

The Humane Slaughter Association (HSA)

Education and Training Courses

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



The HSA's education and training activities range from practical training courses for staff from abattoirs and food processing plants, smallholders and specialist groups such as veterinarians and enforcement agencies to lectures for students and talks to local groups interested in food animal welfare.

- 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



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Charity Registered in England and Wales No 1159690 : Charitable Incorporated Organisation

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 food animals and 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, veterinarians, students, and also members of the general public who have an interest in the subject. They are run by trained and qualified personnel, who have both theoretical and practical knowledge of animal slaughter.

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 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 and Poultry Welfare Officers.

Benefits for you and/or your organisation

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

Topics covered

- Legislation and codes of practice
- Animal behaviour
- Stress, pain and welfare
- Handling
- Transport (where applicable)
- Lairage
- Stunning and Slaughter

Discussion is implemented 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 approved stunning systems.

Format of training

The basic course takes place in a classroom. The HSA can provide tuition within the live animal facilities of your 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

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 have been trained in 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 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



Photo: Tim Scrivener/AgriPhoto

On-farm Slaughter of Poultry - Theory

Species

Chickens – broilers and layers
Ducks, Geese, Turkeys, Guinea Fowl and Quail

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



On-farm Slaughter of Poultry – Theory and Practice

Purpose of this course

To provide farmers, catching teams, smallholders and the growing number of poultry enthusiasts with practical guidance on how to humanely kill or slaughter their birds and obtain a WATOK licence or Certificate of Competence.

This course is ideal for ...

- Commercial producers of poultry and their employees who require poultry slaughter licences or Certificates of Competence.
- 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 operatives have been trained in 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 stun and slaughter poultry under supervision.

Assessment

- The HSA can include an evaluation of each participant's understanding of the subjects covered
- Where slaughter licences or Certificates of Competence 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 documentation in support of the acquisition of a WATOK licence or Certificate of Competence may be issued by an approved veterinary surgeon

Duration

One day

On-farm Killing or Slaughter of Red Meat Animals - Theory

Purpose of this course

Learn about the available methods of slaughter when dispatching red meat animals on-farm.

This course is ideal for ...

- Farmers, smallholders, knackermen and employees of any organisations who may need to dispatch animals on-farm. For example, casualties or dangerous livestock in emergencies (eg 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. Training in the use of captive-bolt

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



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 medicine/science, 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 farmers discussion groups, agricultural societies, the Women's Institute and Round Table 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

Lectures 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 30-40 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.

HSA Publications

As part of its education and training initiatives, the HSA produces various print, video and DVD guidance publications for those interested 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 Killing of Livestock Guidance Notes

Humane Killing of Livestock Using Firearms Guidance Notes

Humane Slaughter – Taking Responsibility DVD and work pack

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 and online guides are 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.

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