

- Concern for poultry welfare why/justification? Link between welfare and quality
- 10:15 **Catching Poultry** Effect on downgrading Record keeping - by flock, by farm, by catching team, by haulier?
- 10:45 Coffee/tea
- 11:00 **Transport / hygiene / offloading** Transport & Thermal stress Monitoring ventilation (Hot & Cold Spots) *Discussion groups questions*
- 13:00 Lunch



- 14:00 **The lairage environment & reception** DOAs - cause, prevention Thermal stress in the lairage Procedure for escaped birds
- 15:00 Tea/Coffee
- 15:30 Hang-on to Stun Introduction to stunning Discussion groups questions
- 17:00 End day 1
- 19:00 Course Dinner

12:30 - Lunch



13:30 - Effect of frequency on quality Backup/Killing (manual/automatic) Modified atmosphere killing Anoxia vs CO₂ Poultry Slaughter How to measure blood loss Discussion groups questions

Discussion groups questions

15:00 - Coffee/tea



15:30 - **Casualty Slaughter** Neck dislocation/Decapitation Mechanical stunning Poultry percussive gun Head-only electrical stunning *Discussion groups questions*



16:30 - End day 2

Course manual (on memory stick)

16.:0 Delegates depart

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