



ANIMAL WELFARE AT THE ABATTOIR

T: (012) 349-1238/9

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www.rmaa.co.za



BACKGROUND

This course is developed in conjunction with IRTA. The aim of the course is to promote knowledge on just and equitable standards of practice, operation and legislation on animal welfare at abattoirs and by raising awareness and value of the processes to the South African and Global Community.

The course covers the following International Legislation and Guidelines:

- OIE Terrestrial Code Chapter 7.5 - Slaughter of Animals
- Scientific opinion on monitoring procedures at slaughterhouses for bovines - EFSA
- Scientific Opinion on monitoring procedures at slaughterhouses for pigs - EFSA

- Council Regulation No. 1099/2009 on The Protection of Animals at The Time of Killing at European Union Approved Abattoirs

LEARNING OBJECTIVES

This **2.5 day course** provides participants to improve their knowledge and skills on:

- Roles and interaction between Animal Welfare Officer and the Competent Authority;
- How to ensure Animal Welfare from unloading to slaughter: Part 1 (Pre-Slaughter component)
- South African and EU legislation on protection of animals at the time of killing in slaughterhouses and OIE standards;



- Basic procedures for monitoring, controlling and supporting the implementation of Animal Welfare requirements and conditions in slaughterhouses, against legislative requirements;
- Assessment of Animal Welfare risks at slaughterhouses;
- Animal welfare and Ethics: The ethical logic of Council Regulation 1099/2009
- Scientific basis for proper handling, stunning and killing of animals (Animal behavior and anatomy);

- Practical ways of assessing the impact of lairage facilities and handling of animal welfare;
- Main stunning and killing techniques applied in slaughterhouses in South Africa and Europe (for each method; conditions of proper use, critical points to check, advantages and disadvantages, methodology to evaluate their effectiveness);
- Animal welfare outcomes: practical examples in slaughterhouses and how to monitor them.

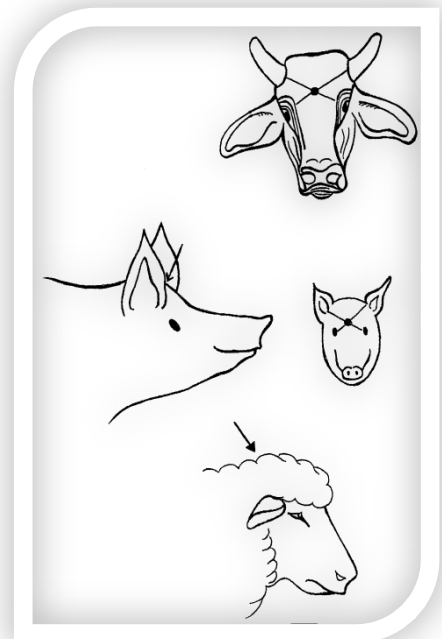


Various case studies and practical examples form part of this interactive training course

TARGET AUDIENCE

This program is aimed at:

- VPH Officials
- Welfare Officials as appointed by abattoirs
- Meat Inspectors and
- Abattoir Managers



COURSE CONTENT:

The following activities will be covered during the course:

- Roles and interaction between Animal Welfare Officer and the Competent Authority
- How to ensure Animal Welfare from unloading to slaughter: Part 1 (Pre-Slaughter component)
- How to ensure Animal Welfare from unloading to slaughter: Part II (Stunning/Post Stunning)
- How the design of facilities and equipment influences the pre-stunning management
- Electrical stunning method
- Mechanical stunning method
- Animal welfare and Ethics: The ethical logic of Council Regulation 1099/2009
- The relevance of education and training of slaughterhouse personnel

Learners will be required to attend all 3 days of the program in order to be found competent

BOOKING

Complete the attached registration form and return to AST with a **certified copy of the learner's ID**. *Note that the learner will not be registered, if a certified ID copy is not submitted with the registration form.*

TRAVEL ARRANGEMENTS

All arrangements and costs for travel and accommodation is the responsibility of the attendee/abattoir.

Contact **Ella de Lange** at (012) 349-1237/8/9 or ella@maa.co.za for further information.



ANIMAL WELFARE AT THE ABATTOIR CONFIRMATION OF INTEREST FORM

(Final venue and course detail will be confirmed)

The following documents must be submitted. Upon receipt of these documents your confirmation of interest to attend will be confirmed:

- (1) Completed registration form
- (2) Copy of ID

Place of employment: (Abattoir Name)		Registration number of abattoir: (where applicable)	
Name of contact person:		Tel No:	
Cell:		Fax No:	
Postal Address:		Email:	
Course dates:		VAT no.	
RMAA member (yes/no) please indicate (✓)	Yes		No
NOMINEES			
Name and Surname	ID No	Job Position	Highest Grade or Qualification (e.g. Grade 12)
PROGRAM FEE			
<i>Prices in ZAR excluding 14% VAT</i>		Number of learners	Total
Members R 4,800.00 per learner			
Non Members R 5,600.00 per learner			
PAYMENT			
<p>Upon receipt of the complete registration form and other documents an invoice will be issued. Please fax the proof of payment to : 012 349 1240 or e-mail: ella@rmaa.co.za</p>			

Terms and Conditions

AST reserves the right to re-schedule dates and venues
Cancellation within 5 days of commencement date will incur a 20% administration fee

Special dietary requirements: