

SELF-ASSESSMENT GUIDE

Qualification	SLAUGHTERING OPERATIONS (LARGE) NC II	
Unit/s of Competency covered:	<ul style="list-style-type: none"> • Handle and Sharpen Knives • Perform initial preparation procedures • Prepare carcass • Perform final procedures 	
Instruction: <ul style="list-style-type: none"> • Read each of the questions in the left-hand column of the chart. • Place a check in the appropriate box opposite each question to indicate your answer. 		
Can I?	YES	NO
Sharpen Knives*		
<ul style="list-style-type: none"> • Sharpen knives according to workplace requirements 		
<ul style="list-style-type: none"> • Sharpen knives to maintain a bevel edge 		
<ul style="list-style-type: none"> • Use steel correctly to maintain a bevel edge and to meet Occupational Safety and Health Standards (OSHS) 		
<ul style="list-style-type: none"> • Use Personal Protective Equipment(PPE) according to OSHS 		
Work safely with knives*		
<ul style="list-style-type: none"> • Use knives in ways which minimize the risk of injury 		
<ul style="list-style-type: none"> • Use knives safely at all times in accordance to regulatory requirements 		
Maintain knives and associated equipment*		
<ul style="list-style-type: none"> • Maintain knives in accordance to hygiene and sanitation and workplace requirements 		
<ul style="list-style-type: none"> • Maintain knife sharpening equipment, cleaned and stored to hygiene and sanitation and workplace requirements 		
Restrain animal*		
<ul style="list-style-type: none"> • Convey animal from the lairage to the restraining box 		
<ul style="list-style-type: none"> • Restrain animal humanely and safely in appropriate position in accordance with Animal Welfare Act 		
<ul style="list-style-type: none"> • Place animal inside stunning box with appropriate restraining equipment 		
<ul style="list-style-type: none"> • Use Personal Protective Equipment (PPE) is according to OSHS 		
<ul style="list-style-type: none"> • Observe personal sanitation and hygiene 		
Stuns animal*		

<ul style="list-style-type: none"> • Check and operate stunning equipment in accordance with operation's manual and workplace requirements workplace and regulatory requirements 		
<ul style="list-style-type: none"> • Stun animal according to workplace requirements and Occupational Safety and Health Standards (OSHS) 		
<ul style="list-style-type: none"> • Check animal to determine if stunning has been effective 		
<ul style="list-style-type: none"> • Take corrective action when effective stun is not achieved 		
<ul style="list-style-type: none"> • Maintain stunning equipment and facilities in effective working order 		
<ul style="list-style-type: none"> • Use Personal Protective Equipment (PPE) according to OSHS 		
<ul style="list-style-type: none"> • Observe personal sanitation and hygiene 		
Shackle and lift animal*		
<ul style="list-style-type: none"> • Check animal for consciousness as per Animal Welfare Act 		
<ul style="list-style-type: none"> • Shackle animal in accordance with workplace requirements and OSHS 		
<ul style="list-style-type: none"> • Lift animal at a height and rate suitable for next operator 		
<ul style="list-style-type: none"> • Use hoisting / lifting equipment in accordance with manufacturer's specification 		
<ul style="list-style-type: none"> • Ensure hoisting / lifting equipment and shackles are in good working condition according to manufacturer's specification 		
<ul style="list-style-type: none"> • Use Personal Protective Equipment according to OSHS 		
<ul style="list-style-type: none"> • Observe personal sanitation and hygiene 		
Stick and bleed animal*		
<ul style="list-style-type: none"> • Use knife to sever the major blood vessels accurately, safely and hygienically to workplace requirements 		
<ul style="list-style-type: none"> • Do fast and effective sticking of animal in accordance with the Animal Welfare 		
<ul style="list-style-type: none"> • Bleed carcass in accordance with workplace and regulatory requirements 		
<ul style="list-style-type: none"> • Collect blood in accordance with workplace and regulatory requirements 		
<ul style="list-style-type: none"> • Use Personal Protective Equipment according to OSHS 		
<ul style="list-style-type: none"> • Observe personal sanitation and hygiene 		

Perform cradle process*		
<ul style="list-style-type: none"> Identify materials, tools, equipment and Personal Protective Equipment (PPE) according to work instructions 		
<ul style="list-style-type: none"> Lay animal to cradle and shackle is removed according to workplace requirements 		
<ul style="list-style-type: none"> Tie and cut rectum according to workplace instructions 		
<ul style="list-style-type: none"> Remove tail according to workplace instructions 		
<ul style="list-style-type: none"> Flay hide partially longitudinally 		
<ul style="list-style-type: none"> Remove sex organ if male, using knife according to workplace requirements 		
<ul style="list-style-type: none"> Cut brisket longitudinally 		
<ul style="list-style-type: none"> Locate and tie esophagus in accordance with workplace requirements 		
<ul style="list-style-type: none"> Remove head and hocks (feet) according to work instructions 		
<ul style="list-style-type: none"> Identify and minimize sources of contamination and cross-contamination 		
<ul style="list-style-type: none"> Observe OSHS in accordance with workplace requirements 		
Performs complete flaying*		
<ul style="list-style-type: none"> Hook and lift body of animal from cradle and transfer it to the next overhead rail using hoist, hooks and spreader 		
<ul style="list-style-type: none"> Remove hide completely using flaying knife without damaging the hide and contaminating the body of animal in accordance with OSHS requirements 		
<ul style="list-style-type: none"> Use Personal Protective Equipment (PPE) is according to OSH policies 		
<ul style="list-style-type: none"> Observe OSHS is according to workplace requirements 		
Eviscerates carcass*		
<ul style="list-style-type: none"> Open abdomen according to work instructions 		
<ul style="list-style-type: none"> Identify organs to be removed 		
<ul style="list-style-type: none"> Remove and pluck digestive tract without contaminating the carcass in accordance with work instructions 		
<ul style="list-style-type: none"> Present organs for inspection according to regulatory requirements 		
<ul style="list-style-type: none"> Identify and comply with Occupational Safety and Health Standards (OSHS) 		
<ul style="list-style-type: none"> Identify sources of contamination and cross-contamination 		
<ul style="list-style-type: none"> Take corrective action in the event of contamination in line with workplace requirements 		

<ul style="list-style-type: none"> • Observe personal sanitation and hygiene 		
Split and quarter carcass*		
<ul style="list-style-type: none"> • Sterilize and check Ax or splitting saw according to manual of instructions 		
<ul style="list-style-type: none"> • Split carcass into halves according to OSHS requirements 		
<ul style="list-style-type: none"> • Quarter carcass between 10th and 11th rib in accordance with workplace and OSHS requirements 		
<ul style="list-style-type: none"> • Identify sources of contamination and cross-contamination 		
<ul style="list-style-type: none"> • Take corrective action in the event of contamination in line with workplace requirements 		
Wash, trim and weigh carcass*		
<ul style="list-style-type: none"> • Wash carcass to remove foreign matters and contaminants from product in accordance with workplace and OSHS requirements 		
<ul style="list-style-type: none"> • Identify type and source of potential contamination and cross-contamination 		
<ul style="list-style-type: none"> • Trim carcass following standard procedures and OSHS 		
<ul style="list-style-type: none"> • Weigh and record carcass according to workplace requirements 		
<ul style="list-style-type: none"> • Use Personal Protective Equipment (PPE) according to work instructions 		
<ul style="list-style-type: none"> • Observe personal sanitation and hygiene 		
Label/mark carcass		
<ul style="list-style-type: none"> • Make markings or attaches labels to the carcass according to workplace and regulatory requirements 		
<ul style="list-style-type: none"> • Use Personal Protective Equipment (PPE) according to work instructions 		
<ul style="list-style-type: none"> • Observe personal sanitation and hygiene 		
Clean and sanitize tools, equipment and facilities		
<ul style="list-style-type: none"> • Clean and sanitize tools and equipment according to manual of instructions 		
<ul style="list-style-type: none"> • Clean, sanitize and maintain work area according to workplace requirements 		
<ul style="list-style-type: none"> • Conduct work according to workplace environmental guidelines 		
<p>I agree to undertake assessment in the knowledge that information gathered will only be used for professional development purposes and can only be accessed by concerned assessment personnel and my manager/supervisor.</p>		
<p>Candidate's Name & Signature:</p>		<p>Date:</p>