

Domain	ANIMAL HUSBANDRY	Unit ID:	1360
Title:	Slaughter farm animals		
Level: 2			Credits: 2

Purpose

This unit standard specifies the competencies required to:

- Prepare for slaughter
- Slaughter animal
- Complete slaughter operations.

This unit standard is intended for people working in agriculture and other occupations that work with farm animals and wild life.

Special Notes

1. Entry information:

Prerequisite:

- *Unit 1357 - Handle farm animals*

2. This unit standard is to be delivered and assessed in the context of agricultural operations and can be assessed in conjunction with other relevant technical unit standards.

3. The evidence required to demonstrate competency in this unit must be relevant to workplace operations.

4. Assessment evidence may be collected from a real workplace or an appropriate simulated environment in which agricultural operations are carried out.

5. Assessment of practical application to breeding livestock is performed on a minimum of one livestock species as relevant to this unit standard.

6. All inspection, operation and maintenance procedures associated with the use of tools and equipment shall comply with manufacturers' guidelines and instructions.

7. Glossary of terms

- '*Livestock species*' include but are not limited to sheep, cattle, goats, poultry, pigs and game.
- '*Workplace procedures*' may include but are not limited to work notes, farm management plans, product labels, manufacturer's specifications, operator's manuals, safety plans, fire control, waste disposal, recycling, re-use guidelines and supervisors oral or written instructions.
- '*Safety requirements*' may include but are not limited to safe systems and procedures for handling livestock, operating livestock handling equipment, hazard and risk control, safe use of hand tools, knives and equipment,

manual handling, outdoor work, safe use of firearms and the use of personal protective equipment.

- '*Potential and existing hazards*' may include but are not limited to animal movement and handling, obstacles, veterinary chemicals, damaged infrastructure, solar radiation, slippery and uneven surfaces, electricity, sharp tools, unsafe and damaged equipment and machinery and loose clothing, firearms.
- '*Personal Protective Equipment (PPE)*' may include but is not limited to boots, rubber boots, hat, overalls, gloves, eye and hearing protection and sun protection.
- 'Slaughter facilities' includes but is not limited to an abattoir, processing plant, other shade, concrete slab and open areas.
- '*Slaughter methods*' include but are not limited to killing the animal using electrical shock, stun guns, knives, axe and fire arms and using halal methods of slaughtering.

8. Regulations and legislation relevant to this unit standard include but are not limited to the following:

- Labour Act No. 11, 2007
- Regulations relating to the Health and Safety of employees at work, 1997
- Animal Health Act 2011
- Animal Protection Act of 1962
- Prevention of Undesirable Residue in Meat Act, 1991
- FANMeat standards for producers 2010
- Fertilisers, farm feeds and agriculture and stock remedies Act No. 46, 1998
- Biosafety Act No. 7 of 2006
- Pollution Control and Waste Management Bill, 2003 3rd draft
- Standards Act, 2005, Standards Regulations: Standards Act, 2005 and relevant Namibian Standards as established

and all subsequent amendments to any of the above.

- All current sets of Good Agricultural Practices to which Namibia subscribes and that regulate agricultural products entering a country to which Namibian producers may export.

Quality Assurance Requirements

This unit standard and others within this subfield may be awarded by institutions which meet the accreditation requirements set by the Namibia Qualifications Authority and the Namibia Training Authority and which comply with the national assessment and moderation requirements. Details of specific accreditation requirements and the national assessment arrangements are available from the Namibia Qualifications Authority on www.namqa.org.na and the Namibia Training Authority on www.nta.com.na.

Elements and Performance Criteria

Element 1. Prepare for slaughter

Range

Equipment may include but is not limited to knives, rifle, carcass hoist, brooms and mops, water, hooks, cover for carcass, meat saw, and table and meat containers.

Prepare for slaughter may include but is not limited to emptying out and separation.

Reasons for slaughter may include but are not limited to marketing, home consumption, poor productive performance and abnormal and undesirable behaviour.

Performance Criteria

- 1.1 Safety requirements are followed in accordance with safety plans and policies.
- 1.2 Hazards are identified, risk assessed and suitable controls implemented.
- 1.3 Suitable personal protective equipment (PPE) is selected, used and maintained.
- 1.4 Reasons for slaughter are identified.
- 1.5 The most appropriate slaughter method is selected.
- 1.6 Slaughter site and equipment is prepared according to workplace procedure.
- 1.7 Animals are identified, selected and prepared for slaughter according to regulation and workplace procedures.

Element 2. Slaughter animal

Range

Minimum stress may include but is not limited to quick and decisive action.

Protecting the carcass may include storing the carcass in a cold room, gauzing it in a meat room, cover it with cotton sheet for protection from heat, dogs, flies and wild animals.

Irregularities on tissue or organs may include but is not limited to parasite infestation, abscesses, disease scars.

Performance Criteria

- 2.1 Slaughter is conducted with a minimum of stress to the animal and according to regulations and workplace procedures.
- 2.2 The animal is bled according to regulations and workplace procedures.
- 2.3 Hide or skin is opened up and removed with minimal damage.
- 2.4 Organs and tissues are identified, removed in sequence and prepared for processing.
- 2.5 Carcass and organs are inspected for abnormalities and reported according to workplace procedures.
- 2.6 Corrective action is taken in the event of contamination in line with workplace procedures.

2.7 Carcass is dressed, hung and protected according to workplace procedures.

Element 3. Complete slaughter operations

Performance Criteria

- 3.1 Offal and waste products are disposed of or destroyed according to regulations and workplace procedures.
- 3.2 Hide or skin is attended to according to workplace procedures.
- 3.3 Equipment and slaughter facility are cleaned and equipment is stored according to workplace procedures.
- 3.4 Carcass not fit for human consumption is disposed of according to workplace procedures and health and safety regulation.

Registration Data

Subfield:	Livestock
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