

COURSE SYLLABUS

Animal Slaughtering and Abattoir Systems

DURATION	FORMAT	LANGUAGE
5 Days (Flexible)	In-Person or Virtual	English, French

This training equips veterinary officers, meat inspectors, abattoir managers, and food safety professionals with the skills and knowledge to manage slaughter operations and abattoir systems in line with Codex and national standards. It emphasizes humane handling, hygiene, inspection protocols, and facility management — ensuring food safety from farm to fork.

What You'll Learn

- Apply Codex-aligned principles for humane slaughter and meat hygiene
- Conduct ante-mortem and post-mortem inspections
- Manage abattoir operations, sanitation, and biosecurity
- Interpret and implement national and international regulatory frameworks
- Identify public health risks and apply risk-based controls

Who Should Attend

Veterinary officers	Abattoir managers
Food safety regulators	Environmental health officers
Trainees in animal production or public health	

Training Agenda Snapshot

TOPIC	FOCUS
Topic 1	Introduction to Meat Safety and Slaughter Systems — abattoir systems, zoonotic risks, and public health/trade relevance
Topic 2	Animal Handling and Welfare — transport, pre-slaughter management, and humane slaughter techniques
Topic 3	Slaughter Procedures and Carcass Dressing — stunning, bleeding, evisceration, and contamination control
Topic 4	Meat Inspection Protocols — ante- and post-mortem inspection, disease detection, and condemnation procedures
Topic 5	Abattoir Design and Operational Management — facility layout, waste management, cold chain, and infrastructure
Topic 6	Sanitation and Biosecurity — cleaning schedules, HACCP-based hygiene monitoring, and staff training
Topic 7	Regulatory Frameworks and Standards — national laws, Codex codes of practice, certification, and export readiness
Topic 8	Practical Exercises and Field Visits — slaughter process observation, inspection simulations, and facility audits
Topic 9	Ethics, Communication, and Community Engagement — stakeholder roles, cultural sensitivities, and consumer education

Certification

Participants will receive a Certificate of Completion recognizing their readiness to contribute meaningfully to Codex work.

Request This Training

EMAIL
blaise@blaiseouattara.com

PHONE
+1 343 202 5776

ALT. EMAIL
ouattara.blaise@yahoo.fr

WEBSITE
blaiseouattara.com

SOURCE

Dr. Blaise Ouattara, Animal Slaughtering and Abattoir Systems — program page — <https://blaiseouattara.com/animal-slaughtering-and-abattoir-systems/>