



## Unit F2J4 04 (324)

## Carry Out Manual Slaughter in Meat and Poultry

### Unit Summary

The slaughter process in many plants is carried out manually. If you work in this area and carry out killing operations you must follow closely defined procedures. Those procedures and standards are intended to promote humane slaughter, hygiene and food safety. They also aim to contribute to animal welfare in this most sensitive part of the industry process. This is why you need a specific provisional or full licence to work in this area.

People who work in manual slaughter have specialist skills so that the different objectives of the area are met. This Unit is for you if your job involves working in the manual slaughter area of a red meat plant. Slaughter is through non-automated methods such as captive bolt pistol or hand held tongs to provide appropriate evidence for the Unit. It may also include ritual slaughter.

*Achievement of this Unit will provide you with opportunities to develop the following SQA Core Skills:*

#### Communication Higher

- ◆ Produce well-structured written communication on complex topics.
- ◆ Produce and respond to oral communication on a complex topic.

#### Information Technology Higher

- ◆ Using an IT system independently to process a range of information.

***I have completed the requirements of this Unit.***

**Candidate name:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Candidate signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

***I can confirm the candidate has completed all requirements of this Unit.***

**Assessor signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**IV signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Assessment centre:** \_\_\_\_\_

	You must be able to:	Evidence Requirements	Evidence/ Activity/ Ref No.
1	<p>Check equipment and facilities for manual slaughter</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Make sure all equipment needed for slaughter is available at the point of slaughter.</li> <li>(b) Check that all equipment needed for slaughter is working correctly and safe to operate before starting to slaughter.</li> <li>(c) Check that animals are available for slaughter.</li> <li>(d) Check that the landing area is clean and free from obstacles.</li> <li>(e) Check that the line is staffed and ready to receive stunned or slaughtered animals.</li> <li>(f) Follow company procedures to solve any problems with equipment or staffing in the slaughter and sticking area.</li> </ul>	<p>Evidence for checking equipment and facilities for manual slaughter in accordance with workplace procedures.</p>	

		Evidence Requirements (cont)	
2	<p>Slaughter or stun animals using manually operate equipment</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Place the animal in a suitable and safe position that meets animal welfare codes of practice to carry out slaughter or stunning.</li> <li>(b) Position the stunning or slaughtering equipment in the correct position.</li> <li>(c) Operate the stunning or slaughter equipment in the correct and safe manner.</li> <li>(d) Check to make sure effective stunning or slaughter has taken place and, in the case of ineffective stunning or slaughter, take appropriate action.</li> <li>(e) Make sure that the animal is removed from the slaughter or stunning area in the manner that minimises carcass damage.</li> <li>(f) Shackle the animal for lifting to the bleeding or dressing rail.</li> </ul>	Evidence of slaughtering or stunning animals using manually operated equipment	

**Evidence of Performance**

Evidence of performance may employ examples of the following assessment:

- ◆ observation
- ◆ written and oral questioning
- ◆ evidence from company systems (eg 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

<b>Candidate name:</b>		<b>Assessor initials/date</b>
<b>No</b>	<b>Activity</b>	
1		
2		

<b>You need to know and understand</b>		<b>Evidence</b>
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.		
K1	Why it is important to position an animal correctly for stunning or slaughter.	
K2	Why it is important to position the slaughter implement in the prescribed position to ensure effective slaughter or stunning.	
K3	Positions of implements to achieve an effective stun or kill.	
K4	Why it is important to check that back-up systems are in place.	
K5	How to operate the stunning or slaughter implements correctly.	
K6	Pre-slaughter and stunning checks to be carried out.	
K7	How to shackle and lift stunned or slaughtered animals to the bleeding or dressing rail.	
K8	Why it is important for animals to be kept calm.	
K9	Physiological aspects of slaughter or stunning (eg the effects of stress).	
K10	Signs of effective and ineffective slaughter or stunning.	
K11	Methods of stunning and slaughter legally allowed.	
K12	Legal requirements for the slaughter and stunning of animals.	
K13	Controls that relate to slaughter or stunning.	

Notes/Comments:

**Assessor signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_