



Australian Government

Department of Education, Employment and Workplace Relations

MTMP410A Oversee humane handling of animals

Release: 1

MTMP410A Oversee humane handling of animals

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to oversee the handling and, where applicable, the slaughtering of animals by a range of company personnel and/or government inspection staff to meet regulatory requirements.
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Application of the Unit

Application of the unit	Ensuring animals are handled and slaughtered humanely is the responsibility of both regulatory authorities and the companies involved. This unit is therefore applicable to meat safety officers, lairage supervisors and Quality Assurance (QA) officers in meat processing establishments, livestock transport and saleyard staff.
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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. Oversee the humane handling of animals	1.1. Animal welfare requirements are identified in legislation, regulation and workplace procedures. 1.2. Handling of animals is overseen in accordance with workplace and regulatory requirements. 1.3. Procedures for minimising stress and preventing injury are monitored.
2. Oversee the humane emergency kill or slaughter of animals	2.1. Effective restraint, where appropriate, and stunning or emergency kill of animals is overseen to ensure compliance with workplace and regulatory requirements. 2.2. Bleeding of animals is overseen to ensure compliance with workplace and regulatory requirements, where applicable. 2.3. Monitoring of bleed chain insensibility is overseen to ensure compliance with workplace and regulatory requirements, where applicable.
3. Oversee facilities, equipment and people involved with the handling of animals	3.1. Facilities, equipment and people handling and slaughtering animals are overseen in accordance with workplace and regulatory requirements. 3.2. Bruising and/or hide or pelt damage data is monitored and corrective action is taken where appropriate.
4. Handle contingencies	4.1. Handling of sick or injured stock is overseen in accordance with workplace and regulatory requirements. 4.2. Handling of wild or uncooperative animals is overseen 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:

REQUIRED SKILLS AND KNOWLEDGE

- work effectively as an individual and as part of a team
- ensure bruising and/or hide or pelt damage due to livestock handling is minimised
- ensure stock handlers remain calm and are not injured or put at risk of injury
- ensure stress in animals is minimised through correct handling
- explain the consequence of incorrect animal handling techniques
- explain why correct animal handling helps ensure that meat attains an acceptably low ultimate pH (i.e. high pH meat, caused by stressed animals and depleted glycogen stores, is avoided)
- identify and apply relevant ***Occupational Health and Safety (OH&S) requirements***
- monitor the handling of livestock to ensure it occurs without injury to animal or worker
- identify sick and injured stock
- identify features of effective restraint, stun and bleed and/or oversee humane emergency kill
- monitor bleed chain insensibility, where applicable
- plan the movement of stock to meet production requirements and minimise stress
- take action to improve work performance as a result of self-evaluation, feedback from others, or in response to changed work practices or technology
- use relevant ***communication skills***

Required knowledge

Knowledge of:

- regulatory and workplace requirements for the humane handling and slaughtering of animals
- animal welfare standards and regulations
- strategies to minimise stress to livestock
- the stunning and bleeding process and/or emergency kill requirements
- causes of ineffective stunning and bleeding
- regulatory and workplace requirements for monitoring stunning and bleeding

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 against the current animal welfare codes and regulations. Part of the assessment must involve working with livestock handling in stockyards or a slaughtering premises. This may take the form of supervising or auditing livestock handling or slaughtering operations.

Context of and specific resources for assessment

Assessment must be conducted in working stockyards and or slaughtering premises.

Method of assessment

Recommended methods of assessment are:

- assignment
- quiz of underpinning knowledge
- verified work log
- workplace demonstration
- workplace project
- workplace referee or third party report of performance over time.

EVIDENCE GUIDE	
	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 nor less than those of the work role.
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.	
<i>Animals</i> may include:	- all ages, species and breeds of livestock handled in an establishment for slaughter - livestock of various temperaments from very tame to wild - livestock unused to human contact or any handling procedures.
<i>Handling of animals</i> may include:	all activities in the supply chain up to and including the knocking box or where live animals are killed, including handling in lairage, yards and pens, as well as the loading, transporting and unloading of livestock.
<i>Workplace</i> requirements may include:	- enterprise-specific procedures - OH&S requirements - QA requirements - Standard Operating Procedures (SOPs) - the ability to perform the task to production requirements - work instructions.

RANGE STATEMENT	
<i>Regulatory requirements</i> may include:	• domestic and importing country animal welfare codes, guides and legislation • Export Control Act • federal and state regulations regarding meat processing or animal welfare • 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.
<i>Emergency kill</i> applies to:	• the emergency slaughter of injured or sick animals being held in lairage or while in transport.
<i>Slaughter of animals</i> applies to:	• the stunning and bleeding of animals in the slaughter process.
<i>Stunning</i> includes the use of:	• gas chambers • electrical stunning • rifles • captive bolt guns • any other process approved by the responsible authority.
<i>OH&S requirements</i> 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

RANGE STATEMENT	
	requirements set out in standards and codes of practice.
Communication skills may include:	- applying numeracy skills to workplace requirements - being appropriately assertive - empathising - establishing/using networks - interpreting the needs of internal/external customers - listening and understanding - negotiating responsively - persuading effectively - reading and interpreting workplace-related documentation - sharing information - speaking clearly and directly - working with diverse individuals and groups - writing to audience needs.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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