



Australian Government

AMPLSK205 Perform emergency kill

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Modification History

Release	Comments
1	This unit of competency was first released in AMP Australian Meat Processing Training Package Release 9.0.

Application

This unit describes the skills and knowledge required to kill sick or injured animals in lairage under the direction of a meat inspector, government veterinarian or authorised company person.

This unit applies to animal handlers who work under general supervision and who are responsible for killing sick and injured animal at meat processing premises, usually while they are still in pens or holding areas, but sometimes outside of pens.

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

Licensing/Regulatory Information

Where firearms are used to perform emergency kills, the unit must only be undertaken by individuals who already hold a current firearms licence.

Pre-requisite unit(s)

Nil.

Competency field(s)

N/A

Unit sector(s)

Livestock (LSK)

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.

1. Identify animal requiring emergency slaughter	1.1 Identify emergency circumstances requiring animals to be killed in lairage 1.2 Identify and communicate with the person with the authority to order an emergency kill 1.3 Identify regulatory requirements and workplace health and safety requirements for task, including personal protective equipment
2. Prepare for emergency kill	2.1 Identify animal requiring emergency kill arrangements, following workplace, animal welfare and regulatory requirements 2.2 Obtain permission for emergency kill as soon as possible 2.3 Isolate animals requiring emergency kill arrangements according to workplace and regulatory requirements
3. Carry out emergency kill	3.1 Perform emergency kill according to disposition of meat inspector or government veterinarian and following animal welfare and workplace health and safety requirements 3.2 Confirm animal death 3.3 Complete arrangements for carcase to be bled and/or disposed of, following workplace requirements 3.4 Complete necessary documentation to meet workplace standards

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
Reading	Interpret key elements of workplace requirements
Writing	Complete workplace documentation in paper-based and/or digital format
Oral communication	- Interact with team members and supervisors about emergency kill - Ask questions to clarify information

Range of conditions

No conditions apply to this unit of competency at the time of publication.

Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
AMPLSK205 Perform emergency kill	AMPA2003 Perform emergency kill	Unit code updated Unit sector code added Unit application updated Performance Criteria clarified Foundation Skills added Assessment requirements re-worded for clarity	Equivalent

Assessment Requirements for AMPLSK205 Perform emergency kill

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Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has performed at least one simulated, or actual, emergency kill of a sick or injured animal in lairage, and has:

- complied with all workplace requirements for the isolation of the identified animal, the performance of the emergency kill and the disposal of the carcase
- completed relevant documentation.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- workplace requirements for performing an emergency kill, including authorisation and documentation
- animal welfare and workplace requirements covering emergency kills
- signs of death for specific species
- back-up procedures to be used in the event that first killing is ineffective at causing death
- requirement for the carcase to be bled in accordance with workplace procedures, after the emergency kill, if it is to be processed
- workplace requirements for the isolation of the identified animal, the performance of the emergency kill and the disposal of the carcase.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:

- skills must be demonstrated in a meat processing premises, or an environment that accurately reflects workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - animal for emergency kill
- specifications:
 - task-related documents
 - animal welfare requirements
- personnel:
 - access to team members and workplace supervisor or mentor.

Assessment for this unit must include at least three forms of evidence.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Link

Companion volumes, including implementation guides, are found on the national training register - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>.