



Australian Government

Assessment Requirements for SFIPRO303 Slaughter and process crocodiles

Release: 1

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Modification History

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

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has slaughtered and processed at least two crocodiles on at least one occasion, including:

- slaughtering crocodiles according to legislative requirements and identified risk control measures
- inspecting carcasses and meat for contamination or defects
- preparing, bleeding and transferring carcasses within safe temperature range
- cleaning and maintaining a hygienic workplace and work area
- producing smoothly cut crocodile skins and meat without ragged edges or damage, to meet customer, workplace and productivity requirements
- packing, labelling and storing meat and skins according to food legislation.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- legislation and health and safety standards when using firearms and knives, and when lifting and handling crocodile carcasses and meat
- workplace productivity and yield requirements and workplace quality system procedures addressing customer specifications, humane treatment and slaughter of animals, and product identification and traceability
- food safety procedures and regulations that apply when processing crocodiles and storing crocodile carcasses and crocodile meat, including personal, workplace and product hygiene principles
- Australian Standard for Hygienic Production of Crocodile Meat for Human Consumption.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in processing facility or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - electrical stunner
 - appropriate firearms licensing
 - guns or rifles and ammunition
 - personal protective equipment
 - live and dead crocodiles
 - a range of knives and cutting tools
 - tables, tubs and waste containers
 - running potable water and potable ice
 - scales
 - packaging and labelling materials
- specifications:
 - specific instructions and workplace procedures for slaughtering and processing crocodiles, including advice on health and safety and food safety requirements
 - access to relevant legislation relating to the humane slaughter of animals
- relationships:
 - evidence of interactions with supervisor.

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>