



REPUBLIC OF KENYA

NATIONAL OCCUPATIONAL STANDARDS

FOR

BUTCHERY OPERATOR

KNQF LEVEL 4

ISCED OCCUPATIONAL STANDARD CODE; 0721 454B



TVET CDACC
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NAIROBI

TRANSPORT ANIMAL MEAT

UNIT CODE: MT/OS/BO/CR/01/4/B

UNIT DESCRIPTION

This unit specifies the competencies required to transport animal meat. It involves preparing and cleaning animal meat container/carrier, obtaining animal meat transport documents, loading the meat into the meat container/carrier, and off-loading the meat from the container/carrier.

ELEMENT These describe the key outcomes which make up workplace function.	PERFORMANCE CRITERIA These are assessable statements which specify the required level of performance for each of the elements. <i>Bold and italicized terms are elaborated in the Range</i>
1. Prepare and clean animal meat containers/carrier	1.1 Identify animal meat containers/carriers as per the task requirement 1.2 Assemble the Meat containers and materials as per the task requirement 1.3 Meat container/carrier prepared and cleaned as per the standard operating procedures
2. Obtain animal meat transport documents	2.1 The animal <i>meat legal transportation documents</i> obtained as per workplace procedures.
3. Load the meat into the meat container	3.1 <i>PPE's</i> are identified and gathered as per the task requirement 3.2 The animal meat to be loaded into the container is prepared as per workplace procedures 3.3 Animal meat loaded into the meat container as per the task and legal requirements
4. Off load the meat from the container/carrier	4.1 PPEs, <i>tools and equipment</i> identified and gathered as per the task requirements 4.2 Animal meat offloaded prepared as per the Standard Operating Procedures 4.3 The meat containers cleaned as per the workplace procedures

RANGE

This section provides work environments and conditions to which the performance criteria apply. It allows for different work environments and situations that will affect performance.

Variable	Range
1. Meat legal transport documents may include but are not limited to:	<ul style="list-style-type: none">• Certificate of transport• Meat container license• Food handlers' certificate
2. PPEs may include but are not limited to:	<ul style="list-style-type: none">• White dust coats• White caps• Safety boots• Overall• Safety helmets• Masks• Safety goggles• Gloves• Dust coats• First aid kits
3. Animal meat may include but are not limited to:	<ul style="list-style-type: none">• Goat• Sheep• Cattle• Porcine• Ostrich• Crocodile• Poultry• Donkey
4. Tools and equipment may include but are not limited to:	<ul style="list-style-type: none">• Weighing scales• Hooks• Sharpening steel• Butchers' cleavers

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit of competency.

Required Skills

The individual needs to demonstrate the following skills:

- Decision making
- Observation
- Time management
- Public relations
- Conflict resolution
- Weighing
- Numeracy

- Communication

Required Knowledge

The individual needs to demonstrate knowledge of:

- Types of tools, equipment and PPEs
- Occupational health and safety legislation and regulations
- Meat transportation
- Hygiene in meat transportation
- Cleaning detergents

EVIDENCE GUIDE

This provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge and range.

1. Critical Aspects of Competency	<p>Assessment requires evidence that the candidate:</p> <p>1.1 Identified animal meat containers as per the task requirement</p> <p>1.2 Assembled the Meat containers and materials as per the task requirement</p> <p>1.3 Prepared and cleaned meat containers as per the standard operating procedures</p> <p>1.4 Obtained the animal meat legal transport documents as per workplace procedures Animal meat dispatch documents checked as per the workplace procedures</p> <p>1.5 Identified PPEs, tools and equipment as per the task requirements</p> <p>1.6 Offloaded animal meat as per the Standard Operating Procedures</p> <p>1.7 Cleaned the meat containers as per the workplace procedures</p>
2. Resource Implications	<p>The following resources must be provided:</p> <p>2.1 Workplace or assessment location</p> <p>2.2 PPEs</p> <p>2.3 Materials, tools, and equipment</p> <p>2.4 Transport means</p>
3. Methods of Assessment	<p>Competency may be assessed through:</p> <p>3.1 Observation</p> <p>3.2 Oral presentation</p> <p>3.3 Oral questioning</p> <p>3.4 Written tests</p>
4. Context of Assessment	<p>Competency may be assessed:</p> <p>4.1 On the job</p>

	<p>4.2 Off the job</p> <p>4.3 Industrial attachment.</p> <p>Off the job assessment must be undertaken in a closely simulated workplace environment.</p>
5. Guidance information for assessment	Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.