Modification history

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| Release | Comments |
| Release 1 | This version released with AMP Australian Meat Processing Training Package Version 5.0 |

| AMPA3015 | Perform animal slaughter in accordance with Halal certification requirements |
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| Application | This unit of competency describes the skills and knowledge required to slaughter animals in accordance with Halal requirements. Skills and knowledge developed will enable the slaughterer to perform their duties according to Australian requirements for Halal segregation, stunning and slaughter.  The unit applies to individuals who meet the Australian requirements to undertake Halal slaughter.  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.  At a minimum, Halal slaughter must be carried out to the agreed standards. In some situations, additional market/customer requirements may apply.  Slaughterers approved to undertake Halal slaughter for export must be registered through their Approved Islamic Organisation.  No occupational licensing, legislative or certification requirements apply to this unit at the time of publication for domestic Halal slaughter. |
| Prerequisite Unit | Nil |
| Unit Sector | Abattoirs |

| 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 Halal slaughter | 1.1 Explain and apply the rule and conditions required for halal slaughter  1.2 Check workplace for hazards, identify risks and implement safe work practices  1.3 Prepare Halal approved equipment prior to slaughter (ensure that the knife is sharp, and the restrainer operational)  1.4 Comply with enterprise hygiene requirements when preparing for slaughter  1.5 Perform stunning using a stunning method and strength approved by the public health authority and Islamic authorities  1.6 Identify animals dying before slaughter as non-Halal and report to supervisor |
| 2. Perform Halal slaughter | 2.1 Position animal on the left side facing Kiblah, and in a manner which ensures the slaughter is quick and pain-free  2.2 Confirm animal insensibility prior to commencing slaughter process  2.3 Follow correct Halal slaughter procedures, one cut just below glottis (in short necked animals); severing the major vessels whilst uttering prayer)  2.4 Perform slaughter process within established timeframe |
| 3. Complete slaughter operations | 3.1 Follow Halal requirements to clean and sterilize facilities and equipment  3.2 Identify, record and report any carcase and offal that do not meet Halal requirements to ensure that it is segregated from Halal carcases and offal  3.3 Identify and attach labels to be used on Halal meat products  3.4 Complete post slaughter documents within organisational timeframes  3.5 Complete equipment storage requirements to avoid cross contamination. |

| 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. | |
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| Skill | Description |
| Reading | * read and interpret organisational policies and procedures, and follow sequential written instructions |
| Writing | * record observations and information collected as required by the establishment and religious authorising bodies |
| Oral communication | * effectively question, actively listen and clarify information with supervisors and colleagues |
| Numeracy skills | * estimate, calculate and record routine workplace measurements such as time between stunning and slaughter |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMPA3015 Perform animal slaughter in accordance with Halal certification requirements | Not applicable | New unit | No equivalent unit |

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| Links | | Companion Volumes, including Implementation Guides, are available at VETNet:  [Insert hyperlink for the training package]. See *Guidelines for developing training package products* for directions on how to find the right hyperlink | | |
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| TITLE | Assessment requirements for AMPA3015 Perform animal slaughter in accordance with Halal certification requirements |
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| Performance Evidence | |
| An individual demonstrating competency must satisfy all the elements and performance criteria in this unit.  There must be evidence that the individual has satisfactorily completed the Halal slaughter process at least twenty-five times. The individual must have:   * completed the slaughter process in compliance with relevant Islamic laws * completed the slaughter process within established stunning to slaughter time frames * identified non-Halal carcases if they occur * taken appropriate action when carcase(s) is determined as non-Halal * taken appropriate action when Halal product has been contaminated by non-Halal product or processes. | |

| Knowledge Evidence |
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| An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:   * requirements for certification with an Islamic Authority * Islamic law relevant to the slaughter process * the difference between halal and non-halal stunning and slaughter procedures * procedures for managing stunned animals showing signs of consciousness * establishment hygiene and sanitation requirements during the slaughter process * the requirements for Halal slaughter and how they relate to the AS4696:2007 Australian Standard for the hygienic production and transportation of meat and meat products for human consumption * Halal industry guidelines relating to the use of equipment and methods * additional customer requirements for halal slaughter, where applicable * acceptable practices for use of oesophagus plug * knowledge of what renders product as non-Halal, including: * animals not permitted on the premises * diseased animals * unacceptable stunning and slaughter procedures. |

| Assessment Conditions |
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| Assessment of skills must take place under the following conditions:   * physical conditions: * skills must be demonstrated in meat processing facility at normal chain speed * resources, equipment and materials: * appropriate personal protective equipment * approved Halal equipment * guides available through the Approved Islamic Organisation for export, or Islamic organisation responsible for domestic certification * specifications: * workplace documents such as policies, procedures, processes, forms * requirements for Halal slaughter * work instructions and standard operating procedures * customer requirements.     The following three forms of evidence must be used:   * quiz of underpinning knowledge * workplace demonstration * workplace referee or third-party report of performance over time.   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.  Assessors of this unit must be approved by an Authorised Islamic Organisation. |

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