

Humane Harvesting

Slaughtering/Humane Harvest

40 hours

Witness how animals are transported, unloaded, and processed as part of a live animal slaughter; perform animal identification, and document the custody chain, including tagging and traceability information.

- 1. Illustrate the chain of custody in animal slaughtering**
 - 1a. Examine key characteristics of a slaughtering event
 - 1b. Industry-specific vocabulary is used accurately
 - 1c. Journal includes elements of custody and meets instructor guidelines
- 2. Determine if an animal is healthy enough to produce safe meat**
 - 2a. Use pass, retain, and condemn terminology
 - 2b. Follow antemortem inspection criteria
 - 2c. Judge the animal on appearance of eyes, ears, mouth, limbs, body
 - 2d. Judge the animal on movement
 - 2e. Judge the animal on temperature
 - 2f. Judge the animal on behavior
 - 2g. Identify animal diseases and conditions used to reject meat for human consumption
- 3. Examine handling, restraint, and movement of animals through meat slaughtering facilities**
 - 3a. Describe the movement of the animal from the trailer to the pen
 - 3b. Identify serpentine alleys with steps for inclines
 - 3c. Identify solid side alleys of proper width to allow passage without opportunity to turnaround
 - 3d. Examine restraint methods before stunning that allow for proper rendering of unconsciousness
 - 3e. Justify the importance of bacterial health issues and concerns surrounding handling, restraint, and movement of animals
- 4. Compare stunning/knocking methods as part of the slaughtering process**
 - 4a. Identify mechanical, electrical and chemical techniques and their applications to different animals
 - 4b. Match a stunning method to an animal
 - 4c. Describe the effects of each technique on different animals
 - 4d. Explain the purpose of bleeding the animal
 - 4e. Justify the importance of bacterial health issues and concerns surrounding stunning

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5. **Examine the slaughtering process once the animal is stunned**
 - 5a. Describe methods to wash and weigh the animal
 - 5b. Describe the method of sticking and head removal
 - 5c. Describe hair, hide, evisceration, skull and feet or hoof removal
 - 5d. Analyze viscera parts and by-products used and unused for human consumption
 - 5e. Distinguish uses of the hide, the hide removal process and methods and scalding
 - 5f. Analyze the steps to gut and split the animal
 - 5g. Assess splitting, sanitation and temperature control management during the and immediately after slaughter

6. **Examine the slaughtering process once the animal is hung**
 - 6a. Assess splitting, sanitation and temperature control management during the and immediately after slaughter
 - 6b. Record tagging and traceability information
 - 6c. Categorize inspection marks stamped on the skin of the animal for different animal species

7. **Compare and contrast the origin of animals sourced from small local farms and commodity industrial feed lots**
 - 7a. Document the chain of custody of an animal from both small local farms and industrial feed lots
 - 7b. Define "local" and "sustainable" in terms of meat suppliers
 - 7c. Identify the differences between small local farms and industrial feed lots
 - 7d. Describe the impact of small local farms and industrial feed lots on the community

8. **Classify by-products gained from the slaughter process**
 - 8a. Generate examples of products used from by-products of the meat industry used for human purposes and for animal use
 - 8b. Explain species by-product differences and similarities, edible and non-edible
 - 8c. Discuss hide tanning techniques used past and present
 - 8d. Distinguish animal blood by-product usage
 - 8e. List terms associated with the meat by-product industry