

Protect porcine welfare in restraint operations	
SQA reference number: H3TR 04	Unit start date: 12/12/2012
SSC reference number: R0195	
<p>Unit summary This unit supports workforce development for those whose role includes responsibilities for the protection of porcine welfare in restraint operations for slaughter.</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 porcine welfare in restraint operations for slaughter.</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 porcine) 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>Relationship between the unit and relevant national occupational standards, and other qualifications 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 manufacturer</p> <p>It is also used in the QCF Awards and Certificates for Protecting Animal Welfare at the Time of Killing: QCF Level 2, QCF Credit 1, Guided Learning Hours 6.</p>	

Learning Outcomes The learner will:	Assessment Criteria The learner can:
1. Prepare for the restraint of livestock in accordance with Food Business Operator's (FBO's) procedures	1.1 Check and report the physical condition of livestock for restraint 1.2 Take action to deal with any livestock which are not fit for restraint 1.3 Check that confining/restraint arrangements are available and safe for operations 1.4 Check that the slaughter area and personnel are available and ready for livestock 1.5 Follow FBO's procedures.
2. Restrain livestock in accordance with FBO's procedures	2.1 Confine/restrain livestock in ways which minimise avoidable pain, suffering or distress 2.2 Take action to deal with livestock showing any welfare concern 2.3 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 the confining/restraint of livestock 3.2 State the behavioural characteristics of livestock in confining/restraint operations 3.3 State why it is important to identify and deal with livestock that are not fit to be confined/restrained 3.4 State how to recognise signs of ill-health, pain, injury or distress in livestock, and why this is important 3.5 Outline how to confine/restrain livestock individually and in group pens in ways which minimise avoidable pain, suffering and distress 3.6 Outline the manufacturer's instructions for operating restraint equipment 3.7 Outline the FBO's procedures for confining/restraint of livestock.