



Australian Government

SFIDIV301 Work effectively as a diver in the seafood industry

Release: 1

SFIDIV301 Work effectively as a diver in the seafood industry

Modification History

Release	Comments
Release 1	This version released with SFI Seafood Industry Training Package Version 1.0.

Application

This unit of competency describes the skills and knowledge required to work effectively as an occupational diver in the seafood industry. It includes the ability to recognise the various roles of divers in the seafood industry, comply with requirements for diving qualifications, and apply anatomic and physiological principles and laws of physics to meet and follow health and safety requirements and procedures in diving operations.

The unit applies to individuals who work in the seafood industry as occupational divers.

Occupational licensing, legislative and certification requirements apply to this unit but vary according to state/territory requirements. Occupational diving is regulated independently by each state and territory workplace health and safety authority. Users are advised to check with the relevant authority to confirm current requirements.

Pre-requisite Unit

Nil

Unit Sector

Diving (DIV)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Apply industry knowledge to diving operations	1.1 Identify the roles of industry, government bodies and various diving qualifications as they apply to diving work 1.2 Recognise the roles of a diver and comply with the requirements for diving qualifications in the seafood industry
2. Apply anatomy,	2.1 Identify the relationship between the pressure, volume and

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diving physics and physiology principles when performing dives	temperatures of gas, and the implications of this relationship for the physical condition of divers 2.2 Apply principles of partial pressure, solubility of gases, the behaviour of light and sound under water and buoyancy principles to diving work
3. Follow health and safety procedures in diving operations	3.1 Identify and comply with guidelines and regulatory requirements for health and safety in diving operations 3.2 Follow correct health and safety procedures in a drill to prepare for the event of an incident or accident.

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Numeracy	<ul style="list-style-type: none"> Makes calculations for diving operations
Reading	<ul style="list-style-type: none"> Follows dive tables Reads and interprets diving information and instruments
Navigate the world of work	<ul style="list-style-type: none"> Takes responsibility for decisions about when and how to complete tasks, and coordinates with others
Interact with others	<ul style="list-style-type: none"> Uses appropriate vocabulary, including technical language directly relevant to diving operations

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIDIV301 Work effectively as a diver in the	SFIDIVE309A Work effectively as a diver in the	Updated to meet Standards for Training Packages	Equivalent unit

seafood industry	seafood industry	Prerequisite removed Minor amendments to elements and performance criteria for clarity	
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Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273>