

<b>Protect duck welfare in lairage operations</b>	
<b>SQA reference number: H3R9 04</b>	<b>Unit start date: 12/12/2012</b>
<b>SSC reference number: R0125</b>	
<p><b>Unit summary</b>            This unit supports workforce development for those whose role includes responsibilities for the protection of duck welfare in lairage operations.</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><b>Assessment requirements /guidance</b>            This unit is designed to assess the skills and knowledge of learners in the workplace for roles including responsibilities for the protection of duck welfare in lairage operations.</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><b>Relationship between the unit and relevant national occupational standards, and other qualifications</b>            This unit relates directly to Improve National Occupational Standards;            SD.511S Receive poultry in food manufacture            SD.512K Understand how to receive poultry 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 14.</p>	

<b>Learning Outcomes</b> <b>The learner will:</b>	<b>Assessment Criteria</b> <b>The learner can:</b>
1. Prepare for lairage in accordance with Food Business Operator's (FBO's) procedures	1.1 Check and complete documentation for accepting birds including <ul style="list-style-type: none"> <li>• food chain information (FCI)</li> <li>• delivery driver documentation</li> </ul> 1.2 Arrange for appropriate space to lairage birds 1.3 Check that the delivery vehicle is in position for the checking of birds 1.4 Check that handling equipment is available and safe for the lairage of birds 1.5 Check and report the welfare status of the birds and their suitability for acceptance 1.6 Follow FBO's procedures.
2. Lairage birds in accordance with FBO's procedures	2.1 Check that the delivery vehicle is in position for the transfer of birds 2.2 Check that live birds are transferred from the delivery vehicle to the lairage 2.3 Check the welfare status of the birds after transfer to the lairage 2.4 Report on the transfer of birds to the lairage 2.5 Follow FBO's procedures.
3. Understand how to protect bird welfare in lairage operations in accordance with FBO's procedures	3.1 State own responsibilities under animal welfare regulations for <ul style="list-style-type: none"> <li>• unloading birds from delivery vehicles</li> <li>• lairage of birds</li> </ul> 3.2 State the behavioural characteristics of birds in lairage operations and why it is important to minimise avoidable pain and suffering 3.3 State why it is important to identify birds that are <ul style="list-style-type: none"> <li>• dead</li> <li>• diseased</li> <li>• injured</li> <li>• heat stressed</li> <li>• cold stressed</li> </ul>

	<ul style="list-style-type: none"><li>• wet/dry</li><li>• clean/dirty</li></ul> <p>3.4 State how to recognise signs of ill-health or distress in birds</p> <p>3.5 State the importance of environmental conditions in the lairage of live birds including</p> <ul style="list-style-type: none"><li>• temperature</li><li>• humidity</li><li>• ventilation</li><li>• lighting</li><li>• noise</li><li>• distribution of modules</li></ul> <p>3.6 Outline the manufacturer's instructions for using restraint equipment</p> <p>3.7 Outline the FBO's procedures for lairage of birds.</p>
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