



Australian Government

Department of Education, Employment and Workplace Relations

MTMP3003A Handle animals humanely while conducting ante-mortem inspection

Release: 1

MTMP3003A Handle animals humanely while conducting ante-mortem inspection

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required for the safe and humane handling of animals prior to slaughter.
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Application of the Unit

Application of the unit	This unit is for workers who are employed to undertake ante-mortem inspection or who assist those undertaking ante-mortem inspection. Such inspection may occur in a slaughtering establishment or saleyard, up to and including the knocking box.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units	Nil	

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. Identify animal species and breeds, and their behavioural characteristics	1.1. Common breeds are identified. 1.2. Normal behavioural characteristics of relevant species are identified.
2. Identify and comply with animal welfare requirements for stock handling and lairage facilities	2.1. Animal welfare regulatory requirements are identified and complied with. 2.2. Workplace and regulatory requirements for lairage are identified and confirmed as suitable for use. 2.3. Facilities and equipment are identified and confirmed as suitable for use.
3. Handle animals to achieve objective or outcome required	3.1. Animals are moved and 'processed' (e.g. for ante-mortem inspection) and sorted as required by workplace and regulatory standards. 3.2. Occupational Health and Safety (OH&S) requirements for handling animals are identified and complied with. 3.3. Animals are handled appropriately to prevent injury, minimise stress and maintain the quality of hides or pelts.
4. Handle contingencies	4.1. Suspect sick or injured stock are handled in accordance with workplace and regulatory requirements. 4.2. Wild or uncooperative animals are handled humanely without disturbing or injuring other animals or people.
5. Deal with affected animals appropriately	5.1. Affected animals are treated in accordance with regulatory, workplace and OH&S requirements.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- take steps to minimise stress and injury to stock during handling procedures
- handle animals humanely during ante-mortem inspection

REQUIRED SKILLS AND KNOWLEDGE

- handle sick and injured animals in accordance with workplace and regulatory requirements
- apply emergency procedures as required
- work effectively as an individual and as part of a team
- use effective interpersonal skills in a range of contexts, including stressful situations
- comply with OH&S requirements for handling stock
- 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
- use **communication skills** relevant to the task

Required knowledge

Knowledge of:

- methods to handle livestock in a calm and stress-free manner
- impact of stress during handling on the ultimate pH and quality of meat
- impact of poor handling
- OH&S requirements for handling stock
- regulatory and workplace requirements for animal welfare
- documentation required for ante-mortem inspection
- regulatory requirements when dealing with animals affected by common and exotic or notifiable diseases
- procedures for dealing with animal-handling emergencies

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 demonstrate compliance with:

- animal welfare legislation
- Australian Quarantine Inspection Service (AQIS) and/or state meat authority regulation
- company procedures
- any specific company requirements.

Context of, and specific resources for assessment

Competency must be assessed in a stockyard or lairage under real working 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

EVIDENCE GUIDE

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.

Workplace requirements may include:

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

Regulatory requirements may include:

- Export Control Act
- federal, state and territory regulations regarding meat processing
- 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.

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

RANGE STATEMENT	
	• 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.
Contingencies may include:	• livestock of various temperaments, from very tame to wild, which are unused to human contact or any handling procedures.
Communication skills may include	• listening and understanding • sharing information • speaking clearly and directly • working with diverse individuals and groups.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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