



Course Title : **Awareness Seminar on Slaughter Techniques for Pigs/Cattle**

Duration : **three (3) days**

COURSE STRUCTURE

Competencies	Topics	Sub-Topics	Allotted Time (hrs)
Knowledge on application of hygiene and sanitation in the slaughterhouse	Hygiene and sanitation in slaughterhouse	• Types of food contamination; Personal hygiene; Cleaning and sanitizing; Pest control; Plant premises and environment; Observation of cleaning/sanitizing	2.0
			3.0
Knowledge on the proper handling of food animals	Proper handling of food animals	• Handling and caring for food animals - Responsibilities of transporters, owners, handlers; Transport vehicle requirements; Management during transport; Handling, caring during yarding	1.0
Knowledge on the importance of humane slaughter of food animals	Humane slaughter of food animals	• Factors affecting the humane slaughter - Animal handling; Stress; Animal behavior; Stunning; Sticking procedure; Pithing procedure	1.5
Familiarization on the tools and equipment used in slaughtering	Tools and equipment in slaughtering	• Personal tools; Equipment and tools for cattle and pig line; Observation of knife sharpening	2.5
Knowledge on the importance of observing safe work practices	Safe work practices	• Work area; Personal hygiene; Personnel protection; Design of machine and equipment; Safety points in use of machine, equipment	1.5
Knowledge on the humane and hygienic slaughter of food animals	Slaughtering of pigs/cattle	• Humane procedure of slaughtering pigs/cattle; Observation of pig/cattle slaughter	2.0
			4.0
Knowledge on the primal and retail cuts of pork carcass	Pork carcass cutting	• Primal cuts; Retail cuts	2.0
Knowledge on how to manage waste generated from the slaughterhouse	Waste management in slaughterhouse	• Sources and kinds of waste; Waste water characteristics; Waste management measures	2.0
TOTAL			22.5

SCHEDULE OF ACTIVITIES

Day	Topics	Training Methodology		Total Hour(s)
		Lecture	Demonstration	
1	Hygiene and sanitation practices in slaughterhouse	x		2.0
	Proper handling of food animals	x		1.0
	Humane slaughter of food animals	x		1.5
	Safe work practices	x		1.5
	Video showing – familiarization with pig and cattle line	x		1.0
2	Tools and equipment in slaughtering	x		1.5
	Knife sharpening	x		1.0
	Slaughtering of pigs	x		1.0
	Observation of pig slaughtering		x	2.0
	Observation of cleaning/sanitization of slaughterhouse		x	1.0
3	Observation of pork carcass cutting		x	2.0
	Slaughtering of cattle	x		1.0
	Observation of cattle slaughtering		x	2.0
	Observation of cleaning/sanitization of slaughterhouse		x	2.0
Slaughterhouse waste management				2.0
TOTAL				22.5