

# HSA

## Education & Training

Training courses and lectures for the livestock industry, smallholders and hobby farmers, enforcement agencies, veterinarians, scientists, students and other interested groups



*Modern methods of humane slaughter*

*On-farm humane emergency killing for disease control or injury*

*Animal welfare in processing plants and livestock markets*

*On-farm humane slaughter of poultry for small producers*

*Monitoring animal welfare during transport*

*Fish welfare at slaughter*

and many more topics to suit your requirements

## Humane Slaughter Association

...caring beyond the farm gate

# *The Humane Slaughter Association*

## *– taking responsibility for animal welfare training*

The Humane Slaughter Association (HSA) is an independent registered charity which has been working to develop and promote improvements in the welfare of farmed livestock during transport, in markets and at slaughter since it was founded in 1911. The charity is internationally recognised for its livestock expertise and provides education and training in the fields of transport, marketing and slaughter in the United Kingdom and around the world.

The HSA's education and training courses are designed to suit personnel from food processing plants, regulatory bodies, educational establishments, smallholders and hobby farmers, enforcement agencies, animal welfare groups, and also members of the general public who have an interest in the subject. For example, courses have been provided for:

*Association of Independent Meat Suppliers*

*British Veterinary Association*

*AHVLA (formerly Animal Health UK & Defra's State Veterinary Service)*

*Defra Animal Welfare Division*

*Department of Agriculture, Fisheries and Food (DAFF), Republic of Ireland*

*Department of Agriculture and Rural Development (DARD), Northern Ireland*

*Eurogroup*

*2006 International Training Workshop on Welfare Standards Concerning the Stunning and*

*Killing of Animals in Slaughterhouses or for Disease Control, Health and Consumer*

*Protection Directorate-General (European Union)*

*Meat Hygiene Service*

*RSPCA*

*The Soil Association*

*States of Jersey*

*West Mercia Police*

*Royal Army Veterinary Corps*

*Royal Logistics Corps*

*and many processing companies, retailers, farmers and smallholders*

## **Courses and lectures**

The courses and lectures are described in the following pages. They can be tailored to suit specific requirements and can be delivered at any suitable venue in the UK or abroad. For example, the HSA can provide tuition on your premises, saving you and your staff time and travel costs that might be incurred otherwise. Courses and lectures are delivered in English but it may be possible to arrange for translators when necessary.

For further information on lectures and courses, to discuss your needs, pricing or to book please contact the HSA at [info@hsa.org.uk](mailto:info@hsa.org.uk) or on 01582 831919. If you are an individual or corporate member of the HSA please make this clear to HSA staff at the time of enquiry or booking.

**The HSA has been recognised for the quality of its training initiatives, and awards received include:**

- Meat Industry Awards 2006 Training Initiative of the Year, Poultry Welfare, for ***Poultry Welfare – Taking Responsibility***
- International Visual Communications Award (IVCA) 2000, for ***The Road Ahead***
- IVCA 1995 Gold Award, for ***Humane Slaughter – Taking Responsibility***





# Animal welfare in processing plants

## Purpose of this course

To provide participants with a clear understanding of how they can influence standards of animal welfare in their work.

## This course is ideal for...

All staff working with live animals in processing plants for fish, poultry or red meat species and, in particular, those appointed as company Animal Welfare Officers.

## Benefits for you and/or your organisation

Participants are taught how to monitor animal welfare and apply best practice principles in the workplace.

## Topics covered

- Legislation and codes of practice; animal behaviour, stress, pain and welfare; handling; transport (where applicable); lairage; slaughter.
- Discussion is supplemented with video footage to illustrate the various processes in action.
- Case studies are used to challenge the participants by encouraging them to solve problems that might occur.
- The course can be tailored to suit an individual company's needs and expertise and we are able to cover all types of stunning systems.

## Format of training

- The basic course takes place in a classroom.
- The HSA can also provide tuition within the live animal facilities of the company if desired. This allows participants to apply the theory and principles taught in the course to the working environment and to benefit as much as possible from what they have learnt.

## Assessment

- Where required, the HSA can include an evaluation of each participant's understanding of the subjects covered.
- This can also include evaluation of practical tasks in the live animal areas.

## Certification

Participants are issued with a certificate of attendance, which, subject to assessment (as described above), can include a statement about the individual's understanding of animal welfare in relation to their role at the plant.

## Duration

One day.

*"The course was very helpful in building my confidence..."*  
Fish farm manager, 2010.

# Animal welfare in livestock markets and during transport

## Purpose of this course

To provide participants with an understanding of legislation and the skills needed to maintain high standards of welfare when handling and transporting animals.

## This course is ideal for...

- Livestock hauliers and all staff working with animals in livestock markets. The course is of particular benefit to drivers and attendants of livestock vehicles and staff appointed as Market Welfare Officers.
- Employees of regulatory authorities.

## Benefits for you and/or your organisation

- Participants will learn how to work towards 'best practice' standards during the various stages in the marketing and transport process.
- Improved levels of confidence for staff working 'in the field' who assess animal welfare as part of their duties. For example, local authority staff may require guidance on assessing livestock for fitness to travel and livestock vehicles for compliance with legislation.

## Topics covered

- Legislation and codes of practice; animal behaviour, stress, pain and welfare; handling; loading and unloading; transport; lairage; the sale ring; humane emergency slaughter of casualty animals.
- Discussion is supplemented with video footage to illustrate best practice.
- Case studies are used to challenge the participants by encouraging them to solve problems that could occur during a journey or at an auction.

## Format of training

- The basic course takes place in a classroom.
- The HSA can also provide tuition within the live animal facilities of the company if desired. This allows participants to apply the theory and principles taught in the course to the working environment and to benefit as much as possible from what they have learnt.

## Assessment

- Where required, the HSA can include an evaluation of each participant's understanding of the subjects covered.
- This can also include evaluation of practical tasks in the live animal areas.

## Certification

Participants are issued with a certificate of attendance, which, subject to assessment (as described above), can include a statement about the individual's understanding of animal welfare in relation to their role within the company.

## Duration

One day.





# On-farm slaughter of poultry – theory

## Purpose of this course

To provide smallholders and the growing number of poultry enthusiasts with guidance on how to humanely slaughter their birds for consumption, or dispatch any that may be sick or injured.

## This course is ideal for...

Poultry owners whose birds are kept as pets or for private consumption.

*Note: this course covers animal welfare only. Butchery and food hygiene requirements are not dealt with by the HSA.*

## Benefits for you and/or your organisation

- Confidence when killing poultry.
- Humane slaughter or killing with minimum stress to the birds.

## Topics covered

- Legislation; appropriate methods of handling and restraint; correct application of stunning and killing techniques and equipment.
- Discussion is supplemented with video footage to illustrate best practice.

## Format of training

This course is classroom based.

## Assessment

Where required, the HSA can include an evaluation of each participant's understanding of the subjects covered.

## Duration

Half a day.

*“An enjoyable, informative course with knowledgeable presenters.”*  
Smallholder & agricultural college employee, 2009.

# On-farm slaughter of poultry – theory and practice

## Purpose of this course

To provide farmers, smallholders and the growing number of poultry enthusiasts with practical guidance on how to humanely slaughter their birds and obtain a poultry slaughter licence.

## This course is ideal for...

- Commercial producers of poultry and their employees who require a poultry slaughter licence.
- Hobby farmers and enthusiasts who wish to obtain practical experience of poultry stunning and slaughter.

*Note: this course covers animal welfare only. Butchery and food hygiene requirements are not dealt with by the HSA.*

## Benefits for you and/or your organisation

- A high standard of poultry welfare at the time of slaughter.
- Confidence that your business operates to 'best practice' standards.

## Topics covered

- How to comply with legislation; handling and restraint of poultry; correct application of stunning and killing techniques and equipment.
- Discussion is supplemented with video footage to illustrate best practice.

## Format of training

The morning session is classroom based and is followed by an afternoon practical session where participants slaughter poultry under supervision.

## Assessment

- The HSA can include an evaluation of each participant's understanding of the subjects covered.
- Where slaughter licences are required, the HSA works with veterinarians authorised to assess the ability of participants to slaughter birds.

## Certification

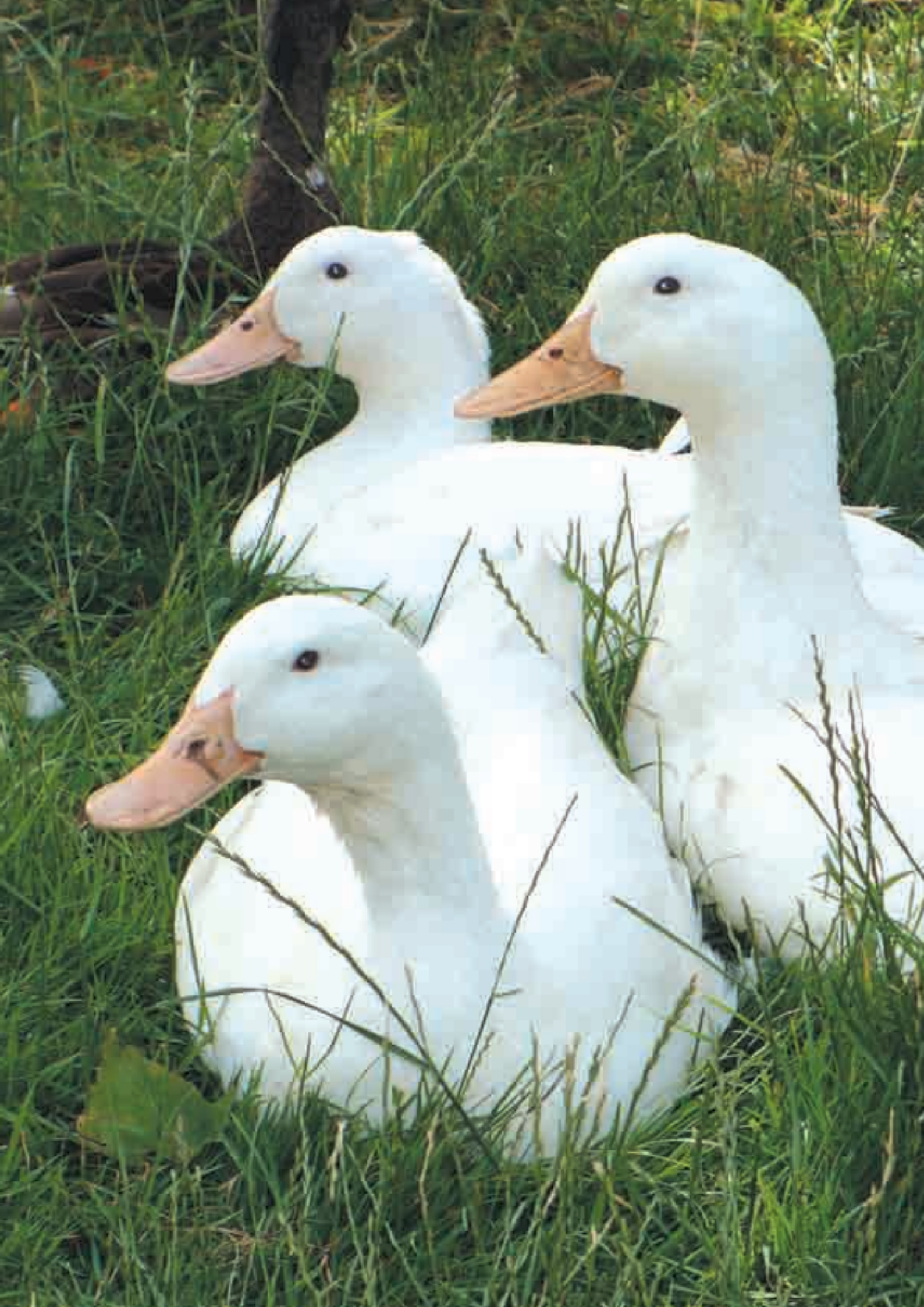
- Participants are issued with a certificate of attendance, which, subject to assessment (as described above), can include a statement about the individual's understanding of poultry welfare at slaughter.
- If participants meet the agreed standards in the practical component of the course, then a certificate of competence can be issued as part of the licensing procedure.

## Duration

One day.

*“Course was very good, easy to understand and  
assessor made me feel confident.”*

*Caroline, farmer, 2010.*



# On-farm slaughter of red meat animals – theory

## Purpose of this course

Learn about the available methods of slaughter when dispatching livestock on-farm.

## This course is ideal for...

- Farmers, smallholders and employees of any organisations who may need to dispatch animals on-farm. For example, casualties or dangerous livestock in emergencies (e.g. police firearms officers).
- Farmers and smallholders who wish to slaughter their own livestock on their own premises for their own consumption.

*Note: this course covers animal welfare only. Butchery and food hygiene requirements are not dealt with by the HSA.*

## Benefits for you and/or your organisation

- Gain an understanding of the legal requirements for animal welfare when slaughtering animals on-farm.
- Achieve confidence in the correct application of equipment to ensure that animals are slaughtered as humanely as possible.

## Topics covered

- Legislation; correct handling and restraint of livestock; permitted and appropriate methods for dispatch of livestock on-farm, including firearms.
- Discussion is supplemented with video footage to illustrate best practice.

## Format of training

This course is based in the classroom.

## Assessment

Where required, the HSA can include an evaluation of each participant's understanding of the subjects covered.

## Duration

Half a day.

*“Fascinating course – I learnt a lot.”*  
Ian, veterinary surgeon, 2011.



# Lectures on animal welfare during transport, marketing and slaughter

## Purpose of these lectures

To provide tuition on, and stimulate interest or debate in, the ethical and scientific principles and the practicalities of the humane treatment of livestock during transport, marketing and slaughter. These lectures can be tailored to specific areas of interest.

## These lectures are ideal for...

- Students of animal welfare, veterinary, agricultural and animal science programmes at universities and colleges.
- Students at sixth form level who may find these lectures informative and constructive to the animal welfare debate that features prominently in UK society.
- Other interested groups. (The HSA has provided lectures to the Women's Institute, the Round Table and farmers' discussion groups/agricultural societies, for example.)

## Benefits for you and/or your organisation

- These lectures provide a balanced and clear understanding of where meat comes from and what the slaughter process involves.
- A knowledge of the ethical and legal aspects.
- Students are better prepared for scenarios they may encounter during their career. For example, veterinary students can receive training in the use of firearms to dispatch casualty animals.

## Topics covered

Legislation; handling and restraint of animals; transport; livestock markets; principles of humane methods of slaughter; ethical aspects; emergency killing for disease control; confirmation of death; use of firearms for humane destruction of livestock.

Courses can be tailored for specific needs and feature any one or more of these topics.

## Format of training

The lectures are classroom based.

## Duration

This depends on your requirements. Most lectures are designed for 30 to 40 minutes with time for questions. Use of firearms courses are a minimum of half a day. Lecture or workshop packages can be provided for half or whole day events.

*“The new developments and ideas in humane slaughter really made me think and look at this area in a different way.”*

Meat inspector, 2009.

*“Many thanks for...a very interesting session. I rarely get comments on lectures during the year but you definitely broke this tradition.”*

Organiser of guest lectures for veterinary medicine students, 2011.

## HSA publications

As part of its education and training initiatives, the HSA produces various print and video guidance publications for those interested in or working within the transport, marketing and slaughter branches of the livestock industry. Some of these titles are available in a variety of languages for non-English speakers. For those participating in HSA education and training, these publications are ideal reference documents to take away to refresh their knowledge of the subject, as and when necessary. Examples of publications that can be made available to those attending HSA lectures and courses include:

### Poultry

*Practical Slaughter of Poultry – A Guide for the Small Producer*

*Poultry Welfare – Taking Responsibility* DVD and/or booklet

*Best Practice Guidelines for the Welfare of:*

*Broilers and Hens in Processing Plants*

*Turkeys in Processing Plants*

*Ducks and Geese in Processing Plants*

### Red Meat Species

*Captive-bolt Stunning of Livestock* Guidance Notes

*Electrical Stunning of Red Meat Animals* Guidance Notes

*Humane Handling of Livestock* Guidance Notes

*Humane Killing of Livestock Using Firearms* Guidance Notes

*Humane Slaughter – Taking Responsibility* DVD/VHS and workpack

*Best Practice Guidelines for the Welfare of:*

*Cattle in Abattoirs*

*Sheep and Goats in Abattoirs*

*Pigs in Abattoirs*

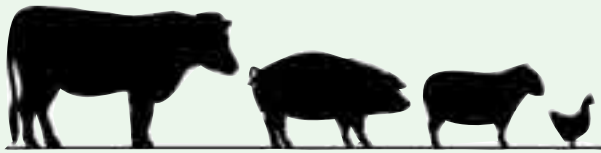
*Caring to the End - A Guide to the Humane Dispatch of Livestock for Smallholders, Hobby Farmers and Those Who Keep Farm Animals as Pets*

### Farmed Fish

*Humane Harvesting of Salmon and Trout* Guidance Notes

In addition to the priced publications, the HSA Technical Note series is available on the HSA website, where these documents can be downloaded free-of-charge.

Full details of HSA publications can be found at [www.hsa.org.uk](http://www.hsa.org.uk).



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