

SELF-ASSESSMENT GUIDE

Qualification	SLAUGHTERING OPERATIONS (SWINE) 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*		
• Sharpen knives according to workplace requirements		
• Sharpen knives to maintain a bevel edge		
• Use steel correctly to maintain a bevel edge and to meet Occupational Safety and Health Standards (OSHS)		
• Use Personal Protective Equipment(PPE) according to OSHS		
Work safely with knives*		
• Use knives in ways which minimize the risk of injury		
• Use knives safely at all times in accordance to regulatory requirements		
Maintain knives and associated equipment*		
• Maintain knives in accordance to hygiene and sanitation and workplace requirements		
• Maintain knife sharpening equipment, cleaned and stored to hygiene and sanitation and workplace requirements		
Restrain animal*		
• Convey animal from the lairage to the restraining box		
• Restrain animal humanely and safely in appropriate position in accordance with Animal Welfare Act		
• Place animal inside stunning box with appropriate restraining equipment		
• Use Personal Protective Equipment (PPE) is according to OSHS		
• Observe personal sanitation and hygiene		
Stuns animal*		
• 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 		
Removes hair and hooves*		
<ul style="list-style-type: none"> • Pre-washe Swine according to workplace requirements and Occupational Safety and Health Standards (OSHS) 		
<ul style="list-style-type: none"> • Scald Swine according to scalding procedures and OSHS requirements 		
<ul style="list-style-type: none"> • Perform de-hairing according to workplace and OSHS requirements 		
<ul style="list-style-type: none"> • Remove hooves using hooves removers in accordance with standard procedures 		

<ul style="list-style-type: none"> • Collect and dispose hooves per workplace requirements and solid waste disposal 		
<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 		
Gambrel and singe swine*		
<ul style="list-style-type: none"> • Made Incision on the rear surface of hind feet in accordance with workplace requirements 		
<ul style="list-style-type: none"> • Use appropriate knife to expose tendons of hind feet 		
<ul style="list-style-type: none"> • Hook Gambrel to the tendon and lifted using hoist and loaded to the overhead rail 		
<ul style="list-style-type: none"> • Observe and follow safety measures in gambrelling swine 		
<ul style="list-style-type: none"> • Singe Swine using blow torch and without burning the skin 		
<ul style="list-style-type: none"> • Scrap-off residual hairs, singed hairs and black deposits using knife per workplace requirements 		
<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 		
Cut chest and pelvic bones*		
<ul style="list-style-type: none"> • Clean and sanitize cutting knives according to workplace requirements 		
<ul style="list-style-type: none"> • Cut chest and pelvic bones using appropriate tools and equipment in accordance with standard procedures and workplace requirements 		
<ul style="list-style-type: none"> • Observe and comply safety measures in cutting chest and pelvic bones 		
<ul style="list-style-type: none"> • Clean carcass thoroughly before evisceration begins 		
<ul style="list-style-type: none"> • Observe personal sanitation and hygiene 		
Eviscerates carcass*		
<ul style="list-style-type: none"> • Ring and tie bung in accordance with workplace requirements 		
<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 carcass*		
<ul style="list-style-type: none"> • Sterilize and check cleaver 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"> • 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"> • Use Personal Protective Equipment (PPE) according to OSHS 		
<ul style="list-style-type: none"> • Observe personal sanitation and hygiene 		
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 attach 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>		
Candidate's Name & Signature:	Date:	