



**Australian Government**

# **SFIPRO303 Slaughter and process crocodiles**

**Release: 1**

## SFIPRO303 Slaughter and process crocodiles

### Modification History

| Release   | Comments  |
|-----------|---|
| Release 1 | This version released with SFI Seafood Industry Training Package Version 1.0. |

### Application

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.

The unit applies to individuals who work in specialised seafood processing facilities that process crocodiles.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, food safety, biosecurity and environmental regulations, legislation and standards that apply to the workplace. Licences will be required for the use of firearms.

No licensing, legislative or certification apply to this unit at the time of publication.

### Pre-requisite Unit

Nil

### Unit Sector

Seafood Processing (PRO)

### 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. Slaughter crocodile                           | 1.1 Identify and assess hazards in the work area and develop and report risk controls<br>1.2 Identify and use the required personal protective equipment<br>1.3 Identify crocodiles to be slaughtered, immobilise by electrical stunner and shoot according to health and safety and legislative |

| Elements   | Performance Criteria   |
|--|--|
| <i>Elements describe the essential outcomes.</i> | <i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>   |
|  | <p>requirements for the humane slaughter of animals</p> <p>1.4 Cut carcase to facilitate the drainage of blood</p> <p>1.5 Wash bled carcase in potable water to remove blood</p> <p>1.6 Maintain temperature of carcase when transferring carcase for processing</p>   |
| 2. Skin and bone carcase                         | <p>2.1 Clean workplace and cool as required before and during skinning and boning according to food safety requirements</p> <p>2.2 Collect equipment, including personal protective equipment, clean and sharpen knives, and organise sufficient clean tables, containers, potable ice and waste bins</p> <p>2.3 Place carcase on table and remove skin to customer and workplace specifications and productivity requirements</p> <p>2.4 Transfer, wash and move carcase to a clean boning table using appropriate containers</p> <p>2.5 Set aside carcasses contaminated with gut contents and report to supervisor</p> <p>2.6 Remove meat from the carcase according to customer and workplace specifications and productivity requirements and place inedible waste product in the appropriate container</p> <p>2.7 Identify cuts of meat and place in the appropriate container and remove remaining meat from skeleton</p> <p>2.8 Check meat for defects, set aside meat unsuitable for further processing, and report to supervisor</p> |
| 3. Pack, freeze and store meat                   | <p>3.1 Wash meat ready for packaging in a solution containing food safe anti-bacterial compounds</p> <p>3.2 Pack and label chilled and rinsed meat according to food safety requirements</p> <p>3.3 Maintain identification and traceability of product according to food safety and the workplace food safety program</p> <p>3.4 Freeze packaged meat as required, and store in an appropriate temperature controlled room until distribution</p>   |
| 4. Prepare skin                                  | <p>4.1 Flense skin to remove all remaining meat from the skin using safe work practices</p> <p>4.2 Salt and store cleaned skins in a chiller, according to workplace</p>   |

| Elements   | Performance Criteria   |
|--|--|
| <i>Elements describe the essential outcomes.</i> | <i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i> |
|  | procedures, until dispatched   |

## 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                    | <ul style="list-style-type: none"> <li>Interprets legislation and standards for the humane slaughter of crocodiles and hygienic production of crocodile meat for human consumption</li> <li>Interprets health and safety signs</li> <li>Interprets customer and enterprise specifications</li> <li>Checks information on labels</li> </ul> |
| Writing                    | <ul style="list-style-type: none"> <li>Records information on labels on paper-based and electronic media</li> </ul>  |
| Numeracy                   | <ul style="list-style-type: none"> <li>Estimates yield of skin and meat</li> <li>Interprets weight scales</li> <li>Measures quantities of anti-bacterial compounds</li> </ul>  |
| Navigate the world of work | <ul style="list-style-type: none"> <li>Interprets and follows regulatory requirements and seeks clarification or other assistance when required</li> </ul>   |
| Interact with others       | <ul style="list-style-type: none"> <li>Uses appropriate technical language when reporting to supervisor</li> <li>Asks questions to clarify understanding or seek further information</li> </ul>  |

## Unit Mapping Information

| Code and title current version                | Code and title previous version                 | Comments   | Equivalence status |
|---|---|--|--------------------|
| SFIPRO303<br>Slaughter and process crocodiles | SFIPROC305B<br>Slaughter and process crocodiles | Updated to meet Standards for Training Packages<br><br>Minor changes to performance criteria | Equivalent unit    |

| Code and title<br>current version | Code and title<br>previous version | Comments    | Equivalence status |
|-----------------------------------|------------------------------------|-------------|--------------------|
|                                   |                                    | for clarity |                    |

## Links

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