

The following Occupations are not listed in ANZSCO. For the purposes of nomination application and assessment, the tasks and relevant 6-digit codes for these Occupations are outlined below:

Occupation: Aquaculture Supervisor (Equivalent to ANZSCO Skill Level 4)
6-digit Code: 070499

Tasks:

- Ensuring that tasks are conducted according to the aquaculture farm's required Standard Operating Procedures
- Planning and preparing work schedules and assigning workers to specific duties
- Ensuring that the adequate resources are available to workers to ensure delivery on tasks, and that resources are used in a non-wasteful manner
- Tracking and ordering of consumables such as fish feed, chemicals, fuel etc.
- Solving basic day-to-day procedural problems and challenges
- Ensuring that all required checklists, worksheets and datasheets are completed and signed off as per relevant procedure
- Capturing important data on computer where required
- Interviewing, hiring, training, evaluating and resolving worker grievances
- Ensuring that all day-to-day activities comply with requirements of relevant legislation such as Occupational Health and Safety, Food Safety, Environmental Safety etc.

Occupation: Brewer (Equivalent to ANZSCO Skill Level 4)

Reports to: Business Owner/Manager

6-digit Code: 070499

Position Description: The role of the Brewer is to lead and manage the beer brewing process in a craft brewery, from procuring quality ingredients, through the brewing and fermentation process, to ensuring the product is packaged and bottled appropriately. The Brewer is also responsible for quality control at each stage of the brewing and fermentation process, using appropriate testing equipment and laboratory experiments. The Brewer is also responsible for training and developing brewery workers in the art of brewing, and for developing new beer varieties.

Tasks:

- procuring and selecting quality ingredients
- undertaking the brewing process to the required recipe and formula
- completing quality control checks and conducting laboratory tests during brewing and fermentation process
- developing new beer varieties and examining samples to assess market suitability
- establishing and maintaining standards for producing, packaging and marketing beer
- maintaining and sterilising brewing tanks and equipment
- supervising, co-ordinating, training and mentoring assistant brewers/brewery workers in all aspects of the brewing process, ensuring Workplace Health and Safety standards are understood and followed
- maintaining accurate records and reporting maintenance issues

Occupation: Dairy Cattle Farm Operator (Equivalent to ANZSCO Skill Level 4) 6-digit Code: 070499

Pastoral Award 2010 Classification Level:

FLH3 (Dairy operator Grade 1B) or FLH5 (Dairy operator grade 2).

Uses their knowledge and skills to perform set procedures such as milking and attending to livestock, haymaking, and fencing. Applies knowledge and skills to multiple operations involving basic levels of problem solving and decision making. Has an appreciation of the overall processes involved in a dairy farm.

Tasks:

- Operate milking plant and equipment;
- Identify and report equipment not operating normally;
- Work co-operatively as part of a team;
- Read and record instrument information i.e. Milk vat temperatures and cow numbers; and understands the principles of safe working;
- Undertake multiple functions, produce a quality outcome e.g. Farm machinery;
- Maintain machinery, undertake adjustments and size changes;
- Solve problems and make decisions within given guidelines;
- Know general scientific terminology and assist with processes such as machine repair, artificial insemination, fertiliser mix design etc.;
- Operate standard measuring equipment;
- Operate computerised systems using menu options;
- Contribute to the team in a specific role, providing input and assisting other team members; and
- Work at times without supervision.

Occupation: Housekeeping Supervisor (Equivalent to ANZSCO Skill Level 4)

Reports to: Owner/Manager

6-digit Code: 070499

Position Description: The role of the Housekeeping Supervisor is to ensure the smooth operation of the housekeeping department during the relevant shift. The Housekeeping Supervisor works closely with other departments/managers/supervisors to ensure the hotel or motel rooms and public areas are well presented and to adhere to the policies and procedures of the hotel or motel. The breadth of role and supervisory responsibility may vary depending on size of accommodation provider and staffing footprint but would involve supervising and training one or more housekeeping staff overall or during a specific shift.

Tasks:

- supervise and inspect the day to day work of housekeeping staff overall or during a specific shift
- ensure that productivity is achieved and ensure timely room return
- ensure the housekeeping team cleans the guest rooms and hotel public areas to highest standards
- ensure that guest requests and other special cleaning requirements are met
- allocation of rooms and duties to housekeeping staff
- may include training of housekeeping team members
- co-ordination of workforce during shift to meet daily deadlines
- checking rooms to ensure a high standard is met
- releasing rooms on time for guests
- attend to guest enquiries, requests and complaints
- monitor as required the disposal of laundry and garbage
- liaise with maintenance and front office departments
- ensure safe manual lifting procedures are adhered to
- may involve management of a housekeeping staff roster
- ensuring Workplace Health and Safety procedures are adhered to
- setting and adhering to budget controls.

Occupation: Senior Dairy Cattle Farm Worker (Equivalent to ANZSCO Skill Level 3)

6-digit Code: 070499

Pastoral Award 2010 Classification Level: FLH7 (Senior Dairy Operator - Grade 1)

Uses their knowledge and skills to coordinate the operation of a farm process or area of expertise (e.g. milking and animal attendance, pasture and farm maintenance, breeding programs and artificial insemination area).

Tasks:

- Plan all aspects of milk production processes including management and coordination of milking shed routines;
- Coordinate and implement reproductive programs, including artificial insemination and herd fertility management, detection of oestrous and pregnancy;
- Assist in controlled breeding experiments to develop improved livestock strains;
- Implement calving procedures, including the ability to physically conduct unsupervised internal assessments to minimise the incidence of still births or injuries to cow or calf;
- Plan and manage pastures and crops for livestock production and develop livestock feeding plans;
- Analyse produce to set and maintain standards of quality;
- Supervise animal health programs, handle sick or injured animals and maintain an optimal environment for the wellbeing of livestock consistent with the Australian Animal Welfare Standards and Guidelines — Cattle;
- Supervise work routines and staff performance of less experienced employees such as an assistant farmhand;
- Implement and monitor quality assurance procedures, ensuring compliance and that all relevant documentation is kept current;
- Operate milking plant and equipment in a safe manner, undertake multiple functions including reading and recording instrument information e.g. milk vat temperatures and cow numbers and matching cow ID to calves to produce a quality milk outcome;
- Operate a dairy recycling system;
- Calf feeding, including tubing colostrum;
- Assisting with and/or performing irrigation works;
- Inspect livestock to gauge the effectiveness of feed formulae;
- Transport, handle and store chemicals; prepare and apply chemicals;
- Operate farm and dairy shed-related vehicles, plant and equipment;
- Identify and report equipment not operating normally; maintenance of plant and machinery;
- Where appropriately qualified, performing maintenance works on sheds, fixtures and fittings, fences and surrounds and install new or replacement equipment or fittings;
- Transport stock, feed and equipment, if appropriately licensed;
- Maintain records to ensure accurate information for stock and inventory control;
- Ensure food safety regulatory requirements are met;
- Contribute to and implement Occupational Health and Safety (OH&S) requirements;
- Operate computer equipment and software packages requiring set-up and basic function operation;

- Coordinate the response to emergencies for both occupational health and safety emergencies and animal welfare emergencies;
- Participate in enterprise/industry training sessions and workshops as required.