

K to 12 BASIC EDUCATION CURRICULUM
JUNIOR HIGH SCHOOL TECHNOLOGY AND LIVELIHOOD EDUCATION AND SENIOR HIGH SCHOOL - TECHNICAL-VOCATIONAL-LIVELIHOOD TRACK
AGRI-FISHERY ARTS – SLAUGHTERING OPERATIONS (HOG/SWINE/PIG)

These are the list of specializations and their pre-requisites.

	Specialization	Number of Hours	Pre-requisite
1.	Animal Production (NC II)	480 hours	
2.	Aquaculture (NC II)	320 hours	
3.	Artificial Insemination (Ruminants) (NC II)	160 hours	Animal Production
4.	Artificial Insemination (Swine) (NC II)	160 hours	Animal Production
5.	Crop Production (NC I)	320 hours	
6.	Fish Nursery Operation (NC II)	160 hours	
7.	Fish or Shrimp Grow Out Operation (Non NC)	160 hours	Aquaculture
8.	Fish Wharf Operation (NC I)	160 hours	Fish or Shrimp Grow Out Operation
9.	Food (Fish) Processing (NC II)	640 hours	
10.	Horticulture (NC II)	640 hours	
11.	Landscape Installation and Maintenance (NC II)	320 hours	Crop Production
12.	Organic Agriculture (NC II)	320 hours	Crop Production
13.	Pest Management (NC II)	320 hours	Crop Production
14.	Rice Machinery Operation (NC II)	320 hours	Crop Production
15.	Slaughtering Operation (NC II)	160 hours	Animal Production
1.	Beauty/Nail Care (NC II)	160 hours	40 hours of the subject during exploratory Grade 7/8
2.	Attractions and Theme Parks (NC II)	160 hours	
3.	Bread and Pastry Production (NC II)	160 hours	
4.	Caregiving (NC II)	640 hours	40 hours of the subject during exploratory Grade 7/8
5.	Cookery (NC II)	320 hours	40 hours of the subject during exploratory Grade 7/8
6.	Dressmaking (NC II)	320 hours	
7.	Food and Beverage Services (NC II)	160 hours	
8.	Front Office Services (NC II)	160 hours	40 hours of the subject during exploratory Grade 7/8
9.	Hairdressing (NC II)	320 hours	
10.	Handicraft (Basketry, Macrame) (Non-NC)	160 hours	
11.	Handicraft (Fashion Accessories, Paper Craft) (Non-NC)	160 hours	
12.	Handicraft (Needlecraft) (Non-NC)	160 hours	
13.	Handicraft (Woodcraft, Leathercraft) (Non-NC)	160 hours	
14.	Household Services (NC II)	320 hours	40 hours of the subject during exploratory Grade 7/8
15.	Housekeeping (NC II)	160 hours	
16.	Tailoring (NC II)	320 hours	40 hours of the subject during exploratory Grade 7/8
17.	Tour Guiding Services (NC II)	160 hours	
18.	Tourism Promotion Services (NC II)	160 hours	
19.	Travel Services (NC II)	160 hours	
20.	Wellness Massage (NC II)	160 hours	

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	Specialization	Number of Hours	Pre-requisite
1.	ICT	Computer Hardware Servicing (NC II)	
2.		Animation (NC II)	
3.		Computer Programming (NC IV)	
4.		Contact Center Services (NC II)	
5.		Illustration (NC II)	
6.		Medical Transcription (NC II)	
7.		Technical Drafting (NC II)	
1.	INDUSTRIAL ARTS	Automotive Servicing (NC I)	
2.		Carpentry (NC II)	
3.		Consumer Electronics Servicing (NC II)	
4.		Electrical Installation and Maintenance (NC II)	
5.		Masonry (NC II)	
6.		Plumbing (NC I)	
7.		Plumbing (NC II)	Plumbing (NC I)
8.		Refrigeration and Airconditioning Servicing (NC II)	
9.		Shielded Metal Arc Welding (NC I)	
10.		Shielded Metal Arc Welding (NC II)	Shielded Metal Arc Welding (NC I)
11.		Tile Setting (NC II)	

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(160 hours)

Course Description:

Prerequisite: Grade 11 Animal Production

This course covers the knowledge, skills and attitude needed in managing an abattoir and leads to a **Slaughtering House Operations** National Certificate II (NCII). The core competencies are processes performed to the animal and its carcass such as: (1) stunning and bleeding, (2) scalding and dehairing/gambrelling/singeing/cutting chest bone, (3) eviscerating, (4) cradle processes, (5) splitting and quartering, (6) washing, trimming and weighing, and (7) grading, labeling and stamping.

The preliminaries of this advanced course include the following: (1) discussion on the relevance of the course, (2) explanation of key concepts relative to the course, and (3) exploration on career opportunities.

CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODING
Introduction 1. Relevance of the course 2. Career opportunities	The learner demonstrates an understanding of the basic concepts and underlying theories in slaughtering operations.	The learner independently demonstrates core competencies in slaughtering operations as prescribed by TESDA Training Regulations.	1. Discuss the relevance of the course 2. Explore career opportunities in slaughtering operations	
Personal Entrepreneurial Competencies (PECS)				
1. Assessment of learner's Personal Competencies and Skills (PeCS) vis-à-vis PeCS of a practicing entrepreneur/ employee (<i>practitioner</i>) in locality/town 1.1. Characteristics 1.2. Attributes 1.3. Lifestyle 1.4. Skills 1.5. Traits 2. Analysis of learner's PeCS based on the results of the assessment	The learner demonstrates an understanding of one's Personal Entrepreneurial Competencies and Skills (PECS).	The learner recognizes his/her Personal Entrepreneurial Competencies and Skills (PECs) and prepares a list of PeCS of a practitioner/entrepreneur in Slaughtering Operations.	LO 1. Recognize Personal Entrepreneurial Competencies and Skills (PECS) needed in Slaughtering Operations 1.1. Assess one's PECs: characteristics, attributes, lifestyle, skills, traits 1.2. Assess practitioner's: characteristics, attributes, lifestyle, skills, traits 1.3. Compare one's PECs with that of a practitioner /entrepreneur	TLE_PECS9-12-Ia-1
Environment and Marketing (EM)				
1. Key concepts of Environment and Market 2. Products & services available in the market 3. Differentiation of products	The learner demonstrates an understanding of <i>environment</i> and <i>market</i> and how they relate to a career choice in slaughtering operations.	The learner independently generates a business idea based on the analyses of environment and market in slaughtering operations.	LO 1. Generate a business idea that relates with a career choice in slaughtering operations 1.1. Conduct SWOT analysis	TLE_EM9-12-Ia-1

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODING
			gambrelling pigs LO 4. Singe, scrape body and cut chest bone 4.1. Singe pig using blow torch in accordance with workplace requirements 4.2. Singe pig without burning the skin 4.3. Scrape residual hairs of pig using knife as per workplace requirements 4.4. Cut chest bone using appropriate tools and equipment 4.5. Practice safety measures in cutting chest bone	TLE_AFSO9-12SA-Ie-4
LESSON 3: EVISCERATE ANIMAL (EA)				
1. Work instructions including corrective action required in case of contamination 2. Safe and hygienic use of knife 3. Relevant anatomy of the species, breed, sex and age of the animal being processed 4. Potential risk of contamination and cross-contamination of the carcass and the required steps for corrective action	The learner demonstrates an understanding of the concepts, underlying theories and principles of eviscerating an animal.	The learner independently eviscerates an animal based on workplace and OH & S requirements.	LO 1. Remove internal organs and tissues 1.1. Identify <i>organs and tissues</i> to be removed 1.2. Remove pluck without contaminating the carcass and in accordance with work instructions 1.3. Remove digestive track in accordance with work instructions 1.4. Present organs for inspection according to regulatory requirements 1.5. Identify OH&S requirements 1.6. Identify sources of contamination and cross-contamination 1.7. Take corrective action in the	TLE_AFSO9-12EA-If-g-1

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODING
			event of contamination in line with workplace requirements	
LESSON 4: PERFROM CRADLE PROCESSES (PC)				
1. General internal anatomy of pig 2. Procedures for tying/sealing of bung 3. Procedures for removing sex organs 4. Organs processed on the viscera table 5. Inspection process 6. Workplace, OH&S, hygiene and sanitation and regulatory requirements for the presentation of offal for inspection	The learner demonstrates an understanding of the concepts, underlying theories and principles in performing cradle processes.	The learner independently performs cradle processes based on workplace and OH & S requirements.	LO 1. Ring and tie bung 1.1. Identify sources of contamination and cross-contamination 1.2. Remove hide from around anus and tail area in accordance with work instructions 1.3. Cut anus and vulva (bung) in accordance with work instructions 1.4. Trim dags from around anus in accordance with work instructions 1.5. Assemble adequate supplies of ties prior to commencement of work 1.6. Explain the purpose and importance of tying the bung 1.7. Tie bung in accordance with workplace requirements	TLE_AFSO9-12PC-Ih-1
			LO 2. Remove sex organ 2.1. Incise abdomen of hog/pig/swine as per workplace requirements 2.2. Remove penis of hog/pig/swine as per workplace requirements 2.3. Remove female sex organ of hog/pig/swine while ringing and tying bung	TLE_AFSO9-12PC-Ii-2

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODING
			LO 3. Present offal for inspection 3.1. Present viscera for inspection according to workplace and regulatory requirements 3.2. Meet the OH&S requirements, including those for manual handling 3.3. Separate hearts and lungs for inspection according to workplace requirements 3.4. Present offal according to workplace and regulatory requirements (including incision where appropriate) 3.5. Handle offal without causing damage and/or contamination	TLE_AFSO9-12PC-Ij-3
LESSON 5: SPLIT CARCASS (SC)				
1. The operation of the carcass splitting saw 2. Routine maintenance Sources of contamination and cross-contamination for carcass splitting 3. OH&S requirements for operating, cleaning and maintaining the saw	The learner demonstrates an understanding of the concepts, underlying theories and principles in splitting a carcass.	The learner independently splits a carcass based on OH&S requirements.	LO 1. Clean and prepare equipment 1.1. Sterilize and check equipment according to workplace and OH&S requirements 1.2. Clean and maintain saw according to work instructions	TLE_AFSO9-12SC-IIa-1

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODING
			LO 2. Operate saw 2.1. Use saw to split carcass according to customer specifications and workplace requirements 2.2. Split carcass according to OH&S requirements 2.3. Identify sources of contamination and cross-contamination	TLE_AFS09-12SC-IIb-2
LESSON 6: WASH, TRIM AND WEIGH CARCASS (WC)				
1. Purpose of washing the carcass 2. Workplace and Sanitation requirements 3. Contaminations 4. Regulatory requirements in weighing, trimming and washing carcasses 5. Common problems	The learner demonstrates an understanding of the concepts, underlying theories and principles in washing, trimming and weighing a carcass.	The learner independently washes, trims, and weighs a carcass following work instructions and OH&S requirements.	LO 1. Wash carcass 1.1. Wash carcass to remove foreign matter and contaminants from product 1.2. Wash carcass according to workplace and OH&S requirements 1.3. Identify types and sources of potential contamination and cross-contamination	TLE_AFS09-12WC-IIc-1
			LO 2. Trim carcass 2.1. Remove hematoma, abscess, and parts contaminated with dirt and filth, etc. 2.2. Use knife according to OH&S 2.3. Place trimmings in condemnation receptacle	TLE_AFS09-12WC-IIId-2

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODING
			LO 3. Weigh carcass 3.1. Check scales to ensure a zero reading after taring 3.2. Notify appropriate personnel if scales are inaccurate 3.3. Weigh carcasses according to workplace requirements 3.4. Record and verify weights according to workplace requirements	TLE_AFSO9-12WC-IIe-3
LESSON 7: GRADE, LABEL AND STAMP CARCASS (GC)				
1. Consequences of incorrect labeling, stamping or branding 2. Types of labels, stamps and brands and when they are to be used 3. Correct methods of attaching labels 4. Correct methods of stamping and branding	The learner demonstrates an understanding of the concepts, underlying theories and principles in grading, labeling, and stamping a carcass.	The learner independently grades, labels, and stamps a carcass based on work instructions and OH&S requirements.	LO 1. Label carcass to specification 1.1. Identify correct labels 1.2. Attach labels to carcass according to workplace and regulatory requirements 1.3. Monitor and replenish stocks or labels according to workplace requirements	TLE_AFSO9-12GC-IIif-1
			LO 2. Stamp or brand carcass to specification 2.1. Stamp carcasses with establishment code or identification stamp 2.2. Brand carcasses with workplace grade brands in accordance with workplace requirements 2.3. Check stamps and brands are for legibility	TLE_AFSO9-12GC-IIg-2

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODING
LESSON 8: SLAUGHTER ANIMALS FOLLOWING DHABIHA HALAL PROCEDURE (SD)				
1. Preparation of animals for slaughtering (cattle / oxen, sheep, goat) 2. Slaughtering animals according to Dhabiha Halal procedures 3. Bleeding animals - fast and complete bleeding 4. Islamic traditions 5. Recitations 5.1. Bismillah al Rahman Al Rahim (In the name of God the Beneficent the Merciful) 5.2. Allahu Akbar (God is the Greatest) 5.3. Subhana man Hallalaka li 'l-dhabh (for the purpose of consumption) 6. Operation and maintenance of tools/equipment	The learner demonstrates an understanding of the concepts, underlying theories and principles in slaughtering animals following the Dhabiha Halal procedure.	The learner independently slaughters animals following the Dhabiha Halal procedure and based on work instructions and OH&S requirements.	LO 1. Prepare the animals to be slaughtered 1.1. Check animals based on ante mortem inspection procedures 1.2. Rest animals before slaughtering as per Animal Welfare Act 1.3. Tie animals up and position/point towards Mecca	TLE_AFSO9-12SD-IIh-1
			LO 2. Slaughter animals 2.1. Cite recitations by an Imam to acknowledge God's right over all things and seek permission to perform the act of slaughtering 2.2. Cut animal's large arteries in the neck along with the esophagus and trachea with one swipe of a non-serrated blade	TLE_AFSO9-12SD-IIi-2
			LO 3. Bleed animals 3.1. Bleed animal in a fast and complete process to avoid undue suffering 3.2. Do not handle /touch animal until it has died (during the blood draining process) 3.3. Do not harvest blood as per Dhabiha Halal procedures	TLE_AFSO9-12SD-IIj-3

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Code Book Legend

Sample: TLE_AFS09-12SB-Ib-2

LEGEND		SAMPLE	
First Entry	Learning Area and Strand/ Subject or Specialization	Technology and Livelihood Education_Agri-Fishery Animal Production	TLE_AF S09-12
	Grade Level	Grade 9/10/11/12	
Uppercase Letter/s	Domain/Content/ Component/ Topic	Purposes of stunning animal	SB
			-
Roman Numeral <i>*Zero if no specific quarter</i>	Quarter	First Quarter	I
Lowercase Letter/s <i>*Put a hyphen (-) in between letters to indicate more than a specific week</i>	Week	Week two	b
			-
Arabic Number	Competency	Stun the animal	2

DOMAIN/ COMPONENT	CODE
Personal Entrepreneurial Skills	PECS
Environment and Marketing	EM
Slaughtering Operations	SO
Stun and bleed the animal	SB
Scald/dehair/remove hooves, gambrel, singe, scrape body and cut chest bone of animal	SA
Eviscerate animal	EA
Perform cradle processes	PC
Split carcass	SC
Wash, trim and weigh carcass	WC
Grade, label and stamp carcass	GC
Slaughter animals following Dhabiha Halal procedure	SD

Technology-Livelihood Education and Technical-Vocational Track specializations may be taken between Grades 9 to 12.

Schools may offer specializations from the four strands as long as the minimum number of hours for each specialization is met.

Please refer to the sample Curriculum Map on the next page for the number of semesters per Agri-Fishery Arts specialization and those that have pre-requisites. Curriculum Maps may be modified according to specializations offered by a school.

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SAMPLE AGRICULTURE AND FISHERY ARTS CURRICULUM MAP

No.	Grade 7/8 (Exploratory)	Grade 9	Grade 10	Grade 11	Grade 12	
1	EXPLORATORY	Crop Production (NC I)	4 semesters	*Landscape Installation and Maintenance (NC II)		
2				4 semesters		
3				*Pest Management (NC II)		
4				4 semesters		
5		*Rice Machinery Operation (NC II)				
6		4 semesters				
7		Animal Production (NC II)		*Artificial Insemination: Swine (NC II)		
8				2 sems		
9				*Artificial Insemination: Ruminants (NC II)		
10		2 sems		*Slaughtering Operation (NC II)		
11		2 sems		8 semesters		
12		Horticulture (NC II)		8 semesters		
13		4 semesters		8 semesters		
	Aquaculture (NC II)		Fish Nursery Operation (NC II)		*Fish or Shrimp Grow Out Operation (Non NC)	
					2 sems	
	4 semesters		*Fish Wharf Operation (NC I)			
	2 sems		2 sems			

*Please note that these subjects have prerequisites mentioned in the CG.