

Protect turkey welfare in gas stun/kill systems	
SQA reference number: H3R7 04	Unit start date: 12/12/2012
SSC reference number: R0123	
<p>Unit summary</p> <p>This unit supports workforce development for those whose role includes responsibilities for the protection of turkey welfare in gas stunning/killing systems.</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 turkey welfare in gas stunning/killing systems.</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.108S Control an automated stunning system</p> <p>MP.109K Understand how to control an automated stunning system</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 and operate gas stunning/killing systems in accordance with Food Business Operator's (FBO's) procedures	2.1 Check that routine maintenance and cleaning of the system has been carried out 2.2 Check that residual gas levels are within the required tolerances 2.3 Check that birds are loaded into the gas system 2.4 Check birds for effectiveness of stunning/killing 2.5 Start and operate stunning/killing systems 2.6 Take action to deal with birds that are not stunned/killed effectively 2.7 Follow FBO's procedures.
2. Understand how to protect bird welfare in gas stunning/killing systems in accordance with FBO's procedures	3.1 State own responsibilities under animal welfare regulations for the gas stunning/killing of birds 3.2 State the behavioural characteristics of birds in gas stunning/killing operations 3.3 Outline why it is important to minimise avoidable pain, suffering and distress 3.4 State how to recognise signs of <ul style="list-style-type: none"> • effective stunning /killing • ineffective stunning/killing • consciousness 3.5 Outline how gas stunning/killing operates including <ul style="list-style-type: none"> • what an anoxic gas mixture is • the affect of an anoxic gas mixture on birds • the maximum oxygen level permitted for thirty seconds • carbon dioxide levels permitted, where used • importance of checking/testing the equipment 3.6 Describe how to carry out a back-up stunning or killing method and the circumstances in which this would be necessary 3.7 Outline the manufacturer's instructions for operating the stunning/killing system including

	<ul style="list-style-type: none">• emergency procedures <p>3.8 Outline the FBO's procedures for operating the gas stunning/killing system.</p>
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