

3255 Control an automated stunning system		
SQA Unit Code		H3J5 04
Level 3	SCQF Level 7	Credit value 6

Unit Summary

This unit is about the skills needed for you to control an automated stunning system in food and drink manufacture and/or supply operations. Operating an automated stunning system is important to maintaining the safe, hygienic production of meat or poultry, including the maintenance of animal welfare. It is also important to maintaining supply to the meat or poultry production process.

You will need to be able to prepare work area, tools and equipment to control an automated stunning system. You also need to be able to control an automated stunning system adhering to regulatory and organisational standards.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in controlling an automated stunning system.

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 control an automated stunning system</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</p> <p>Check that power is switched on and the equipment is working before red and white meat species are exposed to the stunning operations</p> <p>Check that the feed to the stunning equipment is switched on and running at the proper speed</p> <p>Check that the sticking point is ready to receive stunned meat or poultry species</p>	<p>Evidence of preparing to control an automated stunning system as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Check the first meat or poultry species into the equipment to ensure they are properly stunned Refer problems outside the limits of your responsibility to the relevant people</p>	
<p>2. Control an automated stunning system This means you:</p> <p>Ensure that meat or poultry species are fed to the stunning point at the right speed</p> <p>Ensure that the feed of meat or poultry species into the stunning point meets regulatory requirements</p> <p>Monitor efficiency of stunning to ensure meat or poultry species are properly stunned in accordance with regulatory requirements</p> <p>Take the necessary action to deal with inadequately stunned animals or birds</p> <p>Monitor the flow of meat or poultry species from the stunning equipment to the sticking point to ensure that it meets legal requirements</p> <p>Address problems within the limits of your responsibility</p>	<p>Evidence of controlling an automated stunning system 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 follow organisational standard operating procedures during the controlling of the automated stunning of red and white meat species
2. why animals or birds are stunned before sticking
3. regulatory requirements relating to the welfare of the animals or birds
4. the key features of an automated stunning system
5. how to start up automated stunning operations
6. why it is important to check the cleanliness of tools and equipment
7. how to access the organisational standard operating procedures
8. how to handle the meat or poultry carcass to maintain its quality
9. how to identify effective and ineffective stunning of animals and birds
10. the consequences of failure in the stunning equipment
11. how ineffective stunning can lead to a reduction of flow to the next stage of processing

12. what action to take when incomplete stunning takes place
13. how to deal with operating problems within the limits of your responsibility

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