



## SFI30219 - Certificate III in Seafood Post Harvest Operations

### COURSE DESCRIPTION

This course is tailored for individuals aiming to specialize in the post-harvest operations of the seafood industry. It provides in-depth knowledge and skills to ensure participants can effectively manage, process, and distribute seafood products while maintaining quality and safety standards.

This course is ideal for individuals looking to advance their careers in the seafood industry, especially those aiming to specialize in post-harvest operations, as well as professionals seeking to update their knowledge in seafood processing and distribution.

### 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 leading processor sales workers in the seafood processing, sales and distribution sectors of the seafood industry. In this role, these individuals have responsibilities in seafood preparation, packaging and storage. This may include retail and wholesale activities.

#### Common Career Opportunities

##### Seafood Processor

Working seafood processing facilities, handling various tasks such as filleting, smoking, canning, and freezing seafood products.

##### Seafood Packaging Specialist

Handle the packaging of seafood products, ensuring they are appropriately packed to maintain freshness and prevent spoilage.

##### Distribution Coordinator

Manage the storage and transportation of seafood products, ensuring timely delivery and maintaining product quality during transit.

##### Seafood Sales Representative

Represent seafood processing companies, liaising with retailers, restaurants, and other buyers to promote and sell processed seafood products.

##### Seafood Hygiene and Safety Officer

Implement and monitor hygiene and safety protocols in seafood processing facilities, ensuring a safe environment for workers and products

### 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 :





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### Course Contents

**Introduction to Seafood Post Harvest:** An overview of the significance of post harvest operations in the seafood industry and its impact on product quality

**Handling and Storage:** Techniques and best practices for handling various seafood products, ensuring freshness, and preventing spoilage.

**Processing Techniques:** Detailed insights into various seafood processing methods, including filleting, smoking, canning and freezing.

**Quality control:** Methods for assessing seafood quality, understanding grading systems, and ensuring products meet industry standards.

**Safety and Hygiene:** Comprehensive training on maintaining hygienic conditions in processing facilities and ensuring food safety.

**Packaging and Labeling:** Basics of effective packaging techniques, understanding labeling requirements, and ensuring product information accuracy.

**Distribution and Logistics:** Best practices for storing and transporting seafood products to ensure they reach consumers in optimal condition.

**Sustainability and Traceability:** Introduction to sustainable post harvest practices and importance of traceability in the seafood supply chain.

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

- SFI20319 - Certificate II in Seafood Post Harvest Operations
- SFI40319 - Certificate IV 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
SFIXSI101	Apply basic seafood handling and safety practices
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
SFISAD301	Wholesale product
SFIPRO401	Evaluate a batch of seafood
SFISTR202	Receive and distribute product
SFISTR301	Operate refrigerated storerooms
SITXMPR002	Create a promotional display or stand
SFIPRO301	Monitor hygiene and sanitation requirements
FBPYSY3002	Participate in HACCP team
BPFSY3001	Monitor the implementation of quality and food safety programs