



Australian Government

AMPQUA311 Assess effective stunning and bleeding

Release: 1

AMPQUA311 Assess effective stunning and bleeding

Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 8.0.

Application

This unit describes the skills and knowledge required to assess the humane and effective stunning and slaughter of food animals.

This unit applies to individuals who take responsibility for humanely stunning and bleeding food animals in a slaughtering establishment.

Additionally, this unit fulfils the importing country requirements for meat processing establishments exporting to the European Union, and meets the European Union Regulation EC 1099/2009 training requirements for the assessment of effective stunning and bleeding.

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

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

Pre-requisite Unit

Nil

Unit Sector

Quality Assurance (QUA)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Assess the effective stunning of an animal	1.1 Select and fit personal protective equipment (PPE) 1.2 Check animal for an effective stun prior to bleeding ensuring that

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	processes comply with workplace and regulatory requirements 1.3 Take corrective action when effective stun is not achieved 1.4 Record the assessment of stunning according to workplace requirements 1.5 Assess stunning against the applicable work instruction and standard to ensure it is effective and humane
2. Monitor for bleed chain insensibility	2.1 Check animals for insensibility on the bleed chain 2.2 Immediately report signs of sensibility and take immediate corrective action 2.3 Identify the causes of any bleed chain insensibility 2.4 Record the monitoring and assessment of stunning and bleeding, including any failures, according to workplace requirements 2.5 Assess bleeding against the applicable work instruction and standard to ensure it is effective and humane

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 work instructions and standards and electronic data
Writing	Record stunning and bleeding processes using digital and/or paper-based formats

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA311 Assess effective stunning and	AMPA3003 Assess effective stunning and	Unit code updated Performance Criteria	Equivalent

Code and title current version	Code and title previous version	Comments	Equivalence status
bleeding	bleeding	clarified Foundation Skills added Assessment Requirements reworded for clarity	

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 AMPQUA311 Assess effective stunning and bleeding

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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 assessed animal stunning and bleeding processes to identify their effectiveness for at least ten animals.

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:

- methods of stunning and their application
- animal welfare requirements, including importing country requirements where appropriate
- purpose of stunning animal
- the indicators of an effective stun
- signs of an ineffective stun
- animal welfare implications of ineffective stunning and bleeding
- workplace health and safety consequences of not achieving an effective stun
- workplace and regulatory requirements for monitoring stunning
- the causes of ineffective stunning and bleeding
- signs of bleed chain insensibility
- procedures for the assessment of stunning
- procedures for the assessment of bleed chain insensibility
- workplace and regulatory requirements for monitoring bleed chain insensibility
- impact of ineffective restraining and stunning on product quality
- relevant regulatory requirements for stunning and bleeding animals
- corrective actions for an ineffective stun
- correct use of personal protective equipment (PPE).

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 slaughtering establishment or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - reporting and monitoring systems
 - real animals
 - PPE
- specifications:
 - workplace procedures, including advice on safe work practices, animal welfare requirements
- timeframes:
 - within typical operating and production conditions for the workplace.

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.

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