



Australian Government

SFISS00019 Crocodile Handling and Processing Skill Set

Release 1

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Modification History

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

Description

This skill set is designed to prepare individuals with the skills and knowledge required to capture, handle, transport and slaughter crocodiles to prepare the carcase to remove, pack and freeze the meat and remove and prepare the skin according to health and safety and legislative requirements for the humane slaughter of animals.

Pathways Information

These units provide credit towards *SFI20119 Certificate II in Aquaculture* in the *SFI Seafood Industry Training Package*.

Licensing/Regulatory Information

No licensing, legislative or certification requirements apply to this skill set at the time of publication.

Skill Set Requirements

- SFIAQU216 Work with crocodiles
- SFIPRO303 Slaughter and process crocodiles

Target Group

This skill set is for individuals who have daily contact with aquatic stock and are responsible for incorporating biosecurity measures in their work to comply with biosecurity legislative requirements.

Suggested words for Statement of Attainment

These competencies from the *SFI Seafood Industry Training Package* meet industry requirements for safely capturing, handling, transporting and processing crocodiles according to legislative requirements.