



Australian Government

DEFSU009B Trap and kill animals in a survival situation

Release: 2

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Modification History

Release	TP Version	Comments
2	DEF12V2	Layout adjusted. No changes to content.
1	DEF12V1	Primary release.

Unit Descriptor

This unit covers the competency required to trap and kill animals in a survival situation. The individual is not expected to be an expert trapper or butcher, but to have sufficient skills and knowledge to catch animals using trapping techniques, and to kill and butcher the animal including inspecting for signs of disease.

Application of the Unit

As agreed in the creation of this Training Package, applications for units transferred from the PUA00 Public Safety Training Package will be developed as part of continuous improvement plans, and taking into account the change in Unit of Competency format as detailed in templates for Streamlined Training Packages.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Not applicable.

Employability Skills Information

This unit contains employability skills.

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a Unit of Competency.

Performance Criteria describe the required performance needed to demonstrate achievement of the element. Where ***bold italicised*** text is used, further information is detailed in the Range Statement. Assessment of performance is to be consistent with the Evidence Guide.

Elements and Performance Criteria

ELEMENT

PERFORMANCE CRITERIA

1. Trap animals

- 1.1 ***Animal sign*** is identified and ***habits*** are interpreted in order to develop a ***capture plan***
- 1.2 ***Bait*** attractive to the targeted animal/s is acquired
- 1.3 ***Traps*** are created from ***natural resources***
- 1.4 Traps are deployed on likely animal travel routes and are camouflaged to prevent suspicion
- 1.5 Traps are checked regularly for captured animals

2. Slaughter animals

- 2.1 ***Slaughter process is prepared***
- 2.2 ***Slaughter method*** is determined to minimise the ***hazards to the slaughterer***
- 2.3 Slaughter is conducted ***humanely***
- 2.4 Carcase is skinned (or plucked)
- 2.5 Carcase is hung for butchering
- 2.6 ***Carcase is butchered***
- 2.7 ***Offal*** is inspected for signs of ***disease***
- 2.8 ***Excised meat is protected*** to minimise exposure to the ***elements***
- 2.9 Hygiene of the slaughterer and carcase are maintained during slaughter operations

Required Skills and Knowledge

This describes the essential skills and knowledge and their level, required for this unit.

Required Skills

- construct traps and snares
- handle knives safely
- site traps and snares

Required Knowledge

- animal habits
- animal signs
- basic animal anatomy
- flesh
- offal
- hazards associated with animals
- Work health and safety

Evidence Guide

Critical aspects for assessment and evidence required to demonstrate competency in this unit

Assessment must confirm the ability to:

- construct, site, set and camouflage the following traps:
- simple snare - focusing on the functionality of the snare and the fixing of the aperture
- Fig 4 - focusing on the functionality of the mechanism
- a frame - focusing on the functionality of the mechanism
- ensure own safety
- efficiently despatch the slaughter
- excise offal and cuts of meat without rupturing the animal's internal organs (e.g. intestine, bladder) and spoiling the meat
- examine carcasses for disease and parasites

Consistency in performance

Competency must be demonstrated over time in a range of activities that could be expected in a survival situation.

Context of and specific resources for assessment

Context of assessment

Competency must be assessed in a simulated workplace environment.

While a person can demonstrate the technical ability to capture and kill animals, doing so in a survival situation is crucial; consequently it is strongly recommended that holistic assessment be conducted with other associated survival units.

Assessment under simulated survival conditions should include:

- food restrictions (food should be restricted to half the recommended daily caloric intake)
- the absence of normal living conditions and amenities such as showers, beds and bedding (warmth to be provided by fire), kitchens etc. with the attendant levels of personal discomfort and fatigue
- a significant period of time - the recommendation is four days.

Specific resources for assessment

Access to an assessment area, animals for slaughter and

a knife.

Range Statement

The Range Statement relates to the Unit of Competency as a whole. It allows for different work environments and situations that may affect performance. ***Bold italicised*** wording in the Performance Criteria is detailed below.

<i>Animals</i> may include:	• Amphibians (crocodile, turtle, tortoise) • Fowl • Kangaroo/wallaby • Quadrupeds (cattle, sheep, goat, horse, donkey, camel, pig, dog, cat, rabbit)
<i>Animal sign</i> includes:	• Droppings • Fur/feathers • Hides • Scent • Tracks
<i>Habits</i> include:	• Drinking • Eating • Foraging • Mating • Sleeping/resting
<i>Capture plan</i> includes:	• Height at which the trap should be set • Location of the trap • Means of attraction • Type of trap that should be employed
<i>Bait</i> may include:	• Animal scraps • Attractive items • Flora • Grubs • Worms
<i>Traps</i> may include:	• A frame • Deadfall • Fig 4 • Simple snare
<i>Natural resources</i> may include:	• Improvised string • Sticks
<i>Preparing for the slaughter</i> process may include:	• Immobilisation • Pre-slaughter 'knock' • Placement of receptacles for blood • Movement to slaughter area
<i>Slaughter methods</i> may	• Bleed

include:	• Club • Knife thrust • Strangulation
Hazards to the slaughterer may include:	• Bites • Scratches
Humane slaughter includes ensuring:	• Minimum stress for the animal • Safety of the slaughterer
Butchering the carcass includes:	• Excising edible portions (dressing) of meat • Removing internal organs
Offal may include:	• Gut • Heart • Kidney • Liver • Lung
Disease may include:	• Cheesy glands • Hydatid infection • Worm burden
Protecting excised meat may include:	• Covering with moist cloth or bark • Hanging in a shaded location • Hanging near or above a small smouldering fire (without cooking) • Raising clear of ground
Elements include:	• Fly-blowing • Scavenging animals • Sun

Unit Sector(s)

Not applicable.