

2246 Carry out manual stunning of meat or poultry species

SQA Unit Code

H3E5 04

Level 2

SCQF Level 5

Credit value 5

Unit Summary

This unit is about the skills needed for you to carry out manual stunning of meat or poultry species in food and drink manufacture and/or supply operations. Carrying out manual stunning of meat or poultry species is important to the production of meat and poultry that adheres to regulatory and organisational welfare standards. It is also important to the production of a quality product that meets organisational requirements.

You will need to be able to prepare to stun meat or poultry species, adhere to meat or poultry welfare and safety standards, restrain meat or poultry and use manual stunning equipment.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in the manual stunning of meat and poultry species.

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: Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>
<p>1. Prepare to carry out manual stunning</p> <p>This means you:</p> <p>Adhere to regulatory and organisational requirements when carrying out manual stunning</p> <p>Wear and use personal protective equipment check availability of stunning and restraining equipment</p> <p>Check stunning and restraining equipment is in working order</p> <p>Check availability of animals for stunning communicate readiness for stunning to lairage colleagues</p>	<p>Evidence of preparing to carry out manual stunning as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>2. Carry out manual stunning</p> <p>This means you:</p> <p>Check animal welfare standards have been adhered to</p> <p>Restrain animal maintaining animal welfare standards</p> <p>Recognise point on meat or poultry species where stun will take place</p> <p>Accurately manually stun meat or poultry species</p> <p>Maintain rate of stunning to ensure rate of production is maintained</p> <p>Make carcase available to next stage of production process</p>	<p>Evidence of carrying out manual stunning as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
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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. How to access organisational procedures
2. The organisational and regulatory procedures that must be adhered to when carrying out manual stunning of meat or poultry species
3. The animal welfare standards relating to the manual stunning of meat or poultry species
4. The specific health and safety standards to be adhered to when using manual stunning equipment
5. The personal protective equipment required to carry out manual stunning of meat and poultry species
6. The tools and equipment needed to carry out manual stunning of meat or poultry species
7. The key features of restraining equipment
8. Why it is important to restrain meat or poultry while carrying out manual stunning operations
9. The importance of accuracy when carrying out manual stunning of meat or poultry species
10. The key features of a captive bolt stunning system
11. The key features of a mushroom head stunning system
12. The advantages and disadvantages of manual stunning systems
13. Signs of ineffective stunning of meat or poultry species
14. Why it is important to communicate to relevant colleagues when ineffective stunning has taken place

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