



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2002B Prepare animals for slaughter

Release: 1

MTMP2002B Prepare animals for slaughter

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to manage and handle animals in lairage prior to slaughter.
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Application of the Unit

Application of the unit	This unit is applicable to stock handlers in a slaughtering establishment.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.
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Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Manage animals in <i>lairage</i>	1.1. Animals are received into lairage according to <i>workplace requirements</i>. 1.2. Animals in lairage are handled to minimise stress and according to workplace requirements. 1.3. Animal welfare issues in relation to the <i>handling</i> of animals in lairage are dealt with according to regulatory and workplace requirements including provision of food and water. 1.4. <i>Records of all livestock movements</i> on plant are maintained according to workplace requirements. 1.5. Animals are handled according to <i>Occupational Health and Safety (OH&S) requirements</i>.
2. Present animals for slaughter	2.1. Animals are <i>selected</i> for slaughter according to <i>product specifications</i> and workplace requirements. 2.2. Animals are <i>prepared</i> for slaughter at a rate to maintain productivity according to workplace requirements. 2.3. Animals are presented for slaughter in a suitable condition to maintain the <i>standards of product</i>. 2.4. Animals are presented for slaughter according to workplace, animal welfare, <i>regulatory</i> and OH&S <i>requirements</i>.
3. Maintain flow and order of animals	3.1. Animals are made available to meet start-up times and chain speed requirements. 3.2. Flow and order of animals is maintained according to start-up times and chain speed requirements.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- ensure mob or lot separation and comply with regulatory or importing country's requirements

REQUIRED SKILLS AND KNOWLEDGE

- follow workplace recordkeeping procedures for receipt of animals
- keep accurate stock receipt records
- plan and maintain the flow and order of animals to meet production requirements
- move stock around pens and lairage in accordance with workplace requirements
- comply with animal welfare requirements for animals kept in lairage
- deal with sick and injured stock in accordance with workplace and regulatory requirements
- utilise stock identification systems accurately and comply with regulatory requirements related to the identification of stock
- work effectively as an individual and as part of a team
- apply relevant **communication skills**
- fulfil OH&S requirements for handling stock in lairage
- meet workplace and regulatory requirements in relation to animal welfare requirements
- take action to improve own work performance as a result of self-evaluation, feedback from others, or in response to changed work practices or technology
- work cooperatively with other stock handlers

Required knowledge

- workplace Standard Operating Procedures (SOPs) and work instructions for animal handling
- animal welfare requirements
- regulatory and workplace requirements

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

The meat industry has specific and clear requirements for evidence. A minimum of three forms of evidence is required to demonstrate competency in the meat industry. This is specifically designed to provide evidence that covers the demonstration in the workplace of all aspects of competency over time.

These requirements are in addition to the requirements for valid, current, authentic and sufficient evidence.

Three forms of evidence means three different kinds of evidence - not three pieces of the same kind. In practice it will mean that most of the unit is covered twice. This increases the legitimacy of the evidence.

All assessment must be conducted against Australian meat industry standards and regulations.

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

Competency must be demonstrated when meeting the demands of moving stock to supply normal production requirements.

Context of, and specific resources for assessment

Assessment must be undertaken in an operating abattoir.

Method of assessment

Recommended methods of assessment include:

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

Assessment practices should take into account any relevant language or cultural issues related to Aboriginality or Torres Strait Islander, gender, or language backgrounds other than English. Language and literacy demands of the assessment task should not be higher than those of the work role.

EVIDENCE GUIDE**Guidance information for assessment**

A current list of resources for this unit of competency is available from MINTRAC www.mintrac.com.au or telephone 1800 817 462.

Range Statement**RANGE STATEMENT**

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Lairage facilities will vary according to the species and may include:

- paddocks
- pens
- sheds
- yards.

Workplace requirements may include:

- enterprise-specific requirements
- OH&S requirements
- Quality Assurance (QA) requirements
- SOPs
- the ability to perform the task to production requirements
- work instructions.

Livestock ***handling*** methods may include the use of goads such as:

- audio
- dogs
- electrical
- mechanical.

Records of livestock movement may include:

- receivable documents
- reconciliations of livestock on hand
- slaughter data.

OH&S requirements may include:

- enterprise OH&S policies, procedures and programs
- OH&S legal requirements
- Personal Protective Equipment (PPE) which may include:
 - coats and aprons

RANGE STATEMENT	
	• ear plugs or muffs • eye and facial protection • head-wear • lifting assistance • mesh aprons • protective boot covers • protective hand and arm covering • protective head and hair covering • uniforms • waterproof clothing • work, safety or waterproof footwear • requirements set out in standards and codes of practice.
Selection of suitable livestock for slaughter may require consideration of:	• health status • length of lairage period • product specification.
Product specification may be described by:	• breed or type • carcase characteristics (e.g. age, sex, weight) • skin, hide or coat characteristics • species • standard of preparation and presentation.
Animal preparation may include:	• whole or partial wash down.
Standards of product may be described by:	• customer specifications • industry standards • workplace grades or classification.
Regulatory requirements may include:	• animal welfare • hygiene and sanitation requirements • relevant regulations • requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption • state and territory regulations regarding meat processing.
Communication skills may include:	• listening and understanding • reading and interpreting workplace documentation • sharing information

RANGE STATEMENT

	• speaking clearly and directly • working and communicating with diverse individuals and groups.
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Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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