



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 1.2 Identify and use the required personal protective equipment 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>
	requirements for the humane 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
2. Skin and bone carcase	2.1 Clean workplace and cool as required before and during skinning and boning according to food safety requirements 2.2 Collect equipment, including personal protective 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 to customer and workplace specifications and productivity requirements 2.4 Transfer, wash and move carcase to a clean boning table using appropriate containers 2.5 Set aside carcasses contaminated with gut contents and report to supervisor 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 2.7 Identify cuts of meat and place in the appropriate container and remove remaining meat from skeleton 2.8 Check meat for defects, set aside meat unsuitable for further processing, and report to supervisor
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 according to food safety and the workplace food safety program 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 from the skin using safe work practices 4.2 Salt and store cleaned skins in a chiller, according to workplace

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	- Interprets legislation and standards for the humane slaughter of crocodiles and hygienic production of crocodile meat for human consumption - Interprets health and safety signs - Interprets customer and enterprise specifications - Checks information on labels
Writing	Records information on labels on paper-based and electronic media
Numeracy	- Estimates yield of skin and meat - Interprets weight scales - Measures quantities of anti-bacterial compounds
Navigate the world of work	Interprets and follows regulatory requirements and seeks clarification or other assistance when required
Interact with others	- Uses appropriate technical language when reporting to supervisor - Asks questions to clarify understanding or seek further information

Unit Mapping Information

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

Code and title current version	Code and title previous version	Comments	Equivalence status
		for clarity	

Links

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

Assessment Requirements for SFIPRO303 Slaughter and process crocodiles

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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.

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