

**Modification history**

Release	Comments
Release 1	This version released with SFI Seafood Industry Training Package Version 3.0.

SFIPRO3X3	Slaughter and process crocodiles
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to slaughter crocodiles, prepare the carcase to remove, pack and freeze the meat and remove and prepare the skin.</p> <p>The unit applies to individuals who work in specialised seafood processing facilities that process crocodiles.</p> <p>All work must be carried out to comply with workplace procedures, according to state/territory health and safety, biosecurity and environmental regulations, legislation and standards that apply to the workplace. Licences or permits may be required for the use of firearms or restricted drugs on crocodiles or if operating vehicles.</p> <p>No licensing, legislative or certification requirements apply to this unit at the time of publication</p> <p>Licensing permits from the appropriate States or Territories apply to this unit.</p>
<b>Use Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	Crocodiles

Commented [AH1]: Correct??

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. Slaughter crocodiles	1.1 Gather required equipment, including personal protective equipment (PPE) to prepare for the slaughter of crocodiles 1.2 Identify crocodiles to be slaughtered, and confirm requirements with relevant personnel 1.3 Immobilise crocodile by electrical stunner and shoot in accordance with health and safety, biosecurity and regulatory requirements for the slaughter of animals 1.4 Cut carcase to facilitate the drainage of blood 1.5 Wash bled carcase in potable water to remove blood 1.6 Maintain temperature of carcase when transferring carcase for processing

SFIPRO3X3 Slaughter and process crocodiles

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
2. Skin and bone carcase	2.1 Prepare workplace, as required before and during skinning and boning in accordance with food safety requirements 2.2 Gather equipment, clean and sharpen knives and organise sufficient clean tables, containers, potable ice and waste bins 2.3 Place carcase on table and remove skin carefully in accordance with workplace specifications so as not to damage it 2.4 Transfer, wash, remove contaminated contents and move carcase to a clean boning table using appropriate containers 2.5 Remove meat from the carcase in accordance with customer and workplace specifications and productivity requirements and place inedible waste product in the appropriate container 2.6 Identify cuts of meat and place in the appropriate container and remove remaining meat from skeleton 2.7 Examine meat for defects and set aside meat that is unsuitable for further processing
3. Pack, freeze and store meat	3.1 Wash meat ready for packaging in a solution containing food safe anti-bacterial compounds 3.2 Pack and label chilled and rinsed meat according to food safety requirements 3.3 Maintain identification and traceability of product in accordance with food and safety requirements 3.4 Freeze packaged meat as required and store in an appropriate temperature-controlled room until distribution
4. Prepare skin	4.1 Flense skin to remove all remaining meat carefully so as not to damage it 4.2 Salt and store cleaned skins in a chiller in accordance with workplace procedures until dispatched

Foundation Skills	
<i>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.</i>	
Skill	Description
Oral communication	<ul style="list-style-type: none"> <li>Communicate in a culturally sensitive manner</li> </ul>
Reading	<ul style="list-style-type: none"> <li>Interpret technical information relating to crocodile species</li> <li>Interprets customer and enterprise specifications</li> <li>Interprets health and safety signs</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Interpret weight scales</li> <li>Measure quantities</li> <li>Estimate yield of skin and meat</li> </ul>

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
SFIPRO3X3 Slaughter and process crocodiles	SFIPRO3X3 Slaughter and process crocodiles		Equivalent

<b>Links</b>	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.edesuscation.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273">https://vetnet.edesuscation.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273</a>
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TITLE	Assessment requirements for SFIPRO3X3 Slaughter and process crocodiles
<b>Performance Evidence</b>	
<p>An individual demonstrating competency must satisfy all of the elements, performance criteria and foundation skills in this unit.</p> <p>There must be evidence that the individual has:</p> <ul style="list-style-type: none"> <li>• slaughtered and processed at least two crocodiles</li> </ul> <p>In doing the above, evidence must also include:</p> <ul style="list-style-type: none"> <li>• observing crocodile risk and safety standards</li> <li>• destroying crocodiles humanely</li> <li>• producing smoothly cut crocodile skins and meat without ragged edges or damage to meet customer, workplace and productivity requirements</li> <li>• observing biosecurity guidelines</li> <li>• observing legislation and regulation associated with crocodiles' slaughter</li> <li>• locating and applying required documentation, policies and procedures.</li> </ul>	
<b>Knowledge Evidence</b>	
<p>An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements, performance criteria and foundation skills of this unit. This includes knowledge of:</p> <ul style="list-style-type: none"> <li>• legislation and health and safety standards for the use of firearms and knives</li> <li>• crocodile meat storage requirements</li> <li>• contamination of food</li> <li>• safe and humane treatment of crocodiles and slaughter of animals</li> <li>• crocodile destroying techniques and procedures using the International Union for Conservation of Nature Species Survival Commission (UCN-SSC) Crocodile Specialist Group recommendations for destruction methods: <ul style="list-style-type: none"> <li>• humane bolt pistol or appropriate calibre bullet directly to the brain</li> <li>• instantaneously severing the spine behind the head and immediately inserting a rod into the brain (pithing)</li> </ul> </li> <li>• workplace productivity and yield requirements</li> <li>• workplace quality system procedures addressing customer specifications</li> <li>• product identification</li> <li>• food safety procedures and regulations that apply when processing crocodiles and storing crocodile carcasses and crocodile meat</li> <li>• product hygiene principles</li> <li>• Australian Standard for Hygienic Production of Crocodile Meat for Human Consumption</li> <li>• crocodile skin quality requirements</li> <li>• zoonotic diseases</li> <li>• biosecurity guidelines for crocodile slaughter and processing: <ul style="list-style-type: none"> <li>• cleaning processes</li> <li>• animal handling processes</li> <li>• use of equipment</li> <li>• standard operating procedures (SOPs).</li> </ul> </li> </ul>	

### Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
  - skills must be demonstrated in an environment that accurately represents workplace conditions
- resources, equipment and materials, including access to:
  - electric stunner
  - appropriate firearms
  - PPE
  - live and deceased crocodiles
  - crocodile farming policies and procedures
  - crocodile safety documentation, policies and procedures

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

### Links

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

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