

Protect turkey welfare in shackled restraint systems	
SQA reference number: H3R5 04	Unit start date: 12/12/2012
SSC reference number: R0121	
<p>Unit summary</p> <p>This unit supports workforce development for those whose role includes responsibilities for the protection of turkey welfare in shackled restraint systems.</p> <p>The unit is designed for use by operatives and others who carry out these workplace activities. The aim of the unit is to determine competent performance to recognised National Occupational Standards. This unit meets the requirements of EU regulation 1099/2009 for the protection of animals at time of killing.</p>	
<p>Assessment requirements /guidance</p> <p>This unit is designed to assess the skills and knowledge of learners in the workplace for roles including responsibilities for the protection of turkey welfare in shackled restraint systems.</p> <p>The learner must be able to demonstrate their competent performance consistently over a period of time, to meet all of the assessment criteria. This will be achieved by at least two observations of competent performance in the workplace, and may be supported by witness testimony and other workplace evidence. Observations must ensure that the learner's working practice is at commercial speed and in compliance with standard operating procedures. Assessment methods appropriate to the learner must be used to generate evidence of knowledge and understanding – which can be assessed on or off the job.</p> <p>The Improve Assessment Strategy for Qualifications in Food and Drink, Scotland sets out the overarching assessment requirements.</p>	
<p>Relationship between the unit and relevant national occupational standards, and other qualifications</p> <p>This unit relates directly to Improve National Occupational Standards; SD.521S Care for poultry pre-slaughter in food manufacture SD.522K Understand how to care for poultry pre-slaughter in food manufacture</p> <p>It is also used in the QCF Awards and Certificates for Protecting Animal Welfare at Time of Killing: QCF Level 2, QCF Credit 2, Guided Learning Hours 13.</p>	

Learning Outcomes The learner will:	Assessment Criteria The learner can:
<p>1. Shackle birds in accordance with Food Business Operator's (FBO's) procedures</p>	<p>1.1 Check the shackling patterns so that inverted and shackled birds do not exceed the maximum shackling/hanging time</p> <p>1.2 Identify and take action to deal with birds that are unfit for food processing</p> <p>1.3 Handle and shackle birds in a way which minimises distress, avoidable pain and suffering</p> <p>1.4 Report where environmental conditions for birds are not met</p> <p>1.5 Check and report on the welfare status of birds</p> <p>1.6 Comply with procedures for the rotation of staff and break allowance</p> <p>1.7 Follow FBO's procedures.</p>
<p>2. Understand how to protect bird welfare in shackled restraint systems in accordance with FBO's procedures</p>	<p>3.1 State own responsibilities under animal welfare regulations for</p> <ul style="list-style-type: none"> • handling of birds • shackled restraint of birds <p>3.2 State the behavioural characteristics of birds and why it is important to minimise distress, avoidable pain and suffering including</p> <ul style="list-style-type: none"> • use of breast contacts <p>3.3 State how to recognise signs of ill-health or distress in birds</p> <p>3.4 State the importance of environmental conditions for the handling and shackling of birds including</p> <ul style="list-style-type: none"> • temperature • lighting • noise • leg to shackle contact <p>3.5 Outline why rough or aggressive handling may result in birds panicking and becoming distressed or injured</p> <p>3.6 Describe how to deal with birds that are unfit for slaughter and the circumstances in which this</p>

	<p>would be necessary</p> <p>3.7 Outline the manufacturer's instructions for operating shackling equipment</p> <p>3.8 Outline the FBO's procedures for bird handling and shackling systems.</p>
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