



## TRAINEESHIP PROGRAM

Gain a nationally recognised qualification with training specific to your needs.



# PROPOSED OUTLINE FOR A SEAFOOD TRAINEESHIP

## SCHOOL BASED AND NON SCHOOL BASED (Fishing Operations) or (Aquaculture)

Students undertaking a Seafood Traineeship can expect to attend a number of group trainings with RST (from the list outlined below); as well as complete logbooks as they gain on job competence. The logbooks are for the elective units which are signed off by the work supervisor/assessor to confirm competence in performing tasks. Trainees may also attend trainings with the Australian Fishing Academy (dependent upon qualification undertaken).

### RST FACE TO FACE TRAININGS

#### CORE Block Release

- Meet workplace OH&S procedures
- Work effectively in the industry
- Communicate in the industry

#### FIRST AID Block Release

- Apply first aid (Senior First Aid certificate)

#### RECORD KEEPING Block Release

- Keep records for the small business
- Create and use simple spreadsheets

#### EMERGENCY RESPONSE AND FIRE SAFETY Block Release

- Prevent injury
- Respond to wildfire
- Use portable fire fighting equipment

#### CHEMICAL ACCREDITATION Block Release

- Full Chemical Accreditation Certificate

Other possible trainings may include welding and machinery maintenance.

### AUSTRALIAN FISHING ACADEMY TRAININGS

(Port Adelaide or Port Lincoln)

#### FISH FILLETING Course

- Clean fish
- Clean work area
- Fillet fish and prepare portions
- Work with knives

*RST WORKS WITH YOU TO ENSURE  
TRAINING MEETS YOUR NEEDS*

#### SURVIVAL AND FIRE Course

- Survive at sea in the event of vessel abandonment
- Observe safety and emergency procedures on a coastal vessel
- Fight and extinguish fires on board a coastal vessel

#### RADIO TELEPHONY Course

- Transmit and receive information by marine radio or telephone

### ELECTIVE REQUIREMENTS

Trainees will need to complete approximately 6-12 electives depending on the course they are doing and the relevant trainings they attend. These can be selected according to the trainees' interests and/or the work they will be doing on the job. Electives could consist of any of the following examples or any of the units from the Seafood Training Package:

SFICORE101A	Apply basic food handling and safety procedures
SFIAQUA205B	Feed stock
SFIAQUQ216A	Harvest aquacultured stock
SFIFISH209B	Maintain the temperature of seafood
SFIFISH210B	Assemble and repair damaged netting
SFIFISH302B	Adjust and position pots and traps
SFISTOR203B	Assemble and load refrigerated product
SFISHIP201B	Apply deckhand skills aboard a fishing vessel
SFISHIP207B	Operate and maintain outboard motors
RTC2307A	Operate machinery and equipment
BSBCMN206A	Process and maintain workplace information
BSBEBUS306A	Make payments online

### FLEXIBILITY

We will work with employers to determine the most suitable training plan for trainees, however all students are required to attend the compulsory 'Core units', Senior First Aid and the generic trainings applicable to their qualification.

### SACE POINTS

School based trainees earn SACE points while gaining a nationally recognised qualification.

### TO REGISTER INTEREST OR FOR MORE INFORMATION PLEASE CONTACT:

Trudy Docking – Traineeship Program Manager

Tel: 08 8587 3195

Mob: 0439 887 999

Email: [ldocking@bigpond.com](mailto:ldocking@bigpond.com)

Caroline Graham – Managing Director

Tel: 08 8835 1362

Mob: 0427 351 323

Email: [rsta@bigpond.com](mailto:rsta@bigpond.com)