

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

Purpose	People credited with this unit standard are able to describe: the principles of livestock pre-slaughter stunning; the factors affecting the selection of the stunning method; the methods and basic equipment design for livestock pre-slaughter stunning; and the signs of an effective pre-slaughter stun 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:
 - Animal Welfare 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 livestock pre-slaughter stunning in a meat processing operation.

Performance criteria

- 1.1 Describe the purpose of pre-slaughter stunning in terms of humane slaughter requirements.

1.2 Describe the state of the animal's brain function in terms of the requirements for pre-slaughter stunning.

Range brain function includes but is not limited to – lack of sensory stimuli, non-functioning neurones, reduced blood flow.

Outcome 2

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

Performance criteria

2.1 Describe physiological factors affecting the stunning method as specified in the Animal Welfare Act 1999.

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

2.2 Describe the selection of the stunning 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 the methods and basic equipment design for livestock pre-slaughter stunning in a meat processing operation.

Performance criteria

3.1 Describe the features of the penetrative percussive method of stunning in terms of organisational and statutory requirements.

Range methods includes but are not limited to – explosive charged, compressed air.

3.2 Identify and describe the site at which the brain is penetrated using the penetrative percussive method of the stunning process.

3.3 Describe the non-penetrative percussive method of stunning in terms of a mushroom head device.

3.4 Describe the electrical methods of stunning with regard to head-only stunning and head-to-body stunning.

3.5 Describe electrical stunning in terms of amperage used and required stun duration.

Range includes but is not limited to – sheep, cattle.

3.6 Describe the basic design of electrical stunning equipment in terms of head-only stunning and head-to-body stunning.

Outcome 4

Describe the signs of an effective pre-slaughter stun in a meat processing operation.

Performance criteria

4.1 Describe the signs of an effective pre-slaughter stun in terms of physical reactions from the animal.

Range signs include but are not limited to – presence of breathing, evidence of epileptiform seizure, eye movement, pupil dilation and muscle reflex monitoring.

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 2016
Review	3	27 January 2015	31 December 2021
Review	4	24 October 2019	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.