Abattoir Skills Training

ANIMAL WELFARE AT THE ABATTOIR

T: (012) 349-1238/9  F: (012) 349-1240  www.rmaa.co.za

BACKGROUND
This course is developed in conjunction with IRTA. The aim of the course is to promote knowledge on just and equitable standards of practice, operation and legislation on animal welfare at abattoirs and by raising awareness and value of the processes to the South African and Global Community.

The course covers the following International Legislation and Guidelines:

• Council Regulation No. 1099/2009 on The Protection of Animals at The Time of Killing at European Union Approved Abattoirs

• OIE Terrestrial Code Chapter 7.5 - Slaughter of Animals

• Scientific opinion on monitoring procedures at slaughterhouses for bovines - EFSA

• Scientific Opinion on monitoring procedures at slaughterhouses for pigs - EFSA

LEARNING OBJECTIVES
This 2.5 day course provides participants to improve their knowledge and skills on:

• Roles and interaction between Animal Welfare Officer and the Competent Authority;

• How to ensure Animal Welfare form unloading to slaughter: Part 1 (Pre-Slaughter component)

• South African and EU legislation on protection of animals at the time of killing in slaughterhouses and OIE standards;

• Basic procedures for monitoring, controlling and supporting the implementation of Animal Welfare requirements and conditions in slaughterhouses, against legislative requirements;

• Assessment of Animal Welfare risks at slaughterhouses;

• Animal welfare and Ethics: The ethical logic of Council Regulation 1099/2099

• Scientific basis for proper handling, stunning and killing of animals (Animal behavior and anatomy);
• Practical ways of assessing the impact of lairage facilities and handling of animal welfare;

• Main stunning and killing techniques applied in slaughterhouses in South Africa and Europe (for each method; conditions of proper use, critical points to check, advantages and disadvantages, methodology to evaluate their effectiveness);

• Animal welfare outcomes: practical examples in slaughterhouses and how to monitor them.

Various case studies and practical examples form part of this interactive training course

**TARGET AUDIENCE**

This program is aimed at:

- VPH Officials
- Welfare Officials as appointed by abattoirs
- Meat Inspectors and
- Abattoir Managers

**COURSE CONTENT:**
The following activities will be covered during the course:

- Roles and interaction between Animal Welfare Officer and the Competent Authority
- How to ensure Animal Welfare from unloading to slaughter: Part 1 (Pre-Slaughter component)
- How to ensure Animal Welfare from unloading to slaughter: Part II (Stunning/Post Stunning)
- How the design of facilities and equipment influences the pre-stunning management
- Electrical stunning method
- Mechanical stunning method
- Animal welfare and Ethics: The ethical logic of Council Regulation 1009/2009
- The relevance of education and training of slaughterhouse personnel

Learners will be required to attend all 3 days of the program in order to be found competent

**BOOKING**
Complete the attached registration form and return to AST with a **certified copy of the learner’s ID. Note that the learner will not be registered, if a certified ID copy is not submitted with the registration form.**

**TRAVEL ARRANGEMENTS**
All arrangements and costs for travel and accommodation is the responsibility of the attendee/abattoir.

Contact **Ella de Lange** at (012) 349-1237/8/9 or ella@rmaa.co.za for further information.
The following documents must be submitted. Upon receipt of these documents your confirmation of registration to attend will be confirmed:

(1) Completed registration form
(2) Copy of ID

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<tr>
<th>Place of employment: (Abattoir Name)</th>
<th>Registration number of abattoir: (where applicable)</th>
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<tbody>
<tr>
<td>Name of contact person:</td>
<td>Tel No:</td>
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<td>Cell:</td>
<td>Fax No:</td>
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<td>Postal Address:</td>
<td>Email:</td>
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<td>Course dates:</td>
<td>VAT no.</td>
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RMAA member (yes/no) please indicate (√) Yes No

NOMINEES

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<th>ID No</th>
<th>Job Position</th>
<th>Highest Grade or Qualification (e.g. Grade 12)</th>
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PROGRAM FEE

Prices in ZAR excluding 14% VAT

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<tr>
<th></th>
<th>Number of learners</th>
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<tbody>
<tr>
<td>Members</td>
<td>R 4,900.00 per learner</td>
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<tr>
<td>Non Members</td>
<td>R 6,000.00 per learner</td>
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PAYMENT

Upon receipt of the complete registration form and other documents an invoice will be issued. Please fax the proof of payment to: 012 349 1240 or e-mail: ella@rmaa.co.za

Terms and Conditions
AST reserves the right to re-schedule dates and venues
Cancellation within 5 days of commencement date will incur a 20% administration fee
Full course fees must be paid and proof of payment must be sent to ella@rmaa.co.za, before course attendance.

Special dietary requirements: ...........................................................................................................................................