

Kangaroo Field Processor Factsheet

Have you done the required training?

Before applying for a kangaroo field processing permit, all prospective field processors must complete:

- **Firearm Safety Training – Kangaroo Field Processing (or interstate equivalent):**
Covers basic theory of shooting animals, and animal ethics, followed by a practical assessment of shooting skills at night under field conditions. The course is offered by the Centre of Recreation, Sport and Tourism at TAFE SA's Regency Campus. The enrolment fee is set by TAFE SA.
- **Wild Game Harvester Field Processing (Kangaroo) course (or interstate equivalent):**
Covers basic meat hygiene and the processing of meat in the field for human consumption. The course is run by the Butchery School at TAFE SA's Regency Campus. The enrolment fee is set by TAFE SA.

Do you own the right equipment?

- A reliable, solid 4WD tray-top vehicle with facilities for shooting and spotlighting.
- A tray on the back of the vehicle made to specifications from stainless or galvanised steel.
- A centre-fire rifle with scope. A heavy barrelled .223 calibre rifle, with good quality components and factory loaded ammunition is recommended. Use a scope with variable power and a large front lens (e.g. 3-9 x 56mm).
- Reloading equipment. Many field processors reload their own ammunition to help minimise costs.
- Butchering knives, and other tools used to field-dress carcasses, as well as cleaning chemicals and equipment, such as a pressure cleaner.
- Robust scales to record carcass weights.

Is your vehicle accredited?

- The tray on the back of your vehicle and your equipment must be inspected and accredited through the PIRSA Biosecurity SA Food Safety Program to ensure that it meets the Australian Standard for Hygienic Production of Wild Game Meat for Human Consumption.
- If having a tray made, or to check a used tray is compliant, specifications can be obtained directly from the PIRSA Biosecurity SA Food Safety Program, and through completing the TAFE SA Wild Game Harvester Field Processing (Kangaroo) course.

Key contacts

Firearm Safety Training – Kangaroo Field Processing

TAFE SA Centre of Recreation, Sport and Tourism

Will Godward

P (08) 8348 4434

Online enrolments:

tafesa.edu.au/courses/short-courses/firearms-safety-training

TAFE SA Wild Game Harvester Field Processing (Kangaroo) Course

TAFE SA Butchery School

Charmaine Peters

P (08) 8348 4599

E Charmaine.Peters@TAFESA.edu.au

Vehicle Accreditations

Biosecurity SA Food Safety Program

Department for Primary Industries and Regions SA

Bob Thomas

P (08) 8429 0837

E Bob.Thomas@sa.gov.au

Department for Environment and Water

Local DEW or Natural Resource Management office

environment.sa.gov.au

Type 'kangaroo conservation and management' in search bar

Applicant requirements

To apply for a Kangaroo Field Processor Permit (Class 13 or 14) applicants must:

- be at least 18 years of age
- complete the required training
- attend an interview with DEW staff
- supply an accreditation number for their vehicle tray from the PIRSA Biosecurity Food Safety Program
- show proof of identification, such as a current driver's licence
- provide proof of a current Class B firearms licence and Category 7 endorsement
- pay the permit fee (2020/2021 fee is: Class 13 - \$558 or Class 14 - \$1,109)

Permits are issued per financial year and indexed annually. For new applications lodged on or after 1 January 2021, a half-year fee is payable. The half-year permit is valid until 30 June 2021.

Complete [application form](#)

Cost of entering the industry?

- Set-up costs are estimated to be \$50,000-\$100,000 which includes the purchase of a new or used vehicle, tray, firearms, ammunition, reloading materials, spare tyres, spare parts, tools, and undertaking required initial training. Equipment may also be required to live and work in remote areas, secure storage of items, generator power, etc.
- At least two rifles are recommended. Costs for rifles vary dependent on whether they are bought new or second hand. Rifles can be upward of \$1,000 each for new, plus the price of a scope, which can be more than \$400. In addition, a rifle will generally require re-barrelling at about every 3,000 shots, an approximate cost of \$600-\$900.
- Initial training for TAFE SA, and initial and then annual accreditation fees for PIRSA Biosecurity SA Food Safety Program and DEW permit fee.
- Purchasing tags, \$1.60 per tag in 2020/21 permit year.

Is this the job for me?

Firstly, all field processors must be 18 years of age or older. Before deciding to enter the industry it is recommended that you talk with existing field processors and try to gain some work experience for several nights to see whether the job suits you. The job involves manual handling of carcasses which weigh an average of 21 kilograms dressed weight, but can range from 15kg to 50kg plus. Field processors generally work by themselves at night in remote areas, potentially hundreds of kilometres away from the nearest town and often with very limited mobile phone reception. Having the ability to be self-sufficient and capable in dealing with problems which arise is an important factor to consider. Mechanical and refrigeration knowledge is also very useful, as are good communication skills.

If you are considering this as a job, it's also important to consider developing a business plan before investing time and money into becoming a field processor.

What properties will you be harvesting on?

It is recommended that you contact landowners and enquire about properties on which you can shoot before undertaking the required training and paying for a permit. You will need to have landowners' written permission, not more than six months old, when harvesting. It's also important to be aware that multiple field processors are able to operate on a property.

Who will you be selling the carcasses to?

It is recommended that you contact kangaroo meat processors, to whom you plan to supply kangaroo carcasses, before you start harvesting. Staff in your local DEW or Landscape SA office can provide you with a list of current meat processors.

How does the tag system work?

Field processors are required to attach a valid sealed tag to each kangaroo that is harvested. Tags are allocated to each harvest sub-region and are species specific. Each kangaroo species has a different coloured tag.

The tag remains with the carcass through the chilled storage and processing works, until it reaches the kangaroo skin tanner, who may then remove it from the skin.

Tags must be purchased from DEW before harvesting, and must be for the correct harvest sub-region and species you intend to harvest. Tags are usually purchased by the field processor, however, landholders and kangaroo meat processors may also purchase tags and provide them to a nominated field processor.

Tags are valid for six months from the time of purchase. If tags are not used during this time, they may be extended for up to another six months, provided a tag-life extension application form is completed and returned to DEW before the tags expire. Tag royalties (costs for the use of the tag) will only be refunded in exceptional circumstances.

All tags are sold by the Kangaroo Management Program through the DEW Port Augusta office. Tags may be collected at the office or posted to the field processor.

Harvest regions may be closed or reach full quota

Kangaroo quotas are based on a calendar year, with annual surveys conducted during July to set quotas for the following year. Harvest regions or sub-regions may close because of low kangaroo numbers, or if the quota is fully allocated during the year. In each case, harvesting will be prohibited until kangaroo numbers increase or the calendar year ends and quotas reset.

It is important to consider harvesting on multiple properties or in different harvest regions or sub-regions to ensure you have income throughout the year. You may also need to consider having an alternative income source, until you have enough properties to provide an assured income.