

Training od Slaughterhouse staff (RED MEAT) – Croatia –

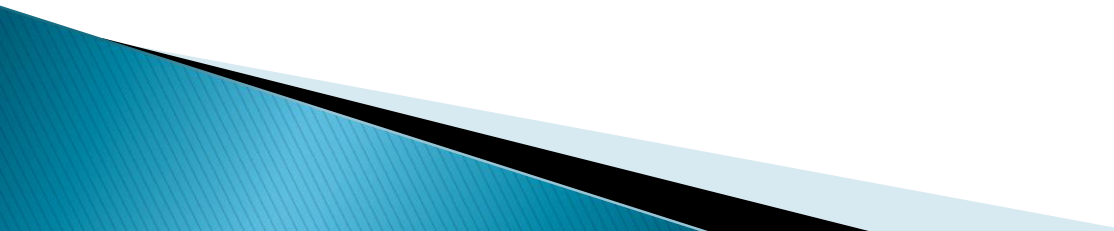
Tomislav Mikuš

Basis for training

- ▶ From 2008–2010 WBVN for AW have been delivering expert training to the Region.
- ▶ Red Meat AWO Training trainers program (7 individual modules) organised by RSPCA and presented by University of Bristol.



Other competences

- ▶ Professors from the Veterinary faculty
University of Zagreb
 - ▶ BTSF trainees
 - ▶ Welfare Quality trainees
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Regulation (EC) 1099/2009

Article 7

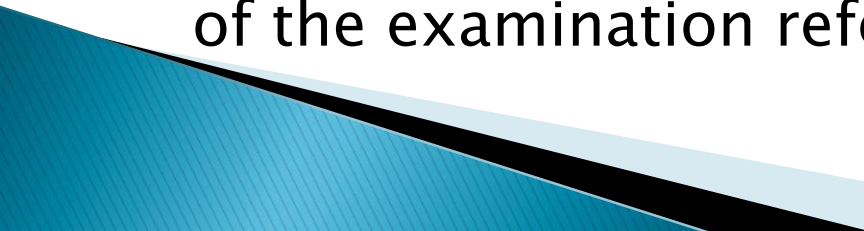
- ▶ **Level and certificate of competence**
- ▶ 1. Killing and related operations shall only be carried out by persons with the appropriate level of competence to do so without causing the animals any avoidable pain, distress or suffering.

Article 20.

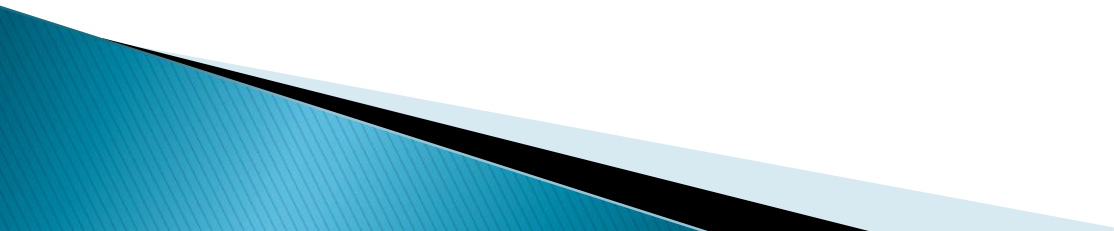
- ▶ Each Member State shall ensure that sufficient independent scientific support is available to assist the competent authorities, upon their request,....



Article 21

- ▶ For the purposes of Article 7, Member States shall designate the competent authority responsible for:
 - ▶ (a) ensuring that training courses are available for personnel involved in killing and related operations;
 - ▶ (b) delivering certificates of competence attesting the passing of an independent final examination; the subjects of this examination shall be relevant for the categories of animals concerned and correspond to the operations referred to in Article 7(2) and (3), and to the subjects set out in Annex IV;
 - ▶ (c) approving training programmes of the courses referred to in point (a) and the content and modalities of the examination referred in point (b).
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When have we started?

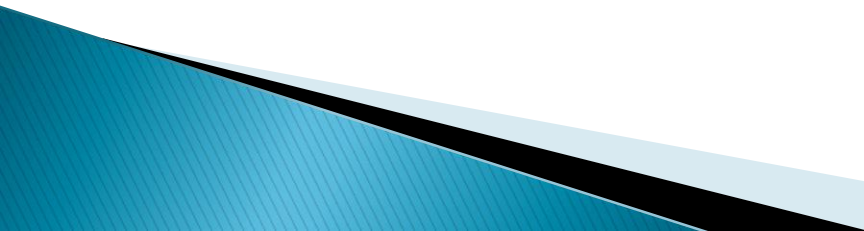
- ▶ We have started with the education material development during 2011;
 - ▶ First training in 2012, but officially recognised in 2013.
 - ▶ Since then training is provided every 2–3 months depending on the interest.
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Croatian competent authority appointed three institutions:

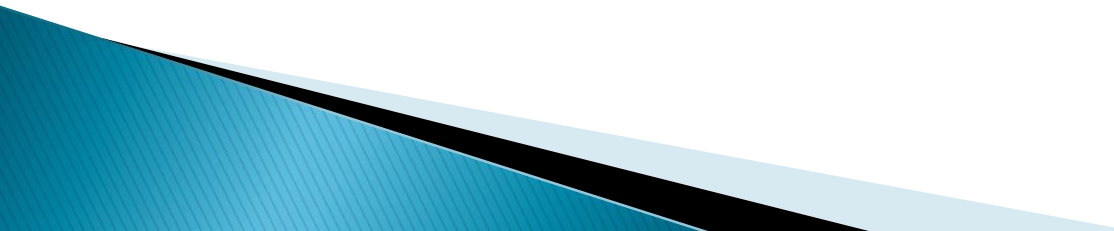
University of Zagreb, Veterinary faculty
– examining institution

Croatian Veterinary Institute
– program holder

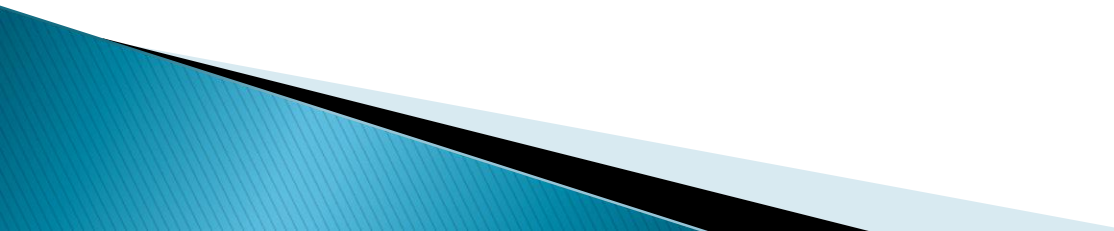
Croatian Veterinary Chamber
–organisor of the education



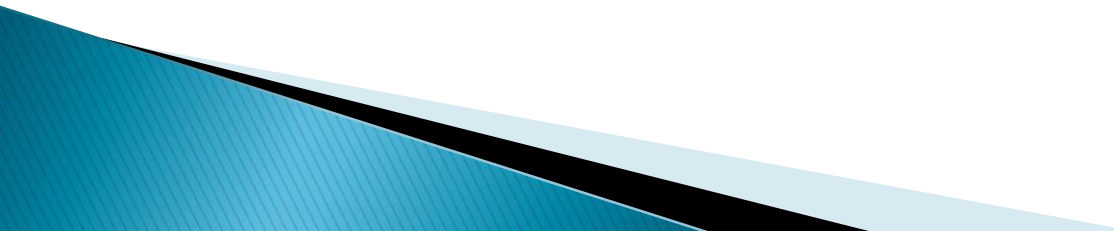
Programme

- ▶ Two day education:
 - ▶ DAY ONE – THEORY
 - ▶ DAY TWO – PRACTICAL + exam
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Topics covered – DAY ONE

- ▶ Legislation – by CA representative
 - ▶ Introduction to animal welfare
 - ▶ Transport and lairage
 - ▶ Stunning
 - ▶ Bleeding
 - ▶ Ritual slaughter (schechita and halal)
 - ▶ Meat quality issues
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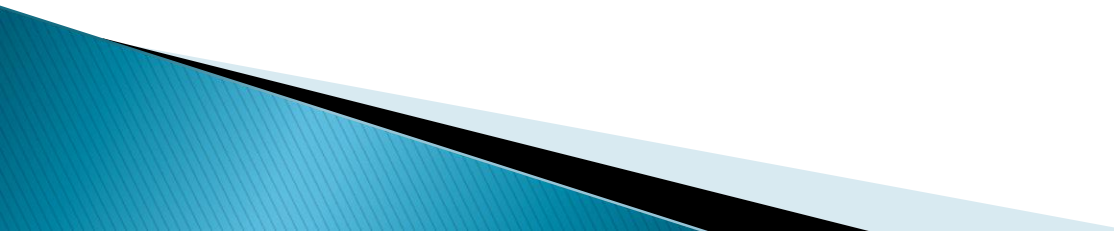
Introduction to animal welfare

- ▶ overview regarding:
 - ▶ five freedoms,
 - ▶ ethics,
 - ▶ animal behaviour and
 - ▶ sentience;
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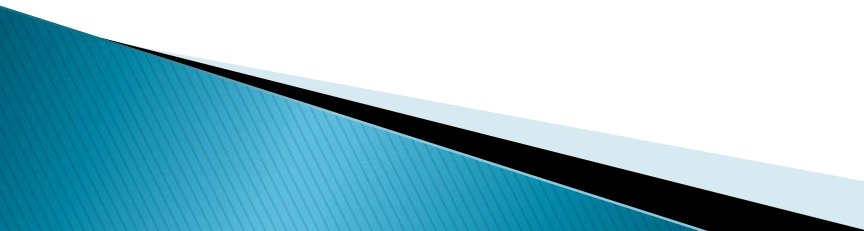
Loading

- ▶ Talking about management of animals for easier loading
- ▶ How to use animal behavior in our favor – point of balance, safety bubble.

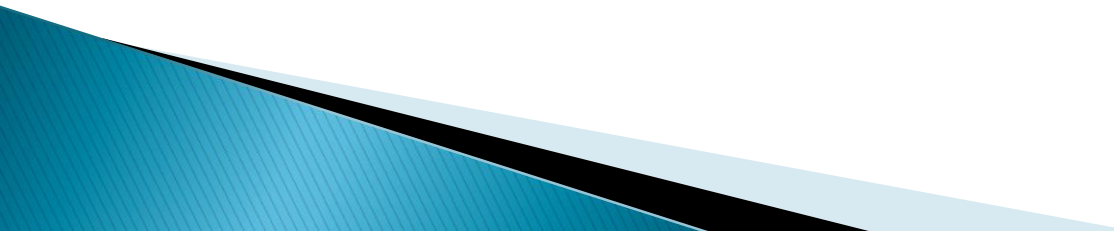
Stunning and Bleeding

- ▶ Topic covers all recommended stunning methods;
 - ▶ Scaled on the data of which are more often use in Croatia;
 - ▶ Stunning effectiveness
 - ▶ Records
 - ▶ Showing all available methods.
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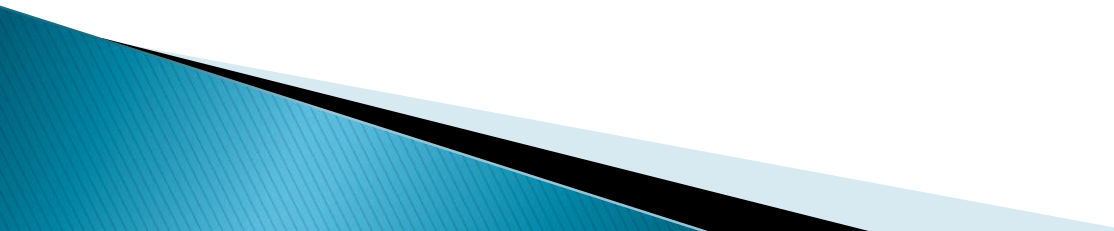
Ritual slaughter

- ▶ Schechita
 - ▶ Definition, who, where and why can do it;
 - ▶ What type of equipment;
 - ▶ Which animals and which parts of the body are not suitable
 - ▶ Halal
 - ▶ Definition, who, where and why can do it;
 - ▶ Equipment
 - ▶ Which animals are not suitable
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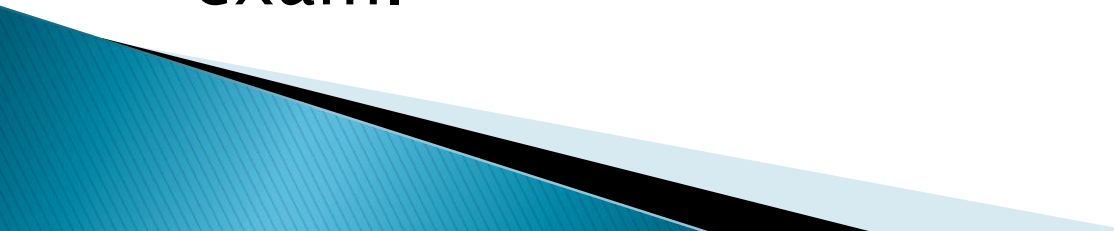
Meat quality issues

- ▶ Connecting animal welfare during slaughtering process with quality of meat;
 - ▶ PSE meat – what species and how and why;
 - ▶ DFD meat – what species and how and why.
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DAY TWO

- ▶ Practical part
 - ▶ Going to the slaughterhouse and make an stunning effectiveness assessment;
 - ▶ Stunning;
 - ▶ Discussion.
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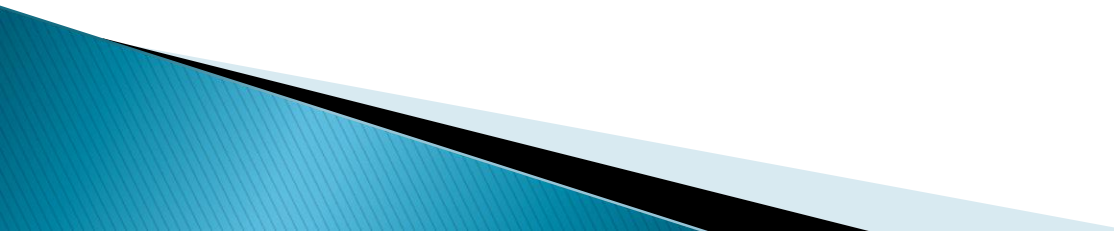
EXAM – just theory

- ▶ Provided by Veterinary faculty, University of Zagreb.
 - ▶ In brief:
 - ▶ 15 multiple answer questions regarding all topics covered in the education.
 - ▶ Certificate is awarded by Croatian Veterinary Chamber to those participants which pass the exam.
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Materials

- ▶ Every participant is provided with a printed guidelines “Animal welfare at the time of slaughter”, and other written materials upon request.

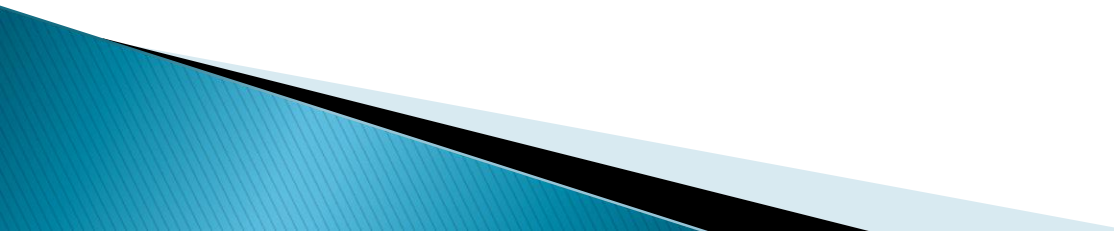
Looks good..but!

- ▶ Problems that we have encountered during these 5 years of providing the education.
 1. Recognition from FBO's:
 2. Participants;
 3. Practical part;
 4. Exam.
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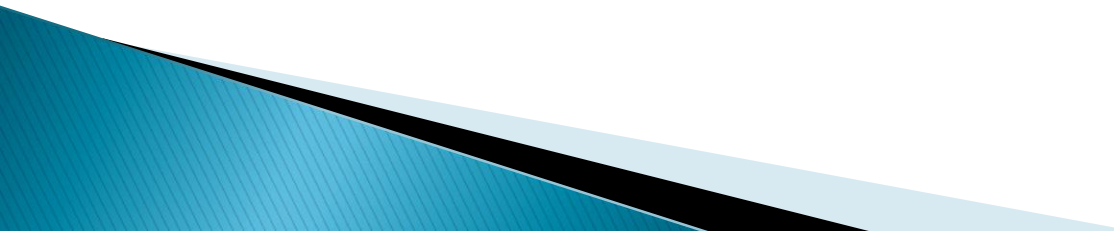
Recognition from FBO's

- ▶ FBO's are still somewhat sceptic regarding the education.
- ▶ Question about paying the training – certificate is on the name of the worker, so why should we pay for it, etc.
- ▶ Balkan issues. 😊

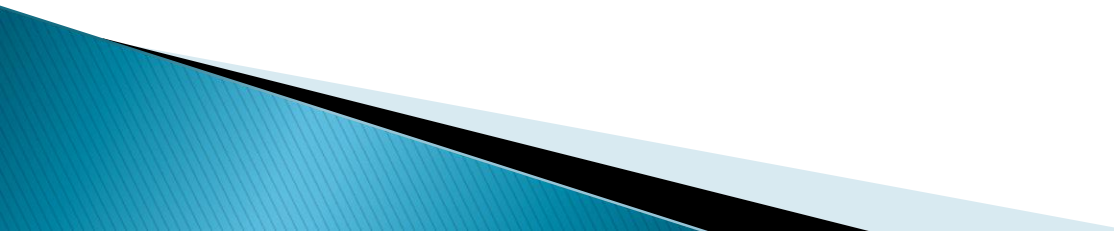
Participants

- ▶ Max number of participants on one course is limited on 10 individuals.
 - ▶ Not easy to work with slaughterman as they are not used to sit in the classroom, so be prepare for anything – phones ringing, talking, sleeping, enetering at the middle of the day,..
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Practical part

- ▶ Often we get 15–20 people, and then we have logistical problems.
 - ▶ When we get more than 10 people it is really hard to go to the abattoir and go thru all parts of the training in the timeframe available.
 - ▶ Thinking about leaving it out and use different methods – VIDEO.
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Exam

- ▶ Now it is done on day two while all the topics are quite fresh and “in the air”.
 - ▶ We are thinking to move it further from the training – a month after the training so that we make them learn for real.
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Thank you!