Modification history

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| Release | Comments |
| Release 1 | This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Release 11.0. |

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| AHCLSK358 | Slaughter livestock |
| Application | This unit of competency describes the skills and knowledge required to slaughter livestock humanely.  The unit applies to individuals who slaughter livestock under broad direction and take responsibility for their own work.  All work must be carried out to comply with workplace procedures, according to state/territory health and safety regulations, legislation and standards that apply to the workplace, and animal welfare legislation, regulations, standards and guidelines, and sustainability and biosecurity practices.  In addition to legal responsibilities, all units of competency dealing with animals in the AHC Agriculture, Horticulture and Conservation and Land Management Training Package have the requirements for animals to be handled humanely to minimise stress and discomfort.  Individuals must hold firearms licences if they are using firearms to slaughter livestock. |
| Pre-requisite Unit | Nil |
| Unit Sector | Livestock (LSK) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare for slaughter | 1.1 Identify reasons for slaughter and confirm with supervisor  1.2 Identify and prepare slaughter site  1.3 Identify hazards and risks and implement safe working practices to manage risks  1.4 Select, fit, use and maintain personal protective equipment (PPE) applicable to the task  1.5 Select, check and prepare equipment required to complete livestock slaughter and transport to slaughter site  1.6 Select and prepare livestock to be slaughtered according to animal welfare practices  1.7 Determine the slaughter method |
| 2. Slaughter animal | 2.1 Conduct slaughter humanely according to workplace health and safety and animal welfare requirements  2.2 Bleed animal by severing the major blood vessels safely and hygienically  2.3 Dress, hang and protect carcass  2.4 Comply with all relevant workplace health and safety, public health, hygiene, animal welfare, biosecurity and environment sustainability requirements |
| 3. Complete slaughter operations | 3.1 Dispose of or destroy offal and waste products according to legislative and workplace requirements  3.2 Clean and store equipment and PPE according to workplace procedures  3.3 Clean slaughter site using appropriate hygiene procedures  3.4 Prepare meat for intended use where appropriate  3.5 Identify and report unserviceable equipment and PPE according to workplace procedures  3.6 Record and report work outcomes according to workplace procedures |

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| 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 |
| Writing | * Use clear language, accurate industry terminology and logical structure to record livestock slaughter details |
| Oral communication | * Use clear language to report work activities and malfunctions, faults, wear or damage to tools and equipment * Respond to questions and clarify information |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AHCLSK358 Slaughter livestock | AHCLSK319 Slaughter livestock | Minor changes to application  Minor changes to elements and performance criteria  Foundation skills added  Assessment requirements updated | Equivalent |

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| Links | Companion Volumes, including Implementation Guides, are available at VETNet:  <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72> |

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| TITLE | Assessment requirements for AHCLSK358 Slaughter livestock |
| 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 slaughtered livestock on at least two occasions, and has:   * applied relevant workplace health and safety and environment and biosecurity legislation, regulations and workplace procedures * recognised and reported workplace health and safety hazards and used safe work practices * applied relevant animal welfare practices * prepared site, equipment and livestock for slaughter * conducted the slaughter of livestock according to requirements and regulations * completed slaughter operations * complied with relevant hygiene requirements. | |

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| Knowledge Evidence |
| An individual must be able to demonstrate knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:   * workplace requirements applicable to health and safety in the workplace for slaughtering livestock, including appropriate use of personal protective equipment (PPE) * environment and biosecurity legislation and regulations and workplace practices relevant to slaughtering livestock * principles and practices for slaughtering livestock, including:   animal welfare practices relevant to slaughtering livestock  workplace hygiene requirements relevant to slaughtering livestock  preparation, selection and use of the site, equipment and livestock for the slaughter  methods and procedures for the humane slaughter of livestock  preparation, processing and disposal of the carcass and its parts after slaughter  post-slaughter procedures for the site and equipment  anatomy and physical features of the species being slaughtered  typical signs of pathology in major organs  typical symptoms and clinical signs of notifiable diseases in the relevant species. |

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| Assessment Conditions |
| Assessment of the skills in this unit of competency must take place under the following conditions:   * physical conditions:   a workplace setting or an environment that accurately represents workplace conditions   * resources, equipment and materials:   work instructions and workplace procedures applicable to slaughtering livestock  equipment and materials applicable to slaughtering livestock  PPE applicable to slaughtering livestock  livestock   * specifications:   workplace requirements applicable to health and safety in the workplace for slaughtering livestock  environment and biosecurity legislation and regulations and workplace practices applicable to slaughtering livestock  legislation, regulations, standards, guidelines and procedures for animal welfare applicable to slaughtering livestock  industry standards, legislation and codes of practice and procedures for slaughtering livestock   * relationships:   supervisor   * time frames:   according to job requirements.  Assessment of this unit must be conducted on live animals.  Assessment of this unit can be determined on a single species.  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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