



Newton Moore Senior High School
Science
Year 10 SFI20111 Certificate II in Aquaculture
2016



Course Description

This qualification represents the base entry point into this sector of the seafood industry and provides people with a range of core and underpinning skills and knowledge relevant to work as a field hand in the aquaculture sector. It is particularly applicable to school-based studies.

The qualification will have application for people working:

- on aquaculture farms or fishout/put-and-take operations
- in hatcheries and nurseries
- in live post-harvest holding facilities, such as processing plants, wholesalers or transporters
- in pet shops, public aquaria, zoos or other facilities with aquatic animals
- for companies providing contract specialist services for aquaculture operations.

A total of fifteen (15) units of competency must be achieved.

In year 10 the following four will be provided

SFICORE105B - Work effectively in the seafood industry: involves working in an effective and environmentally sustainable manner in the seafood industry.

SFICORE106B: Meet workplace OHS requirements: involves following defined occupational health and safety (OHS) policies and procedures relating to the work being undertaken in order to ensure own safety and that of others in the workplace.

SFIAQUA222A – Control disease: involves assisting with the control of diseases that might threaten cultured or held stock. It includes reporting on actual and potential problems and assisting with the treatment of disease outbreaks.

SFICORE101C – Apply basic food handling and safety procedure: involved in the handling and storage of seafood products destined for human consumption. It covers food safety procedures and risk management.

Course Outline

Time	Content
1	Induction SFIAQUA222A Control disease SFICORE105B Work effectively in the seafood industry – visit centre, check list Introduce New Units
2	SFIAQUA222A Control disease , SFICORE101C Apply basic food handling and safety procedure SFICORE105B Work effectively in the seafood industry Task 3 Species Identification
3	SFIAQUA222A Control disease Task 13 using Microscopes SFICORE105B Work effectively in the seafood industry Task 3 Species Identification
4	SFIAQUA222A Control disease Task 13 using Microscopes SFICORE105B Work effectively in the seafood industry Task 3 Species

Time	Content
5	SFIAQUA222A Control disease SFICORE105B Work effectively in the seafood industry Task 3 Species
6	SFIAQUA222A Control disease Task 18 Microbes Invest SFICORE105B Work effectively in the seafood industry Task 3 Species SFICORE106B Meet workplace OHS requirements Task 23 OHS
7	SFIAQUA222A Control disease Task 18 Microbes Invest SFICORE105B Work effectively in the seafood industry Task 3 Species
8	SFIAQUA222A Control disease Task 18 Microbes Invest SFICORE105B Work effectively in the seafood industry Task 3 Species SFICORE106B Meet workplace OHS requirements Task 23 OHS
9	SFIAQUA222A Control disease SFICORE105B Work effectively in the seafood industry Task 3 Species SFICORE106B Meet workplace OHS requirements , Task 23 OHS
10	Consolidate all units Tasks 3,13, 18, 23 due
Term 2 1	SFIAQUA222A Control disease, SFICORE101C Apply basic food handling and safety procedure Task 17 Fish disease written SFICORE106B Meet workplace OHS requirements Task 24 Smart Moves
2	SFIAQUA222A Control disease, SFICORE101C Apply basic food handling and safety procedure Task 17 Fish disease written SFICORE106B Meet workplace OHS requirements Task 24 Smart Moves
3	SFIAQUA222A Control disease, SFICORE101C Apply basic food handling and safety procedure Task 17 Fish disease written SFICORE106B Meet workplace OHS requirements Task 24 Smart Moves
4	SFIAQUA222A Control disease, SFICORE101C Apply basic food handling and safety procedure Task 16 Fish dissection SFICORE106B Meet workplace OHS requirements Task 24 Smart Moves
5	SFIAQUA222A Control disease, SFICORE101C Apply basic food handling and safety procedure Task 16 Task 17 Fish diseases SFICORE106B Meet workplace OHS requirements Task 22 OHS Tool Box
6	SFIAQUA222A Control disease, SFICORE101C Apply basic food handling and safety procedure Task 16 Task 17 Fish diseases SFICORE106B Meet workplace OHS requirements Task 22 OHS Tool Box SFICORE105B Work effectively in the seafood industry Task 11 Specialized Equipment, Task 2 Wetlands ongoing
7	SFIAQUA222A Control disease, SFICORE101C Apply basic food handling and safety procedure Task 16 Task 17 Fish diseases SFICORE105B Work effectively in the seafood industry Task 11 Specialized Equipment, Task 2 Wetlands ongoing
8	SFIAQUA222A Control disease, SFICORE101C Apply basic food handling and safety procedure Task 16 Task 17 Fish diseases SFICORE101C Apply basic food handling and safety procedure Task 5 Seafood Training First Steps, Task 19 Seafood storage + tool box SFICORE106B Meet workplace OHS requirements Task 22 OHS Tool Box
9	SFIAQUA222A Control disease, SFICORE101C Apply basic food handling and safety procedure Task 16 Task 17 Fish diseases SFICORE101C Apply basic food handling and safety procedure Task 5 Seafood Training First Steps, Task 19 Seafood storage + tool box SFICORE106B Meet workplace OHS requirements Task 22 OHS Tool Box
10	Consolidate all units Tasks 16,17, 22, 24 due

Time	Content
Term 3 1	SFICORE101C Apply basic food handling and safety procedure Task 5 Seafood Training First Steps, 19 Seafood storage + tool box SFICORE105B Work effectively in the seafood industry Task 4 Seafood Training First Steps + tool box
2	SFICORE101C Apply basic food handling and safety procedure Task 5 Seafood Training First Steps, 19 Seafood storage + tool box SFICORE105B Work effectively in the seafood industry Task 4 Seafood Training First Steps + tool box
3	SFICORE101C Apply basic food handling and safety procedure Task 5 Seafood Training First Steps, 19 Seafood storage + tool box SFICORE105B Work effectively in the seafood industry Task 4 Seafood Training First Steps + tool box
4	SFICORE101C Apply basic food handling and safety procedure Task 5 Seafood Training First Steps, 19 Seafood storage + tool box
5	SFICORE101C Apply basic food handling and safety procedure Task 5 Seafood Training First Steps, 19 Seafood storage + tool box
6	SFICORE101C Apply basic food handling and safety procedure Task 5 Seafood Training First Steps, 19 Seafood storage + tool box
7	SFICORE101C Apply basic food handling and safety procedure, SFICORE106B Meet workplace OHS requirements Task 20 Prepare fish written
8	SFICORE101C Apply basic food handling and safety procedure, SFICORE106B Meet workplace OHS requirements Task 20 Prepare fish written
9	SFICORE101C Apply basic food handling and safety procedure, SFICORE106B Meet workplace OHS requirements Task 20 Prepare fish
10	Consolidate all units Tasks 4, 5, 19
Term 4 1	SFICORE101C Apply basic food handling and safety procedure, SFICORE106B Meet workplace OHS requirements Task 20 Prepare fish written SFICORE105B Work effectively in the seafood industry Task 11 Specialized Equipment, Task 2 Wetlands ongoing Task 11, 20 Due
2	SFICORE101C Apply basic food handling and safety procedure, SFICORE106B Meet workplace OHS requirements Task 21 Prepare Fish practical Task 1 Due
3	SFICORE101C Apply basic food handling and safety procedure, SFICORE106B Meet workplace OHS requirements Task 21 Prepare Fish practical Task 21 Due
4	Consolidate all units
5 -10	Re submit unsatisfactory tasks, begin 2017 units

Assessment Outline

Assessment Type	When	Task Description and Content	C/ND
Experimental Investigation	Week 10	1.Task 13 Using a Microscopes	
		2.Task 18 Microbes Invest	
	Week 20	3.Task 16 Fish dissection	
	Week 40	4.Task 21 Prepare Fish practical	
Research report	Week 10	5.Task 23 OHS	
	Week 20	6.Task 17 Fish disease	
		7.Task 19 Seafood storage	
	Week 30	8.Task 19 Seafood storage	
Week 32	9.Task 20 Prepare fish written		
Written Test/report	Week 10	10.Task 3 Species Identification	
	Week 20	11.Task 24 Smart Moves	
Portfolio (Practical & Research)	Week 32	12.Task 2 Wetlands	
Demonstration/Observation	Week 32	13.Task 1 Log Book	
		14.Task 11 Specialized Equipment	
Simulation/Role Play/ Case Study	Week 20	15.Task 22 OHS Tool Box	
	Week 30	16.Task 4 Seafood Training First Steps + tool box	
		17.Task 5 Seafood Training First Steps	
		18.Task 19 Seafood storage + tool box	