



Australian Government

AMPLSK202 Prepare animals for slaughter

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Modification History

Release	Comments
2	This version was released in AMP Australian Meat Processing Training Package Release 9.2. Updated to show Mandatory workplace requirements in <i>italic</i> text.
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 manage and handle animals in lairage prior to slaughter.

This unit applies to animal handlers who work under general supervision at a meat processing premises.

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.

Mandatory workplace requirements apply to the assessment of this unit.

Licensing/Regulatory Information

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

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. Manage animals in lairage	1.1 Receive animals into lairage according to workplace requirements 1.2 Handle animals in lairage to minimise stress 1.3 Take action where animal injuries or animal welfare issues are identified, following workplace requirements 1.4 Provide animals with water and food where required 1.5 Maintain records of animal movement around premises for traceability, following workplace requirements 1.6 Handle animals following workplace health and safety requirements, including use of personal protective equipment 1.7 Maintain good housekeeping in yards 1.8 Report maintenance issues following workplace requirements
2. Present animals for slaughter	2.1 Identify animals for slaughter following workplace requirements 2.2 Present animals for slaughter with the correct ante-mortem card, where required 2.3 Present animals for slaughter at a rate to maintain the flow of production following workplace requirements 2.4 Present animals for slaughter in a suitable condition to maintain the standards of product 2.5 Present animals for slaughter following workplace, animal welfare and workplace health and safety requirements
3. Maintain flow and order of animals	3.1 Make animals in lairage available to meet start-up times 3.2 Maintain flow and order of animals according to start-up times and production speed 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	Review animal records
Writing	Keep accurate animal receipt records, which may be in digital format
Oral communication	Work cooperatively with other animal handlers and supervisor

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
AMPLSK202 Prepare animals for slaughter	AMPA2000 Prepare animals for slaughter	Unit code updated Unit sector code added Unit application updated Minor updates to Performance Criteria Foundation Skills added Assessment requirements re-worded for clarity Mandatory workplace requirements clarified	Equivalent

Assessment Requirements for AMPLSK202 Prepare animals for slaughter

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Performance Evidence

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

The assessor must observe the individual managing the movement of animals away from unloading areas to pens, through laneways and forcing pens, and up the race to the stunning area.

There must also be evidence that the individual has completed two shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).

Mandatory workplace requirements

All performance evidence specified above must be demonstrated in a meat processing premises.

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 preparing animals for slaughter
- normal animal behaviour and movement
- how to handle animals without causing stress, which in turn makes them easier to move
- how animals are prioritised for slaughter
- signs of vulnerability in animals
- the requirement that animals have freedom to act naturally, and access to potable water when being held in pens

- the impact of stress and injury on meat quality
- workplace health and safety hazards associated with handling animals in lairage, and methods to control risks
- workplace standard operating procedures and work instructions for animal handling
- animal welfare requirements
- the importance of meeting production start-up times and maintaining production speed requirements, while not jeopardising animal welfare
- workplace animal identification system and required tasks
- the importance of being able to trace an animal from paddock to plate, and the traceability systems in place to ensure this occurs
- how to deal with sick and injured animals.

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 premises that moves animals to supply normal production requirements in a meat processing premises, at workplace production speed*
- resources, equipment and materials:
 - *animal record system*
 - *personal protective equipment*
 - *animals for slaughter*
- specifications:
 - *task-related documents*
 - *animal welfare requirements*
- personnel:
 - *access to animal handlers 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.

Mandatory workplace requirements

Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information.

Link

Companion volumes, including implementation guides, are found on the national training register - <https://training.gov.au/training/details/AMP>.