



Species Specific Animal Welfare Certificate

Who should attend?

This one-day programme can be tailored to the particular needs of your company.

Normally delivered to between 5-10 employees working with livestock entering the abattoir especially staff working in the lairage, technical, security and engineers.

What is the aim of the training course?

- To provide guidance on the welfare of animals at the slaughterhouse through all stages of the process
- To provide guidance on the requirements of current animal welfare legislation and codes of practice. It was developed to ensure these operatives understand and comply with Council Regulation (EC) No 1099/2009 of 24 September 2009.
- To develop a professional and responsible attitude in all those involved with the handling and slaughter of animals

It does not replace WATOK (Welfare of Animals at the Time of Killing) nor do we see it as the equivalent to the Animal Welfare Officer or Poultry Welfare Officer qualification delivered by University of Bristol.

What does the Animal welfare training cover?

- Animal behaviour, restraint, handling and moving
- Delivery, unloading and reception
- Lairage facilities and protection of the animals from injury
- Slaughter process and science behind it, (CO₂, electrical and captive bolt)
- Method of bleeding and the science behind it
- Effects of stress on meat quality
- Casualty slaughter requirements
- Correct operation of equipment and the need for good maintenance
- WATOK Regulation 1099/2009 and requirements for a Certificate of Competence by species (but we currently do not license operatives)
- The Five Freedoms
- Consequences of non-compliance

Why?

There are several powerful reasons why all staff working with livestock are given training in animal welfare makes sound sense for meat plants which is why many large retailers demand it:

- They should know how and why animals should be treated humanely

Animal Welfare Training



- Improves animal welfare
- Improves working practices
- Improves product quality
- Improves industry image
- New technologies and legislation
- Increased consumer awareness
- Increasing competition
- Repeat business
- Increased profitability

How are trainees assessed?

There is a written assessment with multiple choice and free text questions. The operative gains an FTC certificate if they attain the pass mark of 85%.

The FTC certificate gives the company and their customers confidence that the operatives are fully aware of their responsibilities in relation to Animal Welfare and to the livestock in their care. The course is valid for 3 years after which your operatives will need a refresher course which we also can deliver.

Assessments (like the training) can be tailored to the customers' requirements. Potentially they can be

- delivered on a 1:1 basis
- with the aid of an interpreter -if necessary
- to cover all or specific red meat species or poultry and game.

The trainer

Julien Pursglove MB-F.Inst. M., MIFST has been delivering this course for the last six years. He is a certified Animal Welfare Officer for both red meat and poultry through the University of Bristol and currently holds a Certificate of Competence with 65 entries. He has worked in the meat and livestock industry for over 45 years.

We appreciate that it is on occasion difficult for companies to release operatives from the line for training, therefore training can also be conducted in the evening or at weekends if required.

Booking

For further information please email Sheryl Horne at the Food & Drink Training & Education Council, shorne@foodtraining.org.uk Tel: 01525 371641