

FDQ Ltd - Qualification Purpose and Structure Specification

FDQ number	QN Number	Qualification title	EPA Plan number	EQF Level
323-275	610/0409/1	FDQ Level 2 End-Point Assessment Abattoir Worker	ST0418 / AP02	3

Purpose overview

This end-point assessment (EPA) qualification is designed for learners who have completed the on-programme training for the Abattoir Worker Standard Apprenticeship. Successful completion of this EPA confers the correct level of knowledge, skills and behaviours specified in the apprenticeship standard, and contributes towards the achievement of the Level 2 Abattoir Worker Apprenticeship. FDQ provides an EPA statement of results but certification of the complete apprenticeship standard is provided by the Education and Skills Funding Agency.

Regulation

The EPA qualification is externally quality assured by Ofqual. Qualification type is end point assessment.

Entry Requirements

Learners need to be 18 years old or over to take this qualification, employed or contracted in a workplace and enrolled on the Abattoir Worker Standard apprenticeship.

Prior to taking this EPA qualification, entrants should meet the Level 2 Abattoir Worker gateway requirements as specified in the assessment plan:

- Level 2 Award for Proficiency in Protecting the Welfare of Animals at Time of Killing (WATOK)
- English and mathematics Level 1 and taken the tests for Level 2, as a minimum. For those with an education, health and care plan or a legacy statement the apprenticeships English and Maths minimum requirement is Entry Level 3. British Sign Language qualification is an alternative to English qualifications for those whom this is their primary language.
- Completed log book

Qualification Content

This qualification tests the mandatory knowledge, skills and behaviours set out in the Abattoir Worker standard. Apprentices will learn the process of receiving animals in the strictly controlled handling (lairage) facility and through the slaughter process, abattoir workers (apprentices) need to be empathetic and respectful of animals. Team work and diligence is part and parcel of the role as well as upholding professional behavioural standards in accordance with Standard Operating Procedures. Those with aptitude and dedication can progress to managing the slaughter-line or cutting/de-boning operations, becoming an Animal Welfare Officer (AWO).

Entrants will undergo two test components as detailed on the following pages, the results of which are aggregated to give a final apprenticeship grade of fail, pass, or distinction.

This qualification could lead to

This qualification will support progression to further learning in:

1. Subject areas including:

- Food Team Leading
- Food Management
- Food Quality assurance

2. Further qualifications including:

- Level 3 Advanced Butcher apprenticeship
- Level 3 Team Leading apprenticeship

Qualification support

The Level 2 Abattoir Worker Standard and Assessment Plan was developed by the Butcher Apprenticeship Employer Group and approved by the Institute for Apprenticeships and Technical Education; Ofqual has confirmed it will carry out external quality assurance of the EPA. The FDQ EPA qualification is supported by the Institute of Meat and FTC.

Further information

Further information can be obtained from our website at: <http://www.fdq.org.uk/>

Or by contacting FDQ:

Tel: 0113 859 1266

E mail: fdq@fdq.org.uk

Methods of Assessment

The qualification includes 2 assessment components, each of which must achieve a pass grade in order to pass the EPA requirement of the Level 2 Abattoir Worker Apprenticeship. Test specifications for each of the assessment components are available in the FDQ and Employer & Training Provider Handbook available on FDQ's secure system FDQAwards. Please contact FDQ's EPA team at epa@fdq.org.uk for more information.

Overall grading of the EPA qualification is Fail, Pass or Distinction.

Assessment Components and Time Allowed

Level 2 EPA for Abattoir Worker ST0418/AP02		Time
Assessment Components		
Multiple choice test (MCT)	60 multiple choice questions	75 mins
Observation with questioning (O)	Workplace observation with 12-15 open questions	<p>Observation</p> <p>Minimum of 80 mins & maximum of 90 mins</p> <p>Questions</p> <p>Minimum of 25 mins & maximum of 30 mins</p>

Qualification scope

The qualification will assess the following knowledge, skills and understanding:

Key

K = Knowledge

PS = Skills

B = Behaviours

MCT = Multiple Choice Test

O = Observation with questioning

		Assessment method	
Standard Ref	Knowledge to be assessed	MCT	O
K1	The historical development of the red meat slaughter industry leading up to the modern day and the key business principles that sustain abattoir businesses and make them successful.	•	
K2	The process and procedure for receiving animals into, and their movement around, the lairage facility. Regulatory and official documentation including Electronic Identification (EID) required for traceability requirements within food chain information.	•	
K3	The importance regarding animal welfare and stress prevention during the period animals are held prior to slaughter: watering, penning, moving, handling and, where required, bedding/feeding.	•	
K4	The function and roles carried out by lairage, supervisor and enforcement personnel: including the company's animal welfare officer (AWO), official veterinarian (OV) and meat hygiene inspectors (MHI). In addition, the management of regulatory control applicable to workers in the specified roles identified within the regulated and WATOK legislated operation.	•	
K5	The process and function in the slaughter process of penning/restraint: stunning, shackling, hoisting, bleeding and safe use of relevant equipment/machinery.		•
K6	The requirements for safe, efficient and hygienic practices in the bleeding of animals, religious slaughter as practised by halal and kosher religious groups.	•	
K7	The importance for efficient and correct use of machinery such as hide puller in the processes of hygienic flaying/depilation (de-hairing) and in the dressing activity.		•
K8	The importance of and how to ensure accurate cutting and incision lines in the evisceration process and the need to minimise and control potential high risk contamination areas.		•
K9	The designated location and value of the animal by-product and offal removed during the dressing process, alongside knowledge and use of red and green offal	•	

	including by product categorisation and the legislative requirement for Specified Risk Material (SRM).		
K10	The regulatory food safety and hygiene systems within the food chain applicable to and embedded in abattoir operations, and the need for all employees to be trained in the production of wholesome quality meat.	•	
K11	Employment rights and responsibilities: equality and diversity, team working practices and the importance of continuous personal development.	•	

		Assessment method	
Standard Ref	Skills to be assessed	MCT	O
PS1	Take responsibility for their own and others' health and safety in the work area, including personal protective equipment (PPE) hygiene and safety.		•
PS2	Demonstrate basic safe and hygienic operational and maintenance practices with machinery and equipment such as cleaning, sharpening, lubrication.		•
PS3	Carry out lairage in accordance with standard operating procedures (SOPs) by demonstrating techniques and skills in animal welfare, handling and movement.		•
PS4	Fulfil the requirement for accurate recording of essential information impacting on animal welfare or potential meat production quality issues.		•
PS5	Carry out the process of stunning, shackling and bleeding using skills and procedures that have regard for animal welfare, safety and hygienic practice.		•
PS6	Carry out the dressing process (flaying/skinning/scalding) using skills to avoid tears and cut damage to subcutaneous tissue and avoiding visual carcase contamination.		•
PS7	Carry out the process of evisceration by removing green and red offal in sequence using skills and practices that avoid where possible contamination of carcase/offal's including carcase splitting where appropriate.		•
PS8	Contribute to problem solving and the continuous improvement of abattoir operations.	•	

Standard Ref	Behaviours to be assessed	Assessment method	
		MCT	O
B1	Display empathy and understanding in respect of welfare and the humane treatment of animals in the abattoir.		•
B2	Be punctual, disciplined, diligent and respectful towards customers and colleagues at all times.		•
B3	Apply attention to detail, carrying out duties in a diligent way and taking account of efficiencies and understanding how they support the profitability of the business.		•
B4	Communicate effectively and work in a team and individually as required in a busy high-risk environment with pre-determined deadlines and productivity targets.		•

Assessment Criteria

The two assessment components are assessed using the grading criteria on the following pages.

Assessment component & KSBs	Assessment criteria
Multiple Choice Test (MCT)	Multiple choice questions: 60 questions, 1 point for each correct answer. Total available points for MCT = 60 add in the grade table from the assessment plan

Fail	Pass	Distinction
Apprentice scores 0-29 marks	Apprentice scores 30 - 44 marks	Apprentice scores 45 - 60 marks

Grading for the observation and questioning		
Fail	Pass	Distinction
<p>Apprentice demonstrates one or more of the following:</p> <p>Does not complete tasks and/or explain task completion in accordance with their company's standard operating procedures (SOPs)/below the level outlined in the standard. (K5, K8, PS1, PS3, PS4, PS5, PS6, PS7, B2, B3)</p> <p>Does not demonstrate and/or explain safe and hygienic operational and maintenance practices with machinery and equipment such as cleaning, sharpening, lubrication. (K7, PS2)</p> <p>Does not display empathy and understanding in respect of welfare and the humane treatment of animals in the abattoir. (B1)</p> <p>Does not show respect towards customers/colleagues at all times. (B2) Can't explain how they contribute to the business (B3)</p>	<p>Apprentice demonstrates all of the following:</p> <p>Completes tasks and/or explains task completion in accordance with their company's standard operating procedures; in doing works at or above the level outlined in the standard and complies with task requirements, health and safety, recording requirements, and timescale/tolerance requirements. (K5, K8, PS1, PS3, PS4, PS5, PS6, PS7, B2, B3)</p> <p>Demonstrates and/or explains safe and hygienic operational and maintenance practices with machinery and equipment, such as cleaning, sharpening, lubrication. (K7, PS2)</p> <p>Displays empathy and understanding in respect of welfare besides the humane treatment of animals in the abattoir. (B1)</p>	<p>The apprentice demonstrates all of the pass criteria plus all of the following:</p> <p>Completes directly observed tasks within the top 25% quartile of SOP/employer tolerances in respect of speed and/or accuracy; meaning tasks are completed in the most efficient order without the need to re-do work, with no/minimal waste and no errors. (K5, K8, PS1, PS3, PS4, PS5, PS6, PS7, B2, B3)</p> <p>Demonstrates a capability to assist colleagues and/or use their own initiative to solve work related problems. (B3/4)</p> <p>Explains the implications of not completing tasks in line with SOPs/legislation. (B3).</p>

<p>Does not provide information to colleagues as required. (B4)</p> <p>Carries out work with no regard for individuals and groups of colleagues and in a way that has a detrimental effect on the achievement of work tasks. (B4)</p>	<p>Respectful towards customers/colleagues at all times. (B2)</p> <p>Explains how they contribute to the business. (B3)</p> <p>Provides information to colleagues as required, in a way that can be understood. (B4)</p> <p>Works with colleagues in a way that assures tasks are completed efficiently and safely as required. (B4)</p>	
---	--	--

The apprentice must be directly observed undertaking 4 key stages of the abattoir operation, in relation to meat species processed by the abattoir, with one from group A and 3 from group B from the table below:

Beef	Lamb	Pork
Group A	Group A	Group A
<ul style="list-style-type: none"> Lairage and traceability documentation 	<ul style="list-style-type: none"> Lairage and traceability documentation 	<ul style="list-style-type: none"> Lairage and traceability documentation
<ul style="list-style-type: none"> Restraining 	<ul style="list-style-type: none"> Restraining 	<ul style="list-style-type: none"> Restraining
<ul style="list-style-type: none"> Stunning and sticking 	<ul style="list-style-type: none"> Stunning and sticking 	<ul style="list-style-type: none"> Stunning and sticking
<ul style="list-style-type: none"> Shackling 		<ul style="list-style-type: none"> Shackling
Group B	Group B	Group B
<ul style="list-style-type: none"> Legging 	<ul style="list-style-type: none"> Fronting 	<ul style="list-style-type: none"> Hair removal
<ul style="list-style-type: none"> Flanking 	<ul style="list-style-type: none"> Flanking and hide removal 	<ul style="list-style-type: none"> Evisceration
<ul style="list-style-type: none"> Hide removal 	<ul style="list-style-type: none"> Evisceration 	<ul style="list-style-type: none"> Splitting
<ul style="list-style-type: none"> Evisceration 	<ul style="list-style-type: none"> Splitting 	<ul style="list-style-type: none"> Trimming
<ul style="list-style-type: none"> Splitting 		

Specimen assessments

Sample Multiple Choice Test questions:

Question 1 -

Historically, what is used for splitting carcasses?

- a. Brisket saw
- b. Cleaver
- c. Beef tree
- d. Lon-arm

Answer is b

Question 2

Which UK Law is often abbreviated to the HASAW act?

- a. Hazard Analysis Safety at Work
- b. Health and Safety at Work
- c. Health Advice for Safety at Work
- d. Hazard Analysis at Work

Answer is b

Sample Observation questions and indicative answers

Q. Tell me how you make sure that animal welfare is your priority in the workplace.

Answer may include

- a description of a time you have dealt with an injured animal
- a description of how livestock are monitored in your workplace
- telling the IE about the company policy for animal welfare

Q. Why is it important to ensure that only clean livestock are slaughtered?

Answer

- to avoid cross contamination

Additional information and guidance

This specification should be read in conjunction with additional information relating to the EPA and the Abattoir Worker apprenticeship, which can be found in the following documents:

- Abattoir Worker End Point Assessment Plan *ST0418/AP02*, available from https://www.instituteforapprenticeships.org/media/2358/st0418_abattoir-worker_l2_epa_plan_v2_final-for-publication.pdf
- Abattoir Worker Apprenticeship Standard ST0418, available from <https://www.instituteforapprenticeships.org/apprenticeship-standards/abattoir-worker-v1-0>
- Abattoir Worker Apprenticeship Standard – Employer and Training Provider Guide to End Point Assessment, available from epa@fdq.org.uk

FDQ has produced a number of guidance documents and specimen assessments to support apprentices, training providers and employers. Please contact epa@fdq.org.uk for further details.