Improve
FOOD & DRINK SKILLS COUNCIL

Protect porcine welfare in free-bullet killing operations	
SQA reference number: H3TX 04	**Unit start date: 12/12/2012**
SSC reference number: R0200	

Unit summary
This unit supports workforce development for those whose role includes responsibilities for the protection of porcine welfare in free-bullet killing operations.

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.

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 free-bullet killing operations.

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.

The Improve Assessment Strategy for Qualifications in Food and Drink, Scotland sets out the overarching assessment requirements.

Learners must comply with all licensing requirements and regulations governing use of firearms, before they are assessed for this unit.

Relationship between the unit and relevant national occupational standards, and other qualifications
This unit relates directly to Improve National Occupational Standards;
MP.103S Carry out manual stunning of meat or poultry species
MP.104K Understand how to carry out manual stunning of meat or poultry species

It is also used in the QCF Awards and Certificates for Protecting Animal Welfare at the Time of Killing:
QCF Level 2, QCF Credit 2, Guided Learning Hours 9.

Learning Outcomes **The learner will:**	**Assessment Criteria** **The learner can:**
1. Prepare killing operations in accordance with Food Business Operator's (FBO's) procedures	1.1 Check the condition of restraint equipment if used 1.2 Check the availability and condition of killing equipment is fit for purpose for the size of the livestock to include type of • firearm • ammunition 1.3 Check the availability and operation of back-up killing equipment 1.4 Follow FBO's procedures
2. Carry out killing in accordance with FBO's procedures	2.1 Select and use killing equipment in ways which minimise avoidable pain, suffering and distress 2.2 Check that livestock are killed effectively 2.3 Take action to deal with livestock that are not killed effectively 2.4 Ensure that routine maintenance and cleaning of the killing equipment is carried out 2.5 Follow FBO's procedures
3. Understand how to protect livestock welfare in killing operations in accordance with FBO's procedures	3.1 State own responsibilities under animal welfare regulations for the killing of livestock 3.2 State the behavioural characteristics of livestock in killing operations 3.3 Outline why it is important to minimise avoidable pain, suffering and distress 3.4 Outline how to recognise signs of • effective killing • ineffective killing • consciousness 3.5 Describe how to carry out a back up killing method and the circumstances in which this would be necessary.
4. Understand methods and procedures for protecting livestock welfare in killing	4.1 State when confining methods and restraints should be used

operations	4.2 State the circumstances in which the free-bullet method is necessary for killing livestock 4.3 State the action to be taken if the killing equipment is not operating effectively 4.4 Outline the manufacturer's instructions for operating killing equipment 4.5 Outline the FBO's procedures for carrying out free-bullet killing.