

## Carry out slaughtering for Kosher meat

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### Overview

This standard is about the skills and knowledge needed to carry out religious slaughter for Kosher meat. If you work in this area and carry out Shechita you must follow closely defined procedures. It is also about understanding Halachot (rules) of Shechita and the types of animals that can be used and the Shechita procedures.

This standard is for you if your job requires a broad knowledge and understanding of the Jewish humane method of religious slaughtering of animals. For this you have to be a male of Jewish faith and require a licence, from the local authority and the Rabbinical Commission for the licensing of Shochetim (England/Wales) or the Chief Rabbi (Scotland). You will have qualified from Talmudical college and graduated in Yoreh Deah as a minimum for training as a Shochet.

You must also know how to address problems and adhere to regulatory standards and standard operating procedures and be able to apply your skills and knowledge within food safety and health and safety regulations and any relevant international industry codes. 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 religious slaughter area of a meat facility.

## Performance criteria

### *You must be able to:*

1. make sure all equipment needed for slaughter is available at the point of slaughter
2. check that all equipment needed for slaughter is working and safe to operate before starting to slaughter
3. check that animals are available for slaughter and have not come in to contact with animals who are not due to be religiously slaughtered
4. check that the landing area is clean and free from obstacles
5. check that the line is staffed and ready to receive slaughtered animals
6. follow procedures according to your religion
7. check the animal is placed in a suitable and safe position that meets the religious and animal welfare codes of practise
8. check that the animal's chest is facing the correct way for slaughter and follow other pre slaughter procedures for your religion
9. arrange the slaughtering tools according to organisational requirements and procedures
10. operate the slaughter tools according to organisational requirements and religious rules making the correct incision
11. check to make sure slaughter has taken place according to organisational requirements and religious rules and ensure nothing further is done if a time delay is required by civil or religious regulation
12. confirm appropriate action is taken in the case of ineffective slaughter in accordance with organisational requirements
13. make sure that the animal is removed from the slaughter area in the manner that minimises carcass damage
14. check that the animal is shackled for lifting to the bleeding or dressing rail after the required time according to organisational requirements and religious rules
15. check that the necessary reporting has taken place
16. check that the tools have been checked and cleaned ready for the next animal

## Knowledge and understanding

### *You need to know and understand:*

1. that you are operating according to the Halachic rules of Shechita and organisational requirements
2. the rules for the restraining of animals/birds pre slaughter
3. the rules relating to the Chalaf and positions of the incision
4. the rules for slaughter of an animal or bird
5. the rules for the restraining of animals/birds post slaughter
6. the rules on Chalaf hygiene and the importance of re checking it between animals
7. how to inspect each animal to confirm that slaughter was carried out according to organisational requirements and can be considered Kosher
8. the rules on bleeding and examination
9. the importance of animal welfare at all stages of the process
10. the rules on porging and salting the meat and water temperatures
11. how to complete the required reporting including certification and documentation
12. the limits of your own authority and competence and why it is important to work within those limits
13. 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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