



Australian Government

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.

Application

This unit of competency describes the skills and knowledge required to slaughter animals in accordance with Halal requirements. Skills and knowledge developed will enable the slaughterer to perform their duties according to Australian requirements for Halal segregation, stunning and slaughter.

The unit applies to individuals who meet the Australian requirements to undertake Halal slaughter.

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.

At a minimum, Halal slaughter must be carried out to the agreed standards. In some situations, additional market/customer requirements may apply.

Slaughterers approved to undertake Halal slaughter for export must be registered through their Approved Islamic Organisation.

No licensing, legislative or certification requirements apply to this unit at the time of publication for domestic Halal slaughter.

Pre-requisite Unit

Nil

Unit Sector

Abattoirs

Elements and Performance Criteria

Elements	Performance Criteria
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<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare for Halal slaughter	1.1 Identify and apply the rules and conditions required for Halal slaughter 1.2 Check workplace for hazards, identify risks and apply control measures 1.3 Prepare Halal approved equipment prior to slaughter and confirm knife is sharp, and restrainer is operational 1.4 Prepare self and equipment according to enterprise hygiene requirements 1.5 Perform stunning using stunning method and strength approved by public health and Islamic authorities 1.6 Identify animals dying before slaughter as non-Halal, and report to supervisor
2. Perform Halal slaughter	2.1 Position animal on the left side facing Kiblah, and in a manner that confirms the slaughter is quick and pain-free 2.2 Confirm animal insensibility prior to commencing slaughter process 2.3 Follow required Halal slaughter procedures, applying one cut just below glottis in short-necked animals and severing the major vessels whilst uttering prayer 2.4 Perform slaughter process within established timeframe
3. Complete slaughter operations	3.1 Clean and sterilise facilities and equipment according to workplace requirements 3.2 Identify, record and report any carcase and offal that do not meet Halal requirements, and confirm that it is segregated from Halal carcasses and offal 3.3 Identify and attach labels to be used on Halal meat products 3.4 Complete post-slaughter documents within organisational timeframes 3.5 Complete equipment storage to avoid cross-contamination according to Halal requirements

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 organisational policies and procedures, and follow sequential written instructions
Writing	Record observations and information collected as required by the establishment and religious authorising bodies using clear language and accurate industry terminology
Oral communication	Active listening and effective question skills to clarify information with supervisors and colleagues
Numeracy	Estimate, calculate and record routine workplace measurements such as time between stunning and slaughter

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPA3015 Perform animal slaughter in accordance with Halal certification requirements	Not applicable	Unit has been created to address an emerging skill required by industry	Newly created

Links

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

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

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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 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

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