



A Seafood Career for Me:
ALife Fact Sheet No. 7

Tantalising TAFE Courses

Diploma of Seafood Industry - Aquaculture

This qualification is part of the Seafood Industry Training Package. It will enable you to develop the skills and underpinning knowledge to be able to operate in the aquaculture sector of the seafood industry as an operations manager with a wide range of technical skills and/or managerial, coordination and planning responsibilities.

Subjects you will study include:

- * Basic food handling and safety practices.
- * Communication in the seafood industry.
- * Working effectively in the seafood industry.
- * Workplace occupational, health and safety requirements.
- * Aquaculture Specialist Units (manage risk, reviewing and developing a business plan, managing the production system, developing emergency procedures for an aquaculture enterprise, seed and harvesting round pearls, coordinating sustainable aquacultural practices, supervising harvest and post-harvest activities, developing a stock nutrition program, developing and implementing an aquaculture breeding strategy, establishing an aquacultural enterprise, planning an ecologically sustainable aquacultural practices, planning stock health management and designing water supply and disposal systems, stock culture systems and structures, developing stock production plans and establishing and maintaining the enterprise OHS program.
- * Farm operations.
- * Quality assurance and food safety.
- * Seafood sales (distribution and marketing and business services)

- * Small business management (Strategic management; E-business;)
- * Industry leadership and strategic development.

Which TAFEs Offer The Diploma?

Challenger TAFE (WA)
Northern Melbourne Institute of TAFE (VIC)
North Coast Institute TAFE (NSW)
TAFE SA (various locations)
Sunshine Coast TAFE (QLD)

For More Information

www.challengertafe.wa.edu.au
www.nmit.vic.edu.au
www.nci.tafensw.edu.au/
www.tafe.sa.edu.au
www.sunshinecoast.tafe.qld.gov.au

Certificate II in Aquaculture (Seafood Industry)

This course is ideal for you if you want to work in aquaculture in farming, aquariums or seafood processing. This entry level course provides you with an introduction to the aquaculture industry and gives the basic skills needed to work at an entry level in the commercial aquaculture environment.



AUSTRALIAN
SEAFOOD
COOPERATIVE
RESEARCH CENTRE



This certificate is nationally recognised and is portable. It enables you to enter at a base level to work within the Australian aquaculture farming industry with species such as Barramundi, Atlantic Salmon, Tuna, Prawns, Oysters, ornamental fish and Rocklobster. Other career options include base level employment in aquarium shops, public aquariums and seafood processing facilities.

The topics you will study in Certificate II are:

- * Basic food handling and safety practices
- * Communication in the seafood industry
- * Working effectively in the seafood industry
- * Meeting workplace occupational health and safety requirements
- * Feed stock and handling stock
- * Manipulating and monitoring stock culture environments
- * Undertaking routine maintenance
- * Producing algal and live-feed cultures
- * Harvesting aquacultured stock
- * Maintaining stock culture, farm structure
- * Controlling predators, pests and diseases
- * Preparing and packing live transport
- * Using hand and power tools
- * Cleaning premises and equipment
- * Constructing stock/farm structures
- * Collecting broodstock and seedstock
- * Applying basic first aid

- * Participation in environmentally sustainable work practices
- * Operating/maintaining high-tech water treatment components

TAFEs Providing Certificate II Qualifications

Challenger TAFE (WA)
 Northern Melbourne Institute of TAFE (VIC)
 North Coast Institute TAFE (NSW)
 TAFE SA (various locations)
 Sunshine Coast TAFE (QLD)

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Certificate III in Aquaculture (Seafood Industry)

This qualification is aimed at providing you with a broad range of skills and underpinning knowledge that can be adapted and transferred to new activities, and is targeted at the level of a skilled worker or leading farm hand.

Some of the topics you will study in this course include:

- * Basic food handling and safety practices
- * Working effectively in the seafood industry
- * Communicating in the seafood industry
- * Meeting workplace occupational, health and safety requirements
- * Handling stock
- * Maintaining stock culture and other farm structures



- * Manipulating stock culture environment
- * Applying chemicals under supervision
- * Monitoring stock and environmental conditions
- * Constructing or installing stock culture structures and farm structures
- * Preparing and packing stock for live transport
- * Overseeing and undertaking effluent and waste treatment and disposal
- * Coordinating stock handling activities
- * Overseeing the control of predators, pests and diseases
- * Optimising feed uptake
- * Maintaining water quality and environmental monitoring
- * Overseeing emergency procedures in an aquacultural enterprise
- * Implementing occupational, health and safety policies and guidelines
- * Operating a hatchery
- * Overseeing harvest and post-harvest activities
- * Maintaining the temperature of seafood

TAFEs Providing Certificate III Qualifications

Challenger TAFE (WA)
 Northern Melbourne Institute of TAFE (VIC)
 North Coast Institute TAFE (NSW)
 TAFE SA (various locations)
 Sunshine Coast TAFE (QLD)

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Certificate IV in Aquaculture (Seafood Industry)

This qualification will allow you to work in the aquaculture sector of the seafood industry in the capacity of a supervisor, technical manager and/or specialist.

The topics you will study in Certificate IV are:

- * Applying basic food handling and safety practices
- * Communicating in the seafood industry
- * Working effectively in the seafood industry
- * Meeting workplace occupational, health and safety requirements
- * Implementing and monitoring environmental policies
- * Supervising work routines and staff performance
- * Optimising feed uptake
- * Overseeing harvest and post-harvest activities
- * Overseeing the control of pests, predators and diseases
- * Developing and implementing a stock health program
- * Coordinating and constructing or installing stock culture and farm structures
- * Operating a hatchery
- * Developing emergency procedures for an aquaculture enterprise
- * Plus your choice of electives.



TAFEs Providing Certificate IV Qualifications

Challenger TAFE (WA)
Northern Melbourne Institute of TAFE (VIC)
Charles Darwin University (Casuarina, NT)
North Coast Institute TAFE (NSW)
TAFE SA (various locations)
Sunshine Coast TAFE (QLD)

For More Information

www.challengertafe.wa.edu.au
www.nmit.vic.edu.au
www.cdu.edu.au
www.nci.tafensw.edu.au/
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