

Species Specific Animal Welfare Certificate

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 animals at the slaughterhouse through all stages of the process
- To provide guidance on the requirements of current animals welfare legislation and codes of practice
- To develop a professional and responsible attitude in all those involved with the handling and slaughter of animals

What is the content?

- Animal welfare
- Animal behaviour and handling
- Unloading and reception
- Lairage
- Restraint
- Electronarcosis (head-only tongs)
- Captive-bolt stunning
- Bleeding
- Summary

Who should attend?

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

Why?

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

- Animals should be treated humanely
- Improved animal welfare
- Improved working practices
- Improved product quality
- Improved industry image
- New technologies and legislation
- Increased consumer awareness
- Increasing competition
- Repeat business
- Increased profitability

Booking

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