



Australian Government

AHCLSK358 Slaughter livestock

Release: 1

AHCLSK358 Slaughter livestock

Modification History

Release	Comments
Release 1	This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Release 11.0.

Application

This unit of competency describes the skills and knowledge required to slaughter livestock humanely.

The unit applies to individuals who slaughter livestock under broad direction and take responsibility for their own work.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety regulations, legislation and standards that apply to the workplace, and animal welfare legislation, regulations, standards and guidelines, and sustainability and biosecurity practices.

In addition to legal responsibilities, all units of competency dealing with animals in the AHC Agriculture, Horticulture and Conservation and Land Management Training Package have the requirements for animals to be handled humanely to minimise stress and discomfort.

Individuals must hold firearms licences if they are using firearms to slaughter livestock.

Pre-requisite Unit

Nil

Unit Sector

Livestock (LSK)

Elements and Performance Criteria

Elements	Performance Criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Prepare for slaughter	1.1 Identify reasons for slaughter and confirm with supervisor 1.2 Identify and prepare slaughter site

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Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
	1.3 Identify hazards and risks and implement safe working practices to manage risks 1.4 Select, fit, use and maintain personal protective equipment (PPE) applicable to the task 1.5 Select, check and prepare equipment required to complete livestock slaughter and transport to slaughter site 1.6 Select and prepare livestock to be slaughtered according to animal welfare practices 1.7 Determine the slaughter method
2. Slaughter animal	2.1 Conduct slaughter humanely according to workplace health and safety and animal welfare requirements 2.2 Bleed animal by severing the major blood vessels safely and hygienically 2.3 Dress, hang and protect carcass 2.4 Comply with all relevant workplace health and safety, public health, hygiene, animal welfare, biosecurity and environment sustainability requirements
3. Complete slaughter operations	3.1 Dispose of or destroy offal and waste products according to legislative and workplace requirements 3.2 Clean and store equipment and PPE according to workplace procedures 3.3 Clean slaughter site using appropriate hygiene procedures 3.4 Prepare meat for intended use where appropriate 3.5 Identify and report unserviceable equipment and PPE according to workplace procedures 3.6 Record and report work outcomes according to workplace procedures

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Writing	Use clear language, accurate industry terminology and logical structure to record livestock slaughter details
Oral communication	- Use clear language to report work activities and malfunctions, faults, wear or damage to tools and equipment - Respond to questions and clarify information

Unit Mapping Information

Code and title current release	Code and title previous release	Comments	Equivalence status
AHCLSK358 Slaughter livestock	AHCLSK319 Slaughter livestock	Minor changes to application Minor changes to elements and performance criteria Foundation skills added Assessment requirements updated	Equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>