

Animal Welfare Workshop Programme

Presenters: Ross Davies and Per Madie of Achieve Enterprises Limited

Day 1 – XXX

8.00 – 8.10 am	Welcome and introduction	PM, RJD
8.15 – 8.20 am	Briefing on Unit Standards - 20644 23354, 23352, 23353	RJD
8.20 – 9.20 am	Animal physiology that impacts on behaviour e.g. vision, colour perception etc The concept of stress, stressors and adaptation. The effect of stress on the animal and on meat quality.	PM
9.20 -10.20 am	Yard design based on animal welfare and behaviour issues. How to minimize stress. Pre-slaughter requirements with regards to animal welfare.	RJD
10.20 – 10.40 am	Morning tea	
10.40 – 12.20	Animal handling in yards systems Video presentation and group work	RJD
12.20 –1.00 pm	Lunch	
1.00 – 3.00 pm	Animal Welfare obligations <ul style="list-style-type: none"> - Impact of the 5 freedoms - Breach of welfare status - Reportable options The “costs” of lack of animal welfare on the animal (discomfort, distress, pain), the processor (Loss of “image”, financial profit and market access), and consumer (meat quality, ethical considerations).	PM
	Legislation that governs animal welfare and handling <ul style="list-style-type: none"> NZ legislation (Animal Welfare Act 1999) <ul style="list-style-type: none"> - Importance - Obligations - Different views in society - Function of COP - Five freedoms - Penalties 	PM
	International agreements Customer requirements: <ul style="list-style-type: none"> - TESCO - McDonalds - Burger King - other 	PM
3.00 – 3.30 pm	Afternoon tea	
3.30 – 4.30	Issues associated with transportation of animals Overview of NAWAC code “Transportation of animals for slaughter at licensed premises”.	RJD
4.30	Day closure	

Day 2 – XXX

8.00 – 9.00		Group work.	
9.30 – 10.30		Animal physiology and anatomy related to stunning and slaughter. Basic design and function of the nervous and circulatory systems. Overview of pain physiology.	PM
10.30 – 11.00 am		Morning tea	
11.00 – 12.00		Stunning of animals by approved mechanical and electrical methods: <ul style="list-style-type: none">• Percussive penetrative• Percussive non-penetrative• Electrical• Other (gas stunning of pigs) The physical and electrical background to current methods of stunning of animals. Maintenance of stunning equipment.	RJD
12.00 – 12.40 pm		Lunch	
12.40 – 2.00 pm		Insensibility after stunning. Stun- to- stick intervals in relation to anatomical features. Methods of assessment of a successful stun. Methods of bleeding. Summary of quality assurance of the stunning and bleeding operations.	PM
2.00 – 2.30 pm		Ritual Slaughter requirements and issues <ul style="list-style-type: none">- Halal- Kosher- Other Brief overview of slaughter requirements based on religious beliefs	RJD
2.30 - 3.00 pm		Afternoon tea	
3.00 –		Ritual slaughter and course windup	RJD PM
6.30 pm		Day closure	

The following Unit Standards would be assessed:

1. 20644 - “Demonstrate Knowledge of the Animal Welfare Act in relation to the Meat Processing Industry”
2. 23352 – “Demonstrate knowledge of the slaughtering of livestock in the meat processing industry”
3. 23353 – “Demonstrate knowledge of pre-slaughter stunning in the meat processing industry”
4. 23354 – “Demonstrate knowledge of livestock behaviour prior to slaughter in the meat processing industry”

An internet assessment process will be available to course attendees after completion of the course. Candidates will be required to apply for a <username> and <password> to undertake the assessments. Candidates will also be sent instructions on gaining access to the assessment.