

APPLICATION FORM

CERTIFICATE 2 in Post Harvest

(TO BE RETURNED TO NFC WITH MEDICAL CERTIFICATE)

Name: _____

Date of birth: _____ Age: _____

Address: _____

Phone: _____ Fax: _____

Email: _____

Next of kin

Name: _____

Phone: _____

Education and training history

School/College: _____

From/To: _____

Highest level achieved: _____

Employment history (if applicable) Employer: _____

Location: _____

Type of work: _____

Length of employment: _____

References (please supply the details of a personal referee)

Name: _____

Phone: _____

Additional Information: _____

Signature: _____

Qualifications and Career Paths



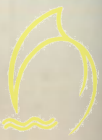
For more information contact

National Fisheries Authority (HQ)
Phone: (675) 3090444 Ext:800

Or

National Fisheries College
P.O. Box 239,
Kavieng,
New Ireland Province,
Papua New Guinea
Phone: (675) 984 2187 or Fax: (675) 984 3243
or e-Mail: nfcinfo@fisheries.gov.pg

FP217
CERTIFICATE 2 in POST
HARVEST OPERATIONS



NATIONAL FISHERIES COLLEGE



*A practical course for Seafood
Industry Production
Supervisors, Quality Controllers
and Operators in the Seafood
Industry*

**Training Specialists for the
PNG Fishing Industry**

Course Contents

- The Certificate 2 course is mainly targeted at Production Supervisors, Quality Controllers and Operators of Seafood Industries.
- The course provides participants with skills and knowledge required to perform key tasks within the Seafood Industries.
- The course comprises a series of competencies such as apply food quality & safety measures, process control, operate basic equipment, operate freezing operation and working with temperature controlled, and numerical application in the workplace.

Course Duration

- The course covers first 4-week theory and pilot in-house practical sessions in PHO seafood processing plant. Trainees will do Industrial work experience which is spread over 3 months, during which students must demonstrate skills obtained. These will be assessed by the Industrial Observer.

Entry Requirements

- Applicants must be over 18 years
- Applicants must have competently completed Certificate 1 course and at least have 12 months of intensive work experience demonstrating skills acquired in the seafood industry.
- There is no requirement to have completed secondary schooling but preference will be given to applicants with good oral and written English language skills.

Course Venues

- Courses are delivered in Kavieng at the National Fisheries College.

Enrolment Procedures

- Applicants should complete and return the application on the back of this brochure.
- Applicants may be required to attend an interview to be selected for the course.
- Interviews will be conducted at least 2 weeks prior to the start of each course.

Course Fees

- Contact National Fisheries College for information regarding fees.

Course Rules

- The National Fisheries College has Rules by which all Trainees should abide by once they are accepted for training at the NFC. These Rules act as a deterrent so each Trainee can concentrate on learning and acquiring skills rather than concentrate on unnecessary activities that do not assist with a Trainees learning on Campus.

Course Assessment

- All courses for fishing vessel crew and seafood industry workers are based on agreed industry competency standards .

- The competency standard include general knowledge and practical assessment.
- Validation on all assessment will be done when a course is completed.

The qualification will have application for people working:

- in processing plants
- for wholesalers or retailers.
- on aquaculture farms or fishout/put-and-take operations

Job roles

Individuals operating at this level undertake a broad range of routine processes and procedures which may include:

- basic processing
- general cleaning and maintenance of equipment and facilities
- handling and slaughtering harvested stock.

Work may vary between enterprises.

Job role titles may include:

- factory hand
- fish processor
- general or process worker.

OTHER QUALIFICATION TRAINING PROGRAM OFFERED BY NFC

Commercial Fishing Qualification Courses :

- FC1G17 Certificate 1 in Commercial Fishing Operations
- FC1P17 Certificate 1 in CFO (Purse Seine)
- FC2SC17 Certificate 2 in Commercial Fishing Operations (Coastal Skipper)
- FC2AE17 Certificate 2 in Commercial Fishing Operation (Assistant Engine Driver)
- FC3M17 Certificate 3 in Commercial Fishing Operation (Offshore Meter<24meters)
- FC3ED17 Certificate 3 in Commercial Fishing Operations (Engine Driver-Grade 2)

Aquaculture courses:

- FQ117 Certificate 1 in Aquaculture
- FQ217 Certificate 2 in Aquaculture
- FQ317 Certificate 3 in Aquaculture
- FQ417 Certificate 4 in Aquaculture

Post Harvest Courses:

- FP117 Certificate 1 in Post Harvest Operation
- FP217 Certificate 2 in Post Harvest Operation
- FP317 Certificate 3 in Post Harvest Operation
- FP417 Certificate 4 in Post Harvest Operation
- Diploma in Post Harvest Operation

Compliance & Governance courses:

- FGC217 Certificate 2 in Fisheries Officer Operations
- FGC317 Certificate 3 in Fisheries Officer Operations
- FGC4EC17 Certificate 4 in Fisheries Officer Operations (Enforcement & Compliance)
- FGC4GF17 Certificate 4 in Fisheries Officer Operations (General Fisheries Operations)

COMPETENCY UNDER CERTIFICATE 2 POST HARVEST OPERATIONS

To be eligible to be awarded a **Certificate 2 in Post Harvest Operations** a person must complete all units from Group A, Group B (if competence has not already been achieved previously), Group C and Group D outlined below and complete a minimum of 3 units from the Elective Units.

GROUP A Mandatory Unit	
FPCMNHIVA-IDS	Awareness of HIV & AIDS in the fisheries sector
GROUP B Core Units	
FP1.01B	Meet workplace health and safety requirements
FP1.02B	Carry out work effectively in the seafood industry
FP1.03B	Communicate in the seafood industry
FP1.04B	Apply basic food handling and safety practices
GROUP C Seafood Processing Specific Units	
FP1.03C	Maintain temperature of seafood
FP1.04C	Clean premises and equipment
FP2.01C	Implement the food safety program and procedures
FP2.02C	Follow work procedures to maintain quality
FP2.03C	Apply quality systems and procedures
FP2.04C	Work with temperature controlled stock
FP2.05C	Monitor process operation
GROUP D General Units	
FP2.01D	Operate basic equipment
FP2.02D	Participate in environmentally sustainable work practices
FP2.03D	Conduct routine maintenance
FP2.04D	Identify equipment faults
FP2.05D	Use numerical application in work place
Elective Units	
FP1.05C	Fillet fish and prepare portions
FP1.06C	Head and peel crustaceans
FP1.07C	Process squid, cuttlefish and octopus
FP2.06C	Handle and pack sashimi-grade fish
FP2.07C	Shuck molluscs
FP2.06D	Operate a packaging process