|  |  |
| --- | --- |
| sfissoxxxx | Crocodile Handling and Processing Skill Set |

Modification History

| Release | Comments |
| --- | --- |
| Release 1 | This version released with 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 SFI20118 Certificate II in Aquaculture. |
| Licensing/Regulatory Information  No occupational licensing, legislative or certification requirements apply to this skill set at the time of publication. |
| Skill Set Requirements   * SFIAQU2X1 Work with crocodiles * SFIPRO305 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 capture, handle, transport and process crocodiles according to legislative requirements. |