

Carry out slaughtering for Halal meat

Overview

This standard is about the skills and knowledge needed to carry out slaughter and bleeding operations for Halal meat. This job must be done by experienced people with provisional or full licences.

This standard is about understanding the principles of religious slaughter for Halal meat. If you work in this area and carry out killing operations you must follow closely defined regulations and procedures. It is also about understanding the basic rules of slaughtering animals and the types of animals that can be used and the slaughtering process. The job is tightly controlled by laws that define humane methods of bleeding.

The task is important to the industry because the way it is carried out affects the condition of the meat and whether it is suitable for human consumption and complies with Halal slaughter rules. If you do this work you need specialist skills so that the meat produced meets quality specifications.

This standard is for you if your job requires a broad knowledge and understanding of Zibah (religious slaughtering of animals for halal), for this you require a licence and have to be a male of Muslim faith.

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Performance criteria

You must be able to:

Carry out religious slaughter

1. follow procedures according to your religion
2. check the animal is placed in a suitable and safe position that meets the religious and animal welfare codes of practise
3. check that the animal's chest is facing the correct way for slaughter and follow other pre slaughter procedures for your religion
4. position the slaughtering tools in the correct position
5. operate the slaughter tools in the correct and safe manner, making the correct incision
6. check to make sure effective slaughter has taken place and ensure nothing further is done if a time delay is required by civil or religious regulation
7. confirm appropriate action is taken in the case of ineffective slaughter in accordance with organisational requirements
8. make sure that the animal is removed from the slaughter area in the manner that minimises carcass damage
9. check that the animal is correctly shackled for lifting to the bleeding or dressing rail after the required time
10. check that the necessary reporting has taken place
11. check that the tools have been checked and cleaned ready for the next animal

Prepare to carry out bleeding

12. assemble the correct tools and equipment and make sure they are suitable to carry out bleeding effectively
13. move to the right place at the bleeding point to carry out bleeding effectively
14. check that tools and equipment meet food safety requirements and follow procedures to deal with any problems
15. check facilities for holding animals or birds planned for bleeding and follow procedures to deal with any problems
16. check facilities for the feed of animals or birds to the bleeding point and follow procedures to deal with any problems

Bleed animals or birds

17. check that animals or birds are insensible to pain before bleeding and deal with any that might still feel pain
18. move the animal or bird into the correct position for bleeding
19. check the correct temperature for bleeding
20. use the correct tools and methods for bleeding safely and effectively
21. sever blood vessels to make sure that blood is released from the carcass rapidly in accordance with procedures
22. maintain food safety during bleeding in accordance with procedures and legal requirements
23. check that all flowing blood has been removed from the carcass before moving on to the next stage of processing

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Knowledge and understanding

You need to know and understand:

1. the importance of animal welfare at all stages of the process
2. how a slaughterhouse complies with 'the current welfare of animals (slaughter or killing) regulations
3. the arrangements for having Muslim slaughterman/men present at the slaughtering stations to do the rendition of shahadah or tasmiyah to the speed of the line
4. the rules for the restraining of animals/birds pre slaughter
5. the rules on knife size and depth of the cut
6. the rules for slaughter of an animal or bird
7. the rules for the restraining of animals/birds post slaughter
8. the rules on knife hygiene and the importance of re checking it between animals
9. that you are operating according to Islamic traditions (faith requirements)
10. how to complete the required documentation
11. why animals are bled before human consumption
12. the principles of bleeding animals and birds
13. the blood vessels involved in the bleeding of animals or birds
14. the problems resulting from improper cutting of animals or birds
15. the ways of ensuring animals are insensible to pain before bleeding and why that is important
16. the methods of cutting animals or birds to maximise bleeding
17. the methods of bleeding for Halal slaughter
18. how to maintain tools and equipment for bleeding and cutting to ensure they are effective, safe and meet the required food safety standards
19. why hygiene is important in bleeding
20. the legislation relating to bleeding
21. the controls involved in bleeding and cutting

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