

Protect chicken welfare in manual killing operations	
SQA reference number: H3PL 04	Unit start date: 12/12/2012
SSC reference number: R0105	
<p>Unit summary This unit supports workforce development for those whose role includes responsibilities for the protection of chicken welfare in manual killing operations.</p> <p>The unit is designed for use by operatives and others who carry out these workplace activities. The aim of the unit is to determine competent performance to recognised National Occupational Standards. This unit meets the requirements of EU regulation 1099/2009 for the protection of animals at time of killing.</p>	
<p>Assessment requirements /guidance This unit is designed to assess the skills and knowledge of learners in the workplace for roles including responsibilities for the protection of chicken welfare in manual killing operations.</p> <p>The learner must be able to demonstrate their competent performance consistently over a period of time, to meet all of the assessment criteria. This will be achieved by at least two observations of competent performance in the workplace, and may be supported by witness testimony and other workplace evidence. Observations must ensure that the learner's working practice is at commercial speed and in compliance with standard operating procedures. Assessment methods appropriate to the learner must be used to generate evidence of knowledge and understanding – which can be assessed on or off the job.</p> <p>The Improve Assessment Strategy for Qualifications in Food and Drink, Scotland sets out the overarching assessment requirements.</p>	
<p>Relationship between the unit and relevant national occupational standards, and other qualifications This unit relates directly to Improve National Occupational Standards; MP.103S Carry out manual stunning of meat or poultry species MP.104K Understand how to carry out manual stunning of meat or poultry species</p> <p>It is also used in the QCF Awards and Certificates for Protecting Animal Welfare at Time of Killing: QCF Level 2, QCF Credit 2, Guided Learning Hours 14.</p>	

Learning Outcomes The learner will:	Assessment Criteria The learner can:
1. Prepare and carry out manual killing operations in accordance with Food Business Operator's (FBO's) procedures	1.1 Check the availability and condition of restraint and killing equipment 1.2 Position/shackle birds for killing 1.3 Select and use killing equipment 1.4 Check birds for loss of consciousness and ensure that they are killed effectively 1.5 Take action to deal with birds that are not killed effectively 1.6 Follow FBO's procedures
2. Understand how to protect bird welfare in manual killing operations in accordance with FBO's procedures	3.1 State own responsibilities under animal welfare regulations for the killing of birds 3.2 State the behavioural characteristics of birds in killing operations 3.3 Outline why it is important to minimise avoidable pain, suffering and distress 3.4 Outline the methods for effective killing including <ul style="list-style-type: none"> • cervical dislocation • decapitation • percussive blow to the head 3.5 State how to recognise signs of <ul style="list-style-type: none"> • consciousness • effective killing 3.6 Describe how to carry out a back-up killing method and the circumstances in which this would be necessary 3.7 Outline the manufacturer's instructions for using any handling/restraining aid 3.8 Outline the FBO's procedures for carrying out manual killing.