



## Abattoir Animal Welfare Certificate - Poultry

For 5 - 10 employees, tailored to the particular needs of your company.

### What is the aim of the training course?

- To provide guidance on the welfare of poultry at the slaughterhouse at all stages of the process - lairage, unloading, handling, water bath stunning/killing, bleeding
- To provide guidance on the requirements of current animal welfare legislation and codes of practice, including industry standards and customer specifications where appropriate
- To develop a professional and responsible attitude in all those involved with the handling and slaughter of birds.

### What is the content?

- Welfare principles
- Poultry behaviour and handling
- Unloading and reception
- Lairage and thermal comfort
- Unloading and shackling
- Stunning/killing methods principles and practice appropriate to system used
- Bleeding
- Emergency procedures
- Summary

### Who should attend?

This one-day programme is designed for employees responsible for the welfare of poultry within the lairage and processing plant.

### Why?

There are powerful reasons why training in animal welfare makes sound sense for poultry plants:

- Improved poultry welfare
- Improved working practices
- Improved product quality

### Booking

For further information please email: [shorne@foodtraining.org.uk](mailto:shorne@foodtraining.org.uk)