



## SFI40219 - Certificate IV in Seafood Post Harvest Operations

### COURSE DESCRIPTION

This advanced course is designed for individuals seeking to take on leadership roles in the seafood post-harvest sector. It equips participants with the expertise to manage and oversee seafood processing facilities, ensuring optimal product quality, safety, and efficiency in operations. This course is ideal for professionals in the seafood industry aiming for managerial or supervisory roles, as well as business owners seeking to optimize their seafood processing operations.

### 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 in the seafood processing and sales and distribution sectors of the seafood industry at the supervisory or managerial level. In this role, these individuals are responsible for evaluating the quality of seafood to be processed or sold, and ensuring processing practices and systems meet quality and legislative requirements.

### Common Career Opportunities

- [Seafood Processing Facility Manager](#)

Oversee the entire operations of a seafood processing facility, ensuring optimal productivity, quality, and safety standards.

- [Quality Assurance Manager](#)

Develop, implement, and manage quality assurance programs, ensuring that seafood products consistently meet industry and regulatory standards.

- [Supply Chain Coordinator](#)

Manage and optimize the seafood supply chain, from sourcing raw materials to distributing finished products, ensuring efficiency and quality at every stage.

- [Seafood Export Manager](#)

Handle the export of seafood products to international markets, ensuring compliance with international standards, managing logistics, and building relationships with overseas buyers.

- [Research and Development Specialist](#)

Work on innovating new processing techniques, developing value-added products, and staying updated with the latest trends and technologies in the seafood industry.

- [Training and Development Coordinator](#)

Develop and implement training programs for staff, ensuring they are equipped with the necessary skills and knowledge for their roles.

- [Sustainability and Environmental Manager](#)

Implement sustainable practices within the facility, manage waste effectively, and ensure operations have minimal environmental impact.

### 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](http://www.maritimesafetytraining.com.au)

**Email:** [info@maritimesafetytraining.com.au](mailto:info@maritimesafetytraining.com.au)

**Call:** (02) 4344 1366.



You can find us on :





## SFI40219 - Certificate IV in Seafood Post Harvest Operations

### Course Contents

**Advanced Seafood Processing:** Delve deeper into specialized processing techniques, including preservation methods, value-added products, and innovative processing technologies.

**Management and Supervision:** Skills and techniques for managing teams, overseeing facility operations, and ensuring optimal productivity.

**Quality Assurance:** Implementing and managing quality assurance programs, ensuring products consistently meet industry and regulatory standards.

**Supply Chain Management:** Understanding the intricacies of the seafood supply chain, from sourcing to distribution, and optimizing processes.

**Safety and Compliance:** Advanced training on maintaining safety standards, risk management, and ensuring compliance with industry regulations.

**Sustainability and Environmental Impact:** Strategies for sustainable post-harvest operations, waste management, and minimizing environmental impact.

**Business and Financial Management:** Basics of managing the financial aspects of a seafood processing facility, including budgeting, cost analysis, and profitability.

**Innovation and Research:** Encouraging innovation in post-harvest operations and staying updated with the latest research and trends in the industry.

**Begin here to gain experience and confidence.**

- SFI30119 Certificate III in Aquaculture
- SFI30319 - Certificate III in Seafood Post Harvest Operations

### UNITS OF COMPETENCY

CODE	TITLE
ACMWHS401	Maintain workplace health and safety processes
SFIPRO401	Evaluate a batch of seafood
FBPFSY4001	Supervise and maintain a food safety plan
SFIPRO203	Shuck molluscs
SFISAD201	Prepare, cook and retail seafood products
SFIPRO202	Process squid, cuttlefish and octopus
SFISAD202	Retail seafood
SFISTR302	Supervise storage of temperature controlled stock
SFISAD401	Buy seafood product
FBPFSY5001	Develop a HACCP-based food safety plan
HLTFSE008	Supervise and maintain a food safety plan
SFISAD404	Develop and provide information about seafood product
SFIPRO403	Develop and implement a seafood waste utilisation strategy
SFIPRO404	Plan and develop formulations and specifications for new seafood product
SFISAD301	Wholesale product



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