

Assessment Evidence Guide

For

Meat Technology Level-2

(Assistant Slaughterer / Helper)

(Summative)



**National Vocational & Technical Training
Commission Islamabad**

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standards	1. Maintain Occupation Health & Safety and Environment Standards 2. Adopt Basic Good Manufacturing Practices (GMP) for Meat Processing 3. Maintain Meat Processing Tools and Equipment 4. Receive live birds/animals 5. Perform Slaughtering of Poultry/Birds 6. Perform Slaughtering of Animals (Cow, Buffalo, Sheep, Goat) 7. Perform Scalding/De-feathering/De-skinning/De-hiding 8. Perform Evisceration and Waste Management
Purpose of Assessment	Summative Assessment
Candidate Details	Name _____ Registration Number _____
Guidance for Candidate	To meet this qualification level, you are required to perform and demonstrate the procedures/skills of Poultry/Birds/Cow/Buffalo/Sheep/Goat slaughtering and Evisceration and waste management by following Good Manufacturing Practices (GMPs) within 05 hours during assessment. Knowledge Assessment (Oral)
Time: 05 Hours	To meet this qualification standard, you are required to perform the following tasks during practical and knowledge assessment, under observation by an assessor: 1. Perform Slaughtering 2. Perform Scalding/De-feathering/De-skinning/De-hiding 3. Perform Evisceration and Waste Management

Minimum Evidence Required	1. Perform Slaughtering i. Prepare Slaughtering tools (knife, Sharp edges) ii. Sharp Knives with steel rod / grinding stone iii. Hang birds on shackles for slaughtering iv. Handle the animal for slaughtering v. Recite TASMIYA (BISMILLAH WALLAH-O-AKBAR) vi. Cut trachea, Oesophagus and both Carotid artery and Jugular vein with a single cut 2. Perform Scalding/De-feathering/De-skinning/De-hiding i. Adjust the temperature, speed, time and water level for scalding of poultry/birds ii. Adjust fingers of plucking machine according to bird size of poultry/birds iii. Perform deskinning/de-hiding of animal 3. Perform Evisceration and Waste Management i. Cut abdomen of birds/animals ii. Remove offal iii. Segregate the edible (Lungs, Rumen, Liver, Spleen, Kidneys, heart) and non-edible (Small intestine, Manure etc.) offal iv. Dispose off condemned material
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Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Purpose of Assessment	Summative Assessment
Assessment Task	1. Perform Slaughtering 2. Perform Scalding/De-feathering/De-skinning/De-hiding 3. Perform Evisceration and Waste Management

I can.....

Performance Criteria	Yes	No
1. Prepare Slaughtering tools (knife, Sharp edges)	☐	☐
2. Sharp Knives with steel rod / grinding stone	☐	☐
3. Hang birds on shackles for slaughtering	☐	☐
4. Handle the animal for slaughtering	☐	☐
5. Recite TASMIYA (BISMILLAH WALLAH-O-AKBAR)	☐	☐
6. Cut trachea, Oesophagus and both Carotid artery and Jugular vein with a single cut	☐	☐
7. Adjust the temperature, speed, time and water level for scalding of poultry/birds	☐	☐
8. Adjust fingers of plucking machine according to bird size of poultry/birds	☐	☐
9. Perform deskinning of animal	☐	☐
10. Cut abdomen of birds/animals	☐	☐
11. Remove offal	☐	☐
12. Segregate the edible (Lungs, Rumen, Liver, Spleen, Kidneys, heart) and non-edible (Small intestine, Manure etc.) offal	☐	☐
13. Dispose off condemned material	☐	☐

Candidate's Signature _____ Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Purpose of Assessment	Summative Assessment
Candidate Details	Name: _____ Registration Number: _____ Signature: _____
Assessment Outcome	COMPETENT ☐ NOT YET COMPETENT ☐ Name of the Assessor _____ Assessor's code: _____ Signature: _____

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
Nature of Activity	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Practical Skill Demonstration			✓				
Knowledge Assessment		✓					
Other Requirement							

Observation Checklist

Assessment Task	1. Perform Slaughtering 2. Perform Scalding/De-feathering/De-skinning/De-hiding 3. Perform Evisceration and Waste Management			
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Prepared Slaughtering tool (knife, Sharp edges)			
2.	Sharped Knives with steel rod / grinding stone			
3.	Hanged birds on shackles for slaughtering			
4.	Handled the animal for slaughtering			
5.	Recited TASMIYA (BISMILLAH WALLAH-O-AKBAR)			
6.	Cut trachea, Oesophagus and both Carotid artery and Jugular vein with a single cut			
7.	Adjusted the temperature, speed, time and water level for scalding in case of poultry/birds			
8.	Adjusted fingers of plucking machine according to bird size of poultry/birds			
9.	Performed deskinning/de-hiding of animal			
10.	Cut abdomen of birds/animals			
11.	Removed offal			
12.	Segregated the edible (Lungs, Rumen, Liver, Spleen, Kidneys, heart) and non-edible (Small intestine, Manure etc.) offal			
13.	Disposed off condemned material			
Competent ☐		Not Yet Competent ☐		

Knowledge Assessment

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Purpose of Assessment	Summative Assessment
Candidate Details	Name: _____ Registration Number: _____ Candidate Signature: _____
Assessment Outcome	COMPETENT ☐ NOT YET COMPETENT ☐ Name of the Assessor: _____ Assessor's code: _____ Signature of the Assessor: _____

Candidate's response is not required to be identical, but similar concepts and/or keywords must be used. Oral questioning may be used to clarify candidate understanding of topic and its application.

Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)		Satisfactory	Not Satisfactory
1.	What do you mean by halal birds/animals?		
2.	How will you take temperature and weigh animal/bird during receiving?		
3.	Define calibration		
4.	What do you mean by cross contamination?		
5.	Define Halal Slaughtering		
6.	Recite Tasmiyah (Takbeer)		
7.	What are requirements for a Slaughterer?		
8.	Enlist different types of knives		

9.	Differentiate between cleaning and disinfection?		
10.	Define Scalding		
11.	What is method of de-feathering?		
12.	How will you prepare scalding tub?		
13.	Define dressing of animals		
14.	What is evisceration?		
15.	Define offal		
16.	Define Giblets/Pluck		
17.	What is cleaning procedure of offal?		
18.	Define chlorination		
19.	What are storage parameters for carcass of animals?		

Feedback to the Candidate	
Candidate's Signature_____Assessor's Signature _____	

List of Tools and Equipment

Sr. No.	List of Tools/Equipment	Quantity (25 Candidates)
01	Knives	25
02	Hooks	25
03	Knife Scabbard	25
04	Thermometer (Probe/IR Gun)	05
05	Weighing Scale	03
06	Tanks/Tubs/baskets	05
07	Geaser/Boiler	01
08	Ropes	05
09	Steel rod/Grinding stone	05

List of Consumables

Sr. No.	List of Consumables	Quantity (25 Candidates)
1	Mask	25
2	Gloves	25
3	Goggles	25
4	Apron	25
5	Brushes	5
6	Mops	5
7	Scraper	5
8	Bucket	5