

Care for livestock pre-slaughter in food operations

Overview

This standard covers the skills and knowledge needed to care for livestock pre-slaughter in food operations.

You must understand how to and show you can follow health, safety and hygiene procedures when caring for livestock pre-slaughter (the period between the arrival of livestock on the site and movement to the line for slaughter).

This standard is for you if you work in food operations and the associated supply operations and your role requires you to provide pre-slaughter care of livestock.

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Performance criteria

You must be able to:

Handle and separate livestock safely

1. handle livestock in a way that minimises stress and injury and complies with welfare legislation
2. separate livestock which are dead-on-arrival, dying, diseased or injured
3. follow health, safety and hygiene procedures when caring for livestock

Monitor livestock holding areas

4. confirm the suitability of livestock holding area with the relevant person
5. keep livestock holding areas clean
6. check that livestock are held in numbers that do not cause stress or welfare problems
7. check and maintain adequate bedding, ventilation and light for the livestock

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Knowledge and understanding

You need to know and understand:

1. your responsibilities under animal welfare regulations and legislation
2. your responsibilities under health and safety regulations and legislation
3. how to assess the suitability of environmental conditions and why that is important
4. why it is necessary to look after livestock
5. how to identify livestock that need separating
6. why sick, bad-tempered or injured livestock must be separated immediately and what may happen if this is not done
7. procedures for separating livestock
8. how to separate livestock in a way that minimises stress and complies with welfare legislation
9. how to handle livestock in various locations
10. how to minimise stress and injury to livestock
11. how stress and injury to livestock affects the quality of meat
12. why livestock are located in holding areas and where these are
13. who to confirm the correct holding areas with
14. different fixtures and fittings required in the isolation areas
15. how to follow cleaning schedules using company procedures
16. how to clean holding areas in accordance with company procedures

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