

2248 Carry out religious slaughter

SQA Unit Code

H3E6 04

Level 2

SCQF Level 5

Credit value 5

Unit Summary

This unit is about slaughtering animals to the requirements of religious standards. If you work in this area and carry out slaughter operations you must follow closely defined procedures eg Zibah and Shechita. These procedures and standards are intended to ensure humane slaughter, hygiene and food safety. They also aim to contribute to animal welfare in this most sensitive part of the industry process. Specific licences are required to work in this area.

People who work in manual slaughter have specialist skills so that different objectives of the area are met. This unit is for you if your job involves working in religious slaughter area of a meat facility. Slaughter is through non-automated methods.

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. Check equipment and facilities for religious slaughter</p> <p>This means you:</p> <p>Make sure all equipment needed for slaughter is available at the point of slaughter</p> <p>Check that all equipment needed for slaughter is working correctly and safe to operate before starting to slaughter</p> <p>Check that animals are available for slaughter and have not come in to contact with animals who are not due to be religiously slaughtered</p> <p>Check that the landing area is clean and free from obstacles</p> <p>Check that the line is staffed and ready to receive slaughtered animals</p>	<p>Evidence of checking equipment and facilities for religious slaughter as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Follow procedures to solve any problems with tools or staffing in the slaughter area Follow procedures according to your religion</p>	
<p>2. Carry out religious slaughter</p> <p>This means you:</p> <p>Ensure the animal is placed in a suitable and safe position that meets the religious and animal welfare codes of practise</p> <p>Ensure that the animal's chest is facing the correct way for slaughter and follow other pre slaughter procedures for your religion</p> <p>Position the slaughtering tools in the correct position</p> <p>Operate the slaughter tools in the correct and safe manner, making the correct incision</p> <p>Check to make sure effective slaughter has taken place and ensure nothing further is done if a time delay is required by civil or religious regulation</p> <p>In the case of ineffective slaughter ensure appropriate action is taken</p> <p>Make sure that the animal is removed from the slaughter area in the manner that minimises carcass damage</p> <p>After the required time, ensure that the animal is correctly shackled for lifting to the bleeding or dressing rail</p> <p>Ensure that the necessary reporting has taken place</p> <p>Ensure that the tools have been checked and cleaned ready for the next animal</p>	<p>Evidence of carrying out religious slaughter 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. Why it is important to position an animal correctly for slaughter
2. Why it is important to position the slaughter implement in the prescribed position to

- ensure the correct depth of cut and effective slaughtering
3. The positions of implements to achieve effective slaughter
 4. Why it is important to check back up systems are in place
 5. How to operate the slaughter implements correctly
 6. The pre-slaughter checks to be carried out
 7. How to lift slaughtered animals to the bleeding or dressing rail
 8. Why it is important for animals to be kept calm
 9. The physiological aspects of slaughter (e.g. the effects of stress)
 10. The legal and religious regulations concerning the sign of effective and ineffective slaughter
 11. The methods of slaughter allowed by law and by religious regulation
 12. The legal requirements for the slaughter of animals
 13. The controls that relate to slaughter

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