

## Unit XXXX 04 (235) Care for Livestock Pre-Slaughter in Food Manufacture

### **Unit Summary**

This Unit is about caring for livestock pre-slaughter (the period between the arrival of livestock on the site and movement to the line for slaughter).

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

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

### Problem Solving Access 3

- ♦ Analyse a simple situation or issue.
- Plan, organise and complete a simple task.

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:						

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		Evidence Requirements	
You must be able to		In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.	Evidence/ Activity Ref No.
		Your evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>	
	Handle and separate livestock safely	Evidence of handling and separating	
	This means you:	livestock safely in accordance with workplace procedures.	
1	(a) Handle livestock safely, humanely and in a way that minimises stress and injury.		
	(b) Separate livestock which are dead-on-		
	arrival, dying, diseased or injured.  (c) Follow health, safety and hygiene procedures when caring for livestock.		
	Monitor livestock holding areas	Evidence of monitoring livestock holding	
	This means you:	areas in accordance with workplace procedures.	
2	(a) Confirm the suitability of livestock holding area with the relevant person.		
	<ul><li>(b) Keep livestock holding areas clean.</li><li>(c) Check that livestock are held in numbers that do not cause stress or</li></ul>		
	welfare problems.		
	(d) Check and maintain adequate bedding, ventilation and light for the livestock.		

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#### **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

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# **Care for Livestock Pre-Slaughter in Food Manufacture**

Candidate name:		Assessor	
No	Activity	initials/date	
1			
2			

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You n	eed to know and understand	
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.		Evidence
Risks	to security	
K1	Your responsibilities under animal welfare regulations and legislation.	
K2	Your responsibilities under health and safety regulations and legislation.	
K3	How to assess the suitability of environmental conditions and why that is important.	
K4	Why it is necessary to look after livestock.	
K5	How to identify livestock that need separating.	
K6	Why sick, bad-tempered or injured livestock must be separated immediately and what may happen if this is not done.	
K7	Procedures for separating livestock.	
K8	How to separate livestock safely and in a way that minimises stress.	
K9	How to handle livestock safely in various locations.	
K10	How to minimise stress and injury to livestock.	
K11	How stress and injury to livestock affects the quality of meat.	
K12	Why livestock are located in holding areas and where these are.	
K13	Who to confirm the correct holding areas with.	
K14	Different fixtures and fittings required in the isolation areas.	
K15	How to follow cleaning schedules using company procedures.	
K16	How to clean holding areas efficiently and effectively.	

K15	How to follow cleaning schedules using company procedures.	
K16	How to clean holding areas efficiently and effectively.	
Notes/	/Comments	
Asse	essor signature: D	ate: