

TRAINING REGULATIONS



SLAUGHTERING OPERATIONS (SWINE) NC II

PROCESSED FOOD AND BEVERAGES SECTOR

TECHNICAL EDUCATION AND SKILLS DEVELOPMENT AUTHORITY
East Service Road, South Luzon Expressway (SLEX), Taguig City, Metro Manila

*Technical Education and Skills Development Act of 1994
(Republic Act No. 7796)*

Section 22, “Establishment and Administration of the National Trade Skills Standards” of the RA 7796 known as the TESDA Act mandates TESDA to establish national occupational skill standards. The Authority shall develop and implement a certification and accreditation program in which private industry group and trade associations are accredited to conduct approved trade tests, and the local government units to promote such trade testing activities in their respective areas in accordance with the guidelines to be set by the Authority.

The Training Regulations (TR) serves as basis for:

1. Competency assessment and certification;
2. Registration and delivery of training programs; and
3. Development of curriculum and assessment instruments.

Each TR has four sections:

- Section 1 **Definition of Qualification** - describes the qualification and defines the competencies that comprise the qualification.
- Section 2 The **Competency Standards** format was revised to include the Required Knowledge and Required Skills per element. These fields explicitly state the required knowledge and skills for competent performance of a unit of competency in an informed and effective manner. These also emphasize the application of knowledge and skills to situations where understanding is converted into a workplace outcome.
- Section 3 **Training Arrangements** – contain the information and requirements which serve as bases for training providers in designing and delivering competency-based curriculum for the qualification. The revisions to Section 3 entail identifying the Learning Activities leading to achievement of the identified Learning Outcome.
- Section 4 **Assessment and Certification Arrangements** - describe the policies governing assessment and certification procedures for the qualification.

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TRAINING REGULATIONS FOR SLAUGHTERING OPERATIONS (SWINE) NC II

SECTION 1. SLAUGHTERING OPERATIONS (SWINE) NC II QUALIFICATION

The **SLAUGHTERING OPERATIONS (SWINE) NC II Qualification** consists of competencies that a person must achieve in performing slaughtering floor operations from initial preparation of swine through splitting of the carcass.

This Qualification is packaged from the competency map of the **Processed Food and Beverages Sector** as shown in Annex A.

The Units of Competency comprising this Qualification include the following:

UNIT CODE BASIC COMPETENCIES

500311105	Participate in workplace communication
500311106	Work in team environment
500311107	Practice career professionalism
500311108	Practice occupational health and safety procedures

UNIT CODE COMMON COMPETENCIES

PFB751210	Apply food safety and sanitation
PFB751211	Use standard measuring devices/instruments
PFB741213	Perform mathematical computation
PFB741214	Implement good manufacturing practice procedure
PFB741215	Implement environmental policies and procedures

UNIT CODE CORE COMPETENCIES

PFB751335	Handle and sharpen knives
PFB751339	Perform initial preparation procedures
PFB751340	Prepare carcass
PFB751341	Perform final procedures

A person who has achieved this Qualification is competent to be a:

- ❑ Slaughterhouse Butcher (Swine)

SECTION 2 COMPETENCY STANDARDS

This section details the contents of the basic, common and core units of competency required in **SLAUGHTERING OPERATIONS (SWINE) NC II**.

BASIC COMPETENCIES

UNIT OF COMPETENCY : **PARTICIPATE IN WORKPLACE COMMUNICATION**

UNIT CODE : **500311105**

UNIT DESCRIPTOR : This unit covers the knowledge, skills and attitudes required to gather, interpret and convey information in response to workplace requirements.

ELEMENT	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
1. Obtain and convey workplace information	1.1 Specific and relevant information is accessed from appropriate sources 1.2 Effective questioning, active listening and speaking skills are used to gather and convey information 1.3 Appropriate medium is used to transfer information and ideas 1.4 Appropriate non-verbal communication is used 1.5 Appropriate lines of communication with supervisors and colleagues are identified and followed 1.6 Defined workplace procedures for the location and storage of information are used 1.7 Personal interaction is carried out clearly and concisely	<ul style="list-style-type: none"> • Effective communication • Different modes of communication • Written communication • Organizational policies • Sources of information • Types of question • Medium of communication • Flow of communication • Storage system • Telephone courtesy 	<ul style="list-style-type: none"> • Following simple spoken language • Performing routine workplace duties following simple written notices • Ability to relate to people of social range in the workplace • Gathering and providing information in response to workplace requirements • Listening skills • Questioning skills • Workplace language skills

ELEMENT	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
2. Participate in workplace meetings and discussions	2.1 Team meetings are attended on time 2.2 Own opinions are clearly expressed and those of others are listened to without interruption 2.3 Meeting inputs are consistent with the meeting purpose and established protocols 2.4 Workplace interactions are conducted in a courteous manner 2.5 Questions about simple routine workplace procedures and matters concerning working conditions of employment are asked and responded to 2.6 Meetings outcomes are interpreted and implemented	<ul style="list-style-type: none"> • Communication procedures and systems • Meeting protocols • Nature of workplace meetings • Barriers of communication • Workplace interactions • Non-verbal communication 	<ul style="list-style-type: none"> • Ability to relate to people of social range in the workplace • Interpersonal communication skill • Observing meeting protocols

ELEMENT	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
3. Complete relevant work related documents	3.1 Range of forms relating to conditions of employment are completed accurately and legibly 3.2 Workplace data is recorded on standard workplace forms and documents 3.3 Basic mathematical processes are used for routine calculations 3.4 Errors in recording information on forms/ documents are identified and properly acted upon 3.5 Reporting requirements to supervisor are completed according to organizational guidelines	<ul style="list-style-type: none"> • Technology relevant to the enterprise and the individual's work responsibilities • Types of workplace documents and forms • Basic mathematical concepts • Kinds of workplace report 	<ul style="list-style-type: none"> • Applying basic mathematical processes of addition, subtraction, division and multiplication • Data recording • Report writing

RANGE OF VARIABLES

VARIABLE	RANGE
1. Appropriate sources	May include: 1.1. Team members 1.2. Suppliers 1.3. Trade personnel 1.4. Local government 1.5. Industry bodies
2. Medium	May include: 2.1. Memorandum 2.2. Circular 2.3. Notice 2.4. Information discussion 2.5. Follow-up or verbal instructions 2.6. Face to face communication
3. Storage	May include: 3.1. Manual filing system 3.2. Computer-based filing system
4. Protocols	May include: 4.1. Observing meeting 4.2. Compliance with meeting decisions 4.3. Obeying meeting instructions
5. Workplace interactions	May include: 5.1. Face to face 5.2. Telephone 5.3. Electronic and two-way radio 5.4. Written including electronic, memos, instruction and forms, non-verbal including gestures, signals, signs and diagrams
6. Forms	May include: Personnel forms, telephone message forms, safety reports

EVIDENCE GUIDE

1. Critical aspects of competency	<p>Assessment requires evidence that the candidate:</p> <ol style="list-style-type: none"> 1.1. Prepared written communication following standard format of the organization 1.2. Accessed information using communication equipment 1.3. Made use of relevant terms as an aid to transfer information effectively 1.4. Conveyed information effectively adopting the formal or informal communication
2. Resource implications	<p>The following resources should be provided:</p> <ol style="list-style-type: none"> 2.1. Fax machine 2.2. Telephone 2.3. Writing materials 2.4. Internet
3. Methods of assessment	<p>Competency in this unit may be assessed through:</p> <ol style="list-style-type: none"> 3.1. Direct observation 3.2. Oral interview and written examination
4. Context for Assessment	<ol style="list-style-type: none"> 4.1. Competency maybe assessed in actual workplace or at the designated TESDA Accredited Assessment Center.

UNIT OF COMPETENCY : **WORK IN TEAM ENVIRONMENT**

UNIT CODE : **500311106**

UNIT DESCRIPTOR : This unit covers the skills, knowledge and attitudes to identify role and responsibility as a member of a team.

ELEMENT	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
1. Describe team role and scope	1.1 The <i>role and objective of the team</i> is identified from available <i>sources of information</i> 1.2 Team parameters, reporting relationships and responsibilities are identified from team discussions and appropriate external sources	<ul style="list-style-type: none"> • Team roles • Definition of Team • Difference between team and group • Different sources of information • Objectives and goals of team 	<ul style="list-style-type: none"> • Describing the team role and scope
2. Identify own role and responsibility within team	2.1 Individual role and responsibilities within the team environment are identified 2.2 Roles and responsibility of other team members are identified and recognized 2.3 Reporting relationships within team and external to team are identified	<ul style="list-style-type: none"> • Team structure • Roles and responsibility of team members • Teams in work environment • Fundamental rights at work including gender sensitivity 	<ul style="list-style-type: none"> • Communicating appropriately, consistent with the culture of the workplace • Identifying individual role and responsibility • Identifying external relationship

ELEMENT	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
3. Work as a team member	3.1 Effective and appropriate forms of communications used and interactions undertaken with team members who contribute to known team activities and objectives 3.2 Effective and appropriate contributions made to complement team activities and objectives, based on individual skills and competencies and workplace context 3.3 Observed protocols in reporting using standard operating procedures 3.4 Contribute to the development of team work plans based on an understanding of team's role and objectives and individual competencies of the members	<ul style="list-style-type: none"> • Communication process • Group planning and decision making • Team goals and objectives • Understanding individual competencies relative to teamwork • Types of individuals • Role of leaders 	<ul style="list-style-type: none"> • Interacting effectively with others • Setting team goals and expectations

RANGE OF VARIABLES

VARIABLE	RANGE
1. Role and objective of team	May include: 1.1. Work activities in a team environment with enterprise or specific sector 1.2. Limited discretion, initiative and judgment maybe demonstrated on the job, either individually or in a team environment
2. Sources of information	May include: 2.1. Standard operating and/or other workplace procedures 2.2. Job procedures 2.3. Machine/equipment manufacturer's specifications and instructions 2.4. Organizational or external personnel 2.5. Client/supplier instructions 2.6. Quality standards 2.7. OHS and environmental standards
3. Workplace context	May include: 3.1. Work procedures and practices 3.2. Conditions of work environments 3.3. Legislation and industrial agreements 3.4. Standard work practice including the storage, safe handling and disposal of chemicals 3.5. Safety, environmental, housekeeping and quality guidelines

EVIDENCE GUIDE

1. Critical aspects of competency	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> 1.1 Operated in a team to complete workplace activity 1.2 Worked effectively with others 1.3 Conveyed information in written or oral form 1.4 Selected and used appropriate workplace language 1.5 Followed designated work plan for the job 1.6 Reported outcomes
2. Resource implications	<p>The following resources should be provided:</p> <ul style="list-style-type: none"> 2.1 Access to relevant workplace or appropriately simulated environment where assessment can take place 2.2 Materials relevant to the proposed activity or tasks
3. Methods of assessment	<p>Competency in this unit maybe assessed through:</p> <ul style="list-style-type: none"> 3.1 Observation of the individual member in relation to the work activities of the group 3.2 Observation of simulation and or role play involving the participation of individual member to the attainment of organizational goal 3.3 Case studies and scenarios as a basis for discussion of issues and strategies in teamwork
4. Context for Assessment	<ul style="list-style-type: none"> 4.1 Competency maybe assessed in actual workplace or at the designated TESDA Accredited Assessment Center.

UNIT OF COMPETENCY : **PRACTICE CAREER PROFESSIONALISM**

UNIT CODE : **500311107**

UNIT DESCRIPTOR : This unit covers the knowledge, skills and attitudes in promoting career growth and advancement.

ELEMENT	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
1. Integrate personal objectives with organizational goals	1.1 Personal growth and work plans are pursued towards improving the qualifications set for the profession 1.2 Intra- and interpersonal relationships are maintained in the course of managing oneself based on performance evaluation 1.3 Commitment to the organization and it's goal is demonstrated in the performance of duties	<ul style="list-style-type: none"> • Work values and ethics (Code of Conduct, Code of Ethics, etc.) • Understanding personal objectives • Understanding organizational goals • Difference between intra and interpersonal relationship • Performance evaluation 	<ul style="list-style-type: none"> • Demonstrating Intra and Interpersonal skills at work • Demonstrating personal commitment in work

ELEMENT	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
2. Set and meet work priorities	2.1 Competing demands are prioritized to achieve personal, team and organizational goals and objectives 2.2 Resources are utilized efficiently and effectively to manage work priorities and commitments 2.3 Practices along economic use and maintenance of equipment and facilities are followed as per established procedures	<ul style="list-style-type: none"> • Company policies • Company operations, procedures and standards • Time management • Basic strategic planning concepts • Resource utilization and management 	<ul style="list-style-type: none"> • Managing goals and time • Practicing economic use of resources and facilities • Setting work priorities • Practicing time management
3. Maintain professional growth and development	3.1 Trainings and career opportunities are identified and availed of based on job requirements 3.2 Recognitions are sought/received and demonstrated as proof of career advancement 3.3 Licenses and/or certifications relevant to job and career are obtained and renewed	<ul style="list-style-type: none"> • Career development opportunities • Company recognition and incentives • Information on relevant licenses and or certifications 	<ul style="list-style-type: none"> • Determining personal career development needs • Identifying career opportunities

RANGE OF VARIABLES

VARIABLE	RANGE
1. Evaluation	May include: 1.1 Performance Appraisal 1.2 Psychological Profile 1.3 Aptitude Tests
2. Resources	May include: 2.1 Human 2.2 Financial 2.3 Technology 2.3.1 Hardware 2.3.2 Software
3. Trainings and career opportunities	May include: 3.1 Participation in training programs 3.1.1 Technical 3.1.2 Supervisory 3.1.3 Managerial 3.1.4 Continuing Education 3.2 Serving as Resource Persons in conferences and workshops
4. Recognitions	May include: 4.1 Recommendations 4.2 Citations 4.3 Certificate of Appreciations 4.4 Commendations 4.5 Awards 4.6 Tangible and Intangible Rewards
5. Licenses and/or certifications	May include: 5.1 National Certificates 5.2 Certificate of Competency 5.3 Support Level Licenses 5.4 Professional Licenses

EVIDENCE GUIDE

1. Critical aspects of competency	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> 1.1 Attained job targets within key result areas (KRAs) 1.2 Maintained intra - and interpersonal relationship in the course of managing oneself based on performance evaluation 1.3 Completed trainings and career opportunities which are based on the requirements of the industries 1.4 Acquired and maintained licenses and/or certifications according to the requirement of the qualification
2. Resource implications	<p>The following resources should be provided:</p> <ul style="list-style-type: none"> 2.1 Workplace or assessment location 2.2 Case studies/scenarios
3. Methods of assessment	<p>Competency in this unit may be assessed through:</p> <ul style="list-style-type: none"> 3.1 Portfolio Assessment 3.2 Interview 3.3 Simulation/Role-plays 3.4 Observation 3.5 Third Party Reports 3.6 Exams and Tests
4. Context for assessment	<ul style="list-style-type: none"> 4.1 Competency maybe assessed in actual workplace or at the designated TESDA Accredited Assessment Center.

UNIT OF COMPETENCY : **PRACTICE OCCUPATIONAL HEALTH AND SAFETY PROCEDURES**

UNIT CODE : **500311108**

UNIT DESCRIPTOR : This unit covers the outcomes required to comply with regulatory and organizational requirements for occupational health and safety.

ELEMENTS	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
1. Identify hazards and risks	1.1 Safety regulations and workplace safety and hazard control practices and procedures are clarified and explained based on organization procedures 1.2 Hazards/risks in the workplace and their corresponding indicators are identified to minimize or eliminate risk to co-workers, workplace and environment in accordance with organization procedures 1.3 Contingency measures during workplace accidents, fire and other emergencies are recognized and established in accordance with organization procedures	<ul style="list-style-type: none"> • OHS procedures and practices and regulations • Hazards/risks identification and control • OHS indicators • Organizational contingency practices 	<ul style="list-style-type: none"> • Hazards/risks identification and control skills

ELEMENTS	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
2. Evaluate hazards and risks	1.1 Terms of maximum tolerable limits which when exceeded will result in harm or damage are identified based on threshold limit values (TLV) 1.2 Effects of the hazards are determined 1.3 OHS issues and/or concerns and identified safety hazards are reported to designated personnel in accordance with workplace requirements and relevant workplace OHS legislation	<ul style="list-style-type: none"> • Threshold Limit Value -TLV • Effects of safety hazards 	<ul style="list-style-type: none"> • Communication skills • Reporting safety hazards
3. Control hazards and risks	3.1 Occupational Health and Safety (OHS) procedures for controlling hazards/risks in workplace are consistently followed 3.2 Procedures for dealing with workplace accidents, fire and emergencies are followed in accordance with organization OHS policies 3.3 Personal protective equipment (PPE) is correctly used in accordance with organization OHS procedures and practices 3.4 Appropriate assistance is provided in the event of a workplace emergency in accordance with established organization protocol	<ul style="list-style-type: none"> • Personal hygiene practices • Organization safety and health protocol • Company emergency procedure practices 	<ul style="list-style-type: none"> • Practicing personal hygiene • Responding to emergency

ELEMENTS	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
4. Maintain OHS awareness	4.1 <i>Emergency-related drills and trainings</i> are participated in as per established organization guidelines and procedures 4.2 <i>OHS personal records</i> are completed and updated in accordance with workplace requirements	<ul style="list-style-type: none"> • Workplace OHS personal records • Information on emergency-related drills 	<ul style="list-style-type: none"> • Practicing emergency-related drill skills in the workplace

RANGE OF VARIABLES

VARIABLE	RANGE
1. Safety regulations	May include: 1.1 Clean Air Act 1.2 Building code 1.3 National Electrical and Fire Safety Codes 1.4 Waste management statutes and rules 1.5 Philippine Occupational Safety and Health Standards 1.6 DOLE regulations on safety legal requirements 1.7 ECC regulations
2. Hazards/Risks	May include: 2.1 Physical hazards – impact, illumination, pressure, noise, vibration, temperature, radiation 2.2 Biological hazards- bacteria, viruses, plants, parasites, mites, molds, fungi, insects 2.3 Chemical hazards – dusts, fibers, mists, fumes, smoke, gasses, vapors 2.4 Ergonomics 2.4.1 Psychological factors – over exertion/ excessive force, awkward/static positions, fatigue, direct pressure, varying metabolic cycles 2.4.2 Physiological factors – monotony, personal relationship, work out cycle
3. Contingency measures	May include: 3.1 Evacuation 3.2 Isolation 3.3 Decontamination 3.4 (Calling designed) emergency personnel
4. Personal protective equipment PPE	May include: 4.1 Mask 4.2 Gloves 4.3 Goggles 4.4 Hair Net/cap/bonnet 4.5 Face mask/shield 4.6 Ear muffs 4.7 Apron/Gown/coverall/jump suit 4.8 Anti-static suits

VARIABLE	RANGE
5. Emergency-related drills and training	May include: 5.1 Fire drill 5.2 Earthquake drill 5.3 Basic life support/CPR 5.4 First aid 5.5 Spillage control 5.6 Decontamination of chemical and toxic 5.7 Disaster preparedness/management
6. OHS personal records	May include: 6.1 Medical/Health records 6.2 Incident reports 6.3 Accident reports 6.4 OHS-related training completed

EVIDENCE GUIDE

1. Critical aspects of competency	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> 1.1 Explained clearly established workplace safety and hazard control practices and procedures 1.2 Identified hazards/risks in the workplace and its corresponding indicators in accordance with company procedures 1.3 Recognized contingency measures during workplace accidents, fire and other emergencies 1.4 Identified terms of maximum tolerable limits based on threshold limit value- TLV. 1.5 Followed Occupational Health and Safety (OHS) procedures for controlling hazards/risks in workplace 1.6 Used Personal Protective Equipment (PPE) in accordance with company OHS procedures and practices 1.7 Completed and updated OHS personal records in accordance with workplace requirements
2. Resource implications	<p>The following resources should be provided:</p> <ul style="list-style-type: none"> 2.1 Workplace or assessment location 2.2 OHS personal records 2.3 PPE 2.4 Health records
3. Methods of assessment	<p>Competency in this unit maybe assessed through:</p> <ul style="list-style-type: none"> 3.1 Portfolio Assessment 3.2 Interview 3.3 Case Study/Situation
4. Context for assessment	<ul style="list-style-type: none"> 4.1 Competency maybe assessed in actual workplace or at the designated TESDA Accredited Assessment Center.

COMMON COMPETENCIES

UNIT OF COMPETENCY : APPLY FOOD SAFETY AND SANITATION

UNIT CODE : PFB751210

UNIT DESCRIPTOR : This unit covers skills and attitude required to apply food safety and sanitation in the workplace

ELEMENTS	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
1. Wear Personal Protective Equipment	1.1 Personal protective equipment are checked according to <i>manufacturer's specifications</i> 1.2 <i>Personal protective equipment (PPE)</i> are worn according to the job requirement	<ul style="list-style-type: none"> • Personal protective equipment (PPE) • Procedures in wearing in PPE • Good Food Manufacturing Practices • Parts and functions of personal protective equipment 	<ul style="list-style-type: none"> • Checking PPE • Practicing GMP
2. Observe Personal Hygiene and Good Grooming	2.1 Personal hygiene and good grooming is practiced in line with <i>workplace health and safety requirements</i>	<ul style="list-style-type: none"> • Good grooming and personal hygiene • Workplace health and safety requirements 	<ul style="list-style-type: none"> • Practicing good grooming and personal hygiene practices
3. Implement Food Sanitation Practices	3.1 Sanitary food handling practices are implemented in line with workplace sanitation regulations 3.2 Safety measures are observed in line with workplace safety practices.	<ul style="list-style-type: none"> • Proper waste disposal • Environmental protection and concerns • Food safety principles and practices • TQM and other food quality system principles 	<ul style="list-style-type: none"> • Managing wastes • Implementing sanitary food handling practices • Practicing workplace safety

ELEMENTS	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
4. Render Safety Measures and First Aid Procedures	4.1 Safety measures are applied according to workplace rules and regulations 4.2 First aid procedures are applied and coordinated with concerned personnel according to workplace standard operating procedures.	<ul style="list-style-type: none"> • Safety measures • First aid procedures • Parts and functions of personal protective equipment • First Aid Kit 	<ul style="list-style-type: none"> • Applying safety measures • Applying first aid treatment • Practicing PPE • Coordinating with concerned personnel
5. Implement housekeeping activities	5.1 Work area and surroundings are cleaned in accordance with workplace health and safety regulations 5.2 Waste is disposed according to organization's waste disposal system 5.3 Hazards in the work area are recognized and reported to designated personnel according to workplace procedures	<ul style="list-style-type: none"> • Hazards in work area • Waste disposal • Housekeeping / 7's • Proper waste disposal 	<ul style="list-style-type: none"> • Implementing housekeeping activities • Practicing proper waste disposal • Coordination skills

RANGE OF VARIABLES

VARIABLE	RANGE
1. Manufacturer's Specifications	May include: 1.1 Handling 1.2 Operating 1.3 Discharge Label 1.4 Reporting 1.5 Testing 1.6 Positioning 1.7 Refilling
2. Personal Protective Equipment	May include: 2.1 Apron/laboratory gown 2.2 Mouth masks 2.3 Gloves 2.4 Rubber boots/safety shoes 2.5 Head gears such as caps, hair nets, earl plug
3. Workplace Health and Safety Requirements	May include: 3.1 Health/Medical Certificate 3.2 DOLE requirements 3.3 BFAD requirements 3.4 Personal Hygiene and good grooming 3.5 Plant Sanitation and waste management
4. Safety Measures	May include: 4.1 Labeling of chemicals and other sanitizing agents 4.2 Installation of firefighting equipment in the work area 4.3 Installation of safety signage's and symbols 4.4 Implementation of 5S in the work area 4.5 Removal of combustible material in the work area
5. First Aid Procedures	May include: 5.1 Mouth to mouth resuscitation 5.2 CPR 5.3 Application of tourniquet 5.4 Applying pressure to bleeding wounds or cuts 5.5 First aid treatment for burned victims
6. Hazards	May include: 6.1 Physical 6.2 Biological 6.3 Chemical

EVIDENCE GUIDE

1. Critical aspects of competency	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> 1.1 Cleaned, checked and sanitized personal protective equipment 1.2 Practiced proper personal hygiene and good grooming 1.3 Implemented workplace food safety practices 1.4 Applied first aid measures to victims 1.5 Implemented good housekeeping activities in the work area
2. Resource implications	<p>The following resources should be provided:</p> <ul style="list-style-type: none"> 2.1 Work area/station 2.2 First Aid kit 2.3 PPE relevant to the activities 2.4 Fire extinguisher 2.5 Stretcher 2.6 Materials, tools and equipment relevant to the unit of competency
3. Method of assessment	<p>Competency may be assessed through:</p> <ul style="list-style-type: none"> 3.1 A combination of direct observation and questioning of a candidate processing foods.
4. Context of assessment	<ul style="list-style-type: none"> 4.1 Competency maybe assessed in actual workplace or at the designated TESDA Accredited Assessment Center.

UNIT OF COMPETENCY : USE STANDARD MEASURING DEVICES AND INSTRUMENTS

UNIT CODE : PFB751211

UNIT DESCRIPTOR : This unit covers skills and attitude required to use standard measuring devices, instruments in the workplace

ELEMENTS	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
1. Identify Standard Measuring Devices and Instruments	1.1 <i>Standard measuring devices and instruments</i> are identified according to manufacturer's specifications 1.2 Devices and instruments for measuring are properly checked, sanitized and calibrated prior to use	<ul style="list-style-type: none"> • Safe handling of measuring devices and instruments • Specifications and functions of measuring devices and instruments • Defects and breakages of measuring devices and instruments • Procedures in sanitizing and calibrating and stowing equipment and instruments 	<ul style="list-style-type: none"> • Communication skills • Sanitary handling of devices and instruments • Calibrating skills
2. Review the Procedures in Using Standard Measuring Devices and Instruments	2.1 Procedures in using the <i>standard measuring devices</i> and instruments are recalled according to manufacturer's specifications 2.2 Printed procedures/ brochures/ catalogues are consulted according to specified <i>food processing methods</i>	<ul style="list-style-type: none"> • Procedures in using different standard measuring devices • Different food processing methods 	<ul style="list-style-type: none"> • Reading and following printed manuals and brochures • Using standard measuring devices

ELEMENTS	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
3. Follow Procedures of Using Measuring Devices and Instruments	<p>3.1 Methods/practices of using measuring devices and instruments are strictly observed according to manufacturer's specifications and workplace requirements</p> <p>3.2 Measuring devices and instruments are cleaned, wiped dry and stowed after use to ensure conformity with workplace requirements</p>	<ul style="list-style-type: none"> • Methods/practice of using measuring devices and instruments • Procedures in cleaning, and stowing equipment and instruments 	<ul style="list-style-type: none"> • Applying methods/practices in using measuring devices and instruments • Cleaning and stowing measuring devices and instruments

RANGE OF VARIABLES

VARIABLE	RANGE
1. Standard measuring devices	May include: 1.1 Weighing scales and balances of various capacities and sensitivities 1.2 Measuring cups of varying capacities for dry ingredients 1.3 Measuring cups of varying capacities for liquid ingredients
2. Standard Measuring Instruments	May include: 2.1 Salinometer 2.2 Thermometers of varying temperature range (0-300 C) 2.1 Refractometer of varying range (0 – 90 B) 2.2 Glasswares like cylinders, beakers, flasks) of varying graduations
3. Food Processing Methods	May include: 3.1 Process foods by Salting, Curing and Smoking 3.2 Process foods by Fermentation and Pickling 3.3 Process foods by Canning and Bottling 3.4 Process foods by Sugar Concentration 3.5 Process foods by Drying and Dehydration

EVIDENCE GUIDE

1. Critical aspects of competency	Assessment requires evidence that the candidate: 1.1 Identified, prepared and calibrated standard measuring devices and instruments 1.2 Followed correctly the procedures in using standard measuring devices and instruments 1.3 Followed proper cleaning and sanitizing and stowing procedures of measuring devices and equipment before and after use
2. Resource implications	The following resources should be provided: 2.1 Work area/station 2.2 Materials, tools and equipment relevant to the Unit of Competency
3. Method of assessment	Competency in this unit may be assessed through: Direct observation and questioning of a candidate using measuring devices and instruments
4. Context of assessment	4.1 Competency maybe assessed in actual workplace or at the designated TESDA Accredited Assessment Center.

UNIT OF COMPETENCY : **PERFORM MATHEMATICAL COMPUTATIONS**

UNIT CODE : **PFB751213**

UNIT DESCRIPTOR : This unit covers the knowledge, skills and attitude to perform mathematical computations in the workplace.

ELEMENTS	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
1. Gather and Tabulate the Recorded Data	1.1 Records of <i>weights and measurements</i> of raw materials and ingredients are gathered and summarized according to workplace standard operating procedures 1.2 Records of weights and measurements of finished processed products are gathered and summarized according to workplace standard operating procedures 1.3 Summarized data are tabulated according to enterprise requirements	<ul style="list-style-type: none"> • Data gathering • Record keeping • Data summary and analysis • Basic Mathematical Operations 	<ul style="list-style-type: none"> • Gathering data • Keeping of records • Summarizing and analyzing data • Basic Mathematical skills • Basic Accounting skills
2. Review the Various Formulations	2.1 Raw materials and ingredients and percentage formulations are checked/counter checked according to approved specifications and enterprise requirements 2.2 Finished products and percentage formulations are reviewed according to approved specifications and enterprise requirements	<ul style="list-style-type: none"> • Percentages and formulations of raw materials and ingredient and finished products • Procedures in checking raw materials and finished products formulation and percentages • Basic Mathematical Operations 	<ul style="list-style-type: none"> • Checking percentages formulations of raw materials and ingredient • Reviewing percentages and formulations of finished products • Numeracy skills

ELEMENTS	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
3. Calculate Production Input and Output	3.1 Data on raw material consumption and corresponding percentage equivalent are calculated in line with enterprise requirements 3.2 Data on actual spoilage and rejects and corresponding percentage equivalents are calculated according to enterprise requirements 3.3 Data on actual yields and recoveries and corresponding percentage equivalents are calculated according to enterprise requirements 3.4 All calculated data are recorded according to enterprise requirements	<ul style="list-style-type: none"> • Record keeping • Mensuration • Fraction, ratios and proportions • Basic Mathematical Operations • Conversion factors • Percentage formulation 	<ul style="list-style-type: none"> • Basic Mathematical skills • Recording skills
4. Compute Production Cost	4.1 Costs of production are computed according to organization's standard procedures 4.2 Computed costs of production are reviewed and validated according to organization's production requirements	<ul style="list-style-type: none"> • Cost of production • Validation procedures for computer costs • Basic Mathematical Operations 	<ul style="list-style-type: none"> • Basic Mathematical skills • Basic Accounting skills • Reviewing and validating computed costs

RANGE OF VARIABLES

VARIABLE	RANGE
1. Weights and Measurements	May include: 1.1 Gravimetric 1.2 Volumetric 1.3 Lengths, diameters, widths 1.4 Seam measurements 1.5 Hotness/coldness (temperature) 1.6 Concentrations of solutions
2. Costs of Production	May include: 2.1 Ingredient formulation 2.2 Percentage formulation 2.3 Conversion 2.4 Ratios and proportion 2.5 Spoilage and rejects and corresponding percentages 2.6 Recoveries and yields and corresponding percentages

EVIDENCE GUIDE

1. Critical Aspects of Competency	Assessment requires evidence that the candidate: 1.1 Gathered the records of weights and measurements of raw materials/ingredients and finished processed products 1.2 Summarized and tabulated all raw data gathered 1.3 Calculated the production inputs and outputs 1.4 Computed the costs of production 1.5 Reviewed all formulations and concentrations of solutions according to specifications and standards of the enterprise
2. Resource Implications	The following resources should be provided: 2.1 Work area/station 2.2 Materials relevant to recording and documentation of production data 2.3 Computer with printer and software 2.4 Calculator 2.5 Work table
3. Methods of Assessment	Competency in this unit must be assessed through: 3.1 A combination of direct observation and questioning of a candidate computing costs of production 3.2 Submission of a written report showing a record of production data including raw data
4. Context of Assessment	4.1 Competency maybe assessed in actual workplace or at the designated TESDA Accredited Assessment Center.

UNIT OF COMPETENCY : IMPLEMENT GOOD MANUFACTURING PRACTICE AND PROCEDURES

UNIT CODE : PFB751214

UNIT DESCRIPTOR : This unit covers the knowledge, skills and attitudes required to comply with relevant Good Manufacturing Practice (GMP) codes through the implementation of workplace GMP and quality procedures.

ELEMENTS	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
1. Identify requirements of GMP related to own work	1.1. Sources of information on GMP requirements are located 1.2. GMP requirements and responsibilities related to own work are identified	<ul style="list-style-type: none"> • GMP Requirements • GMP Codes of practice, policies and procedures • GMP Role of internal and external auditors • Contamination events and performance improvement processes procedures • Personal clothing and footwear requirements at work areas • Use of personal clothing, storage and disposal requirements • Micro biological, physical and chemical contaminants • Basic concepts of quality assurance • Control methods and procedures used in GMP: • GMP responsibilities and requirements relating to work role • Basic properties, handling and storage requirements of raw materials, packaging components and final product 	<ul style="list-style-type: none"> • Planning and organizing work (time management) • Working with others and in teams • Practicing GMP • Following contamination investigation procedures

ELEMENTS	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
		<ul style="list-style-type: none"> • Standards for materials, equipment and utensils used in the work area • Recall and traceability procedures relevant to work role • Procedures for identifying or isolating materials or product of unacceptable quality • Record keeping and the recording requirements of GMP. 	
2. Observe personal hygiene and conduct to meet GMP requirements	2.1. Personal hygiene meets GMP requirements 2.2. Clothing is prepared, used, stored and disposed of according to GMP and workplace procedures 2.3. Personal movement around the workplace complies with area entry and exit procedures	<ul style="list-style-type: none"> • Workplace entry and exit procedures • Personal hygiene • PPE 	<ul style="list-style-type: none"> • Following workplace entry and exit procedures • Practicing OSHS • Practicing GMP

ELEMENTS	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
3. Implement GMP requirements when carrying out work activities	3.1. GMP requirements are identified 3.2. Work area , materials, equipment and product are routinely monitored to ensure compliance with GMP requirements 3.3. Raw materials, packaging components and product are handled according to GMP and workplace procedures 3.4. Workplace procedures to control resource allocation and process are followed to meet GMP requirements 3.5. Common forms of contamination are identified and appropriate control measures are followed according to GMP requirements 3.6. The workplace is maintained in a clean and tidy order to meet GMP housekeeping standard	<ul style="list-style-type: none"> • Monitoring methods of work area, materials and equipment • Handling of raw materials, packaging components and product • Control resource allocation and processes in the workplace • Contaminants • Good Manufacturing Practices (GMP) 	<ul style="list-style-type: none"> • Identifying GMP requirements • Monitoring routinely of work area, materials equipment and product • Handling of raw materials, packaging components and product • Maintaining cleanliness in the workplace

ELEMENTS	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
4. Participate in improving GMP	4.1 Processes, practices or conditions which could result in non-compliance with GMP are identified and reported according to workplace reporting requirements 4.2 Corrective action is implemented within level of responsibility 4.3 GMP issues are raised with designated personnel	<ul style="list-style-type: none"> • Non-compliance and corrective action in GMP • Corrective actions 	<ul style="list-style-type: none"> • Practicing GMP • Reporting workplace condition • Implementing corrective measures
5. Participate in validation processes	5.1 Validation procedures are followed to GMP requirements 5.2 Issues arising from validation are raised with designated personnel 5.3 Validation procedures are documented to meet GMP requirements	<ul style="list-style-type: none"> • Validation procedures in GMP • Issues arising from validation • Documentation of validation procedures 	<ul style="list-style-type: none"> • Following validation procedures • Reporting issues arising from validation • Documenting validation procedures
6. Complete workplace documentation to support GMP	6.1 Documentation and recording requirements are identified 6.2 Information is recorded according to <i>workplace reporting procedures</i> to meet GMP requirements	<ul style="list-style-type: none"> • Documentation and workplace reporting procedures in GMP • Information and workplace reporting procedures 	<ul style="list-style-type: none"> • Keeping records • Recording information

RANGE OF VARIABLES

VARIABLE	RANGE
1. OH&S requirements	May include: 1.1. OH&S legal requirements 1.2. Enterprise OH&S policies, procedures and programs
2. Work is carried out in accordance with regulatory requirements	May include: 2.1. Relevant regulations regarding food processing and food safety regulations 2.2. Department of Health – Food Establishments – Code of Sanitation of the Philippines (P.D.856) 2.3. Environment Management Bureau regulations regarding emissions, waste treatment, noise and effluent treatment and control
3. Hygiene and sanitation requirements	May include: 3.1. Department of Health – Food Establishments – Code of Sanitation of the Philippines (P.D.856) 3.2. Requirements set out by Bureau of Food and Drugs 3.3. Workplace requirements
4. Workplace requirements	May include: 4.1. Work instructions 4.2. Standard operating procedures 4.3. OH&S requirements 4.4. Quality assurance requirements 4.5. Equipment manufacturers' advice 4.6. Material Safety Data Sheets 4.7. Codes of Practice and related advice
5. Products	May include: Products, raw materials, packaging components and consumables, part-processed product, finished product and cleaning materials
6. Responsibility and reporting systems	May include: 6.1. Responsibility for applying Good Manufacturing Practice relates to the person's work area 6.2. Reporting systems may include electronic and manual data recording and storage systems

EVIDENCE GUIDE

<p>1. Critical aspects of Competency</p>	<p>Assessment requires evidences that the candidate:</p> <p>1.1 Located and followed workplace information relating to GMP responsibilities</p> <p>1.2 Maintained personal hygiene consistent with GMP</p> <p>1.3 Followed workplace procedures when moving around the workplace and/or from one task to another to maintain GMP</p> <p>1.4 Used, stored and disposed of appropriate clothing/footwear as required by work tasks and consistent with GMP</p> <p>1.5 Identified and reported situations that do or could compromise GMP</p> <p>1.6 Applied appropriate control measures to control contamination</p> <p>1.7 Recorded results of monitoring, and maintain records as required by GMP</p> <p>1.8 Followed validation procedures within level of responsibility</p> <p>1.9 Identified and responded to out-of-specification or unacceptable raw materials, packaging components, final or part processed product within level of responsibility</p> <p>1.10 Followed procedures to isolate or quarantine non-conforming product</p> <p>1.11 Handled, cleaned and stored equipment, utensils, raw materials, packaging components and related items according to GMP and workplace procedures</p> <p>1.12 Maintained GMP for own work</p> <p>1.13 Handled and/or disposed of out-of-specification or contaminated materials, packaging components/consumables and product, waste and recyclable material according to GMP as required by work responsibilities</p> <p>1.14 Maintained the work area in a clean and tidy state</p> <p>1.15 Identified and reported signs of pest infestation</p>
<p>2. Resource Implications</p>	<p>The following resources should be provided:</p> <p>2.1 Workplace location and access to workplace policies</p> <p>2.2 Materials relevant to the proposed activity and tasks</p>
<p>3. Methods of Assessment</p>	<p>Competency in this unit maybe be assessed using at least two (2) of the following methods:</p> <p>3.1 A combination of direct observation and oral questioning</p> <p>3.2 Written report</p> <p>3.3 Written Examination</p> <p>3.4 Portfolio</p>
<p>4. Context of Assessment</p>	<p>4.2 Competency maybe assessed in actual workplace or at the designated TESDA Accredited Assessment Center.</p>

UNIT OF COMPETENCY : IMPLEMENT ENVIRONMENTAL POLICIES AND PROCEDURES

UNIT CODE : PFB751215

UNIT DESCRIPTOR : This unit covers skills and attitude required to implement environmental policies and procedures when carrying out work responsibilities

ELEMENT	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
1. Conduct work in accordance with environmental policies and procedures	1.1. Immediate work area is routinely checked to ensure compliance with environmental requirements 1.2. Hazards and unacceptable performance are identified, removed and/or reported to appropriate personnel according to workplace procedures 1.3. Workplace procedures and work instructions are followed 1.4. Where control requirements are not met, incidents are promptly reported and corrective action is taken 1.5. Measures used to minimize and handle waste are followed 1.6. Environmental data is recorded in required format according to workplace reporting requirements	<ul style="list-style-type: none"> • Workplace approach to managing environmental issues • Responsibilities of self and employer to manage environmental issues on site • Sources of advice on environmental issues in the workplace • Environmental hazards and risks associated with the work • Work procedures as they relate to environmental responsibilities • Procedures used to prevent or control environmental risks associated with own work • Basic concepts of hazard identification, risk assessment and control options • Identifying and responding to hazards • Impact of work practices on resource utilization and wastage • Procedures used to handle and dispose of waste 	<ul style="list-style-type: none"> • Planning and organizing work (time management) • Working with others and in teams • Practicing environmental skills

ELEMENT	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
		<ul style="list-style-type: none"> • The difference between trade waste and storm water drains • Consequences of inappropriate waste handling and disposal • Procedures for responding to unplanned incidents such as spills and leaks • Emergency response system and procedures • Responsible use of resources in own work area • Reporting procedures and responsibilities • Consultative processes in the workplace for raising issues/ suggestions on environmental issues 	
2. Participate in improving environmental practices at work	<p>2.1 Processes or conditions which could result in an unacceptable environmental outcome are identified and reported according to workplace reporting requirements.</p> <p>2.2 Corrective action is taken in accordance with the environmental management and emergency response plans as required.</p> <p>2.3 Contributions are made to participative arrangements for managing environmental issues</p>	<ul style="list-style-type: none"> • Unacceptable environmental outcomes • Corrective actions • Emergency response plan • Improvement in environmental practices • Report preparation 	<ul style="list-style-type: none"> • Identifying and reporting unacceptable environmental outcomes • Implementing corrective actions • Participating in improvement of environmental practices • Practicing written communication skills

ELEMENT	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
	in the workplace within workplace procedures and level of responsibility.		
3. Respond to an environmental emergency	3.1 Emergency situations are identified and reported according to workplace reporting requirements 3.2 Emergency procedures are followed as appropriate to the nature of the emergency and according to workplace procedures	<ul style="list-style-type: none"> • Emergency situations • Emergency procedures 	<ul style="list-style-type: none"> • Identifying emergency situations • Following emergency procedures • Practicing written communication skills

RANGE OF VARIABLES

VARIABLE	RANGE
1. OH&S requirements	May include: 1.1. OH&S legal requirements 1.2. Enterprise OH&S policies, procedures and programs
2. Regulatory requirements	May include: 2.1. Relevant regulations regarding food processing and food safety regulations 2.2. Department of Health – Food Establishments – Code of Sanitation of the Philippines (P.D.856) 2.3. Environment Management Bureau regulations regarding emissions, waste treatment, noise and effluent treatment and control
3. Hygiene and sanitation requirements	May include: 3.1. Department of Health – Food Establishments – Code of Sanitation of the Philippines (P.D.856) 3.2. Requirements set out by Bureau of Food and Drugs 3.3. Workplace requirements
4. Workplace requirements	May include: 4.1. Work instructions 4.2. Standard operating procedures 4.3. OH&S requirements 4.4. Quality assurance requirements 4.5. Equipment manufacturers' advice 4.6. Material Safety Data Sheets 4.7. Codes of Practice and related advice
5. Identification and control of hazards	May include: 5.1. Procedures are available that outline appropriate response to environmental incidents, accidents and emergencies 5.2. At this level identification and control of environmental hazards relates to own work. Corrective action typically involves recognizing any event which occurs as part of the work process and presents an unacceptable environmental risk or outcome, taking corrective action within level of responsibility, and/or reporting to the appropriate person in the work area 5.3. Work responsibilities may involve handling of hazardous waste 5.4. An environmental hazard is any activity, product or service that has the potential to affect the environment. This may also be referred to as an environmental aspect 5.5. An environmental risk is the likelihood that the hazard can cause harm to the environment 5.6. A control measure is a method or procedure used to prevent or minimize environmental risks 5.7. Responsibility for identifying and controlling environmental risks relates to immediate work responsibilities 5.8. Participating in improvement may involve participation in structured improvement programs, one-off projects and day-to-day problem solving and consultative groups 5.9.

EVIDENCE GUIDE

<p>1. Critical aspects of Competency</p>	<p>Assessment requires evidences that the candidate:</p> <p>1.1 Accessed and apply workplace information on environmental policies and procedures relating to own work</p> <p>1.2 Fitted and used appropriate personal protective clothing and equipment</p> <p>1.3 Checked own work area to identify environmental hazards</p> <p>1.4 Reported hazards according to workplace procedure in a clear and timely manner</p> <p>1.5 Followed work procedures to control or minimize environmental risk. This may include monitoring parameters set for environmental aspects such as airborne particulate, noise, and water quality. It may also include demonstrating use of emergency equipment according to work role requirements</p> <p>1.6 Recorded environmental information as required by the environmental management program</p> <p>1.7 Participated in processes to raise issues and suggestions to improve environmental issues management. This requires appropriate communication skills to structure and present information and interact with others</p> <p>1.8 Followed procedures to collect, deposit, recycle and/or dispose of waste in own work area</p> <p>1.9 Followed procedures to respond to environmental emergencies such as spills and emissions. This may include following procedures to alert the appropriate emergency services</p> <p>1.10 Maintained housekeeping standards in work area</p>
<p>2. Resource Implications</p>	<p>The following resources should be provided:</p> <p>2.1 Workplace location and access to workplace policies</p> <p>2.2 Materials relevant to the proposed activity and tasks</p>
<p>3. Methods of Assessment</p>	<p>Competency in this unit maybe be assessed using at least two (2) of the following methods:</p> <p>3.1 A combination of direct observation and oral questioning</p> <p>3.2 Written report</p> <p>3.3 Written Examination</p> <p>3.4 Portfolio</p>
<p>4. Context of Assessment</p>	<p>4.1 Competency maybe assessed in actual workplace or at the designated TESDA Accredited Assessment Center.</p>

CORE COMPETENCIES

UNIT OF COMPETENCY : **HANDLE AND SHARPEN KNIVES**

UNIT CODE : **PFB751335**

UNIT DESCRIPTOR : This unit covers the skills and knowledge required to maintain knives for safe and effective use in slaughtering and meat establishments.

ELEMENT	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
1. Sharpen knives	1.1 Knives are sharpened according to <i>workplace requirements</i> 1.2 Knives are sharpened to maintain a bevel edge 1.3 Steel is used correctly to maintain a bevel edge and to meet <i>Occupational Safety and Health Standards (OSHS)</i> 1.4 <i>Personal Protective Equipment(PPE)</i> is used according to OSHS	<ul style="list-style-type: none"> • COMMUNICATION <ul style="list-style-type: none"> ○ Work instructions • ENVIRONMENTAL ISSUES AND OTHER CONCERNS <ul style="list-style-type: none"> ○ OSHS issues related to use and sharpening knives ○ Sterilization and hygiene requirements related to knife sharpening • SCIENCE <ul style="list-style-type: none"> ○ Techniques in sharpening knives ○ Steps in steeling knives ○ Techniques in handling knives • TECHNOLOGY <ul style="list-style-type: none"> ○ Different types of knives and sharpening equipment 	<ul style="list-style-type: none"> • Handling and sharpening knife • Practicing OSHS
2. Work safely with knives	2.1 Knives are used in ways which minimize the risk of injury 2.2 Knives are used safely at all times in accordance with <i>regulatory requirements</i>	<ul style="list-style-type: none"> • ENVIRONMENTAL ISSUES AND OTHER CONCERNS <ul style="list-style-type: none"> ○ OSHS issues related to using knives • SCIENCE <ul style="list-style-type: none"> ○ Techniques in using knives 	<ul style="list-style-type: none"> • Using knife • Practicing OSHS

ELEMENT	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
3. Maintain knives and associated equipment	3.1. Knives are maintained in accordance to hygiene and sanitation and workplace requirements 3.2. Knife sharpening equipment is maintained, cleaned and stored to hygiene and sanitation and workplace requirements	<ul style="list-style-type: none"> • COMMUNICATION <ul style="list-style-type: none"> ○ Work Instructions • ENVIRONMENTAL ISSUES AND OTHER CONCERNS <ul style="list-style-type: none"> ○ OSHS issues related to storing knives • SCIENCE <ul style="list-style-type: none"> ○ Techniques in storing knives and associated equipment 	<ul style="list-style-type: none"> • Storing knife and equipment • Practicing OSHS

RANGE OF VARIABLES

VARIABLE	RANGE
1. Workplace requirements	May include: 1.1 Safety work instructions 1.2 Standard operating procedures 1.3 Occupational safety and health standards (OSHS) 1.4 Wearing appropriate PPE 1.5 Quality assurance requirements
2. Occupational Safety and Health Standards (OSHS)	May include: 2.1 OSHS legal requirements 2.2 Hygiene and sanitation requirements 2.3 Enterprise OSHS policies, procedures and programs
3. Personal Protective Equipment (PPE)	May include: 3.1 Uniforms, coat, apron 3.2 Work, safety or waterproof footwear 3.3 Protective head and hair covering 3.4 Protective hand and arm covering 3.5 Ear plugs/mugs 3.6 Goggles
4. Regulatory requirements	May include: 4.1 Relevant regulations regarding food processing and food safety regulations 4.2 Department of Health – Food Establishments – Code of Sanitation of the Philippines (P.D.856) and NMIS 4.3 Meat Inspection Code of the Philippines (RA 9296) as amended by RA No. 10536 4.4 Animal Welfare Act (RA 8485) as amended by RA No. 10631 4.5 Environment Management Bureau regulations regarding emissions, waste treatment, noise and effluent treatment and control
5. Sharpening equipment	May include: 5.1 Boning, skinning or steak knives 5.2 Steels or sharpening stone

EVIDENCE GUIDE

1. Critical aspects of competency	Assessment requires evidence that the candidate: 1.1 Sharpened knives 1.2 Worked safely with knives 1.3 Maintained knives and associated equipment
2. Resource Implication	The following resources should be provided: 2.1 Workplace location 2.2 Tools and equipment/utensils appropriate to knife sharpening 2.3 Materials relevant to the proposed activity and tasks
3. Methods of Assessment	Competency in this unit may be assessed through: 3.1 Direct Observation/Demonstration with Oral Questioning
4. Context of Assessment	4.1 Competency maybe assessed in actual workplace or at the designated TESDA Accredited Assessment Center.

UNIT OF COMPETENCY : **PERFORM INITIAL PREPARATION PROCEDURES**

UNIT CODE : **PFB751339**

UNIT DESCRIPTOR : This unit deals with the knowledge and skills required to effectively and humanely handle and stun, shackle, lift and stick swine on a processing rail.

ELEMENT	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
1. Restrain swine	1.1 Swine is conveyed from the lairage to the restraining box /pen 1.2 Swine is restrained humanely and safely in appropriate position in accordance with Animal Welfare Act 1.3 Swine is placed inside stunning box/ pen 1.4 Swine is restrained with appropriate restraining equipment 1.5 Personal Protective Equipment (PPE) is used according to OSHS 1.6 Personal sanitation and hygiene is observed	<ul style="list-style-type: none"> • ENGLISH/ COMMUNICATION <ul style="list-style-type: none"> ○ Company Operations Manual • ENVIRONMENTAL ISSUES AND OTHER CONCERNS <ul style="list-style-type: none"> ○ Occupational Safety and Health Standards (OSHS) ○ Hygienic standard practices • SCIENCE <ul style="list-style-type: none"> ○ Animal behavior ○ Animal handling procedures ○ Restraining methods • TECHNOLOGY <ul style="list-style-type: none"> ○ Restraining devices 	<ul style="list-style-type: none"> • Humane handling of animals such as: <ul style="list-style-type: none"> ○ Flight zone ○ Point of balance

ELEMENT	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
2. Stun swine	2.1 Stunning equipment is checked and operated in accordance with operation manual and workplace requirements workplace and regulatory requirements 2.2 Swine is stunned according to <i>workplace requirements and Occupational Safety and Health Standards (OSHS)</i> 2.3 Swine is checked to determine if <i>stunning</i> has been effective 2.4 Corrective action is taken when effective stun is not achieved 2.5 Stunning equipment and facilities are maintained in effective working order 2.6 Personal Protective Equipment (PPE) is used according to OSHS 2.7 Personal sanitation and hygiene is observed	<ul style="list-style-type: none"> • ENGLISH/ COMMUNICATION <ul style="list-style-type: none"> ○ Company Operations Manual • ENVIRONMENTAL ISSUES AND OTHER CONCERNS <ul style="list-style-type: none"> ○ Occupational Safety and Health Standards (OSHS) • SCIENCE <ul style="list-style-type: none"> ○ Animal Anatomy ○ Proper stunning location and position of animal ○ Characteristics of a properly stunned animals • TECHNOLOGY <ul style="list-style-type: none"> ○ Types and description of stunning equipment ○ Parts of stunning equipment ○ Operation of stunning equipment 	<ul style="list-style-type: none"> • Ability to identify the site and angle of animal's head • Apply correct stunning precision • Ability to recognize stunned animal • Operating stunning equipment • Cleaning of stunning equipment

ELEMENT	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
3. Shackle and lift swine	3.1 Swine is checked for consciousness as per Animal Welfare Act 3.2 Swine is shackled in accordance with workplace requirements and OSHS 3.3 Swine is lifted at a height and rate suitable for next operator 3.4 Hoisting / lifting equipment is used in accordance with manufacturer's specification 3.5 Hoisting / lifting equipment and shackles are in good working condition according to manufacturer's specification 3.6 Personal Protective Equipment is used according to OSHS 3.7 Personal sanitation and hygiene is observed	<ul style="list-style-type: none"> • ENGLISH/ COMMUNICATION <ul style="list-style-type: none"> ○ Company Operations Manual • ENVIRONMENTAL ISSUES AND OTHER CONCERNS <ul style="list-style-type: none"> ○ Occupational Safety and Health Standards (OSHS) • SCIENCE <ul style="list-style-type: none"> ○ Animal Anatomy ○ Specific location and position of shackle on the animal • TECHNOLOGY <ul style="list-style-type: none"> ○ Hoisting / lifting Procedures 	<ul style="list-style-type: none"> • Shackling, Hoisting/Lifting of animal • Operating of Hoisting/lifting equipment
4 Stick and bleed swine	4.1 Knife is used to sever the major blood vessels accurately, safely and hygienically to workplace requirements 4.2 Fast and effective sticking of swine is done in accordance with the Animal Welfare Act	<ul style="list-style-type: none"> • ENGLISH/ COMMUNICATION <ul style="list-style-type: none"> ○ Company Operations Manual • ENVIRONMENTAL ISSUES AND OTHER CONCERNS <ul style="list-style-type: none"> ○ Occupational Safety and Health Standards (OSHS) 	<ul style="list-style-type: none"> • Perform sticking and bleeding procedures

ELEMENT	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
	4.1 Swine is bled in accordance with workplace and regulatory requirements 4.2 Blood is collected in accordance with workplace policy and regulatory requirements 4.3 Personal Protective Equipment is used according to OSHS 4.4 Personal sanitation and hygiene is observed	<ul style="list-style-type: none"> ○ Safe and hygienic use of knife ○ Hygienic standard practices ○ Hand washing techniques ● SCIENCE <ul style="list-style-type: none"> ○ Animal Anatomy ○ Identification and location of major blood vessels, trachea and or esophagus ● TECHNOLOGY <ul style="list-style-type: none"> ○ Good sticking and bleeding procedures 	

RANGE OF VARIABLES

VARIABLE	RANGE
1. Restraining equipment	May include: 1.1 Restraining/stunning box/pen 1.2 Catching enclosure
2. Personal Protective Equipment (PPE)	May include: 2.1 Uniforms, coat, apron 2.2 Work, safety or waterproof footwear 2.3 Protective head and hair covering 2.4 Protective hand and arm covering 2.5 Ear plugs/mugs 2.6 Goggles
3. Workplace and OH&S requirements	May include: <u>Workplace requirements:</u> 3.1 Work instructions 3.2 Standard operating procedures 3.3 Occupational Safety and Health Standards (OSHS) 3.4 Wearing appropriate PPPE 3.5 Quality assurance requirements 3.6 Equipment manufacturer's manuals 3.7 Materials Safety Data Sheet 3.8 Codes of practices and related advice <u>OSHS requirements:</u> 3.9 OSHS legal requirements 3.10 Hygiene and sanitation requirements (Good Manufacturing Practices (GMP)) 3.11 Enterprise OSHS policies, procedures and programs
4. Stunning	May include: 4.1 Captive bolt stunner 4.2 Electric stunner
5. Regulatory requirements	May include: 5.1 Meat Inspection Code of the Philippines (R.A. 9296) as amended by RA 10536 5.2 Animal Welfare Act (RA No. 8485) as amended by RA No. 10631 5.3 Department of Health – Food Establishments – Code of Sanitation of the Philippines (P.D.856) 5.4 NMIS regulations 5.5 Relevant regulations regarding meat processing and food safety regulations
6. Blood is collected	May include: 6.1 Blood intended for food 6.2 Blood for feed 6.3 Blood for other purposes (e.g. fertilizer, should not be allowed to go in waste water treatment facility)

EVIDENCE GUIDE

1. Critical aspects of competency	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> 1.1 Restrained swine humanely and safely in appropriate position in accordance with Animal Welfare Act 1.2 Stunned swine in accordance with Animal Welfare Act 1.3 Shackled and lifted swine in accordance with workplace and OSHS requirements 1.4 Effective sticking of swine is done in accordance with Animal Welfare Act 1.5 PPE is used in accordance with work instructions 1.6 Complied with workplace and OSHS requirements 1.7 Observed personal hygiene and sanitation practices
2. Resource Implications	<p>The following resources should be provided:</p> <ul style="list-style-type: none"> 2.1 Workplace location 2.2 Tools and equipment/utensils and materials relevant to the proposed activity and tasks
3. Methods of assessment	<p>Competency in this unit may be assessed through:</p> <ul style="list-style-type: none"> 3.1 Direct Observation/Demonstration with Oral Questioning
4. Context for assessment	<ul style="list-style-type: none"> 4.1 Competency maybe assessed in actual workplace or at the designated TESDA Accredited Assessment Center.

UNIT OF COMPETENCY : **PREPARE CARCASS**

UNIT CODE : **PFB751340**

UNIT DESCRIPTOR : This unit deals with the knowledge and skills required to prepare carcass of swine.

ELEMENT	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
1. Remove hair and hooves	1.1 Swine is pre-washed according to <i>workplace requirements and Occupational Safety and Health Standards (OSHS)</i> 1.2 Swine is scalded according to scalding procedures and OSHS requirements 1.3 <i>De-hairing</i> is performed according to workplace and OSHS requirements 1.4 Hooves are removed using hooves removers in accordance with standard procedures 1.5 Hooves are collected and disposed per workplace requirements and solid waste disposal 1.6 <i>Personal Protective Equipment (PPE)</i> is used according to OSHS 1.7 Personal sanitation and hygiene is observed	<ul style="list-style-type: none"> • ENGLISH/ COMMUNICATION <ul style="list-style-type: none"> ○ Workplace requirements • ENVIRONMENTAL ISSUES AND OTHER CONCERNS <ul style="list-style-type: none"> ○ Occupational Safety and Health Standards (OSHS) ○ Hygienic standard practices ○ Hand washing techniques ○ Safe and hygienic use of knife • SCIENCE <ul style="list-style-type: none"> ○ Scalding process ○ De-hairing process • TECHNOLOGY <ul style="list-style-type: none"> ○ Procedures for safe and hygienic use of knife 	<ul style="list-style-type: none"> • Scalding animal according to required temperature • Ability to de-hair animal

ELEMENT	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
2. Gambrel, singe, shave and wash carcass	2.1 Incisions are made on the rear surface of hind feet in accordance with workplace requirements 2.2 Appropriate knife is used to expose tendons of hind feet 2.3 Gambrel is hooked to the tendon and lifted using hoist and loaded to the overhead rail 2.4 <i>Safety measures in gambrelling swine</i> are observed and followed 2.5 Carcass is singed without burning the skin 2.6 Residual hairs, singed hairs and black deposits are scraped-off and washed using knife and water as per workplace requirements 2.7 Personal Protective Equipment (PPE) is used according to OSHS 2.8 Personal sanitation and hygiene is observed	<ul style="list-style-type: none"> • ENGLISH/ COMMUNICATION <ul style="list-style-type: none"> ○ Workplace requirements • ENVIRONMENTAL ISSUES AND OTHER CONCERNS <ul style="list-style-type: none"> ○ Occupational Safety and Health Standards (OSHS) ○ Hygienic standard practices ○ Hand washing techniques • SCIENCE <ul style="list-style-type: none"> ○ Gambrelling procedures ○ Singeing procedures • TECHNOLOGY <ul style="list-style-type: none"> ○ Procedures for safe and hygienic use of knife 	<ul style="list-style-type: none"> • Ability to gambrel and singe swine

ELEMENT	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
3. Cut chest bone	3.1 Cutting knives are cleaned and sanitized according to workplace requirements 3.2 Chest bone is cut using appropriate tools and equipment in accordance with standard procedures and workplace requirements 3.3 Safety measures in cutting chest and pelvic bones are observed and complied 3.4 Carcass is thoroughly cleaned before evisceration begins 3.5 Personal sanitation and hygiene is observed	<ul style="list-style-type: none"> • ENGLISH/ COMMUNICATION <ul style="list-style-type: none"> ○ Workplace requirements • ENVIRONMENTAL ISSUES AND OTHER CONCERNS <ul style="list-style-type: none"> ○ Occupational Safety and Health Standards (OSHS) ○ Hygienic standard practices ○ Hand washing techniques ○ Safe and hygienic use of knife/saw • SCIENCE <ul style="list-style-type: none"> ○ Animal anatomy ○ Cutting chest and pelvic bones • TECHNOLOGY <ul style="list-style-type: none"> ○ Procedures for safe and hygienic use of knife/saw 	<ul style="list-style-type: none"> • Identifying and locating anatomical parts of swine • Using brisket cutters or cutting knives

ELEMENT	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
4. Eviscerate carcass	4.1 Bung is ringed and tied in accordance with workplace requirements 4.2 If male, penis is removed in accordance with workplace requirements 4.3 Midline cutting of the abdomen is performed according to workplace requirements 4.4 Organs to be removed are identified 4.5 Digestive tract and pluck are removed without contaminating the carcass in accordance with work instructions and OSHS 4.6 Organs are presented for inspection according to regulatory requirements 4.7 Pelvic bone cutting is performed according to workplace requirements 4.8 Occupational Safety and Health Standards (OSHS) are identified and complied with 4.9 Sources of contamination and cross-contamination are identified 4.10 Corrective action is taken in the event of contamination in line with workplace requirements 4.11 Personal sanitation and hygiene is observed	<ul style="list-style-type: none"> • ENGLISH/ COMMUNICATION <ul style="list-style-type: none"> ○ Work instructions • ENVIRONMENTAL ISSUES AND OTHER CONCERNS <ul style="list-style-type: none"> ○ Occupational Safety and Health Standards (OSHS) ○ Hygienic standard practices ○ Hand washing techniques ○ Non-conformance procedure for diseased organs ○ Safe and hygienic use of knife • SCIENCE <ul style="list-style-type: none"> ○ Anatomy of swine ○ Evisceration of swine ○ Types and sources of contamination and cross-contamination ○ Healthy organ appearance • TECHNOLOGY <ul style="list-style-type: none"> ○ Procedures for safe and hygienic use of knife 	<ul style="list-style-type: none"> • Opening carcass • Removing organs/offals

ELEMENT	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
5. Split carcass	5.1 Cleaver or splitting saw are sterilized and checked according to manual of instructions 5.2 Carcass is split into halves according to standard procedures and OSHS requirements 5.3 Sources of contamination and cross-contamination are identified 5.4 Corrective action is taken in the event of contamination in accordance with workplace requirements 5.5 Personal Protective Equipment (PPE) is used according to SHS 5.6 Personal sanitation and hygiene is observed	<ul style="list-style-type: none"> • ENGLISH/ COMMUNICATION <ul style="list-style-type: none"> ○ Work instructions • ENVIRONMENTAL ISSUES AND OTHER CONCERNS <ul style="list-style-type: none"> ○ OSHS requirements ○ Safe and hygienic use of knife ○ Hygienic standard practices ○ Hand washing techniques • SCIENCE <ul style="list-style-type: none"> ○ Animal anatomy ○ Sources of contamination and cross-contamination for carcass splitting / quartering • TECHNOLOGY <ul style="list-style-type: none"> ○ Operation of carcass splitting saw 	<ul style="list-style-type: none"> • Operation, cleaning and maintenance of carcass splitting equipment • Cleaning, sharpening and correct use of knives • Cutting carcass

RANGE OF VARIABLES

VARIABLE	RANGE
1. Workplace and Occupational Safety and Health Standards (OSHS) requirements	<p>May include: <u>Workplace requirements:</u> 1.1 Work instructions 1.2 Standard operating procedures 1.3 Occupational Safety and Health Standards (OSHS) 1.4 Wearing appropriate PPPE 1.5 Quality assurance requirements 1.6 Equipment manufacturer's manuals 1.7 Materials Safety Data Sheet 1.8 Codes of practices and related advice <u>OSHS requirements:</u> 1.9 OSHS legal requirements 1.10 Hygiene and sanitation requirements (Good Manufacturing Practices (GMP)) 1.11 Enterprise OSHS policies, procedures and programs</p>
2. De-hairing	<p>May include: 2.1 Mechanical 2.2 Secondary Manual</p>
3. Personal Protective Equipment (PPE)	<p>May include: 3.1 Uniforms, coat, apron 3.2 Work, safety or waterproof footwear 3.3 Protective head and hair covering 3.4 Protective hand and arm covering 3.5 Ear plugs/muffs 3.6 Goggles</p>
4. Safety measures in gambrelling swine	<p>May include: 4.1 Proper exposure of tendon 4.2 Proper lifting of carcass using gambrel</p>
5. Tools and equipment	<p>May include: 5.1 Handsaw 5.2 Circular saw 5.3 Knives 5.4 Ax 5.5 Cleaver</p>

VARIABLE	RANGE
6. Organs to be removed	Refer to red and white offals, should be removed separately
7. Digestive tract	May include: 7.1 Small and large intestines
8. Pluck	May include: 8.1 Heart 8.2 Lungs
9. Organs are presented for inspection	May include: 9.1 Intestines, spleen, kidney 9.2 Hearts 9.3 Lungs 9.4 Offal (e.g. fats, mesentery, brain, ligaments)

EVIDENCE GUIDE

1. Critical aspects of competency	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> 1.1 Removed hair and hooves according to standard operating procedures and OSHS requirements 1.2 Gambrelled and singed swine following standard operating procedures and safety measures 1.3 Cut chest and pelvic bones using appropriate tools and equipment in accordance with workplace and OSHS requirements 1.4 Eviscerated carcass without contamination in accordance with workplace and OSHS requirements 1.5 PPE is used in accordance with work instructions 1.6 Complied with workplace and OSHS requirements 1.7 Observed personal hygiene and sanitation practices
2. Resource implications	<p>The following resources should be provided:</p> <ul style="list-style-type: none"> 2.1 Workplace location 2.2 Tools and equipment/utensils and materials relevant to the proposed activity and tasks
3. Methods of assessment	<p>Competency in this unit may be assessed through:</p> <ul style="list-style-type: none"> 3.1 Direct Observation/Demonstration with Oral Questioning
4. Context for assessment	<ul style="list-style-type: none"> 4.1 Competency maybe assessed in actual workplace or at the designated TESDA Accredited Assessment Center.

UNIT OF COMPETENCY : **PERFORM FINAL PROCEDURES**

UNIT CODE : **PFB751341**

UNIT DESCRIPTOR : This unit deals with the knowledge and skills required in washing, trimming, weighing and labeling carcass. It also includes cleaning the facilities.

ELEMENT	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
1. Wash, trim and weigh carcass	1.1 Carcass is washed to remove foreign matters and contaminants from product in accordance with workplace and OSHS requirements 1.2 Types and sources of potential contamination and cross-contamination are identified 1.3 Carcass are trimmed following standard procedures and OSHS 1.4 Carcass are weighed and recorded according to workplace requirements 1.5 Personal Protective Equipment (PPE) is used according to work instructions 1.6 Personal sanitation and hygiene is observed	<ul style="list-style-type: none"> • ENGLISH/ COMMUNICATION <ul style="list-style-type: none"> ○ Work instructions • ENVIRONMENTAL ISSUES AND OTHER CONCERNS <ul style="list-style-type: none"> ○ Occupational Safety and Health Standards (OSHS) ○ Safe and hygienic use of knife ○ Hygienic standard practices ○ Hand washing techniques ○ Waste water management • SCIENCE <ul style="list-style-type: none"> ○ Types and sources of contamination and cross-contamination ○ Carcass washing procedures • TECHNOLOGY <ul style="list-style-type: none"> ○ Weighing scale 	<ul style="list-style-type: none"> • Proper carcass washing • Trimming of inedible parts • Operating weighing scale

ELEMENT	PERFORMANCE CRITERIA <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
2. Label/Mark carcass	2.1 Markings are made or labels are attached to carcass according to workplace and regulatory requirements 2.2 Personal Protective Equipment (PPE) is used according to work instructions 2.3 Personal sanitation and hygiene is observed	<ul style="list-style-type: none"> • ENGLISH/ COMMUNICATION <ul style="list-style-type: none"> ○ Work instructions • ENVIRONMENTAL ISSUES AND OTHER CONCERNS <ul style="list-style-type: none"> ○ OSH hazards and controls ○ Contamination/ food safety risks ○ Hygienic standard practices ○ Hand washing techniques • SCIENCE <ul style="list-style-type: none"> ○ Handling procedures 	<ul style="list-style-type: none"> • Meat handling
3. Clean and sanitize tools, equipment and facilities	3.1 Tools and equipment are cleaned and sanitized according to manual of instructions 3.2 Work area is cleaned, sanitized and maintained according to workplace requirements 3.3 Work is conducted according to workplace environmental guidelines	<ul style="list-style-type: none"> • ENGLISH/ COMMUNICATION <ul style="list-style-type: none"> ○ Work instructions • ENVIRONMENTAL ISSUES AND OTHER CONCERNS <ul style="list-style-type: none"> ○ OSHS requirements ○ 5 S ○ Solid waste segregation and disposal • SCIENCE <ul style="list-style-type: none"> ○ Cleaning and sanitizing agents ○ Cleaning and sanitizing procedures 	<ul style="list-style-type: none"> • Cleaning, sanitizing and maintenance of work tools, equipment and facilities

RANGE OF VARIABLES

VARIABLE	RANGE
1. Workplace and Occupational Safety and Health Standards (OSHS) requirements	<p>May include: <u>Workplace requirements:</u> 1.1 Work instructions 1.2 Standard operating procedures 1.3 Occupational Safety and Health Standards (OSHS) 1.4 Wearing appropriate PPPE 1.5 Quality assurance requirements 1.6 Equipment manufacturer's manuals 1.7 Materials Safety Data Sheet 1.8 Codes of practices and related advice <u>OSHS requirements:</u> 1.9 OSHS legal requirements 1.10 Hygiene and sanitation requirements (Good Manufacturing Practices (GMP)) 1.11 Enterprise OSHS policies, procedures and programs</p>
2. Contamination	<p>May include: 2.1 Dirt from skin such as soil, manure and stomach/intestinal materials</p>
3. Workplace requirements	<p>May include: 3.1 Work instructions 3.2 Standard operating procedures 3.3 OSH requirements 3.4 Quality assurance requirements</p>
4. Personal Protective Equipment (PPE)	<p>May include: 4.1 Uniforms, coat, apron 4.2 Work, safety or waterproof footwear 4.3 Protective head and hair covering 4.4 Protective hand and arm covering 4.5 Ear plugs/muffs 4.6 Goggles</p>
5. Regulatory requirements	<p>May include: 5.1 Meat Inspection Code of the Philippines (R.A. 9296) as amended by RA 10536 5.2 Animal Welfare Act (RA No. 8485) as amended by RA No. 10631 5.3 Department of Health – Food Establishments – Code of Sanitation of the Philippines (P.D.856) 5.4 NMIS regulations 5.5 Relevant regulations regarding meat processing and food safety regulations</p>

EVIDENCE GUIDE

1. Critical aspects of competency	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> 1.1 Washed carcass according to workplace requirements and OSHS 1.2 Identified types and sources of potential contamination and cross-contamination 1.3 Trimmed carcass following standard procedures and OSHS 1.4 Weighed carcass, recorded and verified according to workplace requirements 1.5 Labeled carcass according to workplace and regulatory requirements 1.6 Complied with workplace requirements and Occupational Safety and Health Standards (OSHS) 1.7 Observed personal sanitation and hygiene
2. Resource implications	<p>The following resources should be provided:</p> <ul style="list-style-type: none"> 2.1 Workplace location 2.2 Tools and equipment/utensils and materials relevant to the proposed activity and tasks
3. Method of assessment	<p>Competency in this unit may be assessed through:</p> <ul style="list-style-type: none"> 3.1 Direct Observation/Demonstration with Oral Questioning
4. Context for assessment	<ul style="list-style-type: none"> 4.1 Competency maybe assessed in actual workplace or at the designated TESDA Accredited Assessment Center.

SECTION 3 TRAINING ARRANGEMENTS

These standards are set to provide technical and vocational education and training (TVET) providers with information and other important requirements to consider when designing training programs for **SLAUGHTERING OPERATIONS (SWINE) NC II**.

They include information on curriculum design; training delivery; trainee entry requirements; tools and equipment; training facilities; and trainer's qualification.

3.1 CURRICULUM DESIGN

TESDA shall provide the training on the development of competency-based curricula to enable training providers develop their own curricula with the components mentioned below.

Delivery of knowledge requirements for the basic, common and core units of competency specifically in the areas of mathematics, science/technology, communication/language and other academic subjects shall be contextualized. To this end, TVET providers shall develop a Contextual Learning Matrix (CLM) to accompany their curricula.

Course Title: SLAUGHTERING OPERATIONS (SWINE) NC Level: II

Nominal Training Duration: **20 Hrs. (Basic)**
 20 Hrs. (Common)
 240 Hrs. (Core)
 280 Hours

Course Description:

This course is designed to enhance the knowledge, skills, behavior and motivations in accordance with industry standards.

**BASIC COMPETENCIES
(20 HOURS)**

Unit of Competency	Learning Outcomes	Learning Activities	Methodology	Assessment Approach	Nominal Duration
1. Participate in workplace communication	1.1 Obtain and convey workplace information	<ul style="list-style-type: none"> • Describe Organizational policies 	<ul style="list-style-type: none"> • Group discussion 	<ul style="list-style-type: none"> • Oral evaluation 	5 hours
		<ul style="list-style-type: none"> • Read: <ul style="list-style-type: none"> ○ Effective communication ○ Written communication ○ Communication procedures and systems 	<ul style="list-style-type: none"> • Lecture 	<ul style="list-style-type: none"> • Written examination 	
		<ul style="list-style-type: none"> • Identify: <ul style="list-style-type: none"> ○ Different modes of communication ○ Medium of communication ○ Flow of communication ○ Available technology relevant to the enterprise and the individual's work responsibilities 			
		<ul style="list-style-type: none"> • Prepare different Types of question • Gather different sources of information • Apply storage system in establishing workplace information • Demonstrate Telephone courtesy 	<ul style="list-style-type: none"> • Demonstration 	<ul style="list-style-type: none"> • Demonstration with oral questioning 	

Unit of Competency	Learning Outcomes	Learning Activities	Methodology	Assessment Approach	Nominal Duration
	1.2 Complete relevant work related documents	<ul style="list-style-type: none"> • Describe Communication procedures and systems 	<ul style="list-style-type: none"> • Group discussion 	<ul style="list-style-type: none"> • Oral evaluation 	
		<ul style="list-style-type: none"> • Read: <ul style="list-style-type: none"> ○ Meeting protocols ○ Nature of workplace meetings 	<ul style="list-style-type: none"> • Lecture 	<ul style="list-style-type: none"> • Written examination 	
		<ul style="list-style-type: none"> ○ Workplace interactions ○ Barriers of communication 	<ul style="list-style-type: none"> • Lecture 	<ul style="list-style-type: none"> • Written examination 	
		<ul style="list-style-type: none"> • Complete work related documents 	<ul style="list-style-type: none"> • Demonstration 	<ul style="list-style-type: none"> • Demonstration with oral questioning 	
		<ul style="list-style-type: none"> • Read instructions on work related forms/documents 	<ul style="list-style-type: none"> • Lecture 	<ul style="list-style-type: none"> • Written examination 	
		<ul style="list-style-type: none"> • Practice: <ul style="list-style-type: none"> ○ Estimate, calculate and record routine workplace measures ○ Basic mathematical processes of addition, subtraction, division and multiplication 	<ul style="list-style-type: none"> • Demonstration 	<ul style="list-style-type: none"> • Demonstration with oral questioning 	
		<ul style="list-style-type: none"> • Demonstrate office activities in: <ul style="list-style-type: none"> ○ workplace meetings and discussions scenario 	<ul style="list-style-type: none"> • Role play 	<ul style="list-style-type: none"> • Oral evaluation • Demonstration with oral questioning 	
		<ul style="list-style-type: none"> • Perform workplace duties scenario following simple written notices 	<ul style="list-style-type: none"> • Role play 	<ul style="list-style-type: none"> • Oral evaluation • Demonstration with oral questioning 	
		<ul style="list-style-type: none"> • Follow simple spoken language 	<ul style="list-style-type: none"> • Demonstration 	<ul style="list-style-type: none"> • Demonstration with oral questioning 	

Unit of Competency	Learning Outcomes	Learning Activities	Methodology	Assessment Approach	Nominal Duration
		<ul style="list-style-type: none"> Identify the different Non-verbal communication 	<ul style="list-style-type: none"> Lecture 	<ul style="list-style-type: none"> Written examination 	
		<ul style="list-style-type: none"> Demonstrate ability to relate to people of social range in the workplace 	<ul style="list-style-type: none"> Demonstration 	<ul style="list-style-type: none"> Demonstration with oral questioning 	
		<ul style="list-style-type: none"> Gather and provide information in response to workplace requirements 	<ul style="list-style-type: none"> Demonstration 	<ul style="list-style-type: none"> Demonstration with oral questioning 	
	1.3 Participate in workplace meeting and discussion	<ul style="list-style-type: none"> Identify: <ul style="list-style-type: none"> Types of workplace documents and forms Kinds of workplace report 	<ul style="list-style-type: none"> Lecture 	<ul style="list-style-type: none"> Written examination 	
<ul style="list-style-type: none"> Available technology relevant to the enterprise and the individual's work responsibilities 					
<ul style="list-style-type: none"> Read and follow instructions in applying basic mathematical concepts 					
<ul style="list-style-type: none"> Follow simple spoken language 		<ul style="list-style-type: none"> Demonstration 	<ul style="list-style-type: none"> Demonstration with oral questioning 		
<ul style="list-style-type: none"> Demonstrate ability to relate to people of social range in the workplace 		<ul style="list-style-type: none"> Demonstration 	<ul style="list-style-type: none"> Demonstration with oral questioning 		
<ul style="list-style-type: none"> Gather and provide information in response to workplace requirements 					

Unit of Competency	Learning Outcomes	Learning Activities	Methodology	Assessment Approach	Nominal Duration
2. Work in a team environment	2.1 Describe and identify team role and responsibility in a team.	• Describe the team role and scope	• Group discussion	• Oral evaluation	5 hours
		• Read <ul style="list-style-type: none"> ○ Definition of Team ○ Difference between team and group 	• Lecture	• Written examination	
		○ Objectives and goals of team	• Lecture	• Written examination	
		• Identify different sources of information			
	2.2 Describe work as a team	• Describe team goals and objectives	• Group discussion	• Oral evaluation	
		• Perform exercises in setting team goals and expectations scenario	• Role play	• Oral evaluation • Demonstration with oral questioning	
		• Identify: <ul style="list-style-type: none"> ○ individual role and responsibility 	• Lecture	• Written examination	
		• Practice Interacting effectively with others	• Group discussion	• Oral evaluation	
		• Read: <ul style="list-style-type: none"> ○ Fundamental rights at work including gender sensitivity ○ Understanding individual competencies relative to teamwork ○ Types of individuals ○ Role of leaders 	• Lecture	• Written examination	

Unit of Competency	Learning Outcomes	Learning Activities	Methodology	Assessment Approach	Nominal Duration		
3. Practice career professionalism	3.1 Integrate personal objectives with organizational goals	<ul style="list-style-type: none"> • Describe performance evaluation 	<ul style="list-style-type: none"> • Group discussion 	<ul style="list-style-type: none"> • Oral evaluation 	5 hours		
		<ul style="list-style-type: none"> • Read: <ul style="list-style-type: none"> ○ Work values and ethics (Code of Conduct, Code of Ethics, etc.) ○ Understanding personal objectives ○ Understanding organizational goals 	<ul style="list-style-type: none"> • Lecture 	<ul style="list-style-type: none"> • Written examination 			
		<ul style="list-style-type: none"> • Demonstrate Intra and Interpersonal skills at work 	<ul style="list-style-type: none"> • Demonstration 	<ul style="list-style-type: none"> • Demonstration with oral questioning 			
		<ul style="list-style-type: none"> • Demonstrate personal commitment in work 					
	3.2 Set and meet work priorities	<ul style="list-style-type: none"> • Describe company policies, operations, procedures and standards 	<ul style="list-style-type: none"> • Group discussion 	<ul style="list-style-type: none"> • Oral evaluation 			
		<ul style="list-style-type: none"> • Read: <ul style="list-style-type: none"> ○ Time Management ○ Basic strategic planning concepts ○ Resource utilization and management 	<ul style="list-style-type: none"> • Lecture 	<ul style="list-style-type: none"> • Written examination 			
		<ul style="list-style-type: none"> • Apply managing goals and time 				<ul style="list-style-type: none"> • Demonstration 	<ul style="list-style-type: none"> • Observation
		<ul style="list-style-type: none"> • Practice: <ul style="list-style-type: none"> ○ Economic use of resources and facilities ○ Time management 				<ul style="list-style-type: none"> • Demonstration 	<ul style="list-style-type: none"> • Demonstration with oral questioning

Unit of Competency	Learning Outcomes	Learning Activities	Methodology	Assessment Approach	Nominal Duration
	3.3 Maintain professional growth and development	• Describe company recognition and incentives	• Group discussion	• Oral evaluation	
		• Read:	• Lecture	• Written examination	
		○ Career development opportunities ○ Information on relevant licenses and or certifications ○ Personal career development needs			
		• Identify career opportunities	• Lecture	• Written examination	
		• Determine personal career development needs	• Group discussion	• Oral evaluation	
4. Practice occupational health and safety	4.1 Identify hazard and risks	• Describe OHS procedures, practices and regulations	• Group discussion	• Oral evaluation	5 hours
		• Read	• Lecture	• Written examination	
		○ OHS indicators			
		○ Organizational contingency practices			
	• Practice hazards/risks identification and control				
	4.2 Evaluate hazard and risks	• Describe effects of safety hazards	• Group discussion	• Oral evaluation	
		• Read	• Lecture	• Written examination	
○ Threshold Limit Value –TLV					
		• Practice reporting safety hazards	• Role play	• Demonstration with oral questioning	

Unit of Competency	Learning Outcomes	Learning Activities	Methodology	Assessment Approach	Nominal Duration
		<ul style="list-style-type: none"> • Demonstrate evaluating hazards and risks using communication equipment 	<ul style="list-style-type: none"> • Demonstration 	<ul style="list-style-type: none"> • Demonstration with oral questioning 	
	4.3 Control hazards and risks	<ul style="list-style-type: none"> • Describe: <ul style="list-style-type: none"> ○ Organization safety and health protocol ○ Company emergency procedure practices 	<ul style="list-style-type: none"> • Group discussion 	<ul style="list-style-type: none"> • Oral evaluation 	
		<ul style="list-style-type: none"> • Practice personal hygiene 	<ul style="list-style-type: none"> • Demonstration 	<ul style="list-style-type: none"> • Demonstration with oral questioning 	
		<ul style="list-style-type: none"> • Practice drills on responding to emergency 	<ul style="list-style-type: none"> • Demonstration • Simulation 	<ul style="list-style-type: none"> • Demonstration with oral questioning 	
		4.4 Maintain occupational health and safety awareness	<ul style="list-style-type: none"> • Identify emergency-related drills information 	<ul style="list-style-type: none"> • Lecture 	
	<ul style="list-style-type: none"> • Practice occupational safety and health standards on personal records in the workplace 		<ul style="list-style-type: none"> • Role play 	<ul style="list-style-type: none"> • Demonstration with oral questioning 	
	<ul style="list-style-type: none"> • Practice emergency related drills in the workplace 		<ul style="list-style-type: none"> • Demonstration • Simulation 	<ul style="list-style-type: none"> • Demonstration with oral questioning 	

**COMMON COMPETENCIES
(20 HOURS)**

Unit of Competency	Learning Outcomes	Learning Contents	Practical Activities	Methodologies	Assessment Methods	Nominal Duration
1. Apply food safety and sanitation	1.1 Wear personal protective equipment 1.2 Observe personal hygiene and good grooming 1.3 Implement food safety practices 1.4 Render safety measures and first aid procedures 1.5 Implement housekeeping activities	<ul style="list-style-type: none"> • Knowledge, Theory, Practices and Systems Operations • Safety Practices • Good grooming and personal hygiene • Proper waste disposal • Environmental protection and concerns • Food safety principles and practices • Housekeeping / 5's • Codes and Regulations • Good Food Manufacturing Practices • Materials, Tools, Equipment: Uses, Specifications and Maintenance • Parts and functions of personal protective equipment • First Aid Kit • Sanitizing equipment 	<ul style="list-style-type: none"> • Good grooming and personal hygiene practices • Practicing Food safety • Practicing GMP • Practicing PPE 	<ul style="list-style-type: none"> • Lecture • Group Discussion • Role Play • Self-paced 	<ul style="list-style-type: none"> • Demonstration • Observation • Interviews /questioning 	2 hours

Unit of Competency	Learning Outcomes	Learning Contents	Practical Activities	Methodologies	Assessment Methods	Nominal Duration
2. ZZUse standard measuring devices / instruments	2.1 Identify standard measuring devices and instruments. 2.2 Review the procedures in using standard measuring devices and instruments. 2.3 Follow procedures in using measuring devices and instruments	<ul style="list-style-type: none"> • Knowledge, Theory, Practices and Systems Operations • Safe handling of measuring devices and instruments • Specifications and functions of measuring devices and instruments • Defects and breakages of measuring devices and instruments • Procedures in sanitizing and calibrating and stowing equipment and instruments 	<ul style="list-style-type: none"> • Sanitary handling of devices and instruments • Measuring devices and instruments • Calibrating skills • Sanitizing, calibrating and stowing measuring equipment and instruments 	<ul style="list-style-type: none"> • Lecture • Group Discussion • Role Play • Self-paced 	<ul style="list-style-type: none"> • Demonstration • Observation • Interviews / questioning 	3 hours
3. Use Food Processing Tools, Equipment and Utensils	3.1 Perform pre-operation activities 3.2 Operate, monitor and maintain food processing equipment 3.3 Perform post-operation activities	<ul style="list-style-type: none"> • Communication • Written and oral communication • Interpreting manufacturer's specifications • Following manufacturer's manual 	<ul style="list-style-type: none"> • Inspecting and checking condition of equipment/ machines • Reporting equipment/ machine, tools, instruments breakdown and recording same in standard forms 	<ul style="list-style-type: none"> • Lecture • Group Discussion • Role Play • Self-paced 	<ul style="list-style-type: none"> • Demonstration • Observation • Interviews /questioning 	3 hours

Unit of Competency	Learning Outcomes	Learning Contents	Practical Activities	Methodologies	Assessment Methods	Nominal Duration
		<ul style="list-style-type: none"> Materials, Tools and Equipment: uses, Specifications and Maintenance Sanitizing agents: Uses and Specification Proper cleaning and stowing of tools and equipment/ instruments Equipment/ machine wear and tear process Minor preventive maintenance 	<ul style="list-style-type: none"> Sanitizing, cleaning and stowing measuring devices and instruments Equipment/machine parts tear down and assembly Performing minor troubleshooting Performing regular maintenance 			
4. Perform Mathematical Computation	<p>4.1 Gather and tabulate the recorded data</p> <p>4.2 Review the various formulations</p> <p>4.3 Calculate Production Input and Output</p> <p>4.4 Compute Production Cost</p>	<ul style="list-style-type: none"> Data gathering Record keeping Data summary and analysis Basic Mathematical Operations Percentages and formulations of raw materials and ingredient and finished products Procedures in checking raw materials and finished products formulation and percentages Basic Mathematical Operations Record keeping Mensuration 	<ul style="list-style-type: none"> Applying percentages formulations of raw materials and ingredient on finished products Checking percentages and formulations on finished products Applying numeracy skills on processed products Applying record keeping on processed products Applying mensuration on processed products 	<ul style="list-style-type: none"> Lecture Group discussion Demonstration Role Play Self-paced 	<ul style="list-style-type: none"> Oral Interview Written Examination Demonstration 	2 hours

Unit of Competency	Learning Outcomes	Learning Contents	Practical Activities	Methodologies	Assessment Methods	Nominal Duration
		<ul style="list-style-type: none"> • Fraction, ratios and proportions • Basic Mathematical Operations • Conversion factors • Percentage formulation • Cost of production • Validation procedures for computer costs • Basic Mathematical Operations 	<ul style="list-style-type: none"> • Perform basic mathematical skills • Perform percentage and formulation • Perform conversion • Perform basic accounting and mathematical skills on processed products • Reviewing and validating computed costs 			

Unit of Competency	Learning Outcomes	Learning Contents	Practical Activities	Methodologies	Assessment Methods	Nominal Duration
5. Implement Good Manufacturing Practice Procedure	5.1 Identify requirements of GMP related to own work 5.2 Observe personal hygiene and conduct to meet GMP requirements 5.3 Implement GMP requirements when carrying out work activities 5.4 Participate in improving GMP 5.5 Participate in validation processes 5.6 Complete workplace documentation to support GMP	<ul style="list-style-type: none"> • Knowledge, Theory, Practices and Techniques • GMP Requirements • GMP Codes of practice, policies and procedures • GMP Role of internal and external auditors • Contamination events and performance improvement processes • PPE • Personal clothing and footwear requirements at work areas • Use of personal clothing, storage and disposal requirements • Micro biological, physical and chemical contaminants • Personal hygiene • Basic concepts of quality assurance 	<ul style="list-style-type: none"> • Planning and organizing work (time management) • Working with others and in teams • Practicing GMP • Following contamination investigation procedures 	<ul style="list-style-type: none"> • Lecture • Group Discussion • Role Play • Self-paced 	<ul style="list-style-type: none"> • Demonstration • Observation • Interviews / questioning 	2 hours

Unit of Competency	Learning Outcomes	Learning Contents	Practical Activities	Methodologies	Assessment Methods	Nominal Duration
6. Implement Environmental Policies and Procedures	6.1 Conduct work in accordance with environmental policies and procedures 6.2 Participate in improving environmental practices at work 6.3 Respond to an environmental emergency	<ul style="list-style-type: none"> • Routinary check-up • Work area • Environmental hazards and risks associated to work <ul style="list-style-type: none"> ○ Identify hazard risks ○ Responding hazards • Procedures for responding to unplanned incidents such as spills and leaks <ul style="list-style-type: none"> ○ Reporting incidents ○ Corrective measures • Preventing environmental risks • Workplace procedures and work instructions related to environmental responsibilities • Wastes disposal procedures • Trade waste and storm water drains • Consequences of inappropriate waste handling and disposal • Environmental data <ul style="list-style-type: none"> ○ Recording ○ Format of record • Conditions affecting unacceptable environmental outcome • Environmental management and 	<ul style="list-style-type: none"> • Accomplish checklist of work area check-up • Discuss different hazards and risks in work • Identify and respond to unplanned incidents, hazards and emergencies • Prepare and submit report of incidents, hazards and emergencies • Perform control measures on environmental risks • Discuss workplace procedures and work instructions related to environmental responsibilities • Segregate wastes • Dispose wastes • Drain trade waste and storm waste • Discuss consequences of inappropriate 	<ul style="list-style-type: none"> • Lecture • Group Discussion • Role Play • Self-paced 	<ul style="list-style-type: none"> • Demonstration • Observation • Interviews / questioning 	2 hours

Unit of Competency	Learning Outcomes	Learning Contents	Practical Activities	Methodologies	Assessment Methods	Nominal Duration
		emergency response plans <ul style="list-style-type: none"> ○ Corrective action • Different emergency situations <ul style="list-style-type: none"> ○ Reporting • Emergency response system and procedures 	handling and disposal of wastes <ul style="list-style-type: none"> • Record, format and submit environmental data • Report and submit processes or conditions affecting unacceptable environmental outcome • Prepare corrective action on results of environmental management and emergency response plans • Discuss emergency response system and procedures • Identify and respond to emergency situations 			

CORE COMPETENCIES
(280 HOURS)

Unit of Competency	Learning Outcomes	Learning Activities	Methodologies	Assessment Methods	Nominal Duration
1. Handle and sharpen knives	1.1 Sharpen knives	<ul style="list-style-type: none"> • Examine and learn the knife blade and its parts • Know the steps in preparation for sharpening of knife • Sharpen knife using selected sharpening procedure 	<ul style="list-style-type: none"> • Lecture-Discussion • Demonstration • Hands-on 	<ul style="list-style-type: none"> • Written Examination • Observation • Oral Questioning 	40 hours
	1.2 Work safely with knives	<ul style="list-style-type: none"> • Explain and demonstrate how to use and handle knives safely 	<ul style="list-style-type: none"> • Lecture-Discussion • Demonstration • Hands-on 	<ul style="list-style-type: none"> • Written Examination • Observation • Oral Questioning 	
	1.3 Maintain knives and associated equipment	<ul style="list-style-type: none"> • Explain how to maintain knives and associated equipment 	<ul style="list-style-type: none"> • Lecture-Discussion • Demonstration • Hands-on 	<ul style="list-style-type: none"> • Written Examination • Observation • Oral Questioning 	

Unit of Competency	Learning Outcomes	Learning Activities	Methodologies	Assessment Methods	Nominal Duration
2. Perform initial preparation procedures	2.1 Restrain swine	<ul style="list-style-type: none"> Restrain swine humanely and safely in the restraining box/pen in accordance with animal welfare act 	<ul style="list-style-type: none"> Lecture-Discussion Demonstration Hands-on Group reporting 	<ul style="list-style-type: none"> Written Examination Observation Oral Questioning 	90 hours
		<ul style="list-style-type: none"> Explain operations manual 	<ul style="list-style-type: none"> Lecture - Discussion 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
		<ul style="list-style-type: none"> Apply occupational safety and health standards 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
		<ul style="list-style-type: none"> Describe different animal behaviors Observe animal behaviors 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Observation Oral Questioning 	
		<ul style="list-style-type: none"> Explain and demonstrate animal handling procedures 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Observation Oral Questioning 	

Unit of Competency	Learning Outcomes	Learning Activities	Methodologies	Assessment Methods	Nominal Duration
	2.2 Stun swine	<ul style="list-style-type: none"> • Identify and describe different types of stunning equipment 	<ul style="list-style-type: none"> • Lecture • Group discussion 	<ul style="list-style-type: none"> • Written Examination • Oral Questioning 	
		<ul style="list-style-type: none"> • Check and operate stunning equipment according to manufacturer's manual • Clean and maintain stunning equipment according to manufacturer's manual 	<ul style="list-style-type: none"> • Lecture - Demonstration • Simulation • Hands-on 	<ul style="list-style-type: none"> • Written Examination • Observation / Demonstration • Oral Questioning 	
		<ul style="list-style-type: none"> • Stun swine in accordance with Animal Welfare Act <ul style="list-style-type: none"> ○ Observe a properly stunned swine ○ Apply corrective action when stunning is not effective 	<ul style="list-style-type: none"> • Lecture - Demonstration • Simulation • Hands-on 	<ul style="list-style-type: none"> • Observation • Demonstration • Oral Questioning 	
		<ul style="list-style-type: none"> • Apply occupational safety and health standards 	<ul style="list-style-type: none"> • Lecture - Discussion • Demonstration 	<ul style="list-style-type: none"> • Written Examination • Demonstration • Oral Questioning 	
	2.3 Shackle and lift swine	<ul style="list-style-type: none"> • Shackle and lift the swine in accordance with workplace requirements and OSHS <ul style="list-style-type: none"> ○ Check swine for consciousness per Animal Welfare Act 	<ul style="list-style-type: none"> • Lecture – Discussion • Demonstration • Hands-on 	<ul style="list-style-type: none"> • Written Examination • Observation/ Demonstration • Oral Questioning 	
		<ul style="list-style-type: none"> • Use and maintain hoisting/lifting equipment in accordance with manufacturer's specification 	<ul style="list-style-type: none"> • Lecture – Discussion • Demonstration • Hands-on 	<ul style="list-style-type: none"> • Written Examination • Observation/ Demonstration • Oral Questioning 	

Unit of Competency	Learning Outcomes	Learning Activities	Methodologies	Assessment Methods	Nominal Duration
		<ul style="list-style-type: none"> Apply occupational safety and health standards 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
	2.4 Stick and bleed swine	<ul style="list-style-type: none"> Perform sticking and bleeding in swine in accordance with Animal Welfare Act <ul style="list-style-type: none"> Perform knife sharpening/honing prior to sticking according to workplace requirements 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration Hands-on 	<ul style="list-style-type: none"> Written Examination Observation Demonstration Oral Questioning 	
		<ul style="list-style-type: none"> Apply occupational safety and health standards 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
3. Prepare carcass	3.1 Remove hair and hooves	<ul style="list-style-type: none"> Perform scalding and dehairing in swine in accordance with workplace requirements 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration Hands-on 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	90 hours
		<ul style="list-style-type: none"> Perform removal of hooves in accordance with workplace requirements 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration Hands-on 	<ul style="list-style-type: none"> Written Examination Observation Demonstration Oral Questioning 	

Unit of Competency	Learning Outcomes	Learning Activities	Methodologies	Assessment Methods	Nominal Duration
	3.2 Gambrel, singe, wash and shave carcass	<ul style="list-style-type: none"> Perform gambrelling, lifting and singeing of carcass in accordance with workplace requirements 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration Hands-on 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
		<ul style="list-style-type: none"> Perform scraping and washing of singed hairs and black deposits, and shaving of carcass in accordance with workplace requirements 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration Hands-on 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
	3.3 Cut chest bone	<ul style="list-style-type: none"> Perform cutting of the skin and flesh of chest prior to cutting of the bone in accordance with workplace requirements 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration Hands-on 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
		<ul style="list-style-type: none"> Perform cutting of chest bone in accordance with workplace requirements 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration Hands-on 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
		<ul style="list-style-type: none"> Apply occupational safety and health standards 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
	3.4 Eviscerate carcass	<ul style="list-style-type: none"> Perform evisceration process in accordance with workplace and OSHS requirements <ul style="list-style-type: none"> Identify organs to be removed and subjected for inspection in accordance with regulatory requirements 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration Hands-on 	<ul style="list-style-type: none"> Written Examination Observation Demonstration Oral Questioning 	

Unit of Competency	Learning Outcomes	Learning Activities	Methodologies	Assessment Methods	Nominal Duration
		<ul style="list-style-type: none"> ○ Remove digestive tract and pluck without contaminating the carcass 			
		<ul style="list-style-type: none"> ● Identify possible sources of contamination during evisceration and ways to prevent it 	<ul style="list-style-type: none"> ● Lecture - Discussion ● Demonstration 	<ul style="list-style-type: none"> ● Written Examination ● Oral Questioning 	
		<ul style="list-style-type: none"> ● Apply occupational safety and health standards 	<ul style="list-style-type: none"> ● Lecture - Discussion ● Demonstration 	<ul style="list-style-type: none"> ● Written Examination ● Demonstration ● Oral Questioning 	
	3.5 Split carcass	<ul style="list-style-type: none"> ● Perform carcass splitting in accordance with workplace and OSHS requirements 	<ul style="list-style-type: none"> ● Lecture - Discussion ● Demonstration 	<ul style="list-style-type: none"> ● Written Examination ● Demonstration ● Observation ● Oral Questioning 	
	<ul style="list-style-type: none"> ● Operate, clean and maintain the splitting equipment according to manufacturer's manual 	<ul style="list-style-type: none"> ● Lecture - Discussion ● Demonstration ● Hands-on 	<ul style="list-style-type: none"> ● Written Examination ● Demonstration ● Observation ● Oral Questioning 		
	<ul style="list-style-type: none"> ● Identify possible sources of contamination during splitting and ways to prevent it 	<ul style="list-style-type: none"> ● Lecture - Discussion ● Demonstration 	<ul style="list-style-type: none"> ● Written Examination ● Oral Questioning ● 		
	<ul style="list-style-type: none"> ● Apply occupational safety and health standards 	<ul style="list-style-type: none"> ● Lecture – Discussion ● Demonstration 	<ul style="list-style-type: none"> ● Written Examination ● Demonstration ● Oral Questioning 		

Unit of Competency	Learning Outcomes	Learning Activities	Methodologies	Assessment Methods	Nominal Duration
4. Perform final procedures	4.1 Wash, trim and weigh carcass	<ul style="list-style-type: none"> Perform washing, trimming and weighing of carcass in accordance with workplace and OSHS requirements 	<ul style="list-style-type: none"> Lecture – Discussion Demonstration Group discussion Hands-on 	<ul style="list-style-type: none"> Written Examination Observation/ Demonstration Oral Questioning 	60 hours
		<ul style="list-style-type: none"> Operate, clean and maintain the weighing equipment according to manufacturer's manual 	<ul style="list-style-type: none"> Lecture – Discussion Demonstration Group discussion Hands-on 	<ul style="list-style-type: none"> Written Examination Observation/ Demonstration Oral Questioning 	
		<ul style="list-style-type: none"> Identify possible sources of contamination during washing, trimming and weighing of carcass and ways to prevent it 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Oral Questioning 	
		<ul style="list-style-type: none"> Apply occupational safety and health standards 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	

Unit of Competency	Learning Outcomes	Learning Activities	Methodologies	Assessment Methods	Nominal Duration
	4.2 Label/Mark carcass	<ul style="list-style-type: none"> Perform labeling/marking of carcass in accordance with regulatory, workplace and OSHS requirements 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
		<ul style="list-style-type: none"> Identify possible types of damage or out-of-specification conditions 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
		<ul style="list-style-type: none"> Identify possible sources of contamination during labeling of carcass and ways to prevent it 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Oral Questioning 	
		<ul style="list-style-type: none"> Apply occupational safety and health standards 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
	4.3 Clean and sanitize tools, equipment and facilities	<ul style="list-style-type: none"> Identify and describe different types of cleaning and sanitizing chemicals and agents 	<ul style="list-style-type: none"> Lecture - Discussion 	<ul style="list-style-type: none"> Written Examination Oral Questioning 	
		<ul style="list-style-type: none"> Perform cleaning and sanitation of tools, equipment and facilities in accordance with regulatory, workplace and OSHS requirements 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration Hands-on 	<ul style="list-style-type: none"> Written Examination Observation/ Demonstration Oral Questioning 	

3.2 TRAINING DELIVERY

1. The delivery of training shall adhere to the design of the curriculum. Delivery shall be guided by the principles of competency-based TVET.
 - a. Course design is based on competency standards set by the industry or recognized industry sector; (Learning system is driven by competencies written to industry standards)
 - b. Training delivery is learner-centered and should accommodate individualized and self-paced learning strategies;
 - c. Training can be done on an actual workplace setting, simulation of a workplace and/or through adoption of modern technology.
 - d. Assessment is based in the collection of evidence of the performance of work to the industry required standards;
 - e. Assessment of competency takes the trainee's knowledge and attitude into account but requires evidence of actual performance of the competency as the primary source of evidence.
 - f. Training program allows for recognition of prior learning (RPL) or current competencies;
 - g. Training completion is based on satisfactory performance of all specified competencies.
2. The competency-based TVET system recognizes various types of delivery modes, both on-and off-the-job as long as the learning is driven by the competency standards specified by the industry. The following training modalities and their variations/components may be adopted singly or in combination with other modalities when designing and delivering training programs:

2.1. Institution- Based:

- The traditional classroom-based or in-center instruction may be enhanced through use of learner-centered methods as well as laboratory or field-work components.

3.3 TRAINEE ENTRY REQUIREMENTS

Trainees or students who wish to enter this training should possess the following requirements:

- Must have completed 10 - years basic education
- Can communicate both orally and in writing

3.4 LIST OF TOOLS, EQUIPMENT AND MATERIALS

Recommended list of tools, equipment and materials or access to these tools equipment or materials for the training of 15 trainees for Slaughtering Operations (Swine) NC II are as follows:

QTY.	TOOLS	QTY.	EQUIPMENT	QTY.	MATERIALS
15 pcs.	Working knife (8"-10" long, 2" width)	1 unit	Restraining box/pen (1.5 m long, 24" width)	2 pcs.	Plastic pail
2 pcs.	Sticking knife (8" long, 1.5" width)	1 unit	Stunner (Electric or cartridge powered)	1 roll	Abaca / Plastic twine
15 pcs.	Scabbard (either double or single depending on the length of the knife) and belt, plastic	1 unit	Hoist (1-1.5 ton)	1 box (50 pcs.)	Stunning cartridge
15 pcs.	Sharpening steel (round bar with magnet, 12"-14" long)	1 unit	Blood trough (1 meter long, 20" in height, with hole diameter of 1.5-2" depend on workplace requirements)		
15 pcs.	Sharpening stone (combination of coarse and fine side 12" long, 25" width)	1 unit	Overhead rails (8-10 feet in height)		
15 pcs.	Bell scrapers	15 pcs.	Gambrel/Spreader (hanger in form, 24" long)		
		1 unit	Breastbone saw (pneumatic, circular saw blade, 5" in diameter)		
		1 unit	Splitting axe/saw (pneumatic, circular saw blade, 16" in dia., motor - 1 HP)		
		1 pc.	Viscera truck (pushcart in form 4 feet x 3 feet depend on workplace requirements)		
		2 pcs.	Inspection table (24" width, 1-2 meter long)		
		1 set	Pressurized water spray (0.5-1 HP motor)		

		QTY.	EQUIPMENT		
		4 units	Sterilizer/handwash (box stainless with heater, temp. 70-100 degrees Celcius)	QTY.	PERSONNEL PROTECTIVE EQUIPMENT
		1 unit	Condemnation receptacle (stainless / plastic drum)	15 units	Hard hat
		1 unit	Weighing scale (digital, ranging from 500 kgs. capacity)	15 pairs	Rubber gloves
		6 units	Hand Dips (Pail, 1 foot in height)	5 units	Ear plugs/muffs
		1 unit	Dehairing machine or dehairing table (depending on workplace requirements)	15 units	Apron (water-proof)
		1 unit	Scalding tank (depending on workplace requirements Minimum of 3 heads and maximum of 6 heads)	5 units	Goggles
		1 unit	Working table or platform (2 meters long; 1.5 meters width depending on the size of the swine)	15 pairs	Rubber boots
		6 units	Tool dips / basin (sanitizers or sterilizers)	15 sets	Uniform (long pants and shirt or cover-all)
		1 unit	Singeing equipment (flame or torch)		
		15 pcs.	Meat hook and trolley (roller - 5 " diameter hook - 18 ")		
		LIVESTOCK			
		75	Swine		

NOTE:- Facilities, tools and equipment are taken from the Accreditation Requirement of Slaughterhouses by National Meat Inspection Service

- o Training Center may enter into a Memorandum of Agreement (MOA) with an NMIS accredited slaughterhouse (AA accredited)

3.5 TRAINING FACILITIES

Required training facilities for training institution that will offer Slaughtering Operations (Swine) NC II based on a class intake of 15 students/trainees.

SPACE REQUIREMENT	AREA IN SQ. METERS	TOTAL AREA IN SQ. METERS
Student/Trainee Lecture room	30	30
Slaughter house	43	43
Holding Pen	30	30
Loading Bay	6	6
Restroom/Wash/	6	6
Locker/Changing Room	6	6
Waste (water) management facilities		
TOTAL AREA	121	121

3.6 TRAINER'S QUALIFICATIONS

- Must be a holder of National TVET Trainer's Certificate Level I either in:
 - Slaughtering Operations (Large Animals) NC II
 - Slaughtering Operations (Swine) NC II
- Must have at least 2 years relevant industry experience and teaching experience
- Must have attended relevant training and seminars

3.7 INSTITUTIONAL ASSESSMENT

Institutional Assessment is undertaken by trainees to determine their achievement of units of competency. A certificate of achievement is issued for each unit of competency.

The result of the institutional assessments may be considered as an evidence for national assessment.

SECTION 4 ASSESSMENT AND CERTIFICATION ARRANGEMENTS

Competency Assessment is the process of collecting evidence and making judgments whether competency has been achieved. The purpose of assessment is to confirm that an individual can perform to the standards expected at the workplace as expressed in relevant competency standards.

The assessment process is based on evidence or information gathered to prove achievement of competencies. The process may be applied to a full qualification or employable unit(s) of competency in partial fulfillment of the requirements of the national qualification.

4.1 NATIONAL ASSESSMENT AND CERTIFICATION ARRANGEMENTS

- 4.1.1 To attain the National Qualification of **SLAUGHTERING OPERATIONS (SWINE) NC II**, the candidate must demonstrate competence covering all the units of competency listed in Section 1. Successful candidates shall be awarded a National Certificate signed by the TESDA Director General.
- 4.1.2 Assessment shall focus on the core units of competency. The basic and common units shall be integrated or assessed concurrently with the core units.
- 4.1.3 Recognition of Prior Learning (RPL)/Recognition of Current Competencies (RCC). Candidates who have gained competencies through education, informal training, and work or life experiences may apply for recognition in a particular qualification through competency assessment.
- 4.1.4 The following are qualified to apply for assessment:
 - 4.1.4.1 Graduating students/trainees of WTR-registered programs, graduates of NTR programs or graduates of formal/non-formal/informal including enterprise-based training programs related to Slaughtering Operations (Swine).
 - 4.1.4.2 Industry workers in the Slaughtering Operations (Swine).
 - 4.1.4.3 Holder of valid Slaughtering Operations NC II shall have to undergo the performance assessment either in Slaughtering Operations (Swine) NC II or Slaughtering Operations (Large Animals) NC II.
- 4.1.5 A candidate who fails the assessment for two (2) consecutive times shall be advised to go through a refresher course before taking another assessment.

4.2 COMPETENCY ASSESSMENT REQUISITE

- 4.2.1 **Self-Assessment Guide.** The self-assessment guide (SAG) is accomplished by the candidate prior to actual competency assessment. SAG is a pre-assessment tool to help the candidate and the assessor determine what evidence is available, where gaps exist, including readiness for assessment.

This document can:

- a) Identify the candidate's skills and knowledge
- b) Highlight gaps in candidate's skills and knowledge
- c) Provide critical guidance to the assessor and candidate on the evidence that need to be presented
- d) Assist the candidate to identify key areas in which practice is needed or additional information or skills that should be gained prior

4.2.2 **Accredited Assessment Center.** Only Assessment Center accredited by TESDA is authorized to conduct competency assessment. Assessment centers undergo a quality assured procedure for accreditation before they are authorized by TESDA to manage the assessment for National Certification.

4.2.3 **Accredited Competency Assessor.** Only accredited competency assessor is authorized to conduct assessment of competence. Competency assessors undergo a quality assured system of accreditation procedure before they are authorized by TESDA to assess the competencies of candidates for National Certification.

4.2.3.1 Qualification of Competency Assessors

For Trainer-Assessor

- Holder of National TVET Trainer Certificate (NTTC) level I in Slaughtering Operations (Swine) NC II
- Have at least three (3) years work experience in Slaughtering Operations (Swine and/or Large Animals)
- Must have knowledge in anatomy of food animals
- Have assisted in the actual conduct of assessment to at least two (2) candidates.

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For Industry-Assessor

- Holder of National Certificate in Slaughtering Operatios (Swine) NC II
- Holder of Certificate of Competency (COC) in Conduct Competency Assessment under the Trainers Methodology Level I (TM I)
- Have at least three (3) years' work experience in Slaughtering Operations (Swine and/or Large Animals)
- Must have knowledge in anatomy of food animals
- Have assisted in the actual conduct of assessment to at least two (2) candidates.

**COMPETENCY MAP – PROCESSED FOOD AND BEVERAGES SECTOR
SLAUGHTERING OPERATIONS (SWINE) NC II**

ANNEX A

BASIC COMPETENCIES	Participate in workplace communicatio	Work in team environment	Practice career professionalism	Practice occupational health and safety procedures	Lead workplace communicatio	Lead small teams	Develop and practice negotiation skills	Solve problems related to work activities	
	Use mathematical concepts and techniques	Use relevant technologies	Utilize specialized communication skills	Develop teams and individuals	Apply problem-solving techniques in the workplace	Collect, analyze and organize information	Plan and organize work	Promote environmental	
COMMON COMPETENCIES	Develop and update industry	Observe workplace hygiene procedures	Perform computer	Perform workplace and safety	Provide effective customer	Roster staff	Control and order stock	Train small groups	Establish and conduct business
	Conduct assessment	Manage workplace diversity	Manage finances within a budget	Manage quality customer service	Use food processing tools, equipment and utensils	Apply food safety and sanitation	Use standard measuring devices / instruments	Perform mathematical computation	Implement good manufacturing practice procedure
	Implement environmental policies and procedures								

CORE COMPETENCIES	Book travel-related	Administer billing and settlement	Issue air sea land tickets and multi-purpose	Research information relevant to tour	Manage arrangements for visitors	Accompany and guide visitors in accordance with	Receive and process reservations	Operate computerized reservations system	Provide accommodation reception services
	Conduct night audit	Provide club reception services	Provide porter services	Plan and develop event proposal	Develop an event concept	Develop event program	Select event venue and site	Develop and update event industry	Provide on-site event management
	Manage contractors for indoor events	Develop and update knowledge on	Provide on-site information and	Monitor entry to venue	Provide a site briefing or scripted	Operate a ride location	Load and unload a ride	Maintain safety in water-based rides	Operate a games location
	Promote at a games location	Operate animal enclosure/exhibit	Provide general animal care	Rescue animals	Provide customers with information on animals	Operate technology-based information system	Provide information and advice on a destination, product or service	Promote tourism products and services	Handle and sharpen knives
	Perform initial preparation	Prepare carcass	Perform final procedures						

GLOSSARY OF TERMS:

For the purpose of this competency standard, the following words are defined:

1. **Abattoir or slaughterhouse** – premises that are approved and registered by the controlling authority in which food animals are slaughtered and dressed for human consumption.
2. **Carcass** – the body of a slaughtered animal (without internal organs) consisting of meat, fats, bones and connective tissues.

Carcass – the body of any slaughtered animal after bleeding and dressing (*Source: Meat Inspection Code R.A. No. 9296, as amended by R.A. No. 10536*)

3. **Contamination** – means direct or indirect transmission of any biological or chemical agent, foreign matter or substances or not intentionally added to food that may compromise food safety or suitability. (*Source: Meat Inspection Code R.A. No. 9296, as amended by R.A. No. 10536*)
4. **Disease or Defect** – a pathological change or other abnormality of tissues or organ.
5. **Fit for Human Consumption** – meat that has passed and appropriately marked by an inspector as safe and wholesome and in which no changes due to disease, decomposition or contamination has subsequently been found.
6. **Fresh Meat** – meat that has not yet been treated in any way other than by modified atmosphere packaging or vacuum packaging to ensure its preservation except that if it has been subjected only to refrigeration, it continues to be considered as fresh.
7. **Food Animal** – all domestic animals slaughtered for human consumption such as but not limited to cattle, carabaos, buffaloes, horses, sheep, goats, hogs, deer, rabbits, ostrich and poultry. (*Source: Meat Inspection Code R.A. No. 9296, as amended by R.A. No. 10536*)
8. **Gambrel** – hanging device inserted between the tendon and hind feet of pigs/swine.
9. **Good Manufacturing Practice (GMP)** – means the conformance with codes of practice, industry standards, regulations and laws concerning production, processing, handling, labeling and sale of foods decreed by industry, local, national and international bodies with the intention of protecting the public from illness, product adulteration and fraud. (*Source: Meat Inspection Code R.A. No. 9296, as amended by R.A. No. 10536*)
10. **Hot meat** – refers to carcass or parts of carcass of food animal which was slaughtered in an unregistered establishment and has not undergone the required inspection.
Hot meat – the carcass or parts of carcass or food animals which were slaughtered from unregistered/unaccredited meat establishments and have not undergone the required inspection. It also includes undocumented, illegally shipped, and unregistered carcass, parts of carcass and meat products coming

from other countries and those that are classified as hot meat by the National Meat Inspection Service (NMIS). (*Source: Meat Inspection Code R.A. No. 9296, as amended by R.A. No. 10536*)

11. **Inspected and Passed** – a condition wherein the carcasses or parts of carcasses so marked have been inspected and found to be safe, wholesome and fit for human consumption.
12. **Inspected and Condemned** – a condition wherein the carcasses or parts of carcasses so marked have been inspected and found to be unsafe, unwholesome and unfit for human consumption.
13. **Inspection** – an act by an official inspector to ensure compliance with rules and regulations including but not limited to humane handling of slaughter animals, ante and post mortem inspection, quality assurance program, hygiene and sanitation program, good manufacturing program, sanitation standard operating procedures, hazard analysis critical control point program, residue control program on any meat and meat product, meat establishment facilities, transport vehicles and conveyance.
14. **Label** – a display of written, printed or graphic matter upon the immediate container (not including package liners) of any article.
15. **Meat** – refers to fresh, chilled or frozen edible carcass including offal derived from food animals. (*Source: Meat Inspection Code R.A. No. 9296, as amended by R.A. No. 10536*)
16. **Meat hygiene** – all conditions and measures necessary to ensure the safety and suitability of meat at all stages of the food chain.
17. **Meat Product** – any food product which is exclusively or predominantly composed of meat.

Meat Product – any product capable of use as human food which is made wholly or in part from any meat or other portion of the carcass of any food animals, excepting products which contain meat or other portions of such carcasses only in a relatively small proportion or historically have not been considered by consumers as products of the meat industry and which are exempted from definitions as a meat product by the Secretary under such conditions as he may prescribed to assure that the meat or other portions of such carcasses contained in such products are not adulterated and that such products are not represented as meat products. (*Source: Meat Inspection Code R.A. No. 9296, as amended by R.A. No. 10536*)

18. **National Meat Inspection Service (NMIS)** – the sole national controlling / competent authority attached to the Department of Agriculture charged by the government with the control of meat hygiene and meat inspection.
19. **Pluck** – refers to the internal organs (heart, liver, lungs, trachea and esophagus) taken out from the chest cavity.

20. **Post Abattoir Control** – shall mean control measures conducted on meat and meat products during transport up to the time of retail sale for the enforcement of regulations governing meat and meat product inspection.
21. **Processed** - includes all methods of manufacture and preservation but does not include prepackaged fresh, chilled or frozen meat.
22. **Quality Assurance (QA) System** – the organization structure, procedures, processes and resources needed to implement quality assurance.
23. **Rendering** – means the process of converting condemned carcasses or parts of the carcasses, meat or meat products into inedible by products by heating.
24. **Restraint** - means the application to an animal of any procedure designed to restrict its movements. (*Source: OIE Terrestrial Animal Health Code*)
25. **Safe and wholesome** – refers to meat and meat products that has been passed as fit for human consumption using the criteria that it a) will not cause food borne infection or intoxication when properly handled and prepared with respect to the intended use, b) does not contain residue in excess of set limits, c) is free of obvious contamination, d) is free of defects that are generally as objectionable to consumers, e) has been produced under adequate hygiene control, and f) has not been treated with illegal substances as specified in this Act and in other related national legislation. (*Source: Meat Inspection Code R.A. No. 9296, as amended by R.A. No. 10536*)
26. **Singeing** – removal of any remaining hairs, shrinks and sets the skin, decreases the number of adhering micro-organisms and leaves an attractive clean appearance. It may be done with a hand-held gas torch or automated systems.
27. **Stunning** - means any mechanical, electrical, chemical or other procedure which causes immediate loss of consciousness; when used before slaughter, the loss of consciousness lasts until death from the slaughter process in the absence of slaughter, the procedure would allow the animal to recover consciousness. (*Source: OIE Terrestrial Animal Health Code*)
28. **Swine** - refers to hog/pig or any of various stout- bodied short- legged omnivorous mammal (family Suidae) with thick bristly skin and a mobile snout.
29. **Traceability** – the ability to track meat and meat products back to their source or to identify the source of products so as to minimize liability and prevent the occurrence of food safety problems.
30. **Unfit for human consumption** – in relation to meat and meat products, means inspected and found not meeting the criteria of safety and wholesomeness

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THE TECHNICAL AND INDUSTRY EXPERT AND REVIEW PANEL

EDGARDO DC. DIMALANTA, DVM

President
Slaughterhouse Operators Association of
the Philippines (SOAP)

RAYMOND M. HERNANDEZ

President/CEO - Industry Expert
RSRH Livestock Corp.
Balut, Tondo, Manila

ANGEL M. GUNO, DVM

Veterinarian III
Bureau of Animal Industry
Animal Products Development Center
Valenzuela City

EMELINA A. LOPEZ

Supervising Science Research Specialist
Bureau of Animal Industry
Animal Products Development Center
Valenzuela City

RENE RICARDO O. TAYAG

Trainer-Expert
Mother Earth Products, Inc.
Mabalacat, Pampanga

MA. ELAINE JOY C. VILLAREAL, DVM

Supervising Meat Control Officer
National Meat Inspection Service (NMIS)
Visayas Avenue, Diliman
Quezon City

The PARTICIPANTS in the Validation of this Training Regulations

- e-Synergy International, Inc.
Imus, Cavite
- Mother Earth Products, Inc.
Mabalacat, Pampanga
- National Meat Inspection Service (NMIS),
Quezon City
- Parañaque Meat Processing & Slaughterhouse Corp.,
Parañaque City

The MEMBERS of the TESDA Board and Secretariat

The MANAGEMENT and STAFF of the TESDA Secretariat

- Qualifications and Standards Office (QSO)
- TR Development Team/Facilitators
 - Ma. Isabel G. Gamurot
 - Howard Mark N. Plete
 - Evangeline A. Cosep