

Protect conscious turkey welfare in manual cutting operations	
SQA reference number: H3R3 04	Unit start date: 12/12/2012
SSC reference number: R0119	
<p>Unit summary</p> <p>This unit supports workforce development for those whose role includes responsibilities for the protection of conscious turkey welfare in manual cutting 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</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 conscious turkey welfare in manual cutting 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>MP.110S Carry out manual bleeding operations</p> <p>MP.111K Understand how to carry out manual bleeding operations</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 13.</p>	

Learning Outcomes The learner will:	Assessment Criteria The learner can:
1. Prepare for manual cutting operations in accordance with Food Business Operator's (FBO's) procedures	1.1 Check the condition of knives 1.2 Sharpen and maintain knives 1.3 Select and check the method of restraint 1.4 Exercise control over the restraint of birds to minimise distress, avoidable pain and suffering 1.5 Follow FBO's procedures.
2. Carry out manual cutting in accordance with FBO's procedures	2.1 Handle and restrain birds to position them for cutting 2.2 Select and use the knife to cut birds 2.3 Sever blood vessels to release blood rapidly 2.4 Cut birds in a manner which minimises distress, avoidable pain and suffering 2.5 Take action to deal with birds that are not bleeding effectively. 2.6 Follow FBO's procedures
3. Understand how to protect bird welfare in manual cutting operations in accordance with FBO's procedures	3.1 State own responsibilities under animal welfare regulations for the cutting of conscious birds 3.2 State the behavioural characteristics of conscious birds in cutting operations 3.3 Outline why it is important to minimise avoidable pain, suffering and distress in <ul style="list-style-type: none"> • restraint • the cut • time to loss of consciousness 3.4 State how to recognise signs of <ul style="list-style-type: none"> • effective bleeding • ineffective bleeding • consciousness 3.5 State which blood vessels must be severed to produce a rapid loss of blood and what should be done if this does not happen

	<ul style="list-style-type: none">3.6 State what the implications are of using a blunt knife3.7 Describe how to carry out a back-up killing method and the circumstances in which this would be necessary3.8 Outline the manufacturer's instructions for using knives and any restraint equipment used3.9 Outline the FBO's procedures for protecting conscious bird welfare in manual cutting.
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