

Animal Welfare Training

This entry level course is aimed at all operatives who work with livestock entering the abattoir such as people working in the lairage, technical, security and engineers. It was developed to ensure these operatives understand and comply with Council Regulation (EC) No 1099/2009 of 24 September 2009. 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.

The training and assessment are tailored to the customers' requirements to cover all and specific red meat species, poultry and game and includes much the same subject matter for livestock welfare that is delivered by the University of Bristol. The trainer is flexible and will work with the trainees and abattoir if the course needs to be delivered through an interpreter.

Assessments can be tailored to the needs of the abattoir and can be delivered on a 1:1 basis or with the aid of an interpreter for those whose first language is not English or who have limited literary skills. The written assessment consists of multiple choice and free text questions. There is a pass mark of 85% which if attained the operative will be awarded an FTC certificate which 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 covers:

- Delivery/Unloading
- Specific livestock needs
- Lairage facilities, stocking densities and design taking into consideration climatic conditions and environment
- Fabrication and protection of the animals from injury
- Handling and moving
- Slaughter process and science behind it, covering CO2, electrical and mechanical 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
- WATOK requirements for a Certificate of Competence by species (but we currently do not license operatives)
- The Five Freedoms
- Consequences of non-compliance



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.

Our 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.

Should you require any additional information or wish to discuss please do not hesitate to contact myself or Sheryl Horne at the Food & Drink Training & Education Council, shorne@foodtraining.org.uk Tel: 01525 371641

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