

2127 Care for livestock pre-slaughter in food manufacture

Level 2

SCQF Level 5

Credit value 6

Unit Summary

This unit is about caring for livestock pre-slaughter (the period between the arrival of livestock on the site and movement to the line for slaughter).

This unit is for you if you work in meat and/or poultry processing operations and your role requires you to provide pre-slaughter care of livestock.

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.

You must be able to:	You need to show:
<p>1. Handle and separate livestock safely</p> <p>This means you:</p> <p>Handle livestock safely, humanely and in a way that minimises stress and injury</p> <p>Separate livestock which are dead-on-arrival, dying, diseased or injured</p> <p>Follow health, safety and hygiene procedures when caring for livestock</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of handling and separating livestock safely as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Monitor livestock holding areas</p> <p>This means you:</p> <p>Confirm the suitability of livestock holding area with the relevant person</p> <p>Keep livestock holding areas clean</p> <p>Check that livestock are held in numbers that do not cause stress or welfare problems</p> <p>Check and maintain adequate bedding, ventilation and light for the livestock</p>	<p>Evidence of monitoring livestock holding areas as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

You need to know and understand:

Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.

1. Your responsibilities under animal welfare regulations and legislation
2. Your responsibilities under health and safety regulations and legislation
3. How to assess the suitability of environmental conditions and why that is important
4. Why it is necessary to look after livestock
5. How to identify livestock that need separating
6. Why sick, bad-tempered or injured livestock must be separated immediately and what may happen if this is not done
7. Procedures for separating livestock
8. How to separate livestock safely and in a way that minimises stress
9. How to handle livestock safely in various locations
10. How to minimise stress and injury to livestock
11. How stress and injury to livestock affects the quality of meat
12. Why livestock are located in holding areas and where these are
13. Who to confirm the correct holding areas with
14. Different fixtures and fittings required in the isolation areas
15. How to follow cleaning schedules using company procedures
16. How to clean holding areas efficiently and effectively

Evidence of performance may employ examples of the following assessment:

- observation
- written and oral questioning;
- evidence from company systems (e.g. 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