

Title	Demonstrate knowledge of 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 meat processing industry.</p> <p>People credited with this unit standard are able to demonstrate knowledge of 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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Explanatory notes

- 1 Legislation relevant to this unit standard includes but is not limited to – Health and Safety in Employment Act 1992, Animal Products Act 1999, Animal Welfare Act 1999.
- 2 Resource documents include but are not limited to – *Industry Standard 5 – Slaughter and Dressing*, available from the New Zealand Food Safety Authority at <http://www.foodsafety.govt.nz/industry/sectors/meat-ostrich-emu-game/meatman/is5/index.htm>.
- 3 Range
Animals may include but are not limited to – bobby calves, cattle, sheep and lambs, deer, goat, horses, other animals used in the meat processing sector using Halal slaughter techniques.

Outcomes and evidence requirements

Outcome 1

Demonstrate knowledge of Halal slaughter requirements in a meat processing operation.

Evidence requirements

- 1.1 Halal slaughter is described 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, slaughterman, forbidden animals and products, meat and offal, bone and hide products.

1.2 Animal welfare requirements for Halal slaughter are identified and described in terms of Islamic slaughtering needs.

Range slaughtering needs include but are not limited to – animal position, restraints, head barriers, cuts, hanging, de-sensitising, knife use.

1.3 Halal slaughter procedure is identified and described in terms of Islamic slaughtering requirements.

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

1.4 Post-Halal slaughter requirements are described in terms of identification of Halal meat products.

Range post-Halal slaughter requirements include but are not limited to – stamping, contamination, packaging.

Planned review date	31 December 2019
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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	N/A
Revision	5	17 September 2015	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>.

Please note

Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the Consent and Moderation Requirements (CMR). The CMR also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

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.