



PWOP – Poultry Welfare Officer Processing

At a glance...

Customised Provision

Delivery Method:	Theory and Practical
Recognised by:	Food Industry in UK and Globally
Prerequisites:	People who work with animals in transport, lairage and slaughter or related professions

Introduction

AWT Poultry Welfare Officer - Processing training courses (PWOP) address welfare in Poultry (Broiler Chicken, Turkey, Duck, Laying Hen), and deliver sector specific information relating to understanding and improvement in ante-mortem welfare, and meat quality.

The course deals with key welfare and quality issues during primary processing using information from systems around the world, and covering catching, loading, transport, offloading, action for casualty animals, stockmanship, lairage operations, stunning, slaughter / killing and carcass quality and referencing relevant UK, EU, and International legislation, industry standards and codes of practice.

The finer details

White Meat Welfare at Processing

AWT provide 2 day courses related to welfare 'during processing' for white meat (poultry) production - in broilers, turkeys, ducks and geese.

Each 2 day course deals with key welfare and quality issues during primary processing from slaughter age on farm.

AWT has a large media library of high quality images and movies from animal systems around the world, which form the core of AWT training courses.

These foundation courses enable delegates to understand the relevance of welfare and quality concerns during primary processing.



AWT courses are taken by a wide range of professionals, including those from the animal production and slaughter sector, veterinarians, retail sector and company management, government staff, students of agriculture and animal management, and a wide range of other people engaged in practical animal welfare.



Within the meat industry across Europe 'Welfare Officers' are typically slaughter / stock operatives holding relevant Certificates of Competence (CoC's) who have been mandated by the Business Operator to fulfil the roles and legal requirements of the Regulation EC 1099/2009 (WATOK - UK).

Professionals not directly associated with meat production not wishing to hold CoC's are welcome to join AWT courses to gain detailed background knowledge and understanding of production welfare issues.

The presentations and discussion groups cover production through procedures on farm (depopulation), loading, transport, market, offloading, action for casualty animals, stockmanship, lairage operations, handling containers / modules, shackling, stunning, slaughter / killing and carcass quality.

At each stage, relevant legislation (UK, EU, International regional), codes of practice are referenced in order to explain the requirement of base and higher standards of welfare.

Who should attend?

AWT courses are taken by a wide range of professionals, including those from the animal production and slaughter sector, veterinarians, retail sector and company management, government staff, students of agriculture and animal management, and a wide range of professionals who have interests in applied animal welfare. AWT has a large media library of high quality images and movies from animal systems around the world, which form the core of AWT training courses. Professionals not directly associated with meat production join AWT courses to gain detailed background knowledge and understanding of production welfare issues.

What will be covered?

- To understand the basis of animal welfare concern in UK and globally
- To understand the requirements of legislation in relation to animal transport, lairage and slaughter derived from EC 1099/2009 and UK WATOK
- To understand the role of the Animal Welfare Officer in the UK, EU and internationally
- To understand application methods for electrical, mechanical and CAS (Controlled atmosphere) stunning and killing systems
- To understand assessment methods for effective assessment of the effects of electrical, mechanical and CAS (Controlled Atmosphere) stunning and killing systems



- To understand and recognise new and innovative methods for lairage and slaughter which are coming into use globally

