

Title	Describe halal slaughter process and prepare, slaughter, and process an animal to meet halal processing requirements		
Level	3	Credits	10

Purpose	<p>This unit standard is intended for Muslim slaughterpersons involved in halal slaughter.</p> <p>People credited with this unit standard are able to: describe slaughter processes for an animal intended for halal meat in a meat processing and meat product manufacturing operation; and carry out Shariah requirements, slaughter, and process animals to produce halal meat in a meat processing and meat product manufacturing operation.</p>
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Classification	Meat Processing > Pre and Post Slaughter and Dressing
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Available grade	Achieved
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Guidance Information

- Legislation and regulations relevant to this unit standard includes but is not limited to:
 - Health and Safety at Work Act 2015;
 - Animal Products Act 1999;
 - Animal Welfare Act 1999;
 - Biosecurity Act 1993;
 - Animal Products Regulations 2000; and any subsequent amendments
- References may include but are not limited to:

The lawful and prohibited in Islam, Sheikh Dr. Yusuf Qardawi, available at: http://openlibrary.org/b/OL4124466M/lawful_and_the_prohibited_in_Islam.

Cultural and practical aspects of halal slaughtering in food production, Messikh M. S., Świątkiewicz S. available at: <http://www.medycynawet.edu.pl/images/stories/pdf/pdf2018/062018/2018066023.pdf>.

Animal Products Notice: General Export Requirements for Halal Animal Material and Halal Animal Products available at: <https://www.mpi.govt.nz/dmsdocument/12867/direct>.
- Definitions

Halal – allowable, permissible. In this context this term refers to animals or animal material or products that are slaughtered or prepared in accordance with Shariah.

Halal slaughterpersons – refers to adult practicing Muslims who fully understand the fundamental rules and conditions related to the slaughter of animals in Islam.

Haram – prohibited food from any Haram species and any animals not slaughtered according to Shariah. Haram also refers to actions that are impermissible in accordance with Shariah.

Meat processing operation – includes any plant that slaughters and processes any animal or poultry intended for Halal animal material or animal products.

Mustahab/mandooob – recommended.

Najis – impure substances identified in Shariah law that require removal and cleaning as appropriate.

Non-conforming halal animal material or animal product – any animal material derived from a halal species, which were intended to be or were processed as halal but were subsequently declared by an operator, an approved halal organisation, or an animal product officer to be non-compliant with the requirements of the Notice.

Non-halal animal material or animal product – any animal material derived from a halal species that has been intentionally processed by the operator outside the scope of the Notice.

Organisational requirements – refer to instructions to staff on policy and procedures that are documented in memo and/or manual format and are available in the workplace. These requirements include but are not limited to – site specific requirements, company quality management requirements, legislative requirements, and Shariah requirements.

Qiblah – direction towards Mecca.

Shariah – Islamic law.

The Notice – Animal Products Notice General Export Requirements for Halal Animal Material and Halal Animal Products.

Please note

The difference between non-halal animal product and non-conforming halal animal product is that for the former, the operator had intended from the outset to process the animal product in a non-halal manner whereas for the latter, the operator had intended to process the animal product in a halal manner but subsequently failed to comply with a requirement of this Notice.

4 Range

Halal permitted animals may include but are not limited to – bobby calves, cattle, sheep and lambs, deer, goat, poultry, or other animals of halal species processed using halal slaughter techniques.

Please note

Under the Animal Products Notice: General Export Requirements for Halal Animal Material and Halal Animal Products sections

8.1 Halal slaughterpersons must be competent:

- to avoid doubt, the halal quality assurance officer of a halal slaughter premises is ultimately responsible for ensuring that halal slaughterpersons within that premises meet the competency criteria prescribed under clause 8.2

8.2 Competency of halal slaughterpersons, a Halal slaughterperson must be:

- a practising Muslim as determined by the approved halal organisation that approved that operator's halal programme has attained, and is able to demonstrate knowledge of NZQA standards 21623, 25926 and 25927 or any other standards stipulated by the Director General for the purpose of performing halal slaughter at approved halal premises in accordance with the Notice.

Outcomes and performance criteria

Outcome 1

Describe slaughter processes for an animal intended for halal meat in a meat processing and meat product manufacturing operation.

Performance criteria

- 1.1 Describe the pre-requisites of a halal slaughterperson in accordance with Shariah and organisational requirements.
- 1.2 Describe the process of halal slaughter in accordance with Shariah and organisational requirements.
- 1.3 Describe the terms, non halal or non-conforming halal animal material or animal products in relation to halal slaughter requirements.

Range evidence of three examples of non halal animal material or animal product is required;
evidence of three examples of non-conforming halal animal material or animal product is required.

Outcome 2

Carry out Shariah requirements, slaughter, and process animals to produce halal meat in a meat processing and meat product manufacturing operation.

Performance criteria

- 2.1 Carry out preparatory work prior to making the halal incision in accordance with Shariah and organisational requirements.

Range preparatory work includes but is not limited to – knife cleaning and sharpening, checking for sensibility, positioning the animal (mustahab/mandoob animal faces Qiblah), any najis removed.

- 2.2 Recite the holy words in accordance with Shariah.

- 2.3 Incise and sever the throat in accordance with Shariah and organisational requirements.

Range the incision and severing of the throat must include – severing the trachea, oesophagus, both carotid arteries and jugular veins in one cut;
evidence is required of one of the following species – ovine (sheep or lamb), bovine (cattle, bobby calf), caprine (goat), avian (poultry), ratite (ostrich or emu), cervine (deer).

- 2.4 Process any halal meat reclassified as non halal or non-conforming halal animal material or animal product in accordance with Shariah and organisational requirements.

Range requirements include but are not limited to – identification, segregation, traceability (including documentation).

Planned review date	31 December 2025
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	16 October 2009	31 December 2018
Review	2	27 January 2015	31 December 2023
Revision	3	17 September 2015	31 December 2023
Review	4	25 March 2021	N/A

Consent and Moderation Requirements (CMR) reference	0033
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact the Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.