



Animal Welfare Act, and care of livestock in the Meat Industry

LEARNING OUTCOMES

ANIMAL WELFARE – THE ACT

- Legal and organisational requirements of the Act as it applies to the meat industry
- Good practice in animal welfare

ANIMAL WELFARE - LIVESTOCK BEHAVIOUR & SAFETY CONSIDERATIONS

- Behavioural traits of species
- Penning, moving and yarding of Livestock prior to slaughter
- Transportation of stock

ANIMAL WELFARE - EMERGENCY SLAUGHTER REQUIREMENTS

- Legislative requirements for emergency slaughter
- Methods used
- Effective and humane considerations

ANIMAL WELFARE -BEST PRACTICE-COMPLIANCE

INTENTION

This training course is designed for people in yard and stock handling roles as well as supervisors and managers within meat processing plants to equip them to effectively carry out their duties with due care to animal welfare.

The content has been specifically structured to cover the all requirements for Animal Welfare best practice to 2018 legislation.

DELIVERY

This facilitated 1.5 day (12 hours) course involves interactive sessions where real life industry incidents and examples are used to give learners a in-depth understanding of the Animal Welfare Act, and how this legislation can be integrated into everyday best practice systems in the meat processing industry

On successful completion of this course learners will be credited with unit standards: 20644, 23354 and 25841

This course provides a pathway to a full NZ Cert in Meat Processing – Level 3

COURSE COSTS

\$3675 + GST per course (no min numbers) (which includes all disbursements, registering the NZQA units and a certificate of competence completion – for compliance purposes)

For further information contact Risk Management Group