

CORE COMPETENCIES
(280 HOURS)

Unit of Competency	Learning Outcomes	Learning Activities	Methodologies	Assessment Methods	Nominal Duration
1. Handle and sharpen knives	1.1 Sharpen knives	<ul style="list-style-type: none"> Examine and learn the knife blade and its parts Know the steps in preparation for sharpening of knife Sharpen knife using selected sharpening procedure 	<ul style="list-style-type: none"> Lecture-Discussion Demonstration Hands-on 	<ul style="list-style-type: none"> Written Examination Observation Oral Questioning 	40 hours
	1.2 Work safely with knives	<ul style="list-style-type: none"> Explain and demonstrate how to use and handle knives safely 	<ul style="list-style-type: none"> Lecture-Discussion Demonstration Hands-on 	<ul style="list-style-type: none"> Written Examination Observation Oral Questioning 	
	1.3 Maintain knives and associated equipment	<ul style="list-style-type: none"> Explain how to maintain knives and associated equipment 	<ul style="list-style-type: none"> Lecture-Discussion Demonstration Hands-on 	<ul style="list-style-type: none"> Written Examination Observation Oral Questioning 	

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2. Perform initial preparation procedures	2.1 Restrain swine	<ul style="list-style-type: none"> Restrain swine humanely and safely in the restraining box/pen in accordance with animal welfare act 	<ul style="list-style-type: none"> Lecture-Discussion Demonstration Hands-on Group reporting 	<ul style="list-style-type: none"> Written Examination Observation Oral Questioning 	90 hours
		<ul style="list-style-type: none"> Explain operations manual 	<ul style="list-style-type: none"> Lecture - Discussion 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
		<ul style="list-style-type: none"> Apply occupational safety and health standards 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
		<ul style="list-style-type: none"> Describe different animal behaviors Observe animal behaviors 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Observation Oral Questioning 	
		<ul style="list-style-type: none"> Explain and demonstrate animal handling procedures 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Observation Oral Questioning 	

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	2.2 Stun swine	<ul style="list-style-type: none"> Identify and describe different types of stunning equipment 	<ul style="list-style-type: none"> Lecture Group discussion 	<ul style="list-style-type: none"> Written Examination Oral Questioning 	
		<ul style="list-style-type: none"> Check and operate stunning equipment according to manufacturer's manual Clean and maintain stunning equipment according to manufacturer's manual 	<ul style="list-style-type: none"> Lecture - Demonstration Simulation Hands-on 	<ul style="list-style-type: none"> Written Examination Observation / Demonstration Oral Questioning 	
		<ul style="list-style-type: none"> Stun swine in accordance with Animal Welfare Act <ul style="list-style-type: none"> Observe a properly stunned swine Apply corrective action when stunning is not effective 	<ul style="list-style-type: none"> Lecture - Demonstration Simulation Hands-on 	<ul style="list-style-type: none"> Observation Demonstration Oral Questioning 	
		<ul style="list-style-type: none"> Apply occupational safety and health standards 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
	2.3 Shackle and lift swine	<ul style="list-style-type: none"> Shackle and lift the swine in accordance with workplace requirements and OSHS <ul style="list-style-type: none"> Check swine for consciousness per Animal Welfare Act 	<ul style="list-style-type: none"> Lecture – Discussion Demonstration Hands-on 	<ul style="list-style-type: none"> Written Examination Observation/ Demonstration Oral Questioning 	
		<ul style="list-style-type: none"> Use and maintain hoisting/lifting equipment in accordance with manufacturer's specification 	<ul style="list-style-type: none"> Lecture – Discussion Demonstration Hands-on 	<ul style="list-style-type: none"> Written Examination Observation/ Demonstration Oral Questioning 	

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		<ul style="list-style-type: none"> Apply occupational safety and health standards 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
	2.4 Stick and bleed swine	<ul style="list-style-type: none"> Perform sticking and bleeding in swine in accordance with Animal Welfare Act <ul style="list-style-type: none"> Perform knife sharpening/honing prior to sticking according to workplace requirements 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration Hands-on 	<ul style="list-style-type: none"> Written Examination Observation Demonstration Oral Questioning 	
		<ul style="list-style-type: none"> Apply occupational safety and health standards 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
3. Prepare carcass	3.1 Remove hair and hooves	<ul style="list-style-type: none"> Perform scalding and dehairing in swine in accordance with workplace requirements 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration Hands-on 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	90 hours
		<ul style="list-style-type: none"> Perform removal of hooves in accordance with workplace requirements 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration Hands-on 	<ul style="list-style-type: none"> Written Examination Observation Demonstration Oral Questioning 	

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	3.2 Gambrel, singe, wash and shave carcass	<ul style="list-style-type: none"> Perform gambrelling, lifting and singeing of carcass in accordance with workplace requirements 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration Hands-on 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
		<ul style="list-style-type: none"> Perform scraping and washing of singed hairs and black deposits, and shaving of carcass in accordance with workplace requirements 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration Hands-on 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
	3.3 Cut chest bone	<ul style="list-style-type: none"> Perform cutting of the skin and flesh of chest prior to cutting of the bone in accordance with workplace requirements 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration Hands-on 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
		<ul style="list-style-type: none"> Perform cutting of chest bone in accordance with workplace requirements 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration Hands-on 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
		<ul style="list-style-type: none"> Apply occupational safety and health standards 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
	3.4 Eviscerate carcass	<ul style="list-style-type: none"> Perform evisceration process in accordance with workplace and OSHS requirements <ul style="list-style-type: none"> Identify organs to be removed and subjected for inspection in accordance with regulatory requirements 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration Hands-on 	<ul style="list-style-type: none"> Written Examination Observation Demonstration Oral Questioning 	

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		<ul style="list-style-type: none"> ○ Remove digestive tract and pluck without contaminating the carcass 			
		<ul style="list-style-type: none"> • Identify possible sources of contamination during evisceration and ways to prevent it 	<ul style="list-style-type: none"> • Lecture - Discussion • Demonstration 	<ul style="list-style-type: none"> • Written Examination • Oral Questioning 	
		<ul style="list-style-type: none"> • Apply occupational safety and health standards 	<ul style="list-style-type: none"> • Lecture - Discussion • Demonstration 	<ul style="list-style-type: none"> • Written Examination • Demonstration • Oral Questioning 	
	3.5 Split carcass	<ul style="list-style-type: none"> • Perform carcass splitting in accordance with workplace and OSHS requirements 	<ul style="list-style-type: none"> • Lecture - Discussion • Demonstration 	<ul style="list-style-type: none"> • Written Examination • Demonstration • Observation • Oral Questioning 	
		<ul style="list-style-type: none"> • Operate, clean and maintain the splitting equipment according to manufacturer's manual 	<ul style="list-style-type: none"> • Lecture - Discussion • Demonstration • Hands-on 	<ul style="list-style-type: none"> • Written Examination • Demonstration • Observation • Oral Questioning 	
		<ul style="list-style-type: none"> • Identify possible sources of contamination during splitting and ways to prevent it 	<ul style="list-style-type: none"> • Lecture - Discussion • Demonstration 	<ul style="list-style-type: none"> • Written Examination • Oral Questioning • 	
		<ul style="list-style-type: none"> • Apply occupational safety and health standards 	<ul style="list-style-type: none"> • Lecture – Discussion • Demonstration 	<ul style="list-style-type: none"> • Written Examination • Demonstration • Oral Questioning 	

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4. Perform final procedures	4.1 Wash, trim and weigh carcass	<ul style="list-style-type: none"> Perform washing, trimming and weighing of carcass in accordance with workplace and OSHS requirements 	<ul style="list-style-type: none"> Lecture – Discussion Demonstration Group discussion Hands-on 	<ul style="list-style-type: none"> Written Examination Observation/ Demonstration Oral Questioning 	60 hours
		<ul style="list-style-type: none"> Operate, clean and maintain the weighing equipment according to manufacturer's manual 	<ul style="list-style-type: none"> Lecture – Discussion Demonstration Group discussion Hands-on 	<ul style="list-style-type: none"> Written Examination Observation/ Demonstration Oral Questioning 	
		<ul style="list-style-type: none"> Identify possible sources of contamination during washing, trimming and weighing of carcass and ways to prevent it 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Oral Questioning 	
		<ul style="list-style-type: none"> Apply occupational safety and health standards 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	

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	4.2 Label/Mark carcass	<ul style="list-style-type: none"> Perform labeling/markings of carcass in accordance with regulatory, workplace and OSHS requirements 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
		<ul style="list-style-type: none"> Identify possible types of damage or out-of-specification conditions 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
		<ul style="list-style-type: none"> Identify possible sources of contamination during labeling of carcass and ways to prevent it 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Oral Questioning 	
		<ul style="list-style-type: none"> Apply occupational safety and health standards 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration 	<ul style="list-style-type: none"> Written Examination Demonstration Oral Questioning 	
	4.3 Clean and sanitize tools, equipment and facilities	<ul style="list-style-type: none"> Identify and describe different types of cleaning and sanitizing chemicals and agents 	<ul style="list-style-type: none"> Lecture - Discussion 	<ul style="list-style-type: none"> Written Examination Oral Questioning 	
		<ul style="list-style-type: none"> Perform cleaning and sanitation of tools, equipment and facilities in accordance with regulatory, workplace and OSHS requirements 	<ul style="list-style-type: none"> Lecture - Discussion Demonstration Hands-on 	<ul style="list-style-type: none"> Written Examination Observation/ Demonstration Oral Questioning 	