



Australian Government

Assessment Requirements for AMPA3015 Perform animal slaughter in accordance with Halal certification requirements

Release: 1

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Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 5.0.

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 satisfactorily completed the Halal slaughter process on at least 25 animals, including:

- complied with relevant Islamic laws during the process
- completed the process within established stunning-to-slaughter timeframes
- identified non-Halal carcasses and taken appropriate action with carcase(s) if they occur
- identified and taken appropriate action when Halal product has been contaminated by non-Halal product or processes
- completed post slaughter documentation, equipment cleaning and storage requirements.

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:

- requirements for certification with an Islamic Authority
- Islamic law relevant to the slaughter process
- differences between Halal and non-Halal stunning and slaughter procedures
- procedures for managing stunned animals showing signs of consciousness
- establishment hygiene and sanitation requirements during the slaughter process
- requirements for Halal slaughter and how they relate to the AS4696:2007 Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption
- Halal industry guidelines relating to the use of equipment and methods
- additional customer requirements for Halal slaughter, where applicable
- acceptable practices for use of oesophagus plug
- factors that render product as non-Halal, including:
 - animals which are not permitted on the premises

- diseased animals
- unacceptable stunning and slaughter procedures.

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 facility at normal chain speed
- resources, equipment and materials:
 - appropriate personal protective equipment
 - approved Halal equipment
 - guides available through the Approved Islamic Organisation for export, or Islamic organisation responsible for domestic certification
 - workplace forms
- specifications:
 - workplace documents such as policies, standard operating procedures, and work instructions,
 - Islamic laws for Halal slaughter.

The following three forms of evidence must be used:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee or third-party report of performance over time.

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

Assessors of this unit must be approved by an Authorised Islamic Organisation.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>