Abattoir Animal Welfare Certificate - Poultry

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 all stages of the process – lairage, unloading, handling, water bath, stunning/killing, bleeding
- To provide guidance on the requirements of current animals 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 meat plants:

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

Booking

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