



SFI2019 - Certificate II in Aquaculture

COURSE DESCRIPTION

This course is designed for individuals aspiring to work in the aquaculture sector of the seafood industry. This course equips participants with the necessary skills to effectively support the care of aquatic stock. Under the guidance of a supervisor, students will engage in various routine tasks, including the handling, feeding, and monitoring of stock. Additionally, participants will learn to assess and monitor environmental conditions to ensure the well-being of aquatic stock. This qualification is an essential steppingstone for those seeking a rewarding career in aquaculture.

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. By completing the Certificate II in Aquaculture, you're not only preparing for immediate entry into the workforce but also creating a solid foundation for further studies and career growth in the dynamic field of aquaculture.

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 :





SFI2019 - Certificate II in Aquaculture

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.

Further Studies

- SFI30119 Certificate III in Aquaculture
- 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
SFIXSI102	Communicate in the seafood industry
SFIWHS201	Meet workplace health and safety requirements
SFIAQU202	Handle stock
SFIBIO201	Inspect and clean aquatic work equipment
SFIBIO301	Identify and report signs of aquatic disease or pests
SFIXSI101	Apply basic seafood handling and safety practices
SFIXSI202	Maintain the temperature of seafood
SFIPRO101	Clean fish
SFIPRO103	Fillet fish and prepare portions
SFIPRO104	Work with knives
SFIXSI202	Maintain the temperature of seafood



NSW Fishing Industry Training Committee Ltd,
RTO ID: 90440
Phone: (02) 4344 1366
Email: info@maritimesafetytraining.com.au
Level 1, Suite 2 97 Hannell St Wickham NSW 2293
ABN 64 002 693 281 - ACN 002 693 281

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.