



SFI20319 - Certificate II in Seafood Post Harvest Operations

COURSE DESCRIPTION

This course is designed for individuals who work in the seafood processing or sales and distribution sectors of the seafood industry. It provides an introduction of post-harvest operations, along with best practices for food handling, storage and transportation requirements within the seafood processing and distribution industry.

This course is ideal for individuals looking to begin a career in the seafood industry, especially those aiming to work with in post-harvest operations and 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 process or sales workers in the seafood processing, sales and distribution sectors of the seafood industry. In this role, these individuals undertake routine tasks such as fish preparation, packaging, storage, retail and distribution under the direction of a supervisor.

Common Career Opportunities

- **Seafood Processor**

Work in 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 Fees, 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:

- 12-24 Months

How to contact us

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Email: 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 the importance of traceability in the seafood supply chain.

Begin here to gain experience and confidence.

- SFI30319 - Certificate III 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
SFIXSI102	Communicate in the seafood industry
SFIWHS201	Meet workplace health and safety requirements
SFIXSI101	Apply basic seafood handling and safety practices
SFIXSI202	Maintain the temperature of seafood
SFIPRO101	Clean fish
SRIPRO103	Fillet fish and prepare portions
SFIPRO104	Work with knives
SFIPRO201	Head and peel crustaceans
SFIPRO203	Shuck Molluscs
SFISAD201	Prepare, cook and retail seafood products
SFIPRO202	Process squid, cuttlefish and octopus
SFIPRO403	Develop and implement a seafood waste utilisation strategy



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