

## Overview

This standard is about the skills and knowledge needed for you to carry out manual stunning of meat or poultry species in food operations. Carrying out manual stunning of meat or poultry species is important to the production of meat and poultry that adheres to regulatory and organisational welfare standards. It is also important to the production of a quality product that meets organisational requirements.

You will need to be able to prepare to stun meat or poultry species, adhere to meat or poultry welfare and safety standards, restrain meat or poultry and use manual stunning equipment. Understanding how to manually stun meat or poultry species is important to the production of a final product that meets regulatory and organisational welfare standards. It is also important to the production of a quality product that meets organisational requirements.

You will need to know and understand the regulatory and organisational procedures that must be adhered to when manually stunning meat or poultry species. You must also know and understand the importance of maintaining meat or poultry welfare standards. You should also have an understanding of how the green circular economy supports repeated use of resources and products within your organisation.

This standard is for you if you work in food operations and are involved in the manual stunning of meat and poultry species.

Carry out manual stunning of meat or poultry species

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## Performance criteria

*You must be able to:*

1. prepare to carry out manual stunning according to organisational requirements and standards
2. wear and use personal protective equipment according to regulatory standards and organisational requirements
3. check availability of stunning and restraining equipment
4. check stunning and restraining equipment is in working order
5. check availability of animals for stunning
6. communicate readiness for stunning to lairage colleagues
7. check animal welfare standards have been adhered to when restraining and stunning
8. confirm where stun will take place
9. manually stun meat or poultry species according to regulatory standards and organisational requirements
10. maintain rate of stunning to ensure rate of production is maintained
11. make carcass available to next stage of production process

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## Knowledge and understanding

*You need to know and understand:*

1. how to access organisational requirements and procedures
2. the organisational and regulatory requirements and procedures that must be adhered to when carrying out manual stunning of meat or poultry species
3. the animal welfare standards relating to the manual stunning of meat or poultry species
4. the specific health and safety requirements and standards to be adhered to when using manual stunning equipment
5. the personal protective equipment required to carry out manual stunning of meat and poultry species
6. the tools and equipment needed to carry out manual stunning of meat or poultry species
7. the key features of restraining equipment
8. why it is important to restrain meat or poultry while carrying out manual stunning operations
9. the importance of accuracy when carrying out manual stunning of meat or poultry species
10. the key features of a captive bolt stunning system
11. the key features of a mushroom head stunning system
12. the advantages and disadvantages of manual stunning systems
13. signs of ineffective stunning of meat or poultry species
14. why it is important to communicate to relevant colleagues when ineffective stunning has taken place
15. the limits of your own authority and competence and why it is important to work within those limits
16. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so

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