

Protect turkey welfare in manual handling and restraint operations	
SQA reference number: H3PX 04	Unit start date: 12/12/2012
SSC reference number: R0114	
<p>Unit summary</p> <p>This unit supports workforce development for those whose role includes responsibilities for the protection of turkey welfare in manual handling and restraint operations.</p> <p>The unit is designed for use by operatives and others who carry out these workplace activities in order to handle, move, position and restrain live birds for cutting/bleeding. 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</p> <p>This unit is designed to assess the skills and knowledge of learners in the workplace for roles including responsibilities for the protection of turkey welfare in manual handling and restraint 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</p> <p>This unit relates directly to Improve National Occupational Standards;</p> <p>SD.521S Care for poultry pre-slaughter in food manufacture</p> <p>SD.522K Understand how to care for poultry pre-slaughter in food manufacture</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 10.</p>	

Learning Outcomes The learner will:	Assessment Criteria The learner can:
1. Handle and restrain birds in accordance with Food Business Operator's (FBO's) procedures	1.1 Identify and select birds for cutting operations 1.2 Handle and move birds for cutting operations 1.3 Handle birds in a manner which minimises stress, avoidable pain and suffering 1.4 Present and restrain birds in the position required for cutting operations 1.5 Release birds from restraint on instruction 1.6 Follow FBO's procedures.
2. Understand how to protect bird welfare in handling and restraint operations in accordance with FBO's procedures	2.1 State own responsibilities under animal welfare regulations for the handling and restraint of birds 2.2 State the behavioural characteristics of birds in handling and restraint operations 2.3 Outline why it is important to minimise avoidable pain and suffering 2.4 State how to handle and restrain birds in ways which minimise avoidable pain and suffering 2.5 State how to recognise signs of <ul style="list-style-type: none"> • consciousness • unconsciousness 2.6 Describe how to carry out a back-up killing method and the circumstances in which this would be necessary 2.7 Outline the manufacturer's instructions for using any restraining/handling aid 2.8 Outline the FBO's procedures for handling and restraining birds.