTO's scope of registration.</p>	<p>Address: 222 Exhibition Street, Melbourne, 3000. Phone: (03) 9641 1444 or 1800 136 089 (toll free)</p> <p>Email: <a href="mailto:info@worksafe.vic.gov.au">info@worksafe.vic.gov.au</a></p> <p>See the <a href="#">Worksafe Victoria's</a> website for more information.</p>
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## GLOSSARY

<b>Code</b>	Nationally endorsed Training Package qualification code.
<b>Title</b>	Nationally endorsed Training Package qualification title.
<b>Unit Code</b>	Nationally endorsed Training Package unit code.
<b>Unit Title</b>	Nationally endorsed Training Package unit title.
<b>Maximum Payable Hours</b>	<p>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.</p> <p>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.</p>
<b>Scope of Registration</b>	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.
<b>Nominal Hours</b>	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.