

Protect turkey welfare in automated cutting and bleeding systems	
SQA reference number: H3R8 04	Unit start date: 12/12/2012
SQA reference number: R0124	
<p>Unit summary This unit supports workforce development for those whose role includes responsibilities for the protection of turkey welfare in automated cutting and bleeding 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 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 automated cutting and bleeding 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 This unit relates directly to Improve National Occupational Standards; MP.112S Operate a poultry bleeding system MP.113K Understand how to operate a poultry bleeding system</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 12.</p>	

Learning Outcomes The learner will:	Assessment Criteria The learner can:
<p>1. Prepare and operate automated systems in accordance with Food Business Operator's (FBO's) procedures</p>	<p>1.1 Check that routine maintenance and cleaning of the system are carried out</p> <p>1.2 Check and adjust the automatic neck cutter system including</p> <ul style="list-style-type: none"> • bleed time • speed • cutting height • pitch <p>1.3 Monitor birds to ensure that the automatic neck cutter system severs the blood vessels and that there are no signs of recovery</p> <p>1.4 Take action to deal with birds that show signs of recovery</p> <p>1.5 Take action to deal with birds that are not bled effectively</p> <p>1.6 Follow FBO's procedures to operate the system.</p>
<p>2. Understand how to protect bird welfare in automated cutting and bleeding systems in accordance with FBO's procedures</p>	<p>3.1 State own responsibilities under animal welfare regulations for the cutting and bleeding of birds</p> <p>3.2 State the behavioural characteristics of birds in cutting and bleeding systems</p> <p>3.3 Outline why it is important to minimise avoidable pain, suffering and distress</p> <p>3.4 State how to recognise signs of</p> <ul style="list-style-type: none"> • effective cutting • effective killing • consciousness <p>3.5 State which blood vessels must be severed to produce a rapid loss of blood and what should be done if this does not happen</p> <p>3.6 Describe how to carry out a back-up killing method and the circumstances in which this would be necessary</p> <p>3.7 Outline the manufacturer's instructions for operating the cutting and bleeding system</p>

	3.8 Outline the FBO's procedures for operating the automated system.
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