

Certificate II in Aquaculture

SFI20119



Description:

Develop the skills and knowledge to work in the Aquaculture and Seafood industry. With a focus on hands-on, practical learning in a real Aquaculture facility, you will develop skills in feeding, handling and growing stock, disease management, harvesting, filleting and food hygiene, operating and maintaining aquaculture systems, as well as safe work practices, teamwork and effectively communicating in the seafood industry.

Employment Outcomes:

Get a job as a farm hand, feeder, pond worker, hatchery hand, or nursery assistant.

Entry requirements:

C grade or above in year 10 EIF (Exploring Identities and Futures), English and Maths

SACE attainment:

Students can gain between 40-45 Stage 1 SACE credits on completion of this qualification, dependent on units chosen.

Anticipated VET duration: 12 months

National Code	Unit Code	Nominal Hours
Core		
SFIXS102	Communicate in the seafood industry	30
SFIAQU202	Handle stock	15
SFIBIO201	Inspect and clean aquatic work equipment	30
SFIWHS201	Meet workplace health and safety requirements	30
SFIXS1201	Work effectively in the seafood industry	30
Electives		
SFIXS101	Apply basic food handling and safety practices	20
MARF027	Apply basic survival skills in the event of vessel abandonment	35
SFIAQU217	Feed stock	20
MARF028	Follow procedures to minimise and fight fires on board a vessel	30
SFIAQU210	Harvest cultured or held stock	15
MARF029	Meet work health and safety requirements	30
MARF030	Survive at sea using survival craft	15