

<b>Protect bovine welfare in pre-slaughter clipping/shearing operations</b>	
<b>SQA reference number: H3T0 04</b>	<b>Unit start date: 12/12/2012</b>
<b>SSC reference number: R0171</b>	
<p><b>Unit summary</b> This unit supports workforce development for those whose role includes responsibilities for the protection of bovine welfare in clipping/shearing 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><b>Assessment requirements /guidance</b> This unit is designed to assess the skills and knowledge of learners in the workplace for roles including responsibilities for the protection of bovine welfare in clipping/shearing 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 (of at least one species of bovine) 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 assess knowledge and understanding – either 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><b>Relationship between the unit and relevant national occupational standards, and other qualifications</b> This unit relates directly to Improve National Occupational Standards; SD.519S Care for livestock pre-slaughter in food manufacture SD.520K Understand how to care for livestock 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 8.</p>	

<b>Learning Outcomes</b> <b>The learner will:</b>	<b>Assessment Criteria</b> <b>The learner can:</b>
1. Prepare to clip/shear livestock in accordance with Food Business Operator's (FBO's) procedures	1.1 Check and report the physical condition of livestock for clipping/shearing 1.2 Take action to deal with any livestock which are not fit for clipping/shearing 1.3 Check that clipping/shearing equipment is available and safe for use 1.4 Check any restraining aids required are available and safe for use 1.5 Check that the holding area and personnel are available and ready for receiving livestock 1.6 Follow FBO's procedures.
2. Clip/shear livestock in accordance with FBO's procedures	2.1 Restrain livestock in ways which minimise avoidable pain, suffering and distress 2.2 Clip/shear livestock in ways which minimise avoidable pain, suffering and distress 2.3 Take action to deal with livestock showing any welfare concern 2.4 Follow FBO's procedures.
3. Understand how to protect livestock welfare in accordance with FBO's procedures	3.1 State own responsibilities under animal welfare regulations for clipping/shearing of livestock 3.2 State the importance of selecting, adjusting and maintaining clipping/shearing equipment 3.3 State the behavioural characteristics of livestock in clipping/shearing operations 3.4 State why it is important to identify livestock that are not fit for clipping/shearing 3.5 State how to recognise signs of ill-health or distress in livestock 3.6 Outline how to clip/shear livestock in ways which minimise avoidable pain, suffering and distress, and why this is important

	<p>3.7 Outline the manufacturer's instructions for the use of clipping/shearing equipment, and any restraint equipment used</p> <p>3.8 Outline the FBO's procedures for clipping /shearing of livestock.</p>
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