



Australian Government

Department of Education, Employment and Workplace Relations

MTMP3001B Knock and stun animal

Release: 1

MTMP3001B Knock and stun animal

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required for the humane, effective and hygienic stunning of animals.
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Application of the Unit

Application of the unit	This unit is applicable to abattoir and knackery operations.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units	Nil	

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.
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Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Restrain animal	<p>1.1. Animal is restrained humanely and safely in appropriate position in accordance with <i>Animal Welfare</i> Code of Practice.</p> <p>1.2. Animal is restrained in correct position for stunning as required.</p> <p>1.3. Animal is restrained with appropriate <i>restraining equipment</i>.</p>
2. Operate stunning equipment	<p>2.1. Stunning equipment is operated in accordance with <i>workplace</i> and <i>regulatory requirements</i>.</p> <p>2.2. Stunning equipment and facilities are maintained in effective working order.</p> <p>2.3. Stunning equipment is operated humanely in accordance with the Animal Welfare Code of Practice.</p>
3. Stun the animal	<p>3.1. Animal is stunned in accordance with Animal Welfare Code of Practice.</p> <p>3.2. Animal is stunned to workplace and <i>Occupational Health and Safety (OH&S) requirements</i>.</p> <p>3.3. Stun is checked, where part of work instructions, and corrective action is taken when effective stun is not achieved.</p>

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

Ability to:

- restrain animal effectively and safely, with minimum stress to the animal
- stun animal effectively in accordance with OH&S, workplace and regulatory requirements
- correctly use *measuring equipment* for voltage and/or gas levels
- demonstrate procedures if stun is not effective
- check, operate and maintain stunning equipment according to workplace requirements
- apply relevant *communication* and *mathematical skills*
- report equipment faults according to workplace requirements

REQUIRED SKILLS AND KNOWLEDGE

- work effectively as an individual and as part of a team
- apply relevant regulatory requirements
- take action to improve work performance as a result of self-evaluation, feedback from others, or in response to changed work practices or technology

Required knowledge

Knowledge of:

- alternative *methods of stunning*
- animal welfare requirements including importing country requirements where appropriate
- purpose of stunning animal
- risks of potential contamination and cross-contamination during stunning
- OH&S consequences of not achieving an effective stun
- impact of ineffective restraining and stunning on product quality
- relevant regulatory requirements

Evidence Guide

EVIDENCE GUIDE	
<p>The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.</p>	
<p>Overview of assessment</p>	<p>The meat industry has specific and clear requirements for evidence. A minimum of three forms of evidence is required to demonstrate competency in the meat industry. This is specifically designed to provide evidence that covers the demonstration in the workplace of all aspects of competency over time.</p> <p>These requirements are in addition to the requirements for valid, current, authentic and sufficient evidence.</p> <p>Three forms of evidence means three different kinds of evidence - not three pieces of the same kind. In practice it will mean that most of the unit is covered twice. This increases the legitimacy of the evidence.</p> <p>All assessment must be conducted against Australian meat industry standards and regulations.</p>
<p>Critical aspects for assessment and evidence required to demonstrate competency in this unit</p>	<p>Competency must be demonstrated at normal production speed with a range of types of stock.</p>
<p>Context of, and specific resources for assessment</p>	<p>Assessment must be performed in an operating abattoir or knackery.</p>
<p>Method of assessment</p>	<p>Recommended methods of assessment include:</p> <ul style="list-style-type: none"> • quiz of underpinning knowledge • workplace demonstration • workplace referee or third-party report of performance over time. <p>Assessment practices should take into account any relevant language or cultural issues related to Aboriginality or Torres Strait Islander, gender, or language backgrounds other than English. Language and literacy demands of the assessment task should not be higher than those of the work role.</p>
<p>Guidance information for assessment</p>	<p>A current list of resources for this unit of competency is available from MINTRAC www.mintrac.com.au or</p>

EVIDENCE GUIDE

	telephone 1800 817 462.
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Range Statement**RANGE STATEMENT**

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

<i>Animal welfare</i> requirements may include:	<ul style="list-style-type: none"> • Animal Welfare Standard • enterprise ethical standards • European Union (EU) and other importing country animal welfare regulations • state legislation.
<i>Restraining equipment</i> may include:	<ul style="list-style-type: none"> • catching enclosure • double rail restrainer • knocking (stunning) box • 'V' belt conveyer.
<i>Workplace</i> requirements may include:	<ul style="list-style-type: none"> • enterprise-specific requirements • OH&S requirements • Quality Assurance (QA) requirements • Standard Operating Procedures (SOPs) • the ability to perform the task to production requirements • work instructions.
<i>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> • Export Control Act • hygiene and sanitation requirements • relevant Australian Standards • relevant regulations • requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption • state and territory regulations regarding meat processing.

RANGE STATEMENT	
<i>OH&S requirements</i> may include:	<ul style="list-style-type: none"> • enterprise OH&S policies, procedures and programs • OH&S legal requirements • Personal Protective Equipment (PPE) which may include: <ul style="list-style-type: none"> • coats and aprons • ear plugs or muffs • eye and facial protection • head-wear • lifting assistance • mesh aprons • protective boot covers • protective hand and arm covering • protective head and hair covering • uniforms • waterproof clothing • work, safety or waterproof footwear • requirements set out in standards and codes of practice.
<i>Measuring equipment</i> for voltage and gas levels may be:	<ul style="list-style-type: none"> • digital • analogue.
<i>Communication</i> skills may include:	<ul style="list-style-type: none"> • interpreting the needs of internal and external customers • listening and understanding • reading and interpreting workplace documentation • sharing information • speaking clearly and directly • working with diverse individuals and groups • writing to audience needs.
<i>Mathematical skills</i> may include:	<ul style="list-style-type: none"> • include calculation, checking and calibrating equipment • measurements relating to time, gas levels and time voltage ratios • recording malfunctions using maths symbols, figures and abbreviations.
<i>Methods of stunning</i> may include:	<ul style="list-style-type: none"> • captive bolt stunner • electric stunner • gas chamber.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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