

DACUM Panel

1. Mr. Raj Kumar Shahi
Slaughter Worker, Dallu, Kathmandu
2. Mr. Rukesh Shahi
Slaughter Worker, Kirtipur, Kathmandu
3. Mr. Saroj Khadgai
Slaughter Worker, Kirtipur-5,
Kathmandu
4. Mr. Manil Khadgi
Slaughter Worker, Chipakhel
5. Mr. Bijay Khadgi
Slaughter Worker, Dallu, Kathmandu
6. Mr. Bharat Shahi
Slaughter Worker, Dallu, Kathmandu
7. Mr. Birendra Shahi
Slaughter Worker, Chitrapati, Kathmandu
8. Mr. Puspa Shahi
Slaughter Worker, Bauddha, Kathmandu
9. Mr. Binod Shahi
Slaughter Worker,
10. Mr. Dhana Krishna Shahi
Slaughter Worker, Bauddha, Kathmandu

DACUM Facilitator/Recorder

Mr. Baikuntha Shrestha
Dept. Head, Sanitary
Mr. Abhushan Man Shrestha
Assistance Instructor, Sanitary

Supervisor

Mr. Ram Hari Devkota
Dep. Director, NSTB

Verification Panel

1. Mr. Shiva Ratna Shahi
Slaughter Worker, Kalanki, Kathmandu
2. Mr. Birendra Shahi
Slaughter Worker, Chhetrapati,
Kathmandu
3. Mr. Unesh Khadgai
Slaughter Worker, Kirtipur-5,
Kathmandu
4. Mr. Prabin Khadgi
Slaughter Worker, Teku, Kathmandu
5. Mr. Bijay Khadgi
Slaughter Worker,
Marudhoka, Kathmandu
6. Mr. Bharat Shahi
Slaughter Worker, Dallu, Kathmandu
7. Mr. Saroj Shahi
Slaughter Worker, Banepa, Kavre
8. Mr. Anial Khadaki
Slaughter Worker, Hetauda, Makawanpur
9. Mr. Nhuchee Ratna Shahi
Slaughter Worker, Bhaktapur
10. Mr. Arjun Shahi
Slaughter Worker, Banepa, Kavre

Facilitator/Recorder

Mr. Baikuntha Shrestha
Dept. Head, Sanitary
Mr. Bhumaheshwor Ranjit
Instructor, Sanitary

Supervisor

Mr. Ram Hari Devkota
Dep. Director, NSTB

Technical Sub-Committee

1. Mr. Subarna Kaji Shakya, Coordinator,
Livestock Technical Sub Committee
2. Mr. Chandra Bhakta Nakarmi - Member
Director, NSTB, Bhaktapur
3. Mr. Pravin Man Shakya - Member
Meat Expert, Kathmandu
4. Dr. Bhim Nath Chaulagain - Member
Technical Head, Om Chao Biro Feed Industries
P. Ltd., Teku, Kathmandu
5. Mr. Dilli Ram Sedai - Member
Sr. Veterinary Officer, AICP, Budanilakhantha,
Kathmandu
6. Mr. Deepak Prasad Poudel - Member
Dy-Director, NSTB, Bhaktapur
7. Mr. Ishwar Chandra Ghimire - Member
Skill Testing Officer, NSTB, Bhaktapur
8. Mr. Ram Hari Devkota - Member Secretary
Dy- Director, NSTB, Bhaktapur

Occupational Profile



Assistant Slaughter Technician, L-1

(DACUM Workshop on 06&07 Sep.2010)

(Customized DACUM Workshop on 18 Nov.2010)

(Technical Sub Committee Meeting on January 11, 2011)



Council For Technical Education and Vocational Training

NATIONAL SKILL TESTING BOARD

Madyapur Thimi 17, Sanothimi, Bhaktapur

Nepal

(NSTB approval date)

DUTIES and TASKS

A. Assist for Planning

A1. Assist to order of livestock			A2. Assist to manage transport			A3. Assist to arrange stock venue			A4. Assist to screen livestock for slaughter		
Task rating			Task rating			Task rating			Task rating		
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency
3	1	3	3	3	3	3	1	2	3	2	3
A5. Tag the livestock			A6. Assist to manage feed for livestock			A7. Assist to prepare for slaughter			A8. Arrange required tools/equipments		
Task rating			Task rating			Task rating			Task rating		
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency
3	2	3	3	1	3	3	1	3	3	1	3
A9. Sterilize tools/ equipments			A10. Maintain personal hygiene			A11. Maintain slaughter site hygiene					
Task rating			Task rating			Task rating					
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency			
3	3	3	3	2	3	3	2	3			

B. Slaughter Large/Small Animals

B1. Wash live animal			B2. Restrain animal			B3. Assist to arrange for humane slaughter (captive bolt/firing gun)			B4. Bleed (Stick) the livestock		
Task rating			Task rating			Task rating			Task rating		
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency
2	1	2	3	2	3	3	2	3	3	2	3
B5. Collect blood hygienically			B6. Perform de-hiding(flaying)/Skinning (Pelting)			B7. Eviscerate viscera			B8. Separate head and feet		
Task rating			Task rating			Task rating			Task rating		
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency
3	2	3	3	3	3	3	3	3	3	2	3
B9. Wash the carcass			B10. Clean the organ parts								
Task rating			Task rating								
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency						
3	1	3	3	2	3						

C. Slaughter Pig/Birds

C1. Wash live pig			C2. Restrain pig			C3. Assist to arrange for humane slaughter (Electric/captive bolt)			C4. Bleed (Stick) the pig		
Task rating			Task rating			Task rating			Task rating		
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency
3	2	3	3	2	3	3	2	3	3	2	3
C5. Perform scalding			C6. Perform de-hairing			C7. Perform defeathering					
Task rating			Task rating			Task rating					
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency			
3	2	3	3	2	3	3	1	3			

D. Perform Wholesale/Retail Cuts

D1. Perform trimming of inedible parts.			D2. Perform chilling the carcass			D3. Perform cutting of wholesale parts			D4. Perform cutting of retail parts		
Task rating			Task rating			Task rating			Task rating		
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency
3	2	3	3	2	3	3	2	3	3	2	3
D5. Perform de-boning											
Task rating											
Importance	Difficulty	Frequency									
3	2	2									

E. Perform Sanitation

E1 Perform post cleaning tools/equipments			E2. Manage by products			E3. Manage hide/skin			E4. Manage slaughter waste		
Task rating			Task rating			Task rating			Task rating		
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency
3	2	3	3	1	2	3	2	2	1	1	1
E5. Perform disinfection											
Task rating											
Importance	Difficulty	Frequency									
3	2	2									

DUTIES and TASKS

F. Perform Packaging/ Freezing

F1. Select packaging materials			F2. Perform weighing			F3. Perform packaging			F4. Perform sealing		
Task rating			Task rating			Task rating			Task rating		
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency
2	1	2	3	2	2	3	2	2	3	2	3
F5. Perform labeling			F6. Perform freezing								
Task rating			Task rating								
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency						
3	2	3	3	2	2						

G. Maintain Record

G1. Keep purchased record			G2. Keep meat order record			G3. Keep production record			G4. Keep debit and credit record		
Task rating			Task rating			Task rating			Task rating		
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency
3	1	2	3	1	2	3	1	2	3	1	2
G5. Keep stock record			G6. Keep post slaughter observation record								
Task rating			Task rating								
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency						
3	1	2	3	1	2						

J. Perform Communication

J1. Communicate with management			J2. Communicate with customer			J3. Communicate with distributor			J4. Communicate with colleagues		
Task rating			Task rating			Task rating			Task rating		
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency
3	2	1	3	2	2	3	1	1	2	2	2
J5. Communicate with suppliers			J6. Communicate with professional organization								
Task rating			Task rating								
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency						
3	1	1	3	2	2						

K. Develop Professionalism

K1. Participate in training			K 2. Visit related industry			K 3. Participate in seminar/workshop			K4. Watch related T.V. program		
Task rating			Task rating			Task rating			Task rating		
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency
3	2	1	2	2	2	2	2	2	3	2	1
K5. Read newspaper											
Task rating											
Importance	Difficulty	Frequency									
3	1	2									

Rating options:

1= Low 2= Medium 3= High

0= No 1= Low 2= Medium

Additional Information for Job Title

<p style="text-align: center;"><u>Worker Trait</u></p> <ul style="list-style-type: none">• Good Expression• Polite• Creative• Punctual• Helpful• Neat and Tidy• Smiling• Sincere• Tactful• Service Oriented• Healthy• Hard working• Faithful• Confidential• Patience	<p style="text-align: center;"><u>Entry Requirement</u></p> <ul style="list-style-type: none">• 3 months (390 hours) training or• As per NSTB Rules	<p style="text-align: center;"><u>Career Path</u></p> <ul style="list-style-type: none">• Slaughter Technician, L-2
<p style="text-align: center;"><u>Related Technical Knowledge</u></p> <p>Knowledge on :</p> <ul style="list-style-type: none">• Transportation and handling of animals/birds.• Lairage.• Hygiene and sanitation• Methods of slaughter.• Slaughtering techniques (stunning, skinning, flaying and evisceration).• Food safety.• Acts, rules and regulation of GoN.• Quality of meat.• Packaging.• Handling tools and equipment.• Techniques of meat cutting.• Storage.		<p style="text-align: center;"><u>Tools and equipment</u></p> <ul style="list-style-type: none">• Rope• Hammer• Knife• Axe• Sharpener stone• Scalding tank• Feathering machine• Cutting tables• Chopping board• Stunning devices• Tagging Machine• Hanging device• Sprayer• Fogger• Apron• Protective equipment• Weighing machine• Bucket• Khukuri• Broom• Blower lamp/Gun stove• Stove• Screening equipments