

## Level 2 SVQ in Food and Drink Operations (Livestock Market Droving Skills)

To attain the Livestock Market Modern Apprenticeship qualification, learners must achieve 9 units in total from selection below - plus an additional unit of hygiene/HACCP certification.

Group A Mandatory Units	
Unit No	Title
2140	Ensure your own actions reduce risks to health and safety in livestock markets
	This unit is about ensuring that your own actions reduce the risk to health and safety within a livestock market.
3145	Ensure the health and welfare of livestock in livestock markets
	This unit is about ensuring the health and welfare of livestock. You will need to deal with the livestock according to relevant legislation, observe the physical condition and behaviour of the livestock, report any concerns and take appropriate action to promote health and welfare. You must also be able to seek assistance for any livestock emergency and initiate the appropriate action.
Group B Livestock Market Droving Sector Units – 7 units	
Unit No	Title
2141	Contribute to bio-security in livestock markets
	This unit also includes contributing to the bio-security measures when you are on-site and when entering and leaving the site. You are expected to report any concerns about bio-security to the appropriate person or people so that they can instigate the relevant action(s).
2142	Maintain effective working relationships in livestock markets
	In maintaining good working relations with other people, you are expected to communicate clearly with others. It is important that, during all activities, you recognise the limits of your own ability and ask for assistance or advice whenever it is required. You are expected to carry out your work tasks as requested and to seek further advice from the appropriate person if necessary.
2144	Receive and pen livestock in livestock markets
	This unit is about making ready to receive livestock, accepting the livestock into the market and penning the livestock. You will need to show that you can follow animal welfare procedures and understand how to deal with the animal welfare problems. You will also need to prove that you deal correctly with the documents recording the delivery

3146	<b>Control the movement of livestock in livestock markets</b>
	<p>This unit is about controlling the movement of livestock. The unit is applicable to the movement and restraint of all types of livestock.</p> <p>It covers the controlled movement of livestock from one location to another. This is necessary when the livestock are moved into pens on acceptance into the market, are transferred to a display area, are guided through the race, put into different pens prior to transportation or moved to a holding area where responsibility is transferred to the transportation organisation. It also relates to the restraint of livestock. Restraint of livestock will be required for a wide variety of different reasons. You must use restraint methods in accordance with instructions from a supervisor. The use of restraint methods will take place during ongoing work activities.</p> <p>This unit does not cover the transportation of livestock.</p>
2143	<b>Sort and classify livestock for sale or despatch in livestock markets</b>
	<p>This unit concerns the sorting of livestock for sale and in readiness for despatch. Selection will be in accordance with the organisational requirements, and selection methods must be appropriate to the type of livestock concerned.</p> <p>You must be able to identify any contingencies that may arise and take the appropriate action. Such actions may include halting the operations and/or informing supervisors. Contingencies may include bad weather, diseased animals and staff problems, for example. This type of work is often carried out in teams and therefore there is a requirement that communication with team members is clear and effective.</p> <p>This unit does not cover the transportation of livestock</p>
2145	<b>Display livestock to potential buyers in livestock markets</b>
	<p>This unit is about receiving livestock into the display area, following directions from the auctioneer and displaying livestock to potential buyers. Displaying livestock is of critical importance to the market and to the vendors, as such you will need to ensure that you co-ordinate your activities with those of the auctioneer so as to maximise the selling opportunity.</p>
2146	<b>Receive and communicate information in livestock markets</b>
	<p>All enterprises and organisations deal with information. This standard is concerned with the correct handling and communication of information.</p> <p>You are required to receive and communicate information relevant to your particular job role. This may simply entail the accurate passing on of a message, or the collection and passing on of written information. Alternatively, it may entail the formal processing of information.</p> <p>Throughout this standard, you are expected to communicate clearly and effectively with those that you come into contact with, whether they are colleagues, customers, the general public, supervisors or managers. You must be aware of the different ways in which information can be handled.</p>

2147	<b>Maintain the lairage of livestock in livestock markets</b>
	<p>This unit sets the standard for caring for and providing feed and water to livestock.</p> <p>It covers preparing feed and water for livestock. This involves preparing and storing feed and checking water supplies are in a suitable condition. It also involves checking that feeding and watering equipment is working correctly.</p> <p>The unit also covers monitoring and maintaining the supply of feed and water to livestock. The monitoring aspect of this element involves checking the ongoing supply of feed and water and caring for the livestock pre and post auction. Whilst the livestock may only be on the premises for a short time (often 8-12 hours) their health and welfare is critically important at all times.</p>
2148	<b>Maintain the cleanliness and disinfection of livestock markets</b>
	<p>This unit is designed to be applicable to those who undertake routine cleaning and disinfection of the workplace and the materials and equipment that are used in the course of normal work. The unit covers the basic maintenance of equipment - that which manufacturers' recommend as basic routine maintenance and which is carried out as part of a general cleaning and maintenance schedule.</p> <p>This unit does not refer to the maintenance of equipment and machinery of the sort that manufacturers and specialist contractors undertake on a contract basis.</p> <p>Cleaning of the workplace is a key factor in ensuring the health and safety of the people and livestock within it. This is reflected in the unit, as you must demonstrate that you can recognise and deal with actual and potential hazards. The cleanliness and appearance of the workplace is also a key factor in the organisation's image to customers and potential customers.</p> <p>Disinfection helps in the fight against disease. If it is to be effective, disinfection must be carried out efficiently and thoroughly.</p>
2127	<b>Care for livestock pre-slaughter in food manufacture</b>
	<p>This unit is about caring for livestock pre-slaughter (the period between the arrival of livestock on the site and movement to the line for slaughter).</p> <p>This unit is for you if you work in meat and/or poultry processing operations and your role requires you to provide pre-slaughter care of livestock</p>
3135	<b>Arrange transport scheduling for the delivery of livestock in food manufacture</b>
	<p>This unit is about producing transport scheduling plans, identifying the livestock and their locations for collection purposes and communicating the information to the relevant people. You will need to make and monitor transportation arrangements, provide delivery schedules, and recommend remedial action when difficulties are encountered.</p>



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**CraftSkills.Scot is a Training Provider contracted by  
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to Scotland's Food & Drink Industry**



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