

# TRAINING REGULATIONS



## SLAUGHTERING OPERATIONS (LARGE ANIMALS) 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 the:

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.

# TABLE OF CONTENTS

## PROCESSED FOOD AND BEVERAGES SECTOR

### SLAUGHTERING OPERATIONS (LARGE ANIMALS) NC II

	Page No.
<b>SECTION 1</b> <b>SLAUGHTERING OPERATIONS (LARGE ANIMALS) NC II QUALIFICATION</b>	<b>1</b>
<b>SECTION 2</b> <b>COMPETENCY STANDARDS</b>	<b>2-61</b>
•    Basic Competencies	2-20
•    Common Competencies	21-41
•    Core Competencies	42-61
<b>SECTION 3</b> <b>TRAINING ARRANGEMENTS</b>	<b>62-88</b>
3.1    Curriculum Design	62-84
3.2    Training Delivery	85
3.3    Trainee Entry Requirements	85
3.4    List of Tools, Equipment and Materials	86-87
3.5    Training Facilities	88
3.6    Trainer's Qualifications	88
3.7    Institutional Assessment	88
<b>SECTION 4</b> <b>ASSESSMENT AND CERTIFICATION ARRANGEMENTS</b>	<b>89-90</b>
<b>COMPETENCY MAP</b>	<b>91-92</b>
<b>GLOSSARY OF TERMS</b>	<b>93-95</b>
<b>ACKNOWLEDGMENTS</b>	<b>96</b>

## TRAINING REGULATIONS FOR SLAUGHTERING OPERATIONS (LARGE ANIMALS) NC II

### SECTION 1. SLAUGHTERING OPERATIONS (LARGE ANIMALS) NC II QUALIFICATION

The **SLAUGHTERING OPERATIONS (LARGE ANIMALS) NC II Qualification** consists of competencies that a person must achieve in performing slaughtering floor operations from initial preparation of animal 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:

<b>UNIT CODE</b>	<b>BASIC COMPETENCIES</b>
500311105	Participate in workplace communication
500311106	Work in team environment
500311107	Practice career professionalism
500311108	Practice occupational health and safety procedures
<b>UNIT CODE</b>	<b>COMMON COMPETENCIES</b>
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
<b>UNIT CODE</b>	<b>CORE COMPETENCIES</b>
PFB751335	Handle and sharpen knives
PFB751336	Perform initial preparation procedures
PFB751337	Prepare carcass
PFB751338	Perform final procedures

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

- Slaughterhouse Butcher

## SECTION 2 COMPETENCY STANDARDS

This section details the contents of the basic, common and core units of competency required in **SLAUGHTERING OPERATIONS (LARGE ANIMALS) 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 <b>appropriate sources</b> 1.2 Effective questioning, active listening and speaking skills are used to gather and convey information 1.3 Appropriate <b>medium</b> 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 <b>storage</b> of information are used 1.7 Personal interaction is carried out clearly and concisely	<ul style="list-style-type: none"> <li>• Effective communication</li> <li>• Different modes of communication</li> <li>• Written communication</li> <li>• Organizational policies</li> <li>• Sources of information</li> <li>• Types of question</li> <li>• Medium of communication</li> <li>• Flow of communication</li> <li>• Storage system</li> <li>• Telephone courtesy</li> </ul>	<ul style="list-style-type: none"> <li>• Following simple spoken language</li> <li>• Performing routine workplace duties following simple written notices</li> <li>• Ability to relate to people of social range in the workplace</li> <li>• Gathering and providing information in response to workplace requirements</li> <li>• Listening skills</li> <li>• Questioning skills</li> <li>• Workplace language skills</li> </ul>

<b>ELEMENT</b>	<b>PERFORMANCE CRITERIA</b> <i>Italicized terms</i> are elaborated in the Range of Variables	<b>REQUIRED KNOWLEDGE</b>	<b>REQUIRED SKILLS</b>
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 <b>protocols</b> 2.4 <b>Workplace interactions</b> 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"> <li>• Communication procedures and systems</li> <li>• Meeting protocols</li> <li>• Nature of workplace meetings</li> <li>• Barriers of communication</li> <li>• Workplace interactions</li> <li>• Non-verbal communication</li> </ul>	<ul style="list-style-type: none"> <li>• Ability to relate to people of social range in the workplace</li> <li>• Interpersonal communication skill</li> <li>• Observing meeting protocols</li> </ul>

<b>ELEMENT</b>	<b>PERFORMANCE CRITERIA</b> <i>Italicized terms</i> are elaborated in the Range of Variables	<b>REQUIRED KNOWLEDGE</b>	<b>REQUIRED SKILLS</b>
3. Complete relevant work related documents	3.1 Range of <b>forms</b> 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"> <li>• Technology relevant to the enterprise and the individual's work responsibilities</li> <li>• Types of workplace documents and forms</li> <li>• Basic mathematical concepts</li> <li>• Kinds of workplace report</li> </ul>	<ul style="list-style-type: none"> <li>• Applying basic mathematical processes of addition, subtraction, division and multiplication</li> <li>• Data recording</li> <li>• Report writing</li> </ul>

**RANGE OF VARIABLES**

<b>VARIABLE</b>	<b>RANGE</b>
1. Appropriate sources	<b>May include:</b> 1.1. Team members 1.2. Suppliers 1.3. Trade personnel 1.4. Local government 1.5. Industry bodies
2. Medium	<b>May include:</b> 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	<b>May include:</b> 3.1. Manual filing system 3.2. Computer-based filing system
4. Protocols	<b>May include:</b> 4.1. Observing meeting 4.2. Compliance with meeting decisions 4.3. Obeying meeting instructions
5. Workplace interactions	<b>May include:</b> 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	<b>May include:</b> Personnel forms, telephone message forms, safety reports

**EVIDENCE GUIDE**

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

**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.

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

<b>ELEMENT</b>	<b>PERFORMANCE CRITERIA</b> <i>Italicized terms</i> are elaborated in the Range of Variables	<b>REQUIRED KNOWLEDGE</b>	<b>REQUIRED SKILLS</b>
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 <b>workplace context</b> 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"> <li>• Communication process</li> <li>• Group planning and decision making</li> <li>• Team goals and objectives</li> <li>• Understanding individual competencies relative to teamwork</li> <li>• Types of individuals</li> <li>• Role of leaders</li> </ul>	<ul style="list-style-type: none"> <li>• Interacting effectively with others</li> <li>• Setting team goals and expectations</li> </ul>

**RANGE OF VARIABLES**

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

**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.

<b>ELEMENT</b>	<b>PERFORMANCE CRITERIA</b> <i>Italicized terms</i> are elaborated in the Range of Variables	<b>REQUIRED KNOWLEDGE</b>	<b>REQUIRED SKILLS</b>
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 <b>evaluation</b> 1.3 Commitment to the organization and it's goal is demonstrated in the performance of duties	<ul style="list-style-type: none"> <li>• Work values and ethics (Code of Conduct, Code of Ethics, etc.)</li> <li>• Understanding personal objectives</li> <li>• Understanding organizational goals</li> <li>• Difference between intra and interpersonal relationship</li> <li>• Performance evaluation</li> </ul>	<ul style="list-style-type: none"> <li>• Demonstrating Intra and Interpersonal skills at work</li> <li>• Demonstrating personal commitment in work</li> </ul>

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

**RANGE OF VARIABLES**

<b>VARIABLE</b>	<b>RANGE</b>
1. Evaluation	<b>May include:</b> 1.1 Performance Appraisal 1.2 Psychological Profile 1.3 Aptitude Tests
2. Resources	<b>May include:</b> 2.1 Human 2.2 Financial 2.3 Technology 2.3.1 Hardware 2.3.2 Software
3. Trainings and career opportunities	<b>May include:</b> 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	<b>May include:</b> 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	<b>May include:</b> 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><b>Assessment requires evidence that the candidate:</b></p> <ul style="list-style-type: none"> <li>1.1 Attained job targets within key result areas (KRAs)</li> <li>1.2 Maintained intra - and interpersonal relationship in the course of managing oneself based on performance evaluation</li> <li>1.3 Completed trainings and career opportunities which are based on the requirements of the industries</li> <li>1.4 Acquired and maintained licenses and/or certifications according to the requirement of the qualification</li> </ul>
2. Resource implications	<p><b>The following resources should be provided:</b></p> <ul style="list-style-type: none"> <li>2.1 Workplace or assessment location</li> <li>2.2 Case studies/scenarios</li> </ul>
3. Methods of assessment	<p><b>Competency in this unit may be assessed through:</b></p> <ul style="list-style-type: none"> <li>3.1 Portfolio Assessment</li> <li>3.2 Interview</li> <li>3.3 Simulation/Role-plays</li> <li>3.4 Observation</li> <li>3.5 Third Party Reports</li> <li>3.6 Exams and Tests</li> </ul>
4. Context for assessment	<ul style="list-style-type: none"> <li>4.1 Competency maybe assessed in actual workplace or at the designated TESDA Accredited Assessment Center.</li> </ul>

**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.

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

ELEMENTS	<b>PERFORMANCE CRITERIA</b> <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
2. Evaluate hazards and risks	2.1 Terms of maximum tolerable limits which when exceeded will result in harm or damage are identified based on threshold limit values (TLV) 2.2 Effects of the hazards are determined 2.3 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"> <li>• Threshold Limit Value -TLV</li> <li>• Effects of safety hazards</li> </ul>	<ul style="list-style-type: none"> <li>• Communication skills</li> <li>• Reporting safety hazards</li> </ul>
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 <b>Personal protective equipment (PPE)</b> 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"> <li>• Personal hygiene practices</li> <li>• Organization safety and health protocol</li> <li>• Company emergency procedure practices</li> </ul>	<ul style="list-style-type: none"> <li>• Practicing personal hygiene</li> <li>• Responding to emergency</li> </ul>

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

**RANGE OF VARIABLES**

<b>VARIABLE</b>	<b>RANGE</b>
1. Safety regulations	<b>May include:</b> 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	<b>May include:</b> 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	<b>May include:</b> 3.1 Evacuation 3.2 Isolation 3.3 Decontamination 3.4 (Calling designed) emergency personnel
4. Personal protective equipment (PPE)	<b>May include:</b> 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	<b>May include:</b> 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	<b>May include:</b> 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><b>Assessment requires evidence that the candidate:</b></p> <ul style="list-style-type: none"> <li>1.1 Explained clearly established workplace safety and hazard control practices and procedures</li> <li>1.2 Identified hazards/risks in the workplace and its corresponding indicators in accordance with company procedures</li> <li>1.3 Recognized contingency measures during workplace accidents, fire and other emergencies</li> <li>1.4 Identified terms of maximum tolerable limits based on threshold limit value- TLV.</li> <li>1.5 Followed Occupational Health and Safety (OHS) procedures for controlling hazards/risks in workplace</li> <li>1.6 Used Personal Protective Equipment (PPE) in accordance with company OHS procedures and practices</li> <li>1.7 Completed and updated OHS personal records in accordance with workplace requirements</li> </ul>
2. Resource implications	<p><b>The following resources should be provided:</b></p> <ul style="list-style-type: none"> <li>2.1 Workplace or assessment location</li> <li>2.2 OHS personal records</li> <li>2.3 PPE</li> <li>2.4 Health records</li> </ul>
3. Methods of assessment	<p><b>Competency in this unit maybe assessed through:</b></p> <ul style="list-style-type: none"> <li>3.1 Portfolio Assessment</li> <li>3.2 Interview</li> <li>3.3 Case Study/Situation</li> </ul>
4. Context for assessment	<ul style="list-style-type: none"> <li>4.1 Competency maybe assessed in actual workplace or at the designated TESDA Accredited Assessment Center.</li> </ul>

**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

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

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 <b>Safety measures</b> are applied according to workplace rules and regulations 4.2 <b>First aid procedures</b> are applied and coordinated with concerned personnel according to workplace standard operating procedures.	<ul style="list-style-type: none"> <li>• Safety measures</li> <li>• First aid procedures</li> <li>• Parts and functions of personal protective equipment</li> <li>• First Aid Kit</li> </ul>	<ul style="list-style-type: none"> <li>• Applying safety measures</li> <li>• Applying first aid treatment</li> <li>• Practicing PPE</li> <li>• Coordinating with concerned personnel</li> </ul>
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 <b>Hazards</b> in the work area are recognized and reported to designated personnel according to workplace procedures	<ul style="list-style-type: none"> <li>• Hazards in work area</li> <li>• Waste disposal</li> <li>• Housekeeping / 7's</li> <li>• Proper waste disposal</li> </ul>	<ul style="list-style-type: none"> <li>• Implementing housekeeping activities</li> <li>• Practicing proper waste disposal</li> <li>• Coordination skills</li> </ul>

**RANGE OF VARIABLES**

<b>VARIABLE</b>	<b>RANGE</b>
1. Manufacturer's specifications	<b>May include:</b> 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(PPE)	<b>May include:</b> 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	<b>May include:</b> 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	<b>May include:</b> 4.1 Labeling of chemicals and other sanitizing agents 4.2 Installation of fire fighting equipment in the work area 4.3 Installation of safety signages and symbols 4.4 Implementation of 5S in the work area 4.5 Removal of combustibile material in the work area
5. First aid procedures	<b>May include:</b> 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	<b>May include:</b> 6.1 Physical 6.2 Biological 6.3 Chemical

**EVIDENCE GUIDE**

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

**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.**

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

<b>ELEMENTS</b>	<b>PERFORMANCE CRITERIA</b> <i>Italicized terms</i> are elaborated in the Range of Variables	<b>REQUIRED KNOWLEDGE</b>	<b>REQUIRED SKILLS</b>
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"> <li>• Methods/practice of using measuring devices and instruments</li> <li>• Procedures in cleaning, and stowing equipment and instruments</li> </ul>	<ul style="list-style-type: none"> <li>• Applying methods/practices in using measuring devices and instruments</li> <li>• Cleaning and stowing measuring devices and instruments</li> </ul>

**RANGE OF VARIABLES**

<b>VARIABLE</b>	<b>RANGE</b>
1. Standard measuring devices	<b>May include:</b> 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: <b>2.1 Salinometer</b> 2.2 Thermometers of varying temperature range (0-300 C) 2.2.1 Refractometer of varying range (0 – 90 B) 2.2.2 Glasswares like cylinders, beakers, flasks) of varying graduations
3. Food Processing Methods	<b>May include:</b> 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	<b>Assessment requires evidence that the candidate:</b> 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	<b>The following resources should be provided:</b> 2.1 Work area/station 2.2 Materials, tools and equipment relevant to the Unit of Competency
3. Method of assessment	<b>Competency in this unit may be assessed through:</b> 3.1 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.

<b>ELEMENTS</b>	<b>PERFORMANCE CRITERIA</b> <i>Italicized terms</i> are elaborated in the Range of Variables	<b>REQUIRED KNOWLEDGE</b>	<b>REQUIRED SKILLS</b>
1. Gather and Tabulate the Recorded Data	1.1 Records of <b><i>weights and measurements</i></b> 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"> <li>• Data gathering</li> <li>• Record keeping</li> <li>• Data summary and analysis</li> <li>• Basic Mathematical Operations</li> </ul>	<ul style="list-style-type: none"> <li>• Gathering data</li> <li>• Keeping of records</li> <li>• Summarizing and analyzing data</li> <li>• Basic Mathematical skills</li> <li>• Basic Accounting skills</li> </ul>
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"> <li>• Percentages and formulations of raw materials and ingredient and finished products</li> <li>• Procedures in checking raw materials and finished products formulation and percentages</li> <li>• Basic Mathematical Operations</li> </ul>	<ul style="list-style-type: none"> <li>• Checking percentages formulations of raw materials and ingredient</li> <li>• Reviewing percentages and formulations of finished products</li> <li>• Numeracy skills</li> </ul>

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"> <li>• Record keeping</li> <li>• Mensuration</li> <li>• Fraction, ratios and proportions</li> <li>• Basic Mathematical Operations</li> <li>• Conversion factors</li> <li>• Percentage formulation</li> </ul>	<ul style="list-style-type: none"> <li>• Basic Mathematical skills</li> <li>• Recording skills</li> </ul>
4. Compute Production Cost	4.1 <b>Costs of production</b> 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"> <li>• Cost of production</li> <li>• Validation procedures for computer costs</li> <li>• Basic Mathematical Operations</li> </ul>	<ul style="list-style-type: none"> <li>• Basic Mathematical skills</li> <li>• Basic Accounting skills</li> <li>• Reviewing and validating computed costs</li> </ul>

**RANGE OF VARIABLES**

<b>VARIABLE</b>	<b>RANGE</b>
1. Weights and measurements	<b>May include:</b> 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	<b>May include:</b> 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	<b>Assessment requires evidence that the candidate:</b> 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	<b>The following resources should be provided:</b> 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	<b>Competency in this unit must be assessed through:</b> 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.

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

<b>ELEMENTS</b>	<b>PERFORMANCE CRITERIA</b> <i>Italicized terms</i> are elaborated in the Range of Variables	<b>REQUIRED KNOWLEDGE</b>	<b>REQUIRED SKILLS</b>
		<ul style="list-style-type: none"> <li>• Standards for materials, equipment and utensils used in the work area</li> <li>• Recall and traceability procedures relevant to work role</li> <li>• Procedures for identifying or isolating materials or product of unacceptable quality</li> <li>• Record keeping and the recording requirements of GMP.</li> </ul>	
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"> <li>• Workplace entry and exit procedures</li> <li>• Personal hygiene</li> <li>• PPE</li> </ul>	<ul style="list-style-type: none"> <li>• Following workplace entry and exit procedures</li> <li>• Practicing OSHS</li> <li>• Practicing GMP</li> </ul>

<b>ELEMENTS</b>	<b>PERFORMANCE CRITERIA</b> <i>Italicized terms</i> are elaborated in the Range of Variables	<b>REQUIRED KNOWLEDGE</b>	<b>REQUIRED SKILLS</b>
3. Implement GMP requirements when carrying out work activities	3.1. GMP requirements are identified 3.2. <i>Work area</i> , materials, equipment and <i>product</i> 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"> <li>• Monitoring methods of work area, materials and equipment</li> <li>• Handling of raw materials, packaging components and product</li> <li>• Control resource allocation and processes in the workplace</li> <li>• Contaminants</li> <li>• Good Manufacturing Practices (GMP)</li> </ul>	<ul style="list-style-type: none"> <li>• Identifying GMP requirements</li> <li>• Monitoring routinely of work area, materials equipment and product</li> <li>• Handling of raw materials, packaging components and product</li> <li>• Maintaining cleanliness in the workplace</li> </ul>

ELEMENTS	<b>PERFORMANCE CRITERIA</b> <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"> <li>• Non-compliance and corrective action in GMP</li> <li>• Corrective actions</li> </ul>	<ul style="list-style-type: none"> <li>• Practicing GMP</li> <li>• Reporting workplace condition</li> <li>• Implementing corrective measures</li> </ul>
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"> <li>• Validation procedures in GMP</li> <li>• Issues arising from validation</li> <li>• Documentation of validation procedures</li> </ul>	<ul style="list-style-type: none"> <li>• Following validation procedures</li> <li>• Reporting issues arising from validation</li> <li>• Documenting validation procedures</li> </ul>
6. Complete workplace documentation to support GMP	6.1 Documentation and recording requirements are identified 6.2 Information is recorded according to <b><i>workplace reporting procedures</i></b> to meet GMP requirements	<ul style="list-style-type: none"> <li>• Documentation and workplace reporting procedures in GMP</li> <li>• Information and workplace reporting procedures</li> </ul>	<ul style="list-style-type: none"> <li>• Keeping records</li> <li>• Recording information</li> </ul>

**RANGE OF VARIABLES**

<b>VARIABLE</b>	<b>RANGE</b>
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: 5.1 Raw materials 5.2 Packaging components and consumables 5.3 Part-processed product 5.4 Finished product 5.5 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**

1. Critical aspects of Competency	<p><b>Assessment requires evidences that the candidate :</b></p> <ul style="list-style-type: none"> <li>1.1 Located and followed workplace information relating to GMP responsibilities</li> <li>1.2 Maintained personal hygiene consistent with GMP</li> <li>1.3 Followed workplace procedures when moving around the workplace and/or from one task to another to maintain GMP</li> <li>1.4 Used, stored and disposed of appropriate clothing/footwear as required by work tasks and consistent with GMP</li> <li>1.5 Identified and reported situations that do or could compromise GMP</li> <li>1.6 Applied appropriate control measures to control contamination</li> <li>1.7 Recorded results of monitoring, and maintain records as required by GMP</li> <li>1.8 Followed validation procedures within level of responsibility</li> <li>1.9 Identified and responded to out-of-specification or unacceptable raw materials, packaging components, final or part processed product within level of responsibility</li> <li>1.10 Followed procedures to isolate or quarantine non-conforming product</li> <li>1.11 Handled, cleaned and stored equipment, utensils, raw materials, packaging components and related items according to GMP and workplace procedures</li> <li>1.12 Maintained GMP for own work</li> <li>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</li> <li>1.14 Maintained the work area in a clean and tidy state</li> <li>1.15 Identified and reported signs of pest infestation</li> </ul>
2. Resource Implication	<p><b>The following resources should be provided:</b></p> <ul style="list-style-type: none"> <li>2.1 Workplace location and access to workplace policies</li> <li>2.2 Materials relevant to the proposed activity and tasks</li> </ul>
3. Methods of Assessment	<p><b>Competency in this unit must be assessed using at least two (2) of the following methods:</b></p> <ul style="list-style-type: none"> <li>3.1 A combination of direct observation and oral questioning</li> <li>3.2 Written report</li> <li>3.3 Written Examination</li> <li>3.4 Portfolio</li> </ul>
4. Context of Assessment	<ul style="list-style-type: none"> <li>4.1 Competency maybe assessed in actual workplace or at the designated TESDA Accredited Assessment Center.</li> </ul>

**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.

<b>ELEMENT</b>	<b>PERFORMANCE CRITERIA</b> <i>Italicized terms</i> are elaborated in the Range of Variables	<b>REQUIRED KNOWLEDGE</b>	<b>REQUIRED SKILLS</b>
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. <b>Hazards</b> 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"> <li>• Workplace approach to managing environmental issues</li> <li>• Responsibilities of self and employer to manage environmental issues on site</li> <li>• Sources of advice on environmental issues in the workplace</li> <li>• Environmental hazards and risks associated with the work</li> <li>• Work procedures as they relate to environmental responsibilities</li> <li>• Procedures used to prevent or control environmental risks associated with own work</li> <li>• Basic concepts of hazard identification, risk assessment and control options</li> <li>• Identifying and responding to hazards</li> <li>• Impact of work practices on resource utilization and wastage</li> </ul>	<ul style="list-style-type: none"> <li>• Planning and organizing work (time management)</li> <li>• Working with others and in teams</li> <li>• Practicing environmental skills</li> </ul>

<b>ELEMENT</b>	<b>PERFORMANCE CRITERIA</b> <i>Italicized terms</i> are elaborated in the Range of Variables	<b>REQUIRED KNOWLEDGE</b>	<b>REQUIRED SKILLS</b>
		<ul style="list-style-type: none"> <li>• Procedures used to handle and dispose of waste</li> <li>• The difference between trade waste and storm water drains</li> <li>• Consequences of inappropriate waste handling and disposal</li> <li>• Procedures for responding to unplanned incidents such as spills and leaks</li> <li>• Emergency response system and procedures</li> <li>• Responsible use of resources in own work area</li> <li>• Reporting procedures and responsibilities</li> <li>• Consultative processes in the workplace for raising issues/ suggestions on environmental issues</li> </ul>	
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</p>	<ul style="list-style-type: none"> <li>• Unacceptable environmental outcomes</li> <li>• Corrective actions</li> <li>• Emergency response plan</li> <li>• Improvement in environmental practices</li> <li>• Report preparation</li> </ul>	<ul style="list-style-type: none"> <li>• Identifying and reporting unacceptable environmental outcomes</li> <li>• Implementing corrective actions</li> <li>• Participating in improvement of environmental practices</li> <li>• Practicing written communication skills</li> </ul>

<b>ELEMENT</b>	<b>PERFORMANCE CRITERIA</b> <i>Italicized terms</i> are elaborated in the Range of Variables	<b>REQUIRED KNOWLEDGE</b>	<b>REQUIRED SKILLS</b>
	arrangements for managing environmental issues 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"> <li>• Emergency situations</li> <li>• Emergency procedures</li> </ul>	<ul style="list-style-type: none"> <li>• Identifying emergency situations</li> <li>• Following emergency procedures</li> <li>• Practicing written communication skills</li> </ul>

## RANGE OF VARIABLES

VARIABLE	RANGE
1. OH&S requirements	<b>May include:</b> 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	<b>May include:</b> 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	<b>May include:</b> 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	<b>May include:</b> 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	<b>May include:</b> 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

**EVIDENCE GUIDE**

1. Critical aspects of Competency	<p><b>Assessment requires evidences that the candidate :</b></p> <ul style="list-style-type: none"> <li>1.1 Accessed and apply workplace information on environmental policies and procedures relating to own work</li> <li>1.2 Fitted and used appropriate personal protective clothing and equipment</li> <li>1.3 Checked own work area to identify environmental hazards</li> <li>1.4 Reported hazards according to workplace procedure in a clear and timely manner</li> <li>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</li> <li>1.6 Recorded environmental information as required by the environmental management program</li> <li>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</li> <li>1.8 Followed procedures to collect, deposit, recycle and/or dispose of waste in own work area</li> <li>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</li> <li>1.10 Maintained housekeeping standards in work area</li> </ul>
2. Resource Implications	<p><b>The following resources should be provided:</b></p> <ul style="list-style-type: none"> <li>2.1 Workplace location and access to workplace policies</li> <li>2.2 Materials relevant to the proposed activity and tasks</li> </ul>
3. Methods of Assessment	<p><b>Competency in this unit must be assessed using at least two (2) of the following methods:</b></p> <ul style="list-style-type: none"> <li>3.1 A combination of direct observation and oral questioning</li> <li>3.2 Written report</li> <li>3.3 Written Examination</li> <li>3.4 Portfolio</li> </ul>
4. Context of Assessment	4.1 Competency maybe assessed in actual workplace or at the designated TESDA Accredited Assessment Center.

## 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.

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

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

**RANGE OF VARIABLES**

<b>VARIABLE</b>	<b>RANGE</b>
1. Workplace requirements	<b>May include:</b> 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)	<b>May include:</b> 2.1 OSHS legal requirements 2.2 Hygiene and sanitation requirements 2.3 Enterprise OSHS policies, procedures and programs
3. Personal Protective Equipment (PPE)	<b>May include:</b> 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	<b>May include:</b> 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 10536 4.4 Animal Welfare Act (RA No. 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	<b>May include:</b> 5.1 Boning, skinning or steak knives 5.2 Steels or sharpening stone

**EVIDENCE GUIDE**

1. Critical aspects of competency	<b>Assessment requires evidence that the candidate:</b> 1.1 Sharpened knives 1.2 Worked safely with knives 1.3 Maintained knives and associated equipment
2. Resource Implication	<b>The following resources should be provided:</b> 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	<b>Competency in this unit may be assessed through:</b> 3.1 Direct observation and oral interview
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** : **PFB751336**

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

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

<b>ELEMENT</b>	<b>PERFORMANCE CRITERIA</b> <i>Italicized terms</i> are elaborated in the Range of Variables	<b>REQUIRED KNOWLEDGE</b>	<b>REQUIRED SKILLS</b>
2. Stun animal	2.1 Stunning equipment is checked and operated in accordance with operation manual and workplace requirements workplace and regulatory requirements 2.2 Animal is stunned according to <b><i>workplace requirements and Occupational Safety and Health Standards (OSHS)</i></b> 2.3 Animal is checked to determine if <b><i>stunning</i></b> 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"> <li>• ENGLISH/ COMMUNICATION               <ul style="list-style-type: none"> <li>○ Company Operations Manual</li> </ul> </li> <li>• ENVIRONMENTAL ISSUES AND OTHER CONCERNS               <ul style="list-style-type: none"> <li>○ Occupational Safety and Health Standards (OSHS)</li> </ul> </li> <li>• SCIENCE               <ul style="list-style-type: none"> <li>○ Animal Anatomy</li> <li>○ Proper stunning location and position of animal</li> <li>○ Characteristics of a properly stunned animals</li> </ul> </li> <li>• TECHNOLOGY               <ul style="list-style-type: none"> <li>○ Types and description of stunning equipment</li> <li>○ Parts of stunning equipment</li> <li>○ Operation of stunning equipment</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Ability to identify the site and angle of animal's head</li> <li>• Apply correct stunning precision</li> <li>• Ability to recognize stunned animal</li> <li>• Operating stunning equipment</li> <li>• Cleaning of stunning equipment</li> </ul>

<b>ELEMENT</b>	<b>PERFORMANCE CRITERIA</b> <i>Italicized terms</i> are elaborated in the Range of Variables	<b>REQUIRED KNOWLEDGE</b>	<b>REQUIRED SKILLS</b>
3. Shackle and lift animal	3.1 Animal is checked for consciousness as per Animal Welfare Act 3.2 Animal is shackled in accordance with workplace requirements and OSHS 3.3 Animal 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"> <li>• ENGLISH/ COMMUNICATION               <ul style="list-style-type: none"> <li>○ Company Operations Manual</li> </ul> </li> <li>• ENVIRONMENTAL ISSUES AND OTHER CONCERNS               <ul style="list-style-type: none"> <li>○ Occupational Safety and Health Standards (OSHS)</li> </ul> </li> <li>• SCIENCE               <ul style="list-style-type: none"> <li>○ Animal Anatomy</li> <li>○ Specific location and position of shackle on the animal</li> </ul> </li> <li>• TECHNOLOGY               <ul style="list-style-type: none"> <li>○ Hoisting / lifting Procedures</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Shackling, Hoisting/Lifting of animal</li> <li>• Operating of Hoisting/lifting equipment</li> </ul>
3 Stick and bleed animal	3.1 Knife is used to sever the major blood vessels accurately, safely and hygienically to workplace requirements 3.2 Fast and effective sticking of animal is done in accordance with the Animal Welfare Act	<ul style="list-style-type: none"> <li>• ENGLISH/ COMMUNICATION               <ul style="list-style-type: none"> <li>○ Company Operations Manual</li> </ul> </li> <li>• ENVIRONMENTAL ISSUES AND OTHER CONCERNS               <ul style="list-style-type: none"> <li>○ Occupational Safety and Health Standards (OSHS)</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Perform sticking and bleeding procedures</li> </ul>

ELEMENT	<b>PERFORMANCE CRITERIA</b> <i>Italicized terms</i> are elaborated in the Range of Variables	<b>REQUIRED KNOWLEDGE</b>	<b>REQUIRED SKILLS</b>
	3.3 Animal is bled in accordance with workplace and regulatory requirements 3.4 Blood is collected in accordance with workplace and <b>regulatory requirements</b> 3.5 Personal Protective Equipment is used according to OSHS 3.6 Personal sanitation and hygiene is observed	<ul style="list-style-type: none"> <li>○ Safe and hygienic use of knife</li> <li>○ Hygienic standard practices</li> <li>○ Hand washing techniques</li> <li>● <b>SCIENCE</b> <ul style="list-style-type: none"> <li>○ Animal Anatomy</li> <li>○ Identification and location of major blood vessels, trachea and or esophagus</li> </ul> </li> <li>● <b>TECHNOLOGY</b> <ul style="list-style-type: none"> <li>○ Good sticking and bleeding procedures</li> </ul> </li> </ul>	

**RANGE OF VARIABLES**

<b>VARIABLE</b>	<b>RANGE</b>
1. Restraining equipment	<b>May include:</b> 1.1 Restraining/stunning box 1.2 Catching enclosure
2. Personal Protective Equipment (PPE)	<b>May include:</b> 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 requirements	<b>May include:</b> 3.1 Safety work instructions 3.2 Standard operating procedures 3.3 Occupational safety and health standards (OSHS) 3.4 Wearing appropriate PPE 3.5 Quality assurance requirements
4. Occupational Safety and Health Standards (OSHS)	<b>May include:</b> 4.1 OSHS legal requirements 4.2 Hygiene and sanitation requirements 4.3 Enterprise OSHS policies, procedures and programs
5. Stunning	<b>May include:</b> 5.1 Captive bolt stunner 5.2 Pneumatic stunner 5.3 Electric stunner
6. Regulatory requirements	<b>May include:</b> 6.1 Meat Inspection Code of the Philippines (R.A. 9296) as amended by RA 10536 6.2 Animal Welfare Act (RA No. 8485) as amended by RA No. 10631 6.3 Department of Health – Food Establishments – Code of Sanitation of the Philippines (P.D.856) 6.4 NMIS regulations 6.5 Relevant regulations regarding meat processing and food safety regulations

**EVIDENCE GUIDE**

1. Critical aspects of competency	<p><b>Assessment requires evidence that the candidate:</b></p> <p>1.1 Restrained animal in accordance with Animal Welfare Act (RA No. 8485) as amended by RA No. 10631</p> <p>1.2 Stunned animal according to workplace requirements and Occupational Safety and Health Standards (OSHS)</p> <p>1.3 Shackled animal in accordance with workplace requirements and Occupational Safety and Health Standards (OSHS)</p> <p>1.4 Lifted animal at a height and rate suitable for next operator</p> <p>1.5 Personal Protective Equipment (PPE) is used according to OSHS</p> <p>1.6 Personal sanitation and hygiene is observed</p>
2. Resource Implications	<p><b>The following resources should be provided:</b></p> <p>2.1 Workplace location</p> <p>2.2 Tools and equipment/utensils and materials relevant to the proposed activity and tasks</p>
3. Methods of assessment	<p><b>Competency in this unit may be assessed through:</b></p> <p>3.1 Direct Observation/Demonstration with Oral Questioning</p>
4. Context for assessment	<p>4.1 Competency maybe assessed in actual workplace or at the designated TESDA Accredited Assessment Center.</p>

**UNIT OF COMPETENCY : PREPARE CARCASS**

**UNIT CODE : PFB751337**

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

<b>ELEMENT</b>	<b>PERFORMANCE CRITERIA</b> <i>Italicized terms</i> are elaborated in the Range of Variables	<b>REQUIRED KNOWLEDGE</b>	<b>REQUIRED SKILLS</b>
1. Perform cradle process	1.1 <b>Materials, tools, equipment</b> and Personal Protective Equipment (PPE) are identified according to work instructions 1.2 Animal is laid to cradle and shackle is removed according to <b>workplace requirements</b> 1.3 Rectum is tied and cut according to workplace instructions 1.4 Tail is removed according to workplace instructions 1.5 Hide is partially flayed longitudinally 1.6 If male, sex organ is removed using knife according to workplace requirements 1.7 Brisket is cut longitudinally 1.8 Esophagus is located and tied in accordance with workplace requirements 1.9 Head and hocks (feet) are removed according to work instructions 1.10 Sources of contamination and cross-contamination are identified and minimized 1.11 <b>Occupational Safety and Health Standards (OSHS)</b> is observed in accordance with workplace requirements	<ul style="list-style-type: none"> <li>• ENGLISH/ COMMUNICATION               <ul style="list-style-type: none"> <li>○ Work instructions</li> </ul> </li> <li>• ENVIRONMENTAL ISSUES AND OTHER CONCERNS               <ul style="list-style-type: none"> <li>○ OSHS requirements</li> <li>○ Safe and hygienic use of knife</li> <li>○ Hygienic standard practices</li> <li>○ Hand washing techniques</li> </ul> </li> <li>• SCIENCE               <ul style="list-style-type: none"> <li>○ Anatomy relevant to different cradle processes</li> <li>○ Contamination and cross-contamination</li> </ul> </li> <li>• TECHNOLOGY               <ul style="list-style-type: none"> <li>○ Different types and uses of knives</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Positioning of animal</li> <li>• Applying proper flaying techniques</li> <li>• Removing sex organ</li> <li>• Cutting brisket</li> <li>• Locating and tying esophagus</li> <li>• Removing head and hocks</li> </ul>

ELEMENT	<b>PERFORMANCE CRITERIA</b> <i>Italicized terms</i> are elaborated in the Range of Variables	REQUIRED KNOWLEDGE	REQUIRED SKILLS
2. Perform complete flaying	2.1 Body of animal is hooked and lifted from cradle and transferred to next overhead rail using hoist, hooks and spreader 2.2 Hide is completely removed using flaying knife without damaging the hide and contaminating the body of animal in accordance with OSHS requirements 2.3 <b>Personal Protective Equipment (PPE)</b> are used according to OSH policies 2.4 OSHS is observed according to workplace requirements	<ul style="list-style-type: none"> <li>• ENGLISH/ COMMUNICATION               <ul style="list-style-type: none"> <li>○ Work instructions including corrective action required in case of contamination</li> </ul> </li> <li>• ENVIRONMENTAL ISSUES AND OTHER CONCERNS               <ul style="list-style-type: none"> <li>○ OSHS requirements</li> <li>○ Safe and hygienic use of knife</li> <li>○ Hygienic standard practices</li> <li>○ Hand washing techniques</li> </ul> </li> <li>• SCIENCE               <ul style="list-style-type: none"> <li>○ Animal anatomy</li> <li>○ Potential risks of contamination and cross-contamination of the carcass and the required steps for corrective action</li> </ul> </li> <li>• TECHNOLOGY               <ul style="list-style-type: none"> <li>○ Different types and uses of knives</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Hooking and lifting carcass</li> <li>• Applying flaying techniques</li> </ul>

<b>ELEMENT</b>	<b>PERFORMANCE CRITERIA</b> <i>Italicized terms</i> are elaborated in the Range of Variables	<b>REQUIRED KNOWLEDGE</b>	<b>REQUIRED SKILLS</b>
3. Eviscerate carcass	3.1 Abdomen is opened according to work instructions 3.2 <b>Organs to be removed</b> are identified 3.3 Sex organ is removed, if male 3.4 <b>Digestive tract</b> and <b>pluck</b> are removed without contaminating the carcass in accordance with work instructions 3.5 Ring and tie bung is removed 3.6 Organs are presented for inspection according to <b>regulatory requirements</b> 3.7 OSHS are identified and complied with 3.8 Sources of contamination and cross-contamination are identified 3.9 Corrective action is taken in the event of contamination in line with workplace requirements 3.10 Personal <b>hygiene and sanitation</b> is observed	<ul style="list-style-type: none"> <li>• ENGLISH/ COMMUNICATION               <ul style="list-style-type: none"> <li>○ Work instructions including corrective action required in case of contamination</li> </ul> </li> <li>• ENVIRONMENTAL ISSUES AND OTHER CONCERNS               <ul style="list-style-type: none"> <li>○ OSHS requirements Safe and hygienic use of knife</li> <li>○ Hygienic standard practices</li> <li>○ Hand washing techniques</li> </ul> </li> <li>• SCIENCE               <ul style="list-style-type: none"> <li>○ Animal anatomy</li> <li>○ Potential risks of contamination and cross-contamination of the carcass and the required steps for corrective action</li> </ul> </li> <li>• TECHNOLOGY               <ul style="list-style-type: none"> <li>○ Uses of tools and equipment</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Cleaning, sharpening and correct use of knives</li> <li>• Opening carcass</li> <li>• Removing offals</li> </ul>

<b>ELEMENT</b>	<b>PERFORMANCE CRITERIA</b> <i>Italicized terms</i> are elaborated in the Range of Variables	<b>REQUIRED KNOWLEDGE</b>	<b>REQUIRED SKILLS</b>
4. Split and quarter carcass	<p>4.1 Ax or splitting saw are sterilized and checked according to manual of instructions</p> <p>4.2 Carcass is split into halves according to OSHS requirements</p> <p>4.3 Carcass is quartered between 10<sup>th</sup> and 11<sup>th</sup> rib in accordance with workplace and OSHS requirements</p> <p>4.4 Sources of contamination and cross-contamination are identified</p> <p>4.5 Corrective action is taken in the event of contamination in line with workplace requirements</p>	<ul style="list-style-type: none"> <li>• ENGLISH/ COMMUNICATION <ul style="list-style-type: none"> <li>○ Work instructions</li> </ul> </li> <li>• ENVIRONMENTAL ISSUES AND OTHER CONCERNS <ul style="list-style-type: none"> <li>○ OSHS requirements</li> <li>○ Safe and hygienic use of knife</li> <li>○ Hygienic standard practices</li> <li>○ Hand washing techniques</li> </ul> </li> <li>• SCIENCE <ul style="list-style-type: none"> <li>○ Animal anatomy</li> <li>○ Sources of contamination and cross-contamination for carcass splitting / quartering</li> </ul> </li> <li>• TECHNOLOGY <ul style="list-style-type: none"> <li>○ Operation of carcass splitting saw</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Operation, cleaning and maintenance of carcass splitting equipment</li> <li>• Cleaning, sharpening and correct use of knives</li> <li>• Splitting and quartering techniques for carcass</li> </ul>

## RANGE OF VARIABLES

VARIABLE	RANGE
1. Materials, tools and equipment	<p><b>May include:</b>            Materials            1.1 String / Plastic ties            1.2 Clips            1.3 Storage containers / bags            Tool            1.4 Knives            Equipment            1.5 Brisket saw            1.6 Hoists            1.7 Shackle            1.8 Spreader</p>
2. Workplace requirements	<p><b>May include:</b>            2.1 Safety work instructions            2.2 Standard operating procedures            2.3 Occupational safety and health standards (OSHS)            2.4 Wearing appropriate PPE            2.5 Quality assurance requirements</p>
3. Occupational Safety and Health Standards (OSHS)	<p><b>May include:</b>            3.1 OSHS legal requirements            3.2 Hygiene and sanitation requirements            3.3 Enterprise OSHS policies, procedures and programs</p>
4. Personal Protective Equipment (PPE)	<p><b>May include:</b>            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. Organs to be removed	<p>5.1 Refer to red and white offals, should be removed separately</p>
6. Digestive tract	<p><b>May include:</b>            6.1 Small and large intestines            6.2 Four stomach (rumen, omasum, abomasum, reticulum)</p>
7. Pluck	<p><b>May include:</b>            7.1 Heart            7.2 Lungs            7.3 Esophagus            7.4 Spleen            7.5 Liver</p>

VARIABLE	RANGE
8. Regulatory requirements	<p><b>May include:</b></p> <ul style="list-style-type: none"> <li>8.1 Meat Inspection Code of the Philippines (R.A. 9296) as amended by RA No. 10536</li> <li>8.2 Animal Welfare Act (RA No. 8485) as amended by RA No. 10361</li> <li>8.3 Department of Health – Food Establishments – Code of Sanitation of the Philippines (P.D.856)</li> <li>8.4 NMIS regulations</li> <li>8.5 Relevant regulations regarding meat processing and food safety regulations</li> </ul>
9. Hygiene and sanitation	<p><b>May include:</b></p> <ul style="list-style-type: none"> <li>9.1 Good manufacturing practices (GMP) and sanitation standard operating procedures (SSOP)</li> <li>9.2 Department of Health – Food Establishments – Code of Sanitation of the Philippines (P.D.856) and NMIS</li> <li>9.3 Requirements set out by Bureau of Food and Drugs</li> <li>9.4 Workplace requirements</li> </ul>

## EVIDENCE GUIDE

1. Critical aspects of competency	<p><b>Assessment requires evidences that the candidate:</b></p> <ul style="list-style-type: none"> <li>1.1 Performed cradle process according to workplace requirements and (OSHS)</li> <li>1.2 Performed complete flaying in accordance with workplace requirements and (OSHS)</li> <li>1.3 Eviscerated carcass in accordance with work instructions and regulatory requirements</li> <li>1.4 Split and quartered carcass in accordance with work instructions and (OSHS)</li> <li>1.5 Personal Protective Equipment (PPE) is used according to OSHS</li> <li>1.6 Personal sanitation and hygiene is observed</li> </ul>
2. Resource implications	<p><b>The following resources should be provided:</b></p> <ul style="list-style-type: none"> <li>2.1 Workplace location</li> <li>2.2 Tools and equipment/utensils and materials relevant to the proposed activity and tasks</li> </ul>
3. Methods of assessment	<p><b>Competency in this unit may be assessed through:</b></p> <ul style="list-style-type: none"> <li>3.1 Direct Observation/Demonstration with Oral Questioning</li> </ul>
4. Context for assessment	<ul style="list-style-type: none"> <li>4.1 Competency maybe assessed in actual workplace or at the designated TESDA Accredited Assessment Center.</li> </ul>

**UNIT OF COMPETENCY** : **PERFORM FINAL PROCEDURES**

**UNIT CODE** : **PFB751338**

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

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

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

## RANGE OF VARIABLES

VARIABLE	RANGE
1. Contamination	<b>May include:</b> 1.1 Dirt from hide such as soil, manure and ruminal materials
2. Workplace requirements	<b>May include:</b> 2.1 Work instructions 2.2 Standard operating procedures 2.3 OSH requirements 2.4 Quality assurance requirements
3. Personal Protective Equipment (PPE)	<b>May include:</b> 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/muffs 2.6 Goggles
4. Regulatory requirements	<b>May include:</b> 4.1 Meat Inspection Code of the Philippines (R.A. 9296) as amended by RA No. 10536 4.2 Animal Welfare Act (RA No. 8485) as amended by RA No. 10631 4.3 Department of Health – Food Establishments – Code of Sanitation of the Philippines (P.D.856) 4.4 Relevant regulations regarding meat processing and food safety regulations
5. Personal sanitation and hygiene	<b>May include:</b> 5.1 Good manufacturing practices (GMP) and sanitation standard operating procedures (SSOP) 5.2 Department of Health – Food Establishments – Code of Sanitation of the Philippines (P.D.856) and NMIS 5.3 Requirements set out by Bureau of Food and Drugs 5.4 Workplace requirements

## EVIDENCE GUIDE

<p>1. Critical aspects of competency</p>	<p><b>Assessment requires evidence that the candidate:</b></p> <p>1.1 Washed, trimmed and weighed carcass in accordance with standard procedures, workplace and Occupational Health and Safety Standards (OSHS) requirements</p> <p>1.2 Labelled carcass in accordance with workplace and regulatory requirements</p> <p>1.3 Cleaned facilities in accordance with workplace and environmental guidelines</p> <p>1.4 Personal Protective Equipment (PPE) is used according to OSHS</p> <p>1.5 Personal sanitation and hygiene is observed</p>
<p>2. Resource implications</p>	<p><b>The following resources should be provided:</b></p> <p>2.1 Workplace location</p> <p>2.2 Tools and equipment/utensils and materials relevant to the proposed activity and tasks</p>
<p>3. Method of assessment</p>	<p><b>Competency in this unit may be assessed through:</b></p> <p>3.1 Direct Observation/Demonstration with Oral Questioning</p>
<p>4. Context for assessment</p>	<p>4.1 Competency maybe assessed in actual workplace or at the designated TESDA Accredited Assessment Center.</p>

## **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 (LARGE ANIMALS) 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 (LARGE ANIMALS) NC Level: II**

**Nominal Training Duration:**    **20 Hrs. (Basic)**  
  **20 Hrs. (Common)**  
  **320 Hrs. (Core)**  
  **360 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"> <li>• Describe Organizational policies</li> </ul>	<ul style="list-style-type: none"> <li>• Group discussion</li> </ul>	<ul style="list-style-type: none"> <li>• Oral evaluation</li> </ul>	5 Hours
		<ul style="list-style-type: none"> <li>• Read:               <ul style="list-style-type: none"> <li>○ Effective communication</li> <li>○ Written communication</li> <li>○ Communication procedures and systems</li> </ul> </li> </ul>			
		<ul style="list-style-type: none"> <li>• Identify:               <ul style="list-style-type: none"> <li>○ Different modes of communication</li> <li>○ Medium of communication</li> <li>○ Flow of communication</li> <li>○ Available technology relevant to the enterprise and the individual's work responsibilities</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Lecture</li> </ul>	<ul style="list-style-type: none"> <li>• Written examination</li> </ul>	
		<ul style="list-style-type: none"> <li>• Prepare different Types of question</li> <li>• Gather different sources of information</li> <li>• Apply storage system in establishing workplace information</li> <li>• Demonstrate Telephone courtesy</li> </ul>	<ul style="list-style-type: none"> <li>• Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>• Demonstration with oral questioning</li> </ul>	

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

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

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"> <li>○ Definition of Team</li> </ul>	• Lecture	• Written examination	
		○ Difference between team and group			
		○ 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"> <li>○ individual role and responsibility</li> </ul>	• Lecture	• Written examination	
		• Practice Interacting effectively with others	• Group discussion	• Oral evaluation	
		• Read: <ul style="list-style-type: none"> <li>○ Fundamental rights at work including gender sensitivity</li> <li>○ Understanding individual competencies relative to teamwork</li> <li>○ Types of individuals</li> <li>○ Role of leaders</li> </ul>	• 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"> <li>• Describe performance evaluation</li> </ul>	<ul style="list-style-type: none"> <li>• Group discussion</li> </ul>	<ul style="list-style-type: none"> <li>• Oral evaluation</li> </ul>	5 Hours
		<ul style="list-style-type: none"> <li>• Read:               <ul style="list-style-type: none"> <li>○ Work values and ethics (Code of Conduct, Code of Ethics, etc.)</li> <li>○ Understanding personal objectives</li> <li>○ Understanding organizational goals</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Lecture</li> </ul>	<ul style="list-style-type: none"> <li>• Written examination</li> </ul>	
		<ul style="list-style-type: none"> <li>• Demonstrate Intra and Interpersonal skills at work</li> <li>• Demonstrate personal commitment in work</li> </ul>	<ul style="list-style-type: none"> <li>• Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>• Demonstration with oral questioning</li> </ul>	
	3.2 Set and meet work priorities	<ul style="list-style-type: none"> <li>• Describe company policies, operations, procedures and standards</li> </ul>	<ul style="list-style-type: none"> <li>• Group discussion</li> </ul>	<ul style="list-style-type: none"> <li>• Oral evaluation</li> </ul>	
		<ul style="list-style-type: none"> <li>• Read:               <ul style="list-style-type: none"> <li>○ Time Management</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Lecture</li> </ul>	<ul style="list-style-type: none"> <li>• Written examination</li> </ul>	
		<ul style="list-style-type: none"> <li>○ Basic strategic planning concepts</li> </ul>			
		<ul style="list-style-type: none"> <li>○ Resource utilization and management</li> </ul>			
		<ul style="list-style-type: none"> <li>• Apply managing goals and time</li> </ul>	<ul style="list-style-type: none"> <li>• Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>• Observation</li> </ul>	
	<ul style="list-style-type: none"> <li>• Practice:               <ul style="list-style-type: none"> <li>○ Economic use of resources and facilities</li> <li>○ Time management</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>• Demonstration with oral questioning</li> </ul>		

Unit of Competency	Learning Outcomes	Learning Activities	Methodology	Assessment Approach	Nominal Duration
	3.3 Maintain professional growth and development	<ul style="list-style-type: none"> <li>• Describe company recognition and incentives</li> </ul>	<ul style="list-style-type: none"> <li>• Group discussion</li> </ul>	<ul style="list-style-type: none"> <li>• Oral evaluation</li> </ul>	
		<ul style="list-style-type: none"> <li>• Read:               <ul style="list-style-type: none"> <li>○ Career development opportunities</li> <li>○ Information on relevant licenses and or certifications</li> <li>○ Personal career development needs</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Lecture</li> </ul>	<ul style="list-style-type: none"> <li>• Written examination</li> </ul>	
		<ul style="list-style-type: none"> <li>• Identify career opportunities</li> </ul>	<ul style="list-style-type: none"> <li>• Lecture</li> </ul>	<ul style="list-style-type: none"> <li>• Written examination</li> </ul>	
		<ul style="list-style-type: none"> <li>• Determine personal career development needs</li> </ul>	<ul style="list-style-type: none"> <li>• Group discussion</li> </ul>	<ul style="list-style-type: none"> <li>• Oral evaluation</li> </ul>	
4. Practice occupational health and safety	4.1 Identify hazard and risks	<ul style="list-style-type: none"> <li>• Describe OHS procedures, practices and regulations</li> </ul>	<ul style="list-style-type: none"> <li>• Group discussion</li> </ul>	<ul style="list-style-type: none"> <li>• Oral evaluation</li> </ul>	5 Hours
		<ul style="list-style-type: none"> <li>• Read               <ul style="list-style-type: none"> <li>○ OHS indicators</li> <li>○ Organizational contingency practices</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Lecture</li> </ul>	<ul style="list-style-type: none"> <li>• Written examination</li> </ul>	
		<ul style="list-style-type: none"> <li>• Practice hazards/risks identification and control</li> </ul>			
	4.2 Evaluate hazard and risks	<ul style="list-style-type: none"> <li>• Describe effects of safety hazards</li> </ul>	<ul style="list-style-type: none"> <li>• Group discussion</li> </ul>	<ul style="list-style-type: none"> <li>• Oral evaluation</li> </ul>	
		<ul style="list-style-type: none"> <li>• Read               <ul style="list-style-type: none"> <li>○ Threshold Limit Value –TLV</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Lecture</li> </ul>	<ul style="list-style-type: none"> <li>• Written examination</li> </ul>	
		<ul style="list-style-type: none"> <li>• Practice reporting safety hazards</li> </ul>	<ul style="list-style-type: none"> <li>• Role play</li> </ul>	<ul style="list-style-type: none"> <li>• Demonstration with oral questioning</li> </ul>	

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

**COMMON COMPETENCIES  
(20 HOURS)**

<b>Unit of Competency</b>	<b>Learning Outcomes</b>	<b>Learning Contents</b>	<b>Practical Activities</b>	<b>Methodologies</b>	<b>Assessment Methods</b>	<b>Nominal Duration</b>
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"> <li>• Knowledge, Theory, Practices and Systems Operations</li> <li>• Safety Practices</li> <li>• Good grooming and personal hygiene</li> <li>• Proper waste disposal</li> <li>• Environmental protection and concerns</li> <li>• Food safety principles and practices</li> <li>• Housekeeping / 5's</li> <li>• Codes and Regulations</li> <li>• Good Food Manufacturing Practices</li> <li>• Materials, Tools, Equipment: Uses, Specifications and Maintenance</li> <li>• Parts and functions of personal protective equipment</li> <li>• First Aid Kit</li> <li>• Sanitizing equipment</li> </ul>	<ul style="list-style-type: none"> <li>• Good grooming and personal hygiene practices</li> <li>• Practicing Food safety</li> <li>• Practicing GMP</li> <li>• Practicing PPE</li> </ul>	<ul style="list-style-type: none"> <li>• Lecture</li> <li>• Group Discussion</li> <li>• Role Play</li> <li>• Self-paced</li> </ul>	<ul style="list-style-type: none"> <li>• Demonstration</li> <li>• Observation</li> <li>• Interviews /questioning</li> </ul>	2 hours

<b>Unit of Competency</b>	<b>Learning Outcomes</b>	<b>Learning Contents</b>	<b>Practical Activities</b>	<b>Methodologies</b>	<b>Assessment Methods</b>	<b>Nominal Duration</b>
2. Use 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"> <li>• Knowledge, Theory, Practices and Systems Operations</li> <li>• Safe handling of measuring devices and instruments</li> <li>• Specifications and functions of measuring devices and instruments</li> <li>• Defects and breakages of measuring devices and instruments</li> <li>• Procedures in sanitizing and calibrating and stowing equipment and instruments</li> </ul>	<ul style="list-style-type: none"> <li>• Sanitary handling of devices and instruments</li> <li>• Measuring devices and instruments</li> <li>• Calibrating skills</li> <li>• Sanitizing, calibrating and stowing measuring equipment and instruments</li> </ul>	<ul style="list-style-type: none"> <li>• Lecture</li> <li>• Group Discussion</li> <li>• Role Play</li> <li>• Self-paced</li> </ul>	<ul style="list-style-type: none"> <li>• Demonstration</li> <li>• Observation</li> <li>• Interviews / questioning</li> </ul>	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"> <li>• Communication</li> <li>• Written and oral communication</li> <li>• Interpreting manufacturer's specifications</li> <li>• Following manufacturer's manual</li> </ul>	<ul style="list-style-type: none"> <li>• Inspecting and checking condition of equipment/ machines</li> <li>• Reporting equipment/ machine, tools, instruments breakdown and recording same in standard forms</li> </ul>	<ul style="list-style-type: none"> <li>• Lecture</li> <li>• Group Discussion</li> <li>• Role Play</li> <li>• Self-paced</li> </ul>	<ul style="list-style-type: none"> <li>• Demonstration</li> <li>• Observation</li> <li>• Interviews /questioning</li> </ul>	3 hours

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

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

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"> <li>• Knowledge, Theory, Practices and Techniques</li> <li>• GMP Requirements</li> <li>• GMP Codes of practice, policies and procedures</li> <li>• GMP Role of internal and external auditors</li> <li>• Contamination events and performance improvement processes procedures</li> <li>• PPE</li> <li>• Personal clothing and footwear requirements at work areas</li> <li>• Use of personal clothing, storage and disposal requirements</li> <li>• Micro biological, physical and chemical contaminants</li> <li>• Personal hygiene</li> <li>• Basic concepts of quality assurance</li> </ul>	<ul style="list-style-type: none"> <li>• Planning and organizing work (time management)</li> <li>• Working with others and in teams</li> <li>• Practicing GMP</li> <li>• Following contamination investigation procedures</li> </ul>	<ul style="list-style-type: none"> <li>• Lecture</li> <li>• Group Discussion</li> <li>• Role Play</li> <li>• Self-paced</li> </ul>	<ul style="list-style-type: none"> <li>• Demonstration</li> <li>• Observation</li> <li>• Interviews / questioning</li> </ul>	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"> <li>• Routinary check-up</li> <li>• Work area</li> <li>• Environmental hazards and risks associated to work               <ul style="list-style-type: none"> <li>○ Identify hazard risks</li> <li>○ Responding hazards</li> </ul> </li> <li>• Procedures for responding to unplanned incidents such as spills and leaks               <ul style="list-style-type: none"> <li>○ Reporting incidents</li> <li>○ Corrective measures</li> </ul> </li> <li>• Preventing environmental risks</li> <li>• Workplace procedures and work instructions</li> </ul>	<ul style="list-style-type: none"> <li>• Accomplish checklist of work area check-up</li> <li>• Discuss different hazards and risks in work</li> <li>• Identify and respond to unplanned incidents, hazards and emergencies</li> <li>• Prepare and submit report of incidents, hazards and emergencies</li> <li>• Perform control measures on environmental risks</li> <li>• Discuss workplace procedures and work instructions related to environmental responsibilities</li> <li>• Segregate wastes</li> <li>• Dispose wastes</li> <li>• Drain trade waste and storm waste</li> <li>• Discuss consequences of inappropriate</li> </ul>	<ul style="list-style-type: none"> <li>• Lecture</li> <li>• Group Discussion</li> <li>• Role Play</li> <li>• Self-paced</li> </ul>	<ul style="list-style-type: none"> <li>• Demonstration</li> <li>• Observation</li> <li>• Interviews / questioning</li> </ul>	2 hours

Unit of Competency	Learning Outcomes	Learning Contents	Practical Activities	Methodologies	Assessment Methods	Nominal Duration
		<p>related to environmental responsibilities</p> <ul style="list-style-type: none"> <li>• Wastes disposal procedures</li> <li>• Trade waste and storm water drains</li> <li>• Consequences of inappropriate waste handling and disposal</li> <li>• Environmental data <ul style="list-style-type: none"> <li>○ Recording</li> <li>○ Format of record</li> </ul> </li> <li>• Conditions affecting unacceptable environmental outcome</li>   <li>• Environmental management and emergency response plans <ul style="list-style-type: none"> <li>○ Corrective action</li> </ul> </li> <li>• Different emergency situations <ul style="list-style-type: none"> <li>○ Reporting</li> </ul> </li> <li>• Emergency response system and procedures</li> </ul>	<p>handling and disposal of wastes</p> <ul style="list-style-type: none"> <li>• Record, format and submit environmental data</li> <li>• Report and submit processes or conditions affecting unacceptable environmental outcome</li> <li>• Prepare corrective action on results of environmental management and emergency response plans</li> <li>• Discuss emergency response system and procedures</li> <li>• Identify and respond to emergency situations</li> </ul>			

**CORE COMPETENCIES  
(320 HOURS)**

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

Unit of Competency	Learning Outcomes	Learning Activities	Methodologies	Assessment Methods	Nominal Duration
2. Perform initial preparation procedures	2.1 Restrain animal	<ul style="list-style-type: none"> <li>Restrain animal humanely and safely in the restraining box in accordance with animal welfare act</li> </ul>	<ul style="list-style-type: none"> <li>Lecture-Discussion</li> <li>Demonstration</li> <li>Hands-on</li> <li>Group reporting</li> </ul>	<ul style="list-style-type: none"> <li>Written Examination</li> <li>Observation</li> <li>Oral Questioning</li> </ul>	100 hrs
		<ul style="list-style-type: none"> <li>Explain operations manual</li> </ul>	<ul style="list-style-type: none"> <li>Lecture - Discussion</li> </ul>	<ul style="list-style-type: none"> <li>Written Examination</li> <li>Demonstration</li> <li>Oral Questioning</li> </ul>	
		<ul style="list-style-type: none"> <li>Apply occupational safety and health standards</li> </ul>	<ul style="list-style-type: none"> <li>Lecture - Discussion</li> <li>Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>Written Examination</li> <li>Demonstration</li> <li>Oral Questioning</li> </ul>	
		<ul style="list-style-type: none"> <li>Describe different animal behaviors</li> <li>Observe animal behaviors</li> </ul>	<ul style="list-style-type: none"> <li>Lecture - Discussion</li> <li>Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>Written Examination</li> <li>Observation</li> <li>Oral Questioning</li> </ul>	
		<ul style="list-style-type: none"> <li>Explain and demonstrate animal handling procedures</li> </ul>	<ul style="list-style-type: none"> <li>Lecture - Discussion</li> <li>Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>Written Examination</li> <li>Observation</li> <li>Oral Questioning</li> </ul>	

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

Unit of Competency	Learning Outcomes	Learning Activities	Methodologies	Assessment Methods	Nominal Duration
		<ul style="list-style-type: none"> <li>Apply occupational safety and health standards</li> </ul>	<ul style="list-style-type: none"> <li>Lecture - Discussion</li> <li>Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>Written Examination</li> <li>Demonstration</li> <li>Oral Questioning</li> </ul>	
	2.4 Stick and bleed animal	<ul style="list-style-type: none"> <li>Perform sticking and bleeding in animal in accordance with Animal Welfare Act               <ul style="list-style-type: none"> <li>Perform knife sharpening/honing prior to sticking according to workplace requirements</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>Lecture - Discussion</li> <li>Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>Written Examination</li> <li>Observation</li> <li>Demonstration</li> <li>Oral Questioning</li> </ul>	
		<ul style="list-style-type: none"> <li>Apply occupational safety and health standards</li> </ul>	<ul style="list-style-type: none"> <li>Lecture - Discussion</li> <li>Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>Written Examination</li> <li>Demonstration</li> <li>Oral Questioning</li> </ul>	
3. Prepare carcass	3.1 Perform cradle process	<ul style="list-style-type: none"> <li>Identify materials, tools and equipment according to work instructions</li> </ul>	<ul style="list-style-type: none"> <li>Lecture - Discussion</li> <li>Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>Written Examination</li> <li>Demonstration</li> <li>Oral Questioning</li> </ul>	100 hrs
		<ul style="list-style-type: none"> <li>Perform step-by-step cradle process in accordance with workplace and OSHS requirements</li> </ul>	<ul style="list-style-type: none"> <li>Lecture - Discussion</li> <li>Demonstration</li> <li>Hands-on</li> </ul>	<ul style="list-style-type: none"> <li>Written Examination</li> <li>Observation</li> <li>Demonstration</li> <li>Oral Questioning</li> </ul>	
		<ul style="list-style-type: none"> <li>Identify possible sources of contamination during complete flaying and ways to prevent it</li> </ul>	<ul style="list-style-type: none"> <li>Lecture - Discussion</li> <li>Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>Written Examination</li> <li>Oral Questioning</li> </ul>	

Unit of Competency	Learning Outcomes	Learning Activities	Methodologies	Assessment Methods	Nominal Duration
		<ul style="list-style-type: none"> <li>• Apply occupational safety and health standards</li> </ul>	<ul style="list-style-type: none"> <li>• Lecture - Discussion</li> <li>• Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>• Written Examination</li> <li>• Demonstration</li> <li>• Oral Questioning</li> </ul>	
	3.2 Perform complete flaying	<ul style="list-style-type: none"> <li>• Shackle and lift animal from cradle to overhead rail using hoist, hooks and spreader</li> </ul>	<ul style="list-style-type: none"> <li>• Lecture - Discussion</li> <li>• Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>• Written Examination</li> <li>• Demonstration</li> <li>• Oral Questioning</li> </ul>	
		<ul style="list-style-type: none"> <li>• Perform complete flaying of animal in accordance with workplace and OSHS requirements</li> </ul>	<ul style="list-style-type: none"> <li>• Lecture - Discussion</li> <li>• Demonstration</li> <li>• Simulation</li> </ul>	<ul style="list-style-type: none"> <li>• Written Examination</li> <li>• Demonstration</li> <li>• Oral Questioning</li> </ul>	
		<ul style="list-style-type: none"> <li>• Identify possible sources of contamination during complete flaying and ways to prevent it</li> </ul>	<ul style="list-style-type: none"> <li>• Lecture - Discussion</li> <li>• Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>• Written Examination</li> <li>• Oral Questioning</li> </ul>	
		<ul style="list-style-type: none"> <li>• Apply occupational safety and health standards</li> </ul>	<ul style="list-style-type: none"> <li>• Lecture - Discussion</li> <li>• Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>• Written Examination</li> <li>• Demonstration</li> <li>• Oral Questioning</li> </ul>	
	3.3 Eviscerate carcass	<ul style="list-style-type: none"> <li>• Perform evisceration process in accordance with workplace and OSHS requirements               <ul style="list-style-type: none"> <li>○ Identify organs to be removed and subjected for inspection in accordance with regulatory requirements</li> <li>○ Remove digestive tract and pluck without contaminating the carcass</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Lecture - Discussion</li> <li>• Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>• Written Examination</li> <li>• Observation</li> <li>• Demonstration</li> <li>• Oral Questioning</li> </ul>	

Unit of Competency	Learning Outcomes	Learning Activities	Methodologies	Assessment Methods	Nominal Duration
		<ul style="list-style-type: none"> <li>Identify possible sources of contamination during complete flaying and ways to prevent it</li> </ul>	<ul style="list-style-type: none"> <li>Lecture - Discussion</li> <li>Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>Written Examination</li> <li>Oral Questioning</li> </ul>	
		<ul style="list-style-type: none"> <li>Identify possible sources of contamination during complete flaying and ways to prevent it</li> </ul>	<ul style="list-style-type: none"> <li>Lecture - Discussion</li> <li>Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>Written Examination</li> <li>Oral Questioning</li> </ul>	
		<ul style="list-style-type: none"> <li>Apply occupational safety and health standards</li> </ul>	<ul style="list-style-type: none"> <li>Lecture - Discussion</li> <li>Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>Written Examination</li> <li>Demonstration</li> <li>Oral Questioning</li> </ul>	
	3.4 Split and quarter carcass	<ul style="list-style-type: none"> <li>Perform carcass splitting and quartering in accordance with workplace and OSHS requirements</li> </ul>	<ul style="list-style-type: none"> <li>Lecture - Discussion</li> <li>Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>Written Examination</li> <li>Demonstration</li> <li>Observation</li> <li>Oral Questioning</li> </ul>	
	<ul style="list-style-type: none"> <li>Operate, clean and maintain the splitting and quartering equipment according to manufacturer's manual</li> </ul>	<ul style="list-style-type: none"> <li>Lecture - Discussion</li> <li>Demonstration</li> <li>Hands-on</li> </ul>	<ul style="list-style-type: none"> <li>Written Examination</li> <li>Demonstration</li> <li>Observation</li> <li>Oral Questioning</li> </ul>		
	<ul style="list-style-type: none"> <li>Identify possible sources of contamination during splitting and quartering and ways to prevent it</li> </ul>	<ul style="list-style-type: none"> <li>Lecture - Discussion</li> <li>Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>Written Examination</li> <li>Oral Questioning</li> </ul>		

<b>Unit of Competency</b>	<b>Learning Outcomes</b>	<b>Learning Activities</b>	<b>Methodologies</b>	<b>Assessment Methods</b>	<b>Nominal Duration</b>
		<ul style="list-style-type: none"> <li>Apply occupational safety and health standards</li> </ul>	<ul style="list-style-type: none"> <li>Lecture – Discussion</li> <li>Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>Written Examination</li> <li>Demonstration</li> <li>Oral Questioning</li> </ul>	
4. Perform final procedures	4.1 Wash, trim and weigh carcass	<ul style="list-style-type: none"> <li>Perform washing, trimming and weighing of carcass in accordance with workplace and OSHS requirements</li> </ul>	<ul style="list-style-type: none"> <li>Lecture – Discussion</li> <li>Demonstration</li> <li>Group discussion</li> <li>Hands-on</li> </ul>	<ul style="list-style-type: none"> <li>Written Examination</li> <li>Observation/ Demonstration</li> <li>Oral Questioning</li> </ul>	80 hrs
		<ul style="list-style-type: none"> <li>Operate, clean and maintain the weighing equipment according to manufacturer’s manual</li> </ul>	<ul style="list-style-type: none"> <li>Lecture – Discussion</li> <li>Demonstration</li> <li>Group discussion</li> <li>Hands-on</li> </ul>	<ul style="list-style-type: none"> <li>Written Examination</li> <li>Observation/ Demonstration</li> <li>Oral Questioning</li> </ul>	
		<ul style="list-style-type: none"> <li>Identify possible sources of contamination during washing, trimming and weighing of carcass and ways to prevent it</li> </ul>	<ul style="list-style-type: none"> <li>Lecture - Discussion</li> <li>Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>Written Examination</li> <li>Oral Questioning</li> </ul>	
		<ul style="list-style-type: none"> <li>Apply occupational safety and health standards</li> </ul>	<ul style="list-style-type: none"> <li>Lecture - Discussion</li> <li>Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>Written Examination</li> <li>Demonstration</li> <li>Oral Questioning</li> </ul>	

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

## 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 (Large Animal) 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 (2-2.5 m long, 30" width)	1 box (50 pcs.)	Stunning cartridge
2 pcs.	Sticking knife (8" long, 1.5" width)	1 unit	Stunner (pneumatic or cartridge type)	2 pcs.	Plastic pail
15 pcs.	Flaying knife, (curved, 7"-8" long, 1.5"-2" width)	1 unit	Hoist (1-1.5 ton)	1 roll	Abaca / Plastic twine
15 pcs.	Scabbard (either double or single depending on the length of the knife) and belt, plastic	1 unit	Blood trough (1 meter long, 20" in height, with hole diameter of 1.5-2" depend on workplace requirements)		
15 pcs.	Sharpening steel (round bar with magnet, 12"-14" long)	1 unit	Overhead rails (14 feet in height)		
15 pcs.	Sharpening stone (combination of coarse and fine side - 12" long, 25" width)	1 pc	Spreaders (pneumatic operated spreaders attached on rail		
		1 unit	Cradle (made of stainless pipe, 3 meter long, 30" width)		
		1 unit	Brisket saw (pneumatic, circular saw blade, 5" in diameter)		
		15 pcs	Meat hook and trolley (roller - 5 " diameter hook - 18 ")		
		1 unit	Splitting axe/saw (pneumatic, circular saw blade, 16" in dia., motor - 1 HP)		
		1 pc	Paunch truck (pushcart in form 4 feet x 3 feet depend on workplace requirements		

		QTY.	EQUIPMENT	QTY.	PERSONNEL PROTECTIVE EQUIPMENT	
		2 pcs	Viscera truck (pushcart in form 4 feet x 3 feet depend on workplace requirements)	15 units	Hard hat	
		2 pcs	Inspection table (30" width, 1-2 meter long)	15 pairs	Rubber gloves	
		2 sets	Pressurized water spray (0.5-1 HP motor)	5 units	Ear plugs/muffs	
		4 units	Sterilizer/handwash (box stainless with heater, temp. 70-100 degrees Celcius)	15 units	Apron (water-proof)	
		1 unit	Condemnation receptacle (stainless / plastic drum)	5 units	Goggles	
		1 unit	Weighing scale (digital, ranging from 500 kgs. capacity)	15 pairs	Rubber boots	
		6 units	Tool dips/basin (sanitizers or sterilizers)	15 sets	Uniform (long pants and shirt or cover-all)	
		6 units	Hand Dips (Pail, 1 foot in height)			
		<b>LIVESTOCK</b>				
		75	Cattle			

- NOTE:** - Facilities, tools and equipment are taken from the Accreditation Requirement of Slaughterhouses by National Meat Inspection Service.
- o Training Center may enter into 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 (Large Animal) NC II based on a class intake of 15 students/trainees.

<b>SPACE REQUIREMENT</b>	<b>AREA IN SQ. METERS</b>	<b>TOTAL AREA IN SQ. METERS</b>
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		
<b>TOTAL AREA</b>	<b>121</b>	<b>121</b>

### 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 (LARGE ANIMALS) 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.
- 4.1.1.1. Assessment shall focus on the core units of competency. The basic and common units shall be integrated or assessed concurrently with the core units.
- 4.1.1.3. 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.
- 4.1.1.4. The following are qualified to apply for assessment :
  - 4.1.1.4.1. 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 (Large Animals).
  - 4.1.1.4.2. Industry workers in the Slaughtering Operations (Large Animals).
  - 4.1.1.4.3. 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.
- 4.1.1.5. 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 (Large Animals) 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.

##### **For Industry-Assessor**

- Holder of National Certificate in Slaughtering Operations (Large Animals) 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)
- 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 (LARGE ANIMALS) NC II**

**ANNEX A**

<b>BASIC COMPETENCIES</b>	Participate in workplace communication	Work in a team environment	Practice career professionalism	Practice occupational health and safety procedures	Lead workplace communication	Lead small teams	Develop and practice negotiation skills	Solve problems related to work activities	
	Use mathematical concepts and ...	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 ...	
<b>COMMON COMPETENCIES</b>	Develop and update industry ...	Observe workplace hygiene procedures	Perform computer ...	Perform workplace and ...	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								

<b>CORE COMPETENCIES</b>	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
	Conduct night audit	Provide club reception services	Provide porter services	Plan and develop event	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	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.
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. **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)*
9. **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*)

10. **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.
11. **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.
12. **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.
13. **Label** – a display of written, printed or graphic matter upon the immediate container (not including package liners) of any article.
14. **Large Animal** – refers to cattle/ox.
15. **Meat** – refers to the 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. **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.
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. **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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