

Unit Summary

Poultry may be held awaiting slaughter after arriving on the site. If this happens, the poultry will need to be cared for during that time to ensure they do not suffer and their condition is maintained

The welfare of poultry is most important throughout this time and can directly affect the quality of the meat after slaughter.

This Unit covers the period between the arrival of poultry on the site and movement to the line for slaughter.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

Achievement of this Unit will provide you with opportunities to develop the following SQA Core Skills:

Problem Solving Access 3

- Plan, organise and complete a simple task.
- ♦ Analyse simple situation or issue.

I have completed the requirements of this Un	it.
Candidate name:	Date:
Candidate signature:	Date:
I can confirm the candidate has completed al	Il requirements of this Unit.
Assessor signature:	Date:
IV signature:	Date:
Assessment centre:	

Unit F2HS 04 (236)

Care for Poultry Pre-slaughter in Food Manufacture

			Evidence Requirements	
You	ı musi	t be able to	In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor. Your evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>	Evidence/ Activity Ref No.
	Mon	itor the welfare of poultry	Evidence of monitoring the welfare of	
	This	means you:	poultry in accordance with workplace procedures.	
1	(a)	Check the condition of poultry waiting to be unloaded.		
	(b)	Identify dead-on-arrival, moribund, diseased or injured birds.		
	(c)	Check environmental conditions to ensure the welfare of poultry awaiting slaughter.		
	(d)	Follow company procedures to deal with problems with the environmental conditions and the conditions of poultry awaiting slaughter.		
	(e)	Follow company procedures to inform appropriate people about dead-on-arrival, moribund, diseased or injured birds.		
	Care	for poultry pre-slaughter	Evidence of caring for poultry pre-slaughter in accordance with workplace procedures.	
	This	means you:	22. p. 22	
2	(a)	Handle birds safely and humanely.		
	(b)	De-crate birds efficiently and humanely.		
	(c)	Separate birds which are dead-on-arrival, moribund, diseased or injured.		
	(d)	Hang on birds in an efficient and humane manner.		

Evidence of Performance

Evidence of performance may employ examples of the following assessment:

- ♦ observation
- written and oral questioning
- evidence from company systems (eg Food Safety Management System)
- reviewing the outcomes of work
- ♦ checking any records of documents completed
- checking accounts of work that the candidate or others have written

Can	Candidate name: Assessor		
No	Activity	initials/date	
1			
2			

You n	eed to know and understand	
perfor	nce of knowledge and understanding should be collected during observation of mance in the workplace. Where it cannot be collected by observing performance, assessment methods should be used.	Evidence
K1	Your responsibilities under animal welfare regulations and legislation.	
K2	Your responsibilities under health and safety regulations and legislation.	
К3	How to assess the suitability of environmental conditions and why that is important.	
K4	How to check vehicles, crates and birds in holding areas.	
K5	How to separate and deal with birds that are separated when this is necessary.	
K6	Company procedures for moving poultry between different locations on site.	
K7	Company procedures for separating poultry.	
K8	Company procedures for monitoring poultry.	
K9	Company procedures for hanging on birds.	
K10	How to handle poultry in a way that minimises stress.	
K11	How to recognise different problems with poultry and how to deal with them.	
K12	How to identify birds that need separating.	
K13	How to separate poultry safely with minimum stress.	
K14	How to recognise stress in poultry.	

r		
N-4/C		
Notes/Comments		
Assessor signature:	Date:	