

Title	Describe halal slaughter requirements in a meat processing operation		
Level	3	Credits	5

Purpose	<p>This is an entry level unit standard for people new to the halal meat processing industry.</p> <p>People credited with this unit standard are able to describe halal slaughter requirements in a meat processing 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

- 1 Legislation, regulations and notices 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.

- 2 Resource documents include but are not limited to:

Industry Standard 5 – Slaughter and Dressing, available from the New Zealand Food Safety, <http://www.foodsafety.govt.nz/industry/sectors/meat-ostrich-emu-game/meatman/is5/index.htm>.

Animal Products Notice, *General Export Requirements for Halal Animal Material and Halal Animal Products*, <https://www.mpi.govt.nz/dmsdocument/12867/direct>.

3. Definitions

Halal – allowable, permissible. In this context this term refers to food and food products that are slaughtered or prepared in accordance with Shariah. Halal also refers to permissible actions in accordance with Shariah.

Shariah – Islamic law.

- 4 Range

Animals may include but are not limited to – bobby calves, cattle, sheep and lambs, deer, goat, poultry or other animals of halal species used in the meat processing sector using halal slaughter techniques.

Haram animals are not included.

Outcomes and performance requirements

Outcome 1

Describe halal slaughter requirements in a meat processing operation.

Performance criteria

1.1 Describe halal slaughter in terms of religious and customary beliefs.

Range religious and customary beliefs include but are not limited to – spiritual and food cleanliness, cleanliness of equipment, dietary laws, slaughter person, forbidden animals and products, meat and offal, bone and hide products.

1.2 Describe animal welfare requirements for halal slaughter in terms of Islamic Shariah and animal welfare requirements.

Range slaughtering requirements include but are not limited to – animal position, restraints, head barriers, cuts, hanging, stunning, knife use, post-stun animal recovery.

1.3 Describe halal slaughter procedure in terms of Islamic Shariah.

Range slaughtering requirements include but are not limited to – positioning; incantation; severing of trachea, oesophagus and jugular veins; bleeding, compliance timeframes are met, animal recovery.

1.4 Describe post-halal slaughter requirements in terms of identification of halal meat products.

Range post-halal slaughter requirements include but are not limited to – labelling, traceability, cross-contamination, packaging.

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	24 May 2005	31 December 2012
Review	2	19 June 2009	31 December 2012
Review	3	21 July 2011	31 December 2018
Review	4	27 January 2015	31 December 2023
Revision	5	17 September 2015	31 December 2023
Review	6	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.