

2249 Carry out bleeding operations for Halal meat

SQA Unit Code

H3E7 04

Level 2

SCQF Level 5

Credit value 5

Unit Summary

This unit is about carrying out bleeding operations in religious slaughter. This job must be done by experienced people with provisional or full licences. The job is tightly controlled by laws that define humane methods of bleeding.

The task is important to the industry because the way it is carried out affects the condition of the meat and whether it is suitable for human consumption and complies with Halal slaughter rules. If you do this work you need specialist skills so that the meat produced meets quality specifications.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

You must be able to:	You need to show: Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>
<p>1. Prepare to carry out bleeding</p> <p>This means you:</p> <p>Assemble the correct tools and equipment and make sure they are suitable to carry out bleeding effectively</p> <p>Move to the right place at the bleeding point to carry out bleeding effectively</p> <p>Check that tools and equipment meet food safety requirements and follow procedures to deal with any problems</p> <p>Check facilities for holding animals or birds planned for bleeding and follow procedures to deal with any problems</p> <p>Check facilities for the feed of animals or birds to the bleeding point and follow procedures to deal with any problems</p>	<p>Evidence of preparing to carry out bleeding as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Bleed animals or birds</p>	<p>Evidence of bleeding animals or birds as part of your role in accordance with</p>

<p>This means you:</p> <p>Check that animals or birds are insensible to pain before bleeding and deal with any that might still feel pain</p> <p>Move the animal or bird into the correct position for bleeding</p> <p>Ensure the correct temperature for bleeding Use the correct tools & methods for bleeding safely and effectively</p> <p>Sever blood vessels correctly to make sure that blood is released from the carcass rapidly</p> <p>Follow procedures and legal requirements to maintain food safety during bleeding.</p> <p>Ensure that all flowing blood has been removed from the carcass before moving on to the next stage of processing</p>	<p>workplace procedures and within the limits of your own responsibilities.</p>
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You need to know and understand:

Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.

1. Why animals are bled before human consumption
2. The principles of bleeding animals and birds
3. The blood vessels involved in the bleeding of animals or birds
4. The problems resulting from improper cutting of animals or birds
5. The ways of ensuring animals are insensible to pain before bleeding and why that is important
6. The methods of cutting animals or birds to maximise bleeding
7. The methods of bleeding for Halal slaughter
8. How to maintain tools and equipment for bleeding and cutting to ensure they are effective, safe and meet the required food safety standards
9. Why hygiene is important in bleeding
10. The legislation relating to bleeding
11. The controls involved in bleeding and cutting

Evidence of performance may employ examples of the following assessment:

- observation
- written and oral questioning;
- evidence from company systems (e.g. Food Safety Management System)
- reviewing the outcomes of work
- checking any records of documents completed
- checking accounts of work that the candidate or others have written

