



SFI30119 - Certificate III in Aquaculture

COURSE DESCRIPTION

This course is designed for individuals looking to delve deeper into the field of aquaculture.

It provides comprehensive knowledge and skills to ensure participants can effectively manage and operate aquaculture facilities, ensuring sustainable and profitable production.

This course is ideal for individuals looking to advance their careers in aquaculture, farm managers seeking to update their knowledge, or those aiming to establish their own aquaculture ventures.

ELIGIBILITY/ENTRY REQUIREMENTS

To ensure you have the right skills and support to succeed in your course, a Language, Literacy, and Numeracy (LLN) evaluation helps identify any areas where you may require additional support to help you achieve your goals.

Due to physical requirements of this qualification the Learner must be physically fit.

Career Opportunities and Study Pathways

This qualification reflects the role of individuals who work as aquaculture attendants or technicians for the care of aquatic stock in the aquaculture sector of the seafood industry. In this role, these individuals have responsibilities for the handling of stock, and maintaining water quality and monitoring environmental conditions. They may perform dives or vessel operations as part of their role.

Common Career Opportunities

- [Aquaculture Technician](#):

Work in aquaculture facilities, overseeing daily operations, monitoring water quality, and ensuring the health and well-being of aquatic species.

- [Hatchery Operator](#):

Manage and operate hatcheries, ensuring the successful breeding and raising of juvenile aquatic species for later transfer to grow-out systems.

Fee Details

This course is available fee free for eligible NSW trainees that qualify for the NSW Government training subsidy under Smart and Skilled.

For details and to check your eligibility: <https://smartandskilled.nsw.gov.au/are-you-eligible>

or

call (02) 4344 1366 for details Fee for Services options are available if you are not eligible for the NSW Government training subsidy under Smart and Skilled.

Please refer to the Enrolment Application Form for the terms and conditions of enrolment, which includes:

Enrolment and Selection, Training Guarantee, Course Fess, Payments and Refunds, Course Fees paid in Advance, Recognition of Prior Learning (RPL) or Credit Transfer

Method of Study:

Blended Learning

- Online
- Classroom
- Employment base

Duration:

- 24-36 Months

How to contact us

• **Head Office:** Commercial Fishermen's Co-operative Newcastle, level 1, Suite 2, 97 Hannell Street, WICKHAM NSW 2293

• **Website:** www.maritimesafetytraining.com.au

• **Email:** info@maritimesafetytraining.com.au

• **Call:** (02) 4344 1366.



You can find us on :





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Course Contents

Aquaculture Fundamentals: An overview of the aquaculture industry, its significance, and the various types of aquaculture systems.

Species Cultivation: Detailed insights into the cultivation of various aquatic species, including fish, crustaceans, and mollusks.

Water Quality Management: Techniques and best practices for monitoring and maintaining optimal water quality in aquaculture systems.

Feeding and Nutrition: Understanding the nutritional needs of aquatic species and effective feeding strategies.

Health and Disease Management: Basics of aquatic animal health, disease identification, and preventive measures.

Breeding and Hatchery Operations: Techniques for breeding aquatic species, managing hatcheries, and ensuring healthy juvenile production.

Harvesting and Post-Harvest Handling: Best practices for harvesting aquatic species and post-harvest handling to ensure product quality.

Sustainability and Environmental Impact: Introduction to sustainable aquaculture practices and minimizing environmental impact.

Begin here to gain experience and confidence.

- SFI20119 Certificate II in Aquaculture

Further Studies

- SFI40219 Certificate IV in Seafood Post Harvest Operations

Related Studies

- SFI30319 Certificate III in Seafood Post Harvest Operations

UNITS OF COMPETENCY

CODE	TITLE
SFIXSI201	Work effectively in the seafood industry
SFIWHS301	Contribute to workplace health and safety processes
SFIBIO301	Identify and report signs of aquatic disease or pests
SFIAQU304	Maintain water quality and environmental monitoring
SFIAQU305	Monitor harvest and post-harvest activities
SFIAQU310	Apply control measures for predators and pests
SFIAQU315	Apply control measures for diseases
SFIAQU303	Monitor stock handling activities
MARB027	Perform basic servicing and maintenance of main propulsion unit and auxiliary systems
MARC037	Operate inboard and outboard motors
MARC038	Operate main propulsion unit and auxiliary systems
MARF027	Apply basic survival skills in the event of vessel abandonment
MARF028	Follow procedures to minimise and fight fires on board a vessel
MARF030	Survive at sea using survival craft
MARIO03	Plan and navigate a passage for a vessel up to 12 metres
MARH013	Comply with regulations to ensure safe operation of a vessel up to 12 metres

