

Training

Poultry slaughterhouses

Inspection in practice

Poultry Company Inspector and Poultry cutting skills Training Programme. Fully compliant with current EU legislation.

Practical & targeted



Available in Dutch and English

Training for Poultry Company Inspectors

This training programme prepares participants for the role of Poultry Company Inspector within a slaughterhouse. A Poultry Company Inspector (also known as a line inspector) plays a crucial role in ensuring food safety. The inspector examines slaughtered chickens and their internal organs, assessing whether they are suitable for further processing and ultimately for human consumption. This is a responsible role that requires preparation, knowledge, insight, and professional skills.



Entry requirements

- Training level comparable to secondary vocational education (MBO) level 2
- Sufficient command of Dutch or English, demonstrated by a diploma or language test
- Desired language level: A2/1F (reading, writing, speaking, and listening)

Study duration and workload

The programme combines theory and practical training, which alternate throughout the course.

- Duration: **approximately 10–13 weeks**
- Average study workload: **40 hours per week**
- Additional preparation: **approximately 8 hours per week**





Theory programme

The training programme consists of five theory modules. Each module concludes with an examination. All components must be successfully completed.

Block	Module	Training Days
Block 1	Food safety	3
Block 2	Process and sector knowledge – slaughter process	3
Block 3	Anatomy and physiology	6
Block 4	Pathology and disease	4,5
Block 5	Inspection, control and legislation	3,5
	Review and final exams	4
Total		24

Practical programme

The practical programme consists of three components. All components must be successfully completed.

Block	Module	Training days
1	Cutting skills in a poultry slaughterhouse	See cutting skills training
2	Practical internship – poultry slaughterhouse	19
3	Practical examination*	1
Total		20

*The practical examination is assessed by **Certifex Food Examination** and an official veterinarian from the Netherlands Food and Consumer Product Safety Authority (NVWA).

Learning objectives – practical programme

Participants will learn to:

- Work within the slaughter process and understand it's impact on the product
- Understand their role, responsibilities and hierarchical relationships within the team
- Work in accordance with NVWA standards
- Handle knives and tools safely and hygienically
- Perform cutting skills correctly during inspection activities
- Recognize pathological abnormalities
- Identify quality deviations and slaughter errors

- Analyse situations and make informed decisions
- Perform tasks at operational line speed

Training method and duration

- 24 days of theory and 20 days of practical training
- Training days of 6 hours each
- Guidance by experienced teacher or mentor
- Practical groups of maximum 6 participants

Theory and practice alternate throughout the programme, which lasts approximately 10–13 weeks.

Planning and locations

Training dates and locations will be determined in consultation. Practical training takes place at accredited poultry slaughterhouses.

Final result

The programme is supervised by the Netherlands Food and Consumer Product Safety Authority (NVWA). Upon successful completion, participants receive the Poultry Company Inspector Diploma.

Available in Dutch and English

Poultry cutting skills training

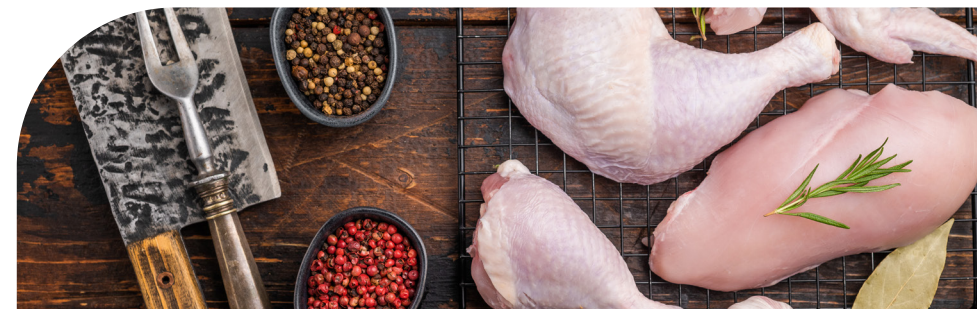
Duration:	2.5 days (including examination)
Schedule:	The training takes place one week prior to the start of the Poultry Company Inspector training programme
Location:	An accredited poultry slaughterhouse (training company)

Approach

Participants train their cutting skills on the slaughter floor. Under the supervision of a trainer, they follow a practical training programme lasting 2.5 days. The training concludes with a practical examination.

Result

Participants demonstrate sufficient cutting skills, which is required to register the Poultry Company Inspector training. Upon successful completion, the participant receives the Poultry cutting skills certificate.



Questions or registration

For questions or registration, please contact SVO vakopleider food at **+31 30 2758111**. To register participants, please email: verkoopenplanning@svo.nl

Please include the following information:

- Company name and location
- Employer contact person (name, phone number, and email)
- Participant name
- Proof of diplomas and desired language level (if available)

Based on this pre-registration, participants will be invited for an intake interview and, if required, a language test.



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