



**Australian Government**

**Department of Education, Employment and Workplace Relations**

# **AHCLSK319A Slaughter livestock**

**Release: 1**

## AHCLSK319A Slaughter livestock

### Modification History

Not Applicable

### Unit Descriptor

|                        |                                                                                                                                                                                                                                                                                                |
|------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Unit descriptor</b> | This unit covers the process of slaughtering livestock and defines the standard required to: identify and select livestock for slaughter; prepare slaughterhouse and equipment; conduct safe and humane slaughter of livestock; dress carcass and store in suitable facility for cold storage. |
|------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

### Application of the Unit

|                                |                                                                                                                                                                                                                              |
|--------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Application of the unit</b> | This unit requires some judgement and discretion. It is likely to be carried out under minimal supervision, with checking only related to overall progress. Note: Where firearms are used appropriate licences must be held. |
|--------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

### Licensing/Regulatory Information

Not Applicable

### Pre-Requisites

|                           |  |  |
|---------------------------|--|--|
| <b>Prerequisite units</b> |  |  |
|                           |  |  |
|                           |  |  |

## Employability Skills Information

|                             |                                          |
|-----------------------------|------------------------------------------|
| <b>Employability skills</b> | This unit contains employability skills. |
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## Elements and Performance Criteria Pre-Content

Not Applicable

## Elements and Performance Criteria

| <b>ELEMENT</b> | <b>PERFORMANCE CRITERIA</b> |
|----------------|-----------------------------|
|                |                             |

| ELEMENT                            | PERFORMANCE CRITERIA                                                                                                                                                                                                                                                                                                                                                                                                                                    |
|------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1. Prepare for slaughter operation | 1.1. Reasons for slaughter are identified.<br>1.2. Equipment is prepared and transported to slaughter site.<br>1.3. Livestock to be slaughtered are selected and prepared for slaughter according to enterprise regulatory and animal welfare requirements.<br>1.4. Slaughter method is determined and killing facility identified.                                                                                                                     |
| 2. Slaughter animal                | 2.1. Slaughter is conducted humanely, with a minimum of stress to the animal and according to Occupational Health and Safety (OHS) requirements.<br>2.2. Carcass is dressed, hung and protected.<br>2.3. Where necessary, reasons for slaughter are investigated.<br>2.4. All relevant environmental and health requirements and OHS, public health, hygiene and animal welfare legislation are followed and complied with during slaughter operations. |
| 3. Complete slaughter operations   | 3.1. Offal and waste products are disposed of or destroyed in an environmentally responsible manner and according to State/Territory and local authority health standards.<br>3.2. Equipment and slaughterhouse is hygienically cleaned and stored for re-use.<br>3.3. Intended end-use of slaughtered meat is identified.<br>3.4. Meat is prepared for end-use.                                                                                        |

## Required Skills and Knowledge

### REQUIRED SKILLS AND KNOWLEDGE

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

#### Required skills

- identify hazards and implement safe work practices
- kill and cut up livestock carcasses
- use equipment in a slaughterhouse
- clean and sterilise facilities and equipment
- store meat

**REQUIRED SKILLS AND KNOWLEDGE**

- disposal of offal
- package cuts
- identify and select animals for slaughter
- comply with animal welfare requirements
- use literacy skills to read, interpret and follow organisational policies and procedures, follow sequenced written instructions, record accurately and legible information collected and select and apply procedures for a range of tasks
- use oral communication skills/language competence to fulfil the job role as specified by the organisation, including questioning techniques, active listening, clarifying information and consulting with supervisors as required
- use numeracy skills to estimate, calculate and record routine workplace measures
- use interpersonal skills to work with and relate to people from a range of cultural, social and religious backgrounds and with a range of physical and mental abilities.

**Required knowledge**

- the health restrictions and laws applying to the slaughter of livestock for sale, i.e. by registered abattoirs, not by other avenues
- relevant legislative health and OHS requirements, especially as they relate to livestock and slaughter, animal handling and safe livestock handling techniques
- enterprise and industry policies and codes of practice with regard to livestock slaughter, licensing, and recording and reporting requirements
- animal welfare legislation and withholding periods
- offal disposal regulations
- human health and hygiene
- health issues affecting both humans and livestock
- cattle diseases
- carcass hanging methods
- codes of practice for the welfare and husbandry of cattle, sheep and goats.

## Evidence Guide

### EVIDENCE GUIDE

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.

#### Overview of assessment

#### Critical aspects for assessment and evidence required to demonstrate competency in this unit

The evidence required to demonstrate competency in this unit must be relevant to workplace operations and satisfy holistically all of the requirements of the performance criteria and required skills and knowledge and include achievement of the following:

- identify and select livestock for slaughter
- prepare slaughterhouse and equipment
- conduct safe and humane slaughter of livestock
- dress carcass and store in suitable facility for cold storage.

#### Context of and specific resources for assessment

Competency requires the application of work practices under work conditions. Selection and use of resources for some worksites may differ due to the regional or enterprise circumstances.

## Range Statement

### RANGE STATEMENT

The range statement relates to the unit of competency as a whole.

Livestock may include:

- cattle
- goats
- sheep.

## Unit Sector(s)

### Unit sector

Livestock

**Co-requisite units**

|                           |  |  |
|---------------------------|--|--|
| <b>Co-requisite units</b> |  |  |
|                           |  |  |
|                           |  |  |

**Competency field**

|                         |  |
|-------------------------|--|
| <b>Competency field</b> |  |
|-------------------------|--|