

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

Purpose	People credited with this unit standard are able to describe: the principles of bleeding livestock in relation to humane slaughter; factors affecting the selection of the slaughter method; and livestock ritual slaughter techniques; in a meat processing operation.
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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 relevant to this unit standard includes but is not limited to:
 - Health and Safety at Work Act 2015;
 - Animal Products Act 1999;
 - and any subsequent amendments.

- 2 Definitions

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

Ritual slaughter – 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.

Outcomes and performance criteria

Outcome 1

Describe the principles of bleeding livestock in relation to humane slaughter in a meat processing operation.

Performance criteria

- 1.1 Describe the purpose of bleeding livestock in terms of humane slaughter requirements.

1.2 Describe the principles of bleeding livestock in terms of animal physiology.

Range principles include but are not limited to – blood supply, brain function associated with blood supply, species-related bleeding issues.

Outcome 2

Describe factors affecting the selection of the slaughter method in a meat processing operation.

Performance criteria

2.1 Describe physiological factors affecting the slaughter method in terms of the Animal Welfare Act 1999.

Range factors include but are not limited to – handling, method of stunning, restraint, stun to stick interval.

2.2 Describe the selection of the slaughter method in terms of organisational requirements.

Range selection includes but is not limited to – ritual or non-ritual, capital and running costs, operator safety and ease of operation, versatility, effects on carcase quality, market requirements.

Outcome 3

Describe livestock ritual slaughter techniques in a meat processing operation.

Performance criteria

3.1 Describe ritual slaughter in terms of religious requirements.

Range ritual slaughter includes but is not limited to – Halal and Kosher slaughter.

3.2 Describe differences between ritual and non-ritual slaughter.

3.3 Describe the species and welfare issues that impact on the application of ritual slaughter methods.

Range impact includes but is not limited to – species physiology.

Planned review date	31 December 2024
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	27 October 2006	31 December 2012
Review	2	21 July 2011	31 December 2018
Review	3	27 January 2015	31 December 2021
Revision	4	17 September 2015	31 December 2021
Review	5	24 October 2019	N/A

Consent and Moderation Requirements (CMR) reference

0033

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.