

National Vocational Qualification

Competency Standards for Meat Technology- level 2 (Assistant Slaughterer / Helper)



National Vocational and Technical Training Commission, Islamabad

COMPETENCY STANDARDS

OF

MEAT TECHNOLOGY

Level- 2

(Assistant Slaughterer / Helper)

**National Vocational and Technical Training
Commission, Islamabad**

Contents

Sr. No	Table of contents	Page No.
1.	INTRODUCTION	4
2.	PURPOSE OF THE QUALIFICATION	5
3.	CODE OF QUALIFICATION	6
4.	QUALIFICATION DEVELOPMENT COMMITTEE	7
5.	QUALIFICATION VALIDATION COMMITTEE	8
6.	ENTRY REQUIREMENTS	9
7.	REGULATIONS FOR THE QUALIFICATION AND SCHEDULE OF UNITS	9
8.	PACKAGING OF THE QUALIFICATION	10
9.	SUMMARY OF COMPETENCY STANDARDS	11
Competency Standards		
00000000	Maintain Occupational Health & Safety and Environment Standards	12-14
0721MT01	Adopt Basic Good Manufacturing Practices (GMP) for Meat Processing	15-16
0721MT02	Maintain Meat Processing Tools / Equipment	17-18
0721MT03	Receive live birds/animals	19-20
0721MT04	Perform Slaughtering of Poultry/Birds	21-23
0721MT05	Perform Slaughtering of Animals (Cow, Buffalo, Sheep, Goat)	24-25
0721MT06	Perform Scalding/De-feathering/De-Skinning/De-hiding	26-27
0721MT07	Perform Evisceration and Waste Management	28-29
List of Tools and Equipment		30-31

1. INTRODUCTION

The National Skills Strategy (NSS) aims at achieving a paradigm shift from time-bound and supply led to competency-based and demand driven training in Pakistan. Competency-based training approach focuses on the demonstration of actual skills required in the workplace/industry. To achieve this strategy, NAVTTC in collaboration with GIZ is involved in the development process of Competency Based Training (CBT) program to ensure competent skilled labour in demand driven vocational trades.

Competency standards, which are benchmarks for the performance, cover the commercial aspects of a meat processing and meat technician's (Helper, assistant Slaughterer) job. Required skills, underpinning knowledge and attitudes expected of a Meat processing helper have been incorporated in these competency standards, while setting standards for the performance of a meat processing helper. The NAVTTC endorsed National Competency Standards (NSCs) for meat processing helper will provide the basis for further development of curricula, assessment materials and instructional materials that will support implementation of competency-based training and assessment at public and private institutional levels across the country. The competency standards for meat processing technology is as under:

Sr.	Meat Technology level 2 (Assistant Slaughterer/Helper)	
01	Maintain Occupation Health & Safety and Environment Standards	00000000
02	Adopt Basic Good Manufacturing Practices (GMP) for Meat Processing	0721MT01
03	Maintain Meat Processing Tools/Equipment's	0721MT02
04	Receive live birds/animals	0721MT03
05	Perform Slaughtering of Poultry/Birds	0721MT04
06	Perform Slaughtering of Animals	0721MT05
07	Perform Scalding/De-feathering/De-skinning/De-hiding	0721MT06
08	Perform Evisceration and Waste Management	0721MT07

2. PURPOSE OF THE QUALIFICATION

In this training program trainee will learn and acquire specialized knowledge and particle skills required to function as a helper or assistant slaughterer in meat processing industry. Helper/Assistant Slaughterer will be responsible to follow the process and procedures involved in the meat processing, preservation, control food hazards, ensure safety and hygiene as well as safe meat packaging of finished products as per industry SOPs. Meat processing Technicians are involved to maintain personal safety, maintenance of equipment and also ensure quality work. The specific objectives of this training course are as under:

- Improve the overall quality of training delivery and setting national benchmarks for training of Helper/Assistant Slaughterer in the country
- Provide flexible pathways and progressions to learners enabling them to receive relevant, up-to-date and recent skills
- Provide basis for competency-based assessment which is recognized and accepted by employers
- Establish a standardized and sustainable system of training for meat processing and Helper/Assistant Slaughterer at regional/national/international levels

3. CODE OF QUALIFICATION

The International Standard Classification of Education (ISCED) is a framework for assembling, compiling, and analyzing cross-nationally comparable statistics on education and training, ISCED codes for these qualifications as assigned as follow:

ISCED Classification for Meat Technology level – 2	
Code	Description
000000000	National Vocational Certificate Level – 2 Helper/Assistant Slaughterer in Meat Processing

4. QUALIFICATION DEVELOPMENT COMMITTEE

The following members participated in the qualifications development workshop from 14-18 March 2022 in PITAC, Lahore:

S#	Expert Name	Designation / Department
1.	Mr. Muhammad Aasim	Assistant Director, NAVTTC Coordinator
2.	Mr. Muhammad Nasir Khan	Ex DD NAVTTC (SS&C Wing), DACUM Facilitator
3.	Mr. Jan Muhammad Amazai	Sluaghtering / Halal Supervisor (Beaf / Motton) Karachi
4.	Dr. Shinawar Waseem Ali	Associate Professor, Punjab University, Lahore
5.	Dr. Muhammad Sohaib	Assistant Professor, UVAS, Lahore
6.	Dr. Kashif Nauman	Assistant Professor, UVAS, Lahore
7.	Mr. Shakir Manzoor	Professional Quality Solutions Lahore
8.	Mr. Tayyab Tariq	K&Ns Foods, Raiwind Lahore
9.	Dr. Khurram Shahzad	Principal Scientific Officer PCSIR Lahore
10.	Dr. Sania Mazhar	Senior Scientific Officer PCSIR Lahore
11.	Dr. Naseem Zara	Scientific Officer PCSIR Lahore
12.	Mrs. Ammara Yasmeen	Scientific Officer PCSIR Lahore
13.	Mr. Muhammad Ahmad	Technical Auditor Halal Food Punjab, Lahore
14.	Ms Noreen Shehzadi	CBT&A Expert, Lahore, PTEVTA
15.	Mr. Mubeen Arshad	Quality Assurance Head YUM Group (Industry)

5. QUALIFICATION VALIDATION COMMITTEE

The following members participated in qualification review and validation workshop from 21 – 25 November, 2022 held at Pak Lane Hotel, Lahore:

Sr.	Name	Designation
1.	Mr. Muhammad Nasir Khan	Ex DD NAVTTC DACUM Facilitator
2.	Ms. Saima Asghar	DACUM Expert, Lahore
3.	Mr. Muhammad Aasim	Assistant Director NAVTTC Coordinator
4.	Dr. Shinawar Waseem Ali	Associate Professor/Chairman, Department of Food Sciences, University of the Punjab, Lahore Ex-Quality Assurance Officer K&N Pakistan
5.	Mr. Ibrahim Anwar	Lecturer Food Technology, GCT Nowshera Representative KP-TEVTA
6.	Mr. Muhammad Shahzad Javed	Senior Research Officer, PBTE
7.	Mr. Muhammad Ahmad	Technical Auditor Halal Food Punjab, Lahore
8.	Dr. Ihtisham-Ul-Haq	Assistant Professor, Kauser Abdulla Malik School of Life Science, Forman Christian College (A Chartered University), Lahore
9.	Dr. Muhammad Sohaib	Assistant Professor, Dept. of Food Science and Human Nutrition, University of Veterinary and Animal Sciences, Lahore
10.	Dr. Kashif Nauman	Assistant Professor, Dept. of Meat Science and Technology, University of Veterinary and Animal Sciences, Lahore
11.	Dr. Tabussam Tufail	Assistant Professor, Department of Food Science and Human Nutrition, University of Lahore
12.	Muhammad Saeed Ahmed	Farm Manager, Farm Manager, University of Veterinary and Animal Sciences Lahore
13.	Mr. Shakir Manzoor	Manager Operations, Professional Quality Solutions, Lahore

6. ENTRY REQUIREMENTS

The entry requirement for this qualification is Middle/Matric/Equivalent.

7. REGULATIONS FOR THE QUALIFICATION AND SCHEDULE OF UNITS

Not Applicable

8. PACKAGING OF THE QUALIFICATION

The national vocational qualifications are packaged as per the following:

LEVEL-2 (60 Credits) [20:80]

Helper/Assistant Slaughterer in Meat Processing

1. Maintain Occupation Health & Safety and Environment Standards
2. Adopt Basic Good Manufacturing Practices (GMP) for Meat Processing
3. Maintain Meat Processing Tools/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

9. SUMMARY OF COMPETENCY STANDARDS

Sr.	Competency Standards	Estimated Contact Hours			Total Credit Hours	Category
		Theory Hours	Practical Hours	Total		
1.	Maintain occupation health & safety and environment standards	12	48	60	6	Generic
2.	Adopt basic good manufacturing practices (GMP) for meat Processing	12	48	60	6	Core
3.	Maintain slaughtering tools and equipment	12	48	60	6	Core
4.	Receive live birds/animals	16	64	80	8	Core
5.	Perform slaughtering of poultry/birds	18	72	90	9	Core
6.	Perform slaughtering of animals	18	72	90	9	Core
7.	Perform scalding/de-feathering/de-skinning/de-hiding	16	64	80	8	Core
8.	Perform evisceration and waste management	16	64	80	8	Core
Total		120	480	600	60	

00000000 Maintain Occupational Health & Safety and Environment Standards
Overview

This Competency Standard covers the competencies required to protect/apply personal health and safety at workplace according to the industry's approved guidelines, procedures and interpret rules/regulations. Trainee will be expected to identify and use Personal Protective Equipment (PPE) according to the work place requirements. The underpinning knowledge regarding personal safety will be sufficient to provide the basis for the job at workplace.

Competency Unit	Performance Criteria
CU1. Apply occupational health and safety measures (OHS)	P1. Perform work safely at all times, complying with health and safety precautions and other regulations related to food processing & packaging industry. P2. Identify personal safety hazards in the workplace, so that the potential for personal injury, damage to equipment or the workplace is prevented, and corrective action is taken. P3. Deal with problems which are within your control, and report those that cannot be resolved to safety officer. P4. Keep work area clean and clear of obstructions and storing tools or equipment as per the procedure of industry to overcome any incident. P5. Remove personal articles (jewelry, watch, cell phone, etc.) before entering work area. P6. Wear personal protective equipment (PPE) as per job.
CU2. Contribute to continuous improvement in OHS practice Identify hazards at workplace	P1. Interpret work processes and procedures correctly to identify risk of hazards at workplace P2. Recognize engineering processes, tools, equipment and consumable materials that have the potential to cause harm P3. Identify any potential hazards and take appropriate action to minimize the risk
CU3. Dispose of hazardous waste/materials	P1. Identify hazardous waste/ drug materials need to be disposed off P2. Collect hazardous or non-hazardous waste carefully from the designated area as per approved procedure

	P3. Use proper disposal hazardous containers for dispose-off hazardous waste as per procedure P4. Take necessary precautions like PPEs, while dispose-off hazardous waste/ materials as per standard operating procedure
CU4. Follow safe work procedures relating to own work	P1. Follow industry's occupational safety rules/regulations and current good manufacturing practices (CGMPs) P2. Keep work area clean and clear of obstructions, and storing tools or equipment as per the procedure of industry to overcome any incident P3. Use personal protective equipment (PPEs) P4. Perform LOTO-TO(lock out tag out –try out)
CU5. Maintain first-aid box	P1. Ensure availability of first aid box P2. Check first aid box for requisite emergency medicines P3. Check expiry of medicines P4. Perform first aid treatment against electric shocks
CU6. Maintain fire extinguisher	P1. Check fire extinguisher P2. Operate fire extinguisher P3. Replace fire extinguisher
CU7. Follow environmental, health and safety standards	P1. Follow health and safety rules P2. Follow safety guideline while meat processing and packaging P3. Store all tools and equipment properly in a safe area P4. Follow emergency response plan

Knowledge and Understanding

The candidate must possess underpinning knowledge and understanding required to carry out tasks covered in this competency standard. Therefore, he/she must be able to:

- Explain Good Manufacturing Practices concerning the meat processing industry
- Explain safety rules and regulations of meat industry
- Enlist safety equipment in manufacturing area
- Interpret safety signs and symbols
- Describe safety related Standard Operating Procedure/guidelines
- Explain disposal techniques related to waste
- Explain Waste disposal SOPs
- Define use of putting masks and gloves, while disposing of hazardous waste/materials
- Describe risks associated with each operation

- Explain work place specific guidelines for uniform
- Explain Current Good Manufacturing Procedures (CGMP) relating to clean work environment
- Explain industry Standing Operating Procedures (SOPs) relating to safe work environment
- Explain lifesaving rules
- Describe all types of work permits

Critical Evidence(s) Required

The candidate needs to produce following critical evidence(s) to be competent in this competency standard:

- Use of Personal Protective Equipment (PPE)
- Demonstrate safe handling of equipment/tools

Tools and Equipment required

The tools and equipment required for this competency standard are given below:

Sr. No	Items
1	Personal Protective Equipment (safety shoes, gloves, goggles, helmet & ear plug etc.)
2	Health and Safety Manual
3	Maintenance box
4	Safety Critical Devices (Fire Extinguishers, Smoke Detectors, Fire Hydrants, Self-Containing Breathing Apparatus (SCBA))
5	First Aid Box
6	Air Vents
7	Safety Siren

0721MT01 - Adopt Basic Good Manufacturing Practices (GMP) for Meat Processing

Overview:

This Competency Standard identifies the competencies for GMP guidelines commonly used to implement, manage and improve quality standard programs in Meat processing. The trainees will understand GMP systems in different Meat operations, including procedures and documentation for product safety, hygienic Slaughtering and handling, processing, packaging and labelling within specifications, as well as proper documentation and record keeping. It will further cover GMP guidelines for premises and equipment and preventive and corrective actions for customer's complaints and product recall.

Competency Unit	Performance Criteria
CU1. Apply basic GMP requirements with reference to work place	P1 Perform adequate cleaning and/or disinfection P2 Set of space for Meat processing and storage of equipment P3 Follow safety rules and regulations for the meat processing industry
CU2. Apply Basic GMP requirements in regard to personal hygiene	P1 Perform proper hand washing and disinfection procedures before entering production P2 Wear Personal Protective Equipment (PPE) as per SOPs P3 Report to supervisor in the case of illness
CU3. Apply basic GMP requirements in regard to meat packaging	P1 Prevent contamination in slaughtering, processing and storage P2 Maintain packing surfaces and equipment to minimize product damage and contamination
CU4. Apply basic GMP requirements to production quality control and in process controls	P1 Follow master production instructions (SOPs) P2 Follow basic quality control measure under supervision
CU5. Apply basic GMP requirements in regard to storage (Refrigeration/Freezing)	P1 Store materials and end product appropriately P2 Follow First Expire First Out (FEFO)/First In First Out (FIFO) P3 Perform stacking as per instruction

CU6. Apply basic GMP requirements in regard to cleaning and sanitation	P1 Follow sanitation procedures for all food contact equipment and food contact surfaces P2 Report sanitation failures P3 Record cleaning and sanitation work
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Knowledge and Understanding

The candidate must possess underpinning knowledge and understanding required to carry out tasks covered in this competency standard. Therefore, he/she must be able to:

- Why personal hygiene is important in meat industry?
- Define rework handling procedure?
- Define FEFO and FIFO and its importance?
- Differentiate between cleaning and sanitation?

Critical Evidence(s) Required

The candidate needs to produce following critical evidence(s) to be competent in this competency standard:

- Demonstrate FEFO/FIFO
- Demonstrate Cleaning and sanitation

Tools and Equipment required

The tools and equipment required for this competency standard are given below:

Sr. No	Items
1.	PPE's
2.	Disinfectors, sanitizer
3.	Insect-o-cutors, Bait Station, Glue Boards & Straws, Cages
4.	Hose cleaning pipe, scrubbers, mopes, color coded brushes,
5.	Tempered glass, Glass protective lights
6.	Trolleys,

0721MT02 - Maintain Meat Processing Tools and Equipment**Overview:**

This Competency Standard identifies the competencies required to apply skills and knowledge to perform processing functions in accordance with the industry's approved guidelines and procedures. Trainee will be expected to identify meat processing machinery and perform machines/equipment adjustment for Slaughtering, Cutting, Scalding, washing, dressing as well as general housekeeping and maintenance of equipment before and after processing activities.

Competency Unit	Performance Criteria
CU1. Prepare meat processing tools	P1 Identify meat processing tools. P2 Apply color coded scheme to identify knives and cutting board P3 Prepare Slaughtering tool (knife, Sharp edges) P4 Prepare the bone cutting Saw P5 Prepare de-skinning knife.
CU2. Perform cleaning of tools and equipment	P1 Clean and wash all equipment, utensils and machines before and after working P2 Disinfect tools and equipment according to procedure P3 Record relevant data
CU3. Apply food grade lubricants of tools/equipment	P1 Diagnose and rectify the machine faults P2 Apply proper food lubrication of machinery as per schedule
CU4. Perform Internal Control Plan (ICP) for tools and equipment	P1 Check the tools/equipment regularly P2 Identify damaged tools/equipment P3 Perform repair/replace tools/parts P4 Record of tools/equipment as per industry SOPs
CU5. Sharp Knives and carcass Handling Equipment's	P1 Sharp Knives with steel rod / grinding stone P2 Clean fat from knives P3 Sharp the steel hooks

Knowledge and Understanding

The candidate must possess underpinning knowledge and understanding required to carry out tasks covered in this competency standard. Therefore, he/she must be able to:

- Explain types of knives
- Explain SOPs of machine operation
- Understand Slaughtering knife, Bone cutting Saw and meat cutting knives
- Use of Scalding, de-feathering tubs, containers and buckets
- Describe Importance of food grade lubrication for smooth functioning of machine

- Define machine gauge
- Describe types and functions of machine
- Explain different parts of machine
- Explain the process of maintaining the tools and equipment

Critical Evidence(s) Required

The candidate needs to produce following critical evidence(s) to be competent in this competency standard:

- Segregate knives based on color coding
- Sharpen the designated knife

Tools and Equipment required

The tools and equipment required for this competency standard are given below:

Sr. No	Items
1.	Knife kit
2	Scabbed and belt
3	Steel hooks and shackles
4.	Grease gun
5	Pressure guns for oiling
6	Hand jacks
7	Thermometer (probe, IR Gun)
8	PPE's,

0721MT03 - Receive live birds/animals**Overview:**

This competency standard covers the competencies required to check Health of live halal birds/animals in accordance with the Current Good Manufacturing Practices (CGMP) as well as approved guidelines and procedures in meat processing industry. Trainee will be expected to perform preventive measures for welfare of birds/animals (resting of animals if received after long transportation and water/feed).

Competency Unit	Performance Criteria
CU1. Perform physical inspection of live birds/animals	P1 Check physical condition of bird/animal at receiving P2 Separate abnormal birds/animals P3 Inform about abnormality to supervisor P4 Record mortality rate in case of poultry/birds P5 Wash animals at receiving
CU2. Perform weighing of birds/ animals	P1 Calibrate measuring equipment P2 Weigh the birds/animals as per requirements P3 Maintain records according to work instructions
CU3. Shackle birds	P1 Hang birds on shackles P2 Perform vertical hanging (head toward ground)
CU4. Handle animals (cow, sheep, goat) at right alley	P1 Use dedicated path for handling animals P2 Handle animal carefully to safe guard personnel safety and animal welfare

Knowledge and Understanding

The candidate must possess underpinning knowledge and understanding required to carry out tasks covered in this competency standard. Therefore, he/she must be able to:

- Define livestock and meat animals
- Understand halal birds/animals.
- Understand halal birds/animals hygiene
- Understand handling of birds/animals.
- Understand the bird/animal health according to SOP.
- Describe different health parameters of birds/animals.
- Describe calibration.

- Describe role of body temperature animals.
- Describe transportation methods of birds/animals.
- Describe appropriate placement birds/animals
- Describe cross contamination of live birds/animals.

Critical Evidence(s) Required

The candidate needs to produce following critical evidence(s) to be competent in this competency standard:

- Demonstrate how to Handle birds/poultry/animals
- Demonstrate to weigh the live birds/poultry/animals

Tools and Equipment required

The tools and equipment required for this competency standard are given below:

Sr. No	Items
1.	Steel Hooks, Shackles
2	Thermometer (Probe, IR Gun)
3.	Weighing scales

0721MT04 - Perform Slaughtering of Poultry/Birds**Overview:**

This Competency Standard covers the competencies required to apply skills and specific knowledge to perform slaughtering of poultry/birds in accordance with Halal method.

Competency Unit	Performance Criteria
CU1. Arrange required tools/equipment	P1 Check availability of slaughtering knife P2 Check sharpness of slaughtering knife P3 Check availability of water
CU2. Examine shackled poultry/birds	P1 Check neck toward sternum of poultry/birds in front of slaughterer P2 Check the functioning of blue light
CU3. Apply halal slaughtering method	P1 Face birds towards Qibla P2 Recite TASMIYA P3 Cut trachea, Esophagus and both Carotid arteries and Juglar veins with a single cut P4 Cut should be through the wedge of knife P5 Allow complete bleeding of birds
CU4. Perform cleaning and sanitation as per schedule/procedure	P1 Select appropriate method of cleaning as per process nature (dry and wet cleaning) P2 Use color coded cleaning tools for cleaning of blood, floor and apparatus P3 Clean as per requirement of SOPs P4 Perform disinfection of food contact surfaces

Knowledge and Understanding

The candidate must possess underpinning knowledge and understanding required to carry out tasks covered in this competency standard. Therefore, he/she must be able to:

- Define Halal slaughtering
- Recite Tasmiyah
- Describe requirements for a Slaughterer
- Describe types of knives.
- Explain different cleaning techniques like dry cleaning, wet cleaning, cleaning in place, cleaning out of place etc.
- Describe principles underlying sanitation/ cleaning operations.
- Know suitability of cleaning operation in a certain machine and equipment.

Critical Evidence(s) Required

The candidate needs to produce following critical evidence(s) to be competent in this competency standard:

- Demonstrate Slaughtering
- Demonstrate Slaughtering tools
- How to Clean slaughtering tools

Tools and Equipment required

The tools and equipment required for this competency standard are given below:

Sr. No	Items
1.	Slaughtering Knife
2.	Conveyor, Shackles
3.	Cleaning trolleys
4.	Cleaning hose pips, shower guns
5.	PPE's (Goggles, face shield, comical suite, gloves)

6.	Disinfection liquid,
7.	Pumps, Brushes, scrappers, sponge,

0721MT05 - Perform Slaughtering of Animals (Cow, Buffalo, Sheep, Goat)**Overview:**

This Competency Standard covers the competencies required to apply skills and specific knowledge to perform Slaughtering of poultry/birds in accordance with Halal slaughtering method.

Competency Unit	Performance Criteria
CU1. Check availability of tools/equipment	P1 Check the availability of slaughtering knife P2 Check the sharpness of Slaughtering knife P3 Check the availability of water P4 Check the working of animal slaughtering box
CU2. Apply Halal Slaughtering method	P1 Handle the animal for slaughtering P2 Lay down the animal horizontally P3 Face the animal toward Qibla P4 Recite TASMIYA P5 Cut Trachea, Esophagus and both the Carotid arteries and Juglar veins in single cut P6 Cut should be through the wedge of knife P7 Allow complete bleeding of animals
CU3. Perform cleaning and sanitation as per schedule/procedure	P1 Select appropriate method of cleaning as per process nature (dry and wet cleaning) P2 Use of color coded cleaning tools for food and non-food surfaces P3 Clean as per instructions P4 Perform disinfection of food contact surfaces where required

Knowledge and Understanding

The candidate must possess underpinning knowledge and understanding required to carry out tasks covered in this competency standard. Therefore, he/she must be able to:

- Define Halal Slaughtering
- Describe TASMIYA (Takbeer)
- Describe types of knives.
- Explain different cleaning techniques like dry cleaning, wet cleaning, cleaning in place, cleaning out of place etc.
- Describe principles underlying sanitation/ cleaning operations.
- Know suitability of cleaning operation in a certain machine and equipment.

Critical Evidence(s) Required

The candidate needs to produce following critical evidence(s) to be competent in this competency standard:

- Demonstrate Slaughtering
- Demonstrate Slaughtering tools
- How to Clean slaughtering tools

Tools and Equipment required

The tools and equipment required for this competency standard are given below:

Sr. No	Items
1.	Slaughtering Knife
2.	Conveyor, Shackles
3.	Cleaning trolleys
4.	Cleaning hose pips, shower guns
5.	PPE's (Chain gloves, Apron, gum shoes)
6.	Disinfection liquid,
7.	Pumps, Brushes, scrappers, sponge,

0721MT06 - Perform Scalding/De-feathering/De-Skinning/De-hiding**Overview:**

This Competency Standard covers the competencies required to apply skills and specific knowledge to perform processing functions of meat processing by assistant slaughterer in accordance with the industry approved guidelines. The trainee will be involved in scalding, dressing, apply de-feather techniques in birds, animal dressing techniques, handle and prepare high quality and hygienic meat.

Competency Unit	Performance Criteria
CU1. Prepare scalding tank	P1 Warm the water as per required temperature P2 Check temperature
CU2. Perform scalding of birds	P1 Allow desensitization of the bird P2 Adjust the speed and time for scalding P3 Maintain level of water
CU3. Perform scheduled cleaning of scalding tank	P1 Clean the scalding tub P2 Keep record of cleaning
CU4. Perform de-feathering of birds	P1 Check efficiency of mechanical plucker P2 Check fingers of plucking machine P3 Adjust fingers of plucking machine according to bird size P4 Clean waste of de-feathering
CU5. Perform De-skinning/de-hiding of animal	P1 Cut legs from joints P2 Hang on hooks for de-skinning/de-hiding or bed de-skinning P3 Handle skin of animal

Knowledge and Understanding

The candidate must possess underpinning knowledge and understanding required to carry out tasks covered in this competency standard. Therefore, he/she must be able to:

- Define Scalding.
- Define de-feathering and methods of de-feathering.
- Describe water treatment.
- Describe cleaning procedure of Scalding chamber/Tub.
- Define dressing of animals.

- Describe dressing techniques.
- Explain different methods of de-skinning.

Critical Evidence(s) Required

The candidate needs to produce following critical evidence(s) to be competent in this competency standard:

- Demonstrate Scalding
- Demonstrate de-feathering
- Demonstrate De-skinning/de-hiding of animals

Tools and Equipment required

The tools and equipment required for this competency standard are given below:

Sr. No	Items
1.	Knives
2.	Boiler
3.	Buckets/Tubs/Containers
4.	Hooks
5.	Scalding tank
7.	Shackles/Conveyers
8.	Plucking machine

0721MT07 - Perform Evisceration and Waste Management**Overview:**

This Competency Standard covers the competencies required to apply skills and specific knowledge to perform processing functions of meat processing by assistant/helper slaughterer in accordance with the industry approved guidelines. The trainee will be involved in evisceration, waste management after evisceration (will know about edible and non-edible offal), cutting and chilling of carcass to handle and prepare high quality and hygienic meat.

Competency Unit	Performance Criteria
CU1. Eviscerate birds	P1 Cut abdomen P2 Remove offal P3 Check efficiency of evisceration machine (auto line) P4 Cut feet of birds
CU2. Eviscerate animals	P1 Cut abdomen P2 Remove offal P3 Segregate the edible and non-edible offal
CU3. Handle waste of evisceration process	P1 Trim offal P2 Remove offal fat P3 Clean non-edible offal P4 Dispose off condemned material
CU4. Wash and chill the carcass	P1 Wash carcass with water P2 Check temperature of chilling water and storage room P3 Perform carcass splitting/quartering P4 Chill carcass of animals P5 Clean and disinfect chiller

Knowledge and Understanding

The candidate must possess underpinning knowledge and understanding required to carry out tasks covered in this competency standard. Therefore, he/she must be able to:

- Explain Evisceration
- Define offal
- Explain edible and non-edible.

- Define Giblets
- Describe Chlorination.
- Define cleaning procedure of offal.
- Describe dosage of chorine for treatment of water.
- Describe storage parameters for carcass of animals.

Critical Evidence(s) Required

The candidate needs to produce following critical evidence(s) in order to be competent in this competency standard:

- Demonstrate evisceration
- How to segregate edible and non-edible offal
- Demonstrate temperature monitoring

Tools and Equipment required

The tools and equipment required for this competency standard are given below:

Sr. No	Items
1.	Vent cutter
2.	Eviscerator
3.	Neck cutter
4.	Lungs and heart separator
5.	Inside and outside washer
7	Giblet Harvester
8	Gizzard cleaner
9	Screw chiller/ tubs
10	Manual cutter

LIST OF TOOL AND EQUIPMENT		
SR.NO	Tools	
1.	Slaughtering Knife	
2.	Hand Saw	
3.	Carcass Fabrication Knife	
4.	Boning hook	
5.	Scabbard	
6.	Steel and Sharpener	
7.	Spray applicator	
8.	Gambler	
9.	Cut proof/Resistant Gloves	
10.	RO (reverse osmoses) system	
11.	Refrigerator	
12.	Freezer	
13.	Hydraulic lifters	
14.	Trolley	
15.	Buckets	
16.	Double jacketed cattle	
17.	Digital weighing balance (1kg to 500 KG)	
18.	Thermometer	
19.	Firefighting equipment , fire extinguisher types and uses, fire hydrants, smoke detector, SCABA (Self containing and birthing apparatus), fire Alarms, manual and automatic emergency haters, safety shower, safety harness,	
20.	First aid kit	
21.	PPE – apron, face mask, gloves (chemical gloves, surgical, electrical & Steam gloves), gum shoes (rubber shoes) chemical suit, face shelled, safety helmet, air protectives, goggles	

SLAUGHTERING MACHINERY		
1.	Automatic bird receiving system	
2.	Horizontal Chain Conveyor	
3.	Live bird crate inventor	
4.	Live bird crate Washer	
7.	Blood Through	
8.	Blood pump	
10.	Scald Tank	
11.	Plucking Machine	
12.	Head remover	
13	Joint Cleaner	
14	Shackle washer	
15	Carcass Spray washer	
16	Vent cutter	
17	Evisceartor	
18	Giblet Harvester	
19	Heart and lungs separator	

END OF DOCUMENT