



Australian Government

Department of Education, Employment and Workplace Relations

MTMP3002C Stick and bleed animal

Release: 1

MTMP3002C Stick and bleed animal

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required for the humane, effective and hygienic bleeding of animals.
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Application of the Unit

Application of the unit	This unit is applicable to workers in registered slaughtering establishments.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		
	MTMPSR203A	Sharpen knives

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. <i>Stick and bleed</i> the animal	1.1. Major blood vessels, trachea and/or oesophagus are accurately located and identified. 1.2. Knife is used to sever the major blood vessels safely and hygienically to <i>workplace requirements</i>. 1.3. Animal is stuck in manner to avoid undue and unnecessary suffering to the animal in accordance with <i>animal welfare requirements</i>. 1.4. Incision is made exposing the trachea or oesophagus in accordance with animal welfare, <i>regulatory</i> and workplace requirements, where part of work instruction. 1.5. Sticking procedures are conducted to minimise risk of contamination to the carcase and to maintain product quality. 1.6. Threats of contamination and cross-contamination in the sticking process are identified and explained. 1.7. Animal is <i>bled in a fast and complete process</i> to avoid undue suffering. 1.8. Carcase is bled in accordance with workplace and regulatory requirements.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- demonstrate effective sticking of animal in accordance with ***Occupational Health and Safety (OH&S)*** and workplace requirements
- maintain, clean and handle knives safely and hygienically
- apply relevant ***communication skills***
- work effectively as an individual and as part of a team
- apply relevant regulatory requirements
- take action to improve work performance as a result of self-evaluation, feedback from others, or in response to changed work practices or technology

REQUIRED SKILLS AND KNOWLEDGE**Required knowledge**

Knowledge of:

- **religious requirements**, where relevant
- animal welfare considerations and animal welfare requirements
- consequences of an incomplete bleed for the quality of the product
- purpose of sticking
- purpose of a fast and complete bleed
- anatomical structures relevant to sticking, including variations between **species**
- relevant regulatory requirements
- potential causes of contamination and cross-contamination
- requirements of the Animal Welfare Code of Practice and enterprise ethical standards relating to the bleeding of animals

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 at normal chain speed.

Context of, and specific resources for assessment

Assessment must occur in a registered slaughtering establishment under normal production conditions.

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.

Stick and bleed process employed may vary.

Workplace requirements may include:

- enterprise-specific requirements
- hygiene and sanitation requirements
- OH&S requirements
- Quality Assurance (QA) requirements
- Standard Operating Procedures (SOPs)
- the ability to perform the task to production requirements
- work instructions.

Animal welfare requirements may include:

- Animal Welfare Code of Practice
- Enterprise ethical standards
- European Union (EU) and other importing country animal welfare requirements.

Regulatory requirements may include:

- Export Control Act
- hygiene and sanitation requirements
- relevant Australian Standards
- 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.

Fast and complete bleeding may

- avoiding contamination of the carcass

RANGE STATEMENT	
include:	• avoiding damage to the carcase • making correct incisions • sterilisation techniques.
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 • 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.
Communication skills may include:	• listening and understanding • sharing information • speaking clearly and directly • working with diverse individuals and groups.
Religious requirements may include:	• Halal • Kosher.
Species may include:	• cattle • deer • goats • pigs • sheep.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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