



Course Title : **Training Course on Slaughter Techniques for Pigs/Cattle**

Duration : **ten (10) 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;	2.0
		Practical application of cleaning and sanitizing	6.5
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 humane slaughter - Animal handling; Stress; Animal behavior; Stunning; Sticking procedure; Pithing procedure	1.5
Familiarization on the tools and equipment being used in slaughtering	Tools and equipment in slaughtering	• Personal tools; Equipment and tools for cattle and pig line; Knife sharpening; Practical application of knife sharpening	1.5
			6.0
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 and skill on the humane and hygienic slaughter	Slaughtering of pigs/cattle	• Humane procedure of slaughtering pigs/cattle	3.0
		• Practical application - Pig - Cattle	12.5 34.0
Knowledge on the proper maintenance of slaughterhouse equipment	Maintenance of slaughterhouse equipment	• Equipments in pig and cattle line; Cleaning of equipments; Trouble shooting	2.0
Knowledge on how to manage waste generated from slaughterhouse	Waste management in slaughterhouse	• Sources and kinds of waste; Waste water characteristics; Waste management measures	1.5
<b>TOTAL</b>			<b>75.0</b>



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**SCHEDULE OF ACTIVITIES**

Day	Topics	Training Methodology		Total Hour(s)
		Lecture	Practical Application	
1	Proper Handling of Food Animals	x		1.0
	Hygiene and Sanitation practices in slaughterhouse	x		2.0
	Humane slaughter of food animals	x		1.5
	Tools and equipment in slaughtering	x		1.5
	Knife sharpening	x	x	1.0
2	Safe work practices	x		1.5
	Slaughtering of cattle	x		1.0
	Knife sharpening	x	x	0.5
	Cattle slaughtering		x	4.5
	Cleaning and sanitation		x	0.5
3	Slaughtering of pig	x		1.0
	Knife sharpening		x	0.5
	Slaughtering of pig		x	6.0
	Cleaning and disinfection		x	0.5
4	Good manufacturing practices exercises		x	2.0
	Knife sharpening		x	0.5
	Cattle slaughtering and offal cleaning		x	4.0
	Preparation of sanitizers		x	1.0
	Cleaning and disinfection		x	0.5
5	Knife sharpening		x	0.5
	Cattle slaughtering and offal cleaning		x	6.0
	Cleaning and disinfection		x	0.5
6	Waste management in slaughterhouse operations	x		1.5
	Film showing on good manufacturing practices	x		2.0
	Knife sharpening		x	0.5
	Maintenance of slaughterhouse equipment	x		2.0
	Film showing on slaughtering of pigs/cattle	x		1.0
7	Knife sharpening		x	0.5
	Cattle slaughtering and offal cleaning		x	6.5
	Cleaning and disinfection		x	0.5
8	Knife sharpening (final assessment)		x	1.0
	Pig slaughtering and offal cleaning		x	6.5
	Cleaning and disinfection		x	0.5
9	Knife sharpening		x	0.5
	Cattle slaughtering and offal cleaning		x	6.5
	Cleaning and disinfection		x	0.5
10	Knife sharpening		x	0.5
	Cattle slaughtering and offal cleaning		x	6.5
<b>TOTAL</b>				<b>75.0</b>