

<b>Protect porcine welfare in manual bleeding operations</b>	
<b>SQA reference number: H3V1 04</b>	<b>Unit start date: 12/12/2012</b>
<b>SSC reference number: R0203</b>	
<p><b>Unit summary</b> This unit supports workforce development for those whose role includes responsibilities for the protection of porcine welfare in manual bleeding operations.</p> <p>The unit is designed for use by operatives and others who carry out these workplace activities after the cut has been carried out and the livestock are unconscious. 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 porcine welfare in manual bleeding 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 (of at least one species of porcine) 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 assess knowledge and understanding – either 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; MP.110S Carry out manual bleeding operations MP.111K Understand how to carry out manual bleeding operations</p> <p>It is also used in the QCF Awards and Certificates for Protecting Animal Welfare at the Time of Killing: QCF Level 2, QCF Credit 2, Guided Learning Hours 8.</p>	

<b>Learning Outcomes</b> <b>The learner will:</b>	<b>Assessment Criteria</b> <b>The learner can:</b>
1. Carry out manual bleeding operations in accordance with Food Business Operator's (FBO's) procedures	1.1 Monitor the bleeding of livestock to ensure they remain unconscious 1.2 Handle livestock in a manner which minimises distress, avoidable pain and suffering 1.3 Check livestock for signs of unconsciousness and control restraint as required 1.4 Take action to deal with livestock that are not unconscious before further processing 1.5 Follow FBO's procedures.
2. Understand how to protect livestock in manual bleeding operations in accordance with FBO's procedures	2.1 State own responsibilities under animal welfare regulations for the bleeding of livestock 2.2 Outline why it is important to minimise avoidable pain, suffering and distress 2.3 State how to recognise signs of <ul style="list-style-type: none"> <li>• effective killing</li> <li>• consciousness</li> </ul> 2.4 State why bleeding should produce a rapid loss of blood and what should be done if this does not happen 2.5 State the expected times to unconsciousness and death following effective bleeding 2.6 Describe how to carry out a back-up killing method and the circumstances in which this would be necessary 2.7 Outline the FBO's procedures for handling livestock during manual bleeding.