



Australian Government

SFICRO402 Harvest crocodiles for commercial use

Release: 1

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Modification History

Release	Comments
Release 1	This version released with SFI Seafood Industry Training Package Version 2.0.

Application

This unit of competency describes the skills and knowledge required to harvest crocodiles in a humane way that complies with safe operating practices and with ethical, welfare and legislative requirements. Harvest in this context is specific for crocodiles used in commercial meat and skin production.

The unit applies to individuals who work with crocodiles in a controlled environment and are required to conduct crocodile harvest activity.

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 on crocodiles or if operating vehicles.

Licensing permits from the appropriate states or territories apply to this unit.

Pre-requisite Unit

Nil

Unit Sector

Crocodiles (CRO)

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. Prepare to harvest crocodile	1.1 Gather and prepare required equipment, including personal protective equipment (PPE) for the harvesting of a crocodile according to workplace requirements 1.2 Ensure required number of team members are present

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Identify crocodile to be harvested, and confirm that size meets market requirements with relevant parties 1.4 Identify hazards, injury risk, workplace health and safety issues and biosecurity risks associated with the procedure 1.5 Review procedures to ensure practices adhere to relevant legislation/regulation and codes of practice for crocodile welfare and crocodile euthanasia/destruction
2. Carry out humane destruction of crocodile	2.1 Destroy the crocodile using a device to immediately destroy the brain 2.2 Confirm death of crocodile according to standard operating procedures (SOPs)
3. Carry out crocodile post-harvest tasks	3.1 Handle and move carcass according to workplace requirements, paying particular attention to the skin 3.2 Prepare crocodile for processing according to the Australian standard for hygienic production of crocodile meat for human consumption 3.3 Dispose or decontaminate, and clean and store, equipment and materials according to biosecurity regulations and SOPs 3.4 Record and report any crocodile health or skin quality issues to relevant personnel according to SOPs

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
Reading	Interpret technical information relating to crocodile species
Oral communication	Communicate in a clear, concise and culturally sensitive manner

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFICRO402 Harvest crocodiles for commercial use	Not applicable	Unit has been created to address an emerging skill required by industry	Newly created

Links

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