

40397**Prepare stock for slaughter in a meat processing operation**

Kaupae Level	3
Whiwhinga Credit	15
Whāinga Purpose	<p>This skill standard recognises the skills required of preparing stock for slaughter, and describing livestock pre-slaughter stunning and emergency slaughter procedures in a meat processing operation.</p> <p>It can be used in the New Zealand meat processing qualifications at Level 3 and above.</p>

Hua o te ako me Paearu aromatawai | Learning outcomes and assessment criteria

Hua o te ako Learning outcomes	Paearu aromatawai Assessment criteria
1. Prepare stock for slaughter in a meat processing operation.	a. Remove excess contamination from stock to meet organisational and legislative requirements.
	b. Maintain contamination removal equipment and stock holding facilities to prevent recontamination according to organisational requirements.
	c. Move and contain stock in accordance with organisational requirements.
	d. Maintain the identification of each line of stock through all movements and penning in accordance with organisational requirements
	e. Report discrepancies in stock numbers, and dead, injured and unhealthy animals according to organisational requirements.

Hua o te ako Learning outcomes	Paearu aromatawai Assessment criteria
2. Describe livestock pre-slaughter stunning.	a. Describe the principles and purpose of livestock pre-slaughter stunning in a meat processing operation.
	b. Describe physiological factors affecting the stunning method as specified in the Animal Welfare Act 1999.
	c. Describe the stunning methods and basic equipment design for livestock pre-slaughter stunning.
	d. Describe the signs of an ineffective pre-slaughter stun and procedure for managing an ineffective pre-slaughter stun.
3. Describe livestock emergency slaughter.	a. Describe the requirements for livestock emergency slaughter, and use of emergency slaughter equipment according to organisational and legislative requirements.
	b. Describe the requirements for disposal and denaturing of the slaughtered livestock, and the sanitising of the slaughter site according to organisational and legislative requirements.
	c. Describe the slaughter equipment, and positioning of the equipment used for livestock emergency slaughter according to organisational requirements.
	d. Describe methods of restraint in terms of equipment and operator safety according to organisational requirements.

Pārongo aromatawai me te taumata paearu | Assessment information and grade criteria

Assessment specifications:

Guidelines and codes of practice applicable to this standard include:

- Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.

Evidence requirements:

- Evidence of observation assessment may include photos, drawings, workplace verification of verbal answers and/or explanations.

Definitions:

Operator refers to the candidate being assessed against this unit.

Ritual slaughter refers to the practice of slaughtering livestock for meat in the context of a ritual. Ritual slaughter involves a prescribed method of slaughtering an animal for food production purposes.

***Ngā momo whiwhinga* | Grades available**

Achieved.

Ihirangi waitohu | Indicative content

Preparing stock for slaughter.

- Stock holding such as races and pens, size requirements of each line of stock and species.
- Stock movement considerations such as excessive force, speed, or stress.
- Stock and stock holding cleaning such as water sources, brushes, drainage.

Stunning method and selection.

- Factors such as handling, method of stunning, and restraint.
- Selection of stunning such as ritual or non-ritual, operator safety, ease of operation, versatility, carcass quality, and market requirements.
- Methods such as penetrative and non-penetrative, explosive charged, electrical.
- Requirements for Halal slaughter.

Emergency slaughter.

- Legislative requirements such as humane reasons, safe handling.
- Animal welfare requirements such as dying, condemned, overcrowding, movement, minimum force, restraint.
- Equipment such as rifle, captive bolt.
- Restraint equipment such as headbail, chute, holding crate, small pen, halter.

Rauemi | Resources

- Health and Safety at Work Act 2015.
- Animal Welfare Act 1999.
- Animal Products Act 1999.
- Biosecurity Act 1993.
- Ministry for Primary Industries Industry Standard 4 - Procurement of Animals for Food <https://www.mpi.govt.nz/food-business/meat-game-processing-requirements/>.
- Ministry for Primary Industries and Meat Industry Association *Industry Standard 4 - Procurement of Animals for Food; Code of Practice Red Meat: Slaughter and Dressing, Chapter 5* <https://www.mpi.govt.nz/dmsdocument/21659/direct>.

and any subsequent amendments.

Pārongo Whakaū Kouna | Quality assurance information

Ngā rōpū whakatau-paerewa Standard Setting Body	Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council
Whakaritenga Rārangi Paetae Aromatawai DASS classification	Manufacturing > Meat Processing > Pre and Post Slaughter and Dressing
Ko te tohutoro ki ngā Whakaritenga i te Whakamanatanga me te Whakaōritenga CMR	0033

Hātepe Process	Putanga Version	Rā whakaputa Review Date	Rā whakamutunga mō te aromatawai Last date for assessment
Rēhitatanga Registration	1	27 March 2025	N/A
Kōrero whakakapinga Replacement information	This skill standard replaced unit standards 21325, 23353 and 25841.		
Rā arotake Planned review date	31 December 2029		

Please contact Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council at qualifications@hangaarorau.nz to suggest changes to the content of this skill standard.