

Certificate II in AquacultureSFI20111

**Anticipated Duration:** 1 year

**Indicative costing:** TGSS plus Local delivery costs

**Nominal Hours:** 388 Stage One Plus Stage One WPP

**Location**: Port Lincoln High School Aquaculture Trade Training Centre

**Delivery Mode:** On PLHS campus one block day per week, plus additional support lessons.

**RTO:** Partnership with TAFESA and PLHS

**Description:**

Stage 1 Aquaculture involves developing skills to work in the Aquaculture and Seafood industry. Students will have the opportunity to study modules from the Certificate II in Aquaculture (full year) by completing a number of competency units throughout the year. The course uses a hands-on approach to engage students, with assessment focussing on practical skills.

The Aquaculture facility places students in a work environment where they can increase their understanding of the importance of teamwork and responsibility. Students will develop skills in growing, processing and marketing a product.

Students will have the opportunity to complete 15 competency units toward their Certificate II in Aquaculture, which takes a full year, plus Stage 1 Workplace Practices. It is possible to complete only one semester of the course, which will allow them to gain limited SACE credits (minimum 10).

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| Unit Code | Descriptor | Nominal Hours |
| SFICORE106B | Meet workplace OHS requirements | 20 |
| SFICORE103C | Communicate in the seafood industry | 30 |
| SFICORE105B | Work effectively in the seafood industry | 30 |
| SFIAQUA205C | Feed stock | 20 |
| SFIAQUA206C | Handle stock | 15 |
| SFIAQUA211C | Undertake routine maintenance of water supply and disposal systems and structures | 25 |
| HLTAID003 | Provide first aid | 18 |
| SFIAQUA216B | Harvest cultured or held stock | 15 |
| SFICORE101C | Apply basic food handling and safety practices | 20 |
| SFIPROC105B | Fillet fish and prepare portions | 30 |
| SFIPROC106B | Work with knives | 20 |
| MARF001 | Apply basic survival skills in the event of vessel abandonment | 30 |
| MARF002 | Follow procedures to minimise and fight fires on board a vessel | 30 |
| MARF004 | Meet work health and safety requirements | 20 |
| MARF005 | Survive at sea using survival craft | 15 |
| MARN002 | Apply seamanship skills aboard a vessel up to 12 metres | 50 |
|  | **Total Nominal Hours** | **388** |

\*\*\*\* PADI Dive Ticket *(optional)*

**Considerations:** If students are enrolling in the *TGSS funded certificate* component of this course, they must be at least 16 years of age on the first day of Term 1. If they are not 16 on January 29th, they may still enrol in the *certificate component* of the course but there may be fees attached.