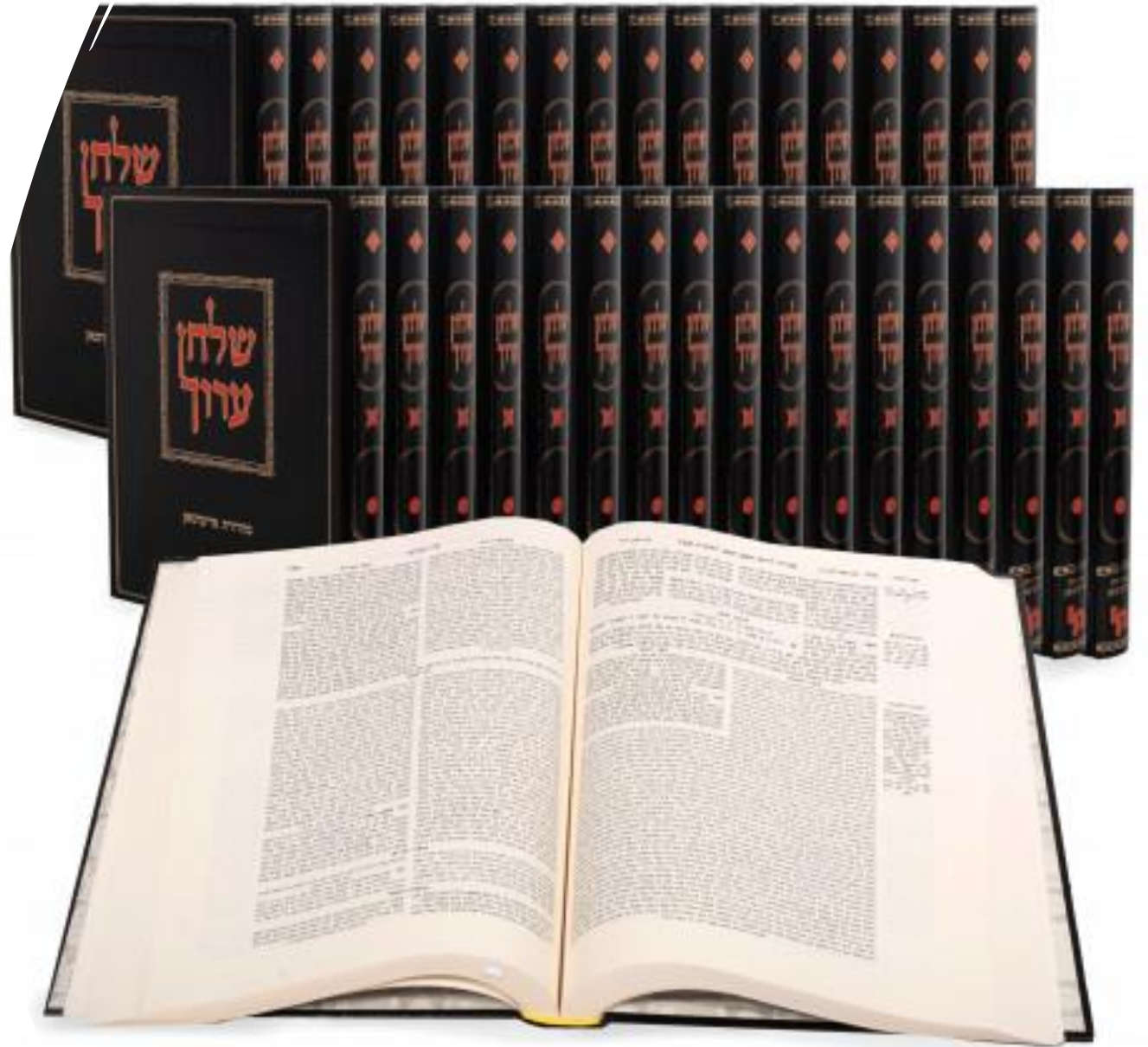




Shechitah

Sources



Shulchan Aruch

Orach
Chaim

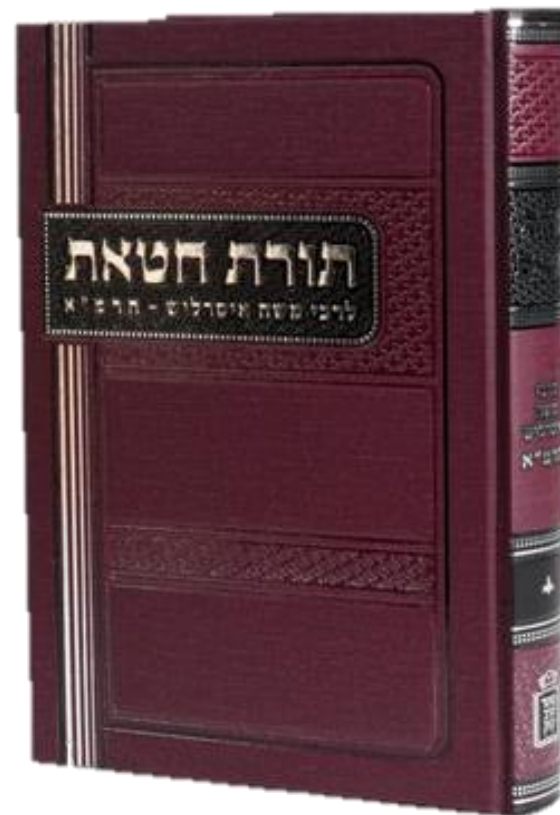
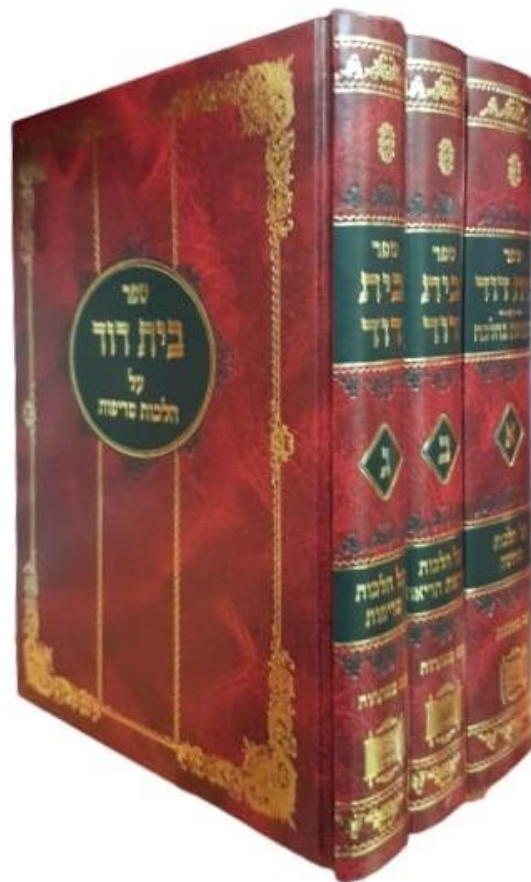
Yoreh
Deah

Even
HaEzer

Choshen
Mishpat

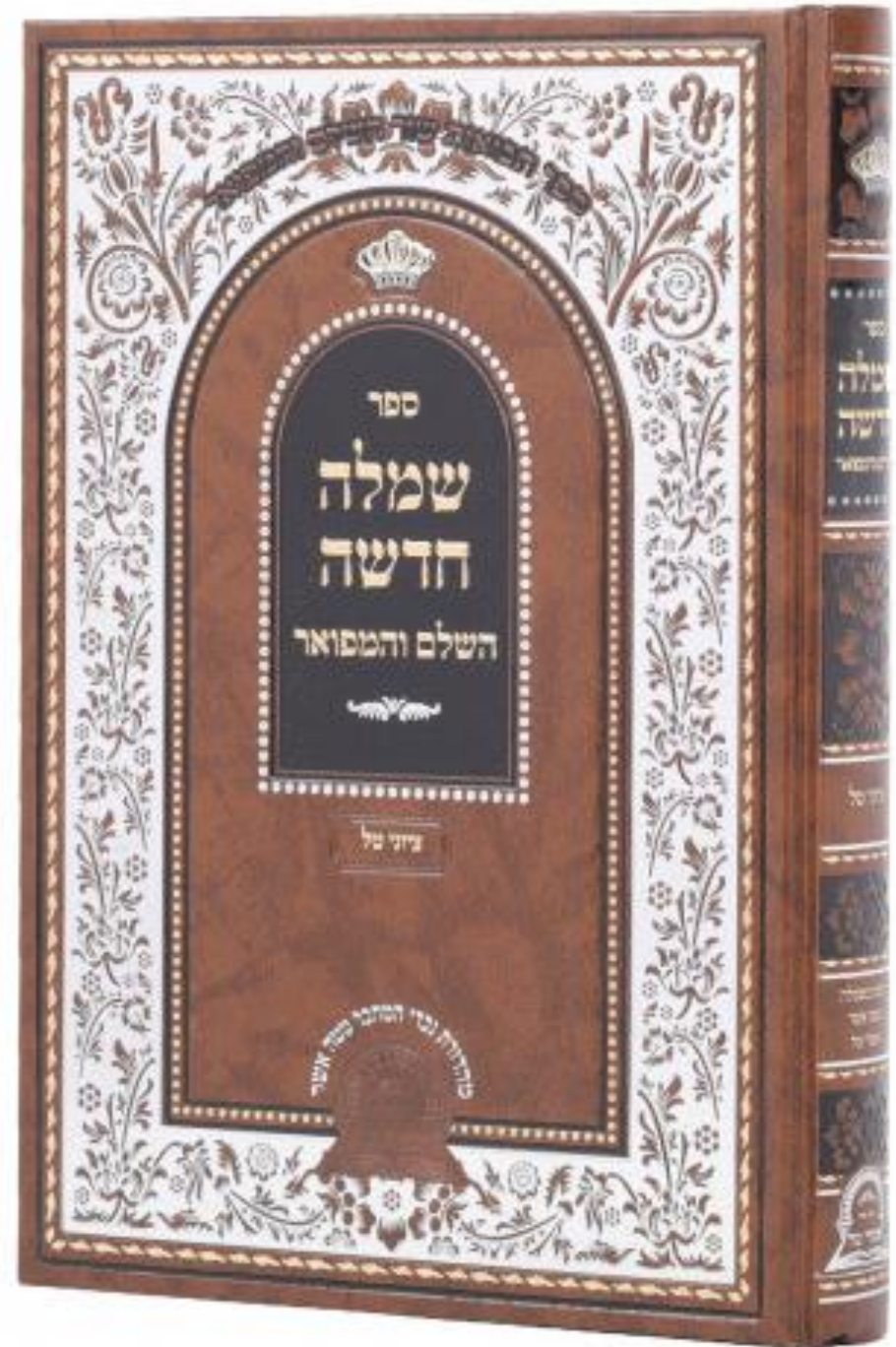
1-
28+

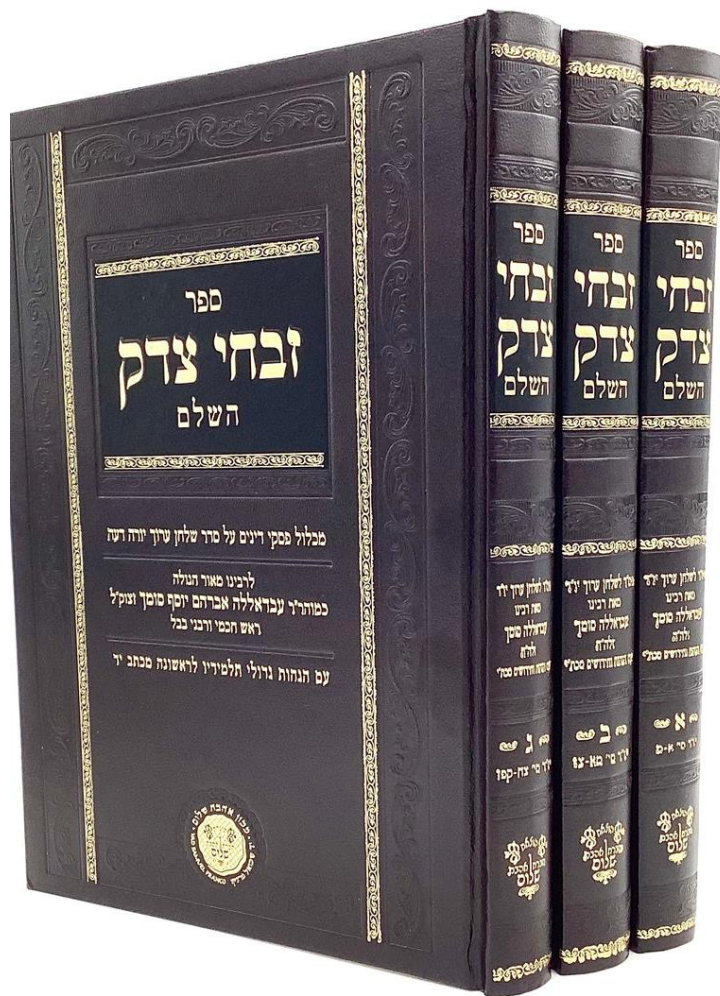
Every Town Had a Shochet and a Rabbi



Simla Chadasha

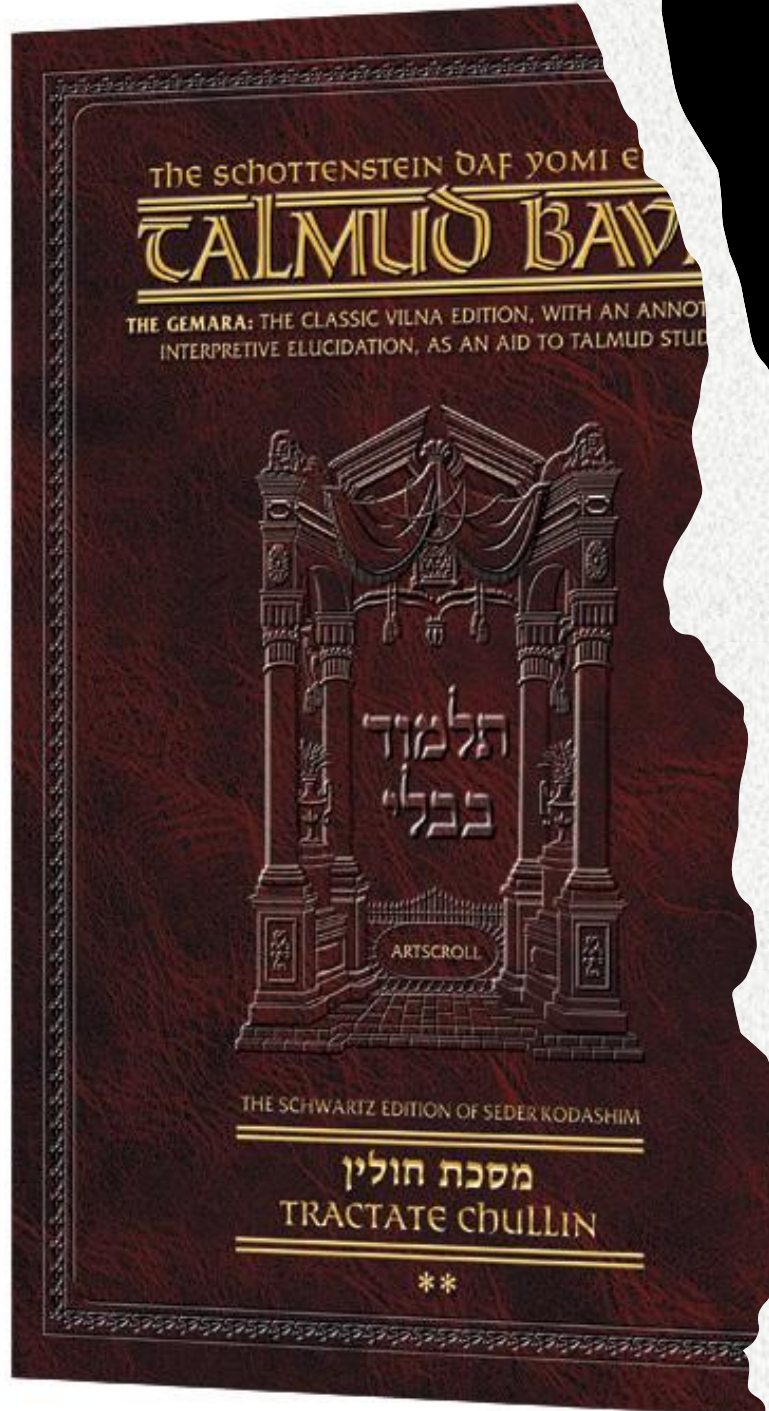
- The gold standard condensed Ashkenazi Hilchot Shechitah handbook.
- Other Important Sefarim:
 - Tevuot Shor
 - Beit Dovid
 - Esek Hashechita



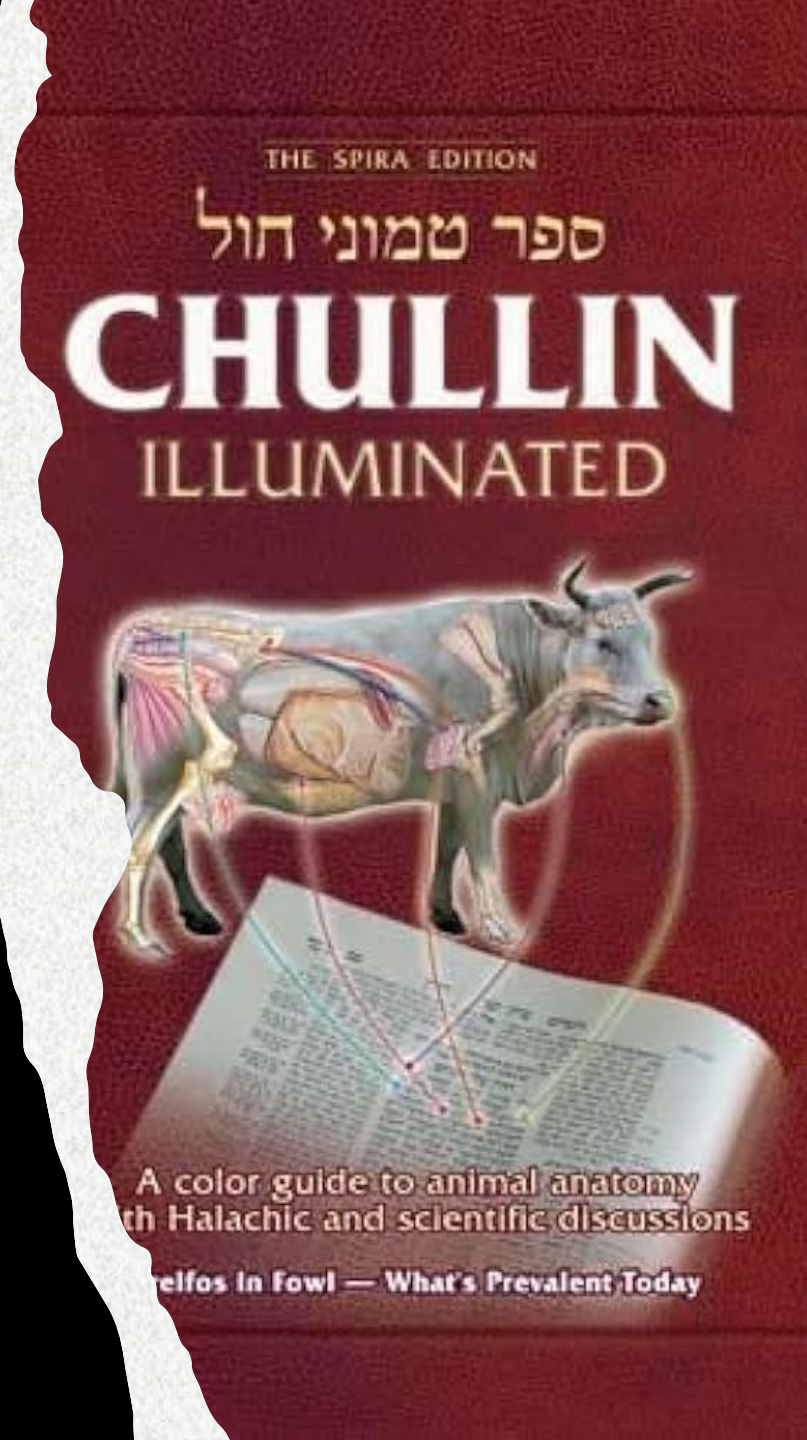


Zivhei Seddeq

Hacham
Abdullah
Somekh



Got to Know What You're Talking About




Shechitah Basics: What



Kosher Categories

- Behemehot
 - Gassah
 - Dakah
- Chayot
- Ofot
- Dagim
- Chagavim





Kosher Mitzvot

- One Mitzvat Aseh: **”וְזָבַחְתָּ מִבְּקָרְךָ וּמִצֹּאֲנֶךָ אֲשֶׁר נָתַן ה' לָךְ בְּאֲשֶׁר צִוִּיתָךְ”**
- Four Lo Taasehs:
 - Ever Min HaChai
 - Nevelah (5 Halachot)
 - Terefah (8 Cases)
 - Dam

Shechitah Basics: Who



Qualifications

- Knowledge
- Skill
- Gender
- A Rebbe
- Kabbalah (Certification)
- Yirat Shamayim
- Roles: Ofot, Dakot, Gasot, Bodek, Menaker, etc.



Other Shochetim of Note

Rav Moshe Heinemann



Rav Chaim Loike



Rav Shlomo Machpud



Rav Yehuda Ghiat
& Rav Mordechai
Eliyahu




Other Shohetim of Note

Rav Ben Tzion Chokayma



Rav Ben Tzion Abba Shaul



A close-up photograph of a man with a dark beard and mustache, wearing a white ghutra and a white thobe. He is holding a large, wet, rectangular metal blade vertically in front of his face. The blade is covered in water droplets and has a slightly textured surface. The background is blurred, showing what appears to be a workshop or a similar environment with some equipment and lights.

The Shechitah Knife (*Chalif*)

Manufacture, Sharpening, and Use



Different Strokes for Different Folks

- [Knives](#)
- Ofot (Birds)
- Dakot (small animals)
- Gasot (cows)



How to sharpen and
polish a knife

- Whetstones
- Angles
- Patience

The Japanese

- [Meet Vincent](#)
- [Burrfection Basics](#)
- [Sharpen like a Pro](#)



The Shochet Way

- No accessories
- Levi Sussman
- [Sharpening in the slaughterhouse](#)
- [Checking](#)



HATTORI
Fine Japanese Tableware & Chef Knives

LUBLINSKY
לובלינסקי מאז 1938



JEWISH KNIFE
by Laevi Y. Susman

THE
KOSHER CUT

amazon

Etsy

Knives:
Where to
buy?

Custom knife makers like

1. R' Moshe Yurman in Brooklyn
2. Levi Sussman on Etsy
3. R' Dovid Shaffier in Baltimore



Price Range

BEGINNERS SHECHITA KNIFE

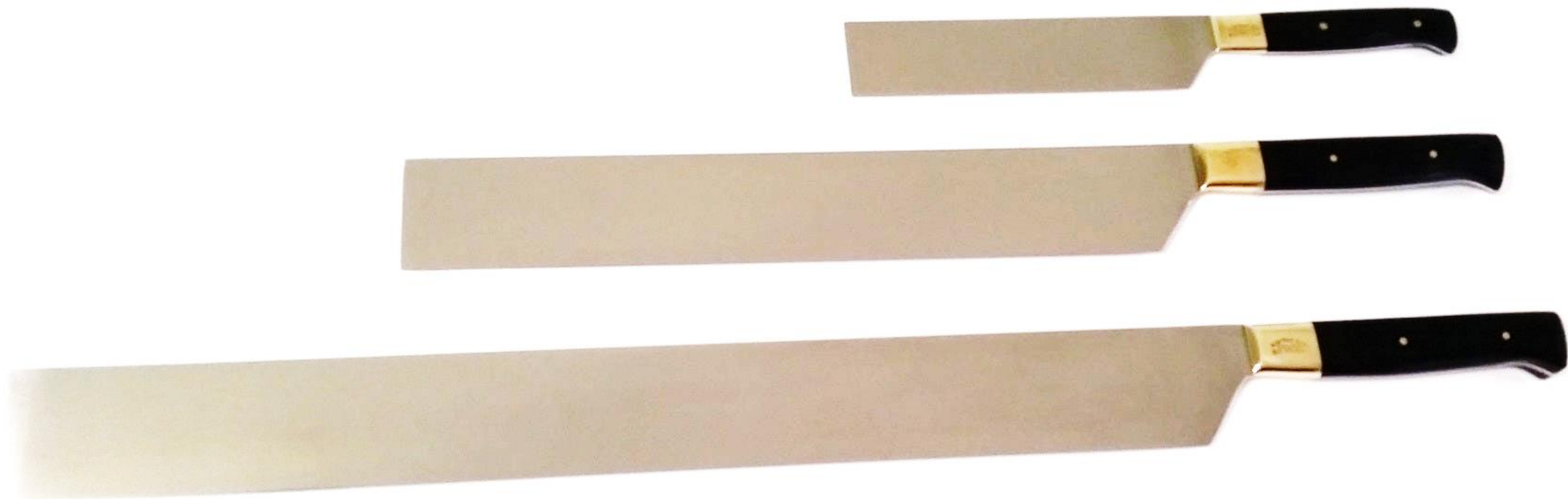
PROFESSIONAL SHECHITA KNIVES

PRICE RANGE \$59.99 – \$119.98

PRICE RANGE \$199.99 – \$599.98

Select options

Select options



Tachlis: \$200 - \$1200



Stones: What to Buy



The Best Guide to Japanese Whetstones -Watch before you buy one

Press Esc to exit full screen

Many Options Out There...

Stones: What *Not* to Buy for Shechitah

-33% \$39⁹⁹ ~~\$59.99~~

Save 20% with coupon

✓prime



Professional Quality Stones & Brands



KING KW65 1000/6000 Grit Combination Whetstone with Plastic Base

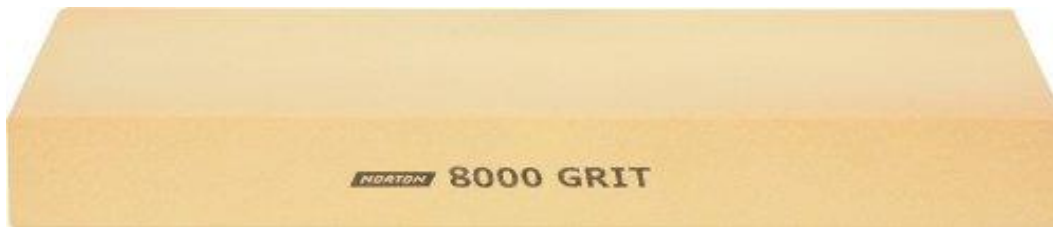
[Visit the KING Store](#)

★★★★★ 3,928 ratings

\$27³⁵

✓prime

FREE Returns ▼



Norton Waterstone, Knife Sharpener Whetstone, Extra Fine Grit Sharpening Stone for Knives, Pack of 1

\$126²⁴

✓prime

FREE Returns ▼

KING
ABRASIVES

NANIWA
NANIWA ABRASIVE MFG. CO., LTD.



SHUN



SHAPTON

NORTON



Share

TKC - Beginner's Poultry Shechita Knife, Kosher Slaughter Knife, סכין עופות

Brand: The Kosher Cut

★★★★☆ 2 ratings

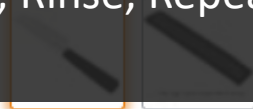
Size: **Poultry** ~5.25"x~1.375"

- Our Beginner's Kosher Poultry Slaughter Knives are used for the slaughter of anything from quail to chickens, geese, and turkeys.
- Suitable for general slaughter use, this knife is designed for kosher production and avoidance of the hamisha poslei shechita (five disqualifying acts).
- These knives represent our most affordable knife design. Best for students, occasional or halal slaughterers, and most any price conciseness consumers.
- Free knife guard included with purchase.
- These ~6" x 1.45" blades come with a simple factory edge. As is traditional with shechita knives, a full edge must be hand ground into knife before use.

Beginners Manual

- Buy the basic Itamar knife (MSRP \$60)
- King 1000/6000 Combo Stone
- Sharpen, Polish, Ruin, Rinse, Repeat

Roll over image to zoom in



[Report incorrect product information.](#)



Step 2

Once you master sharpening and familiarize with Halachot, move up if you like



Practice
Sharpening!

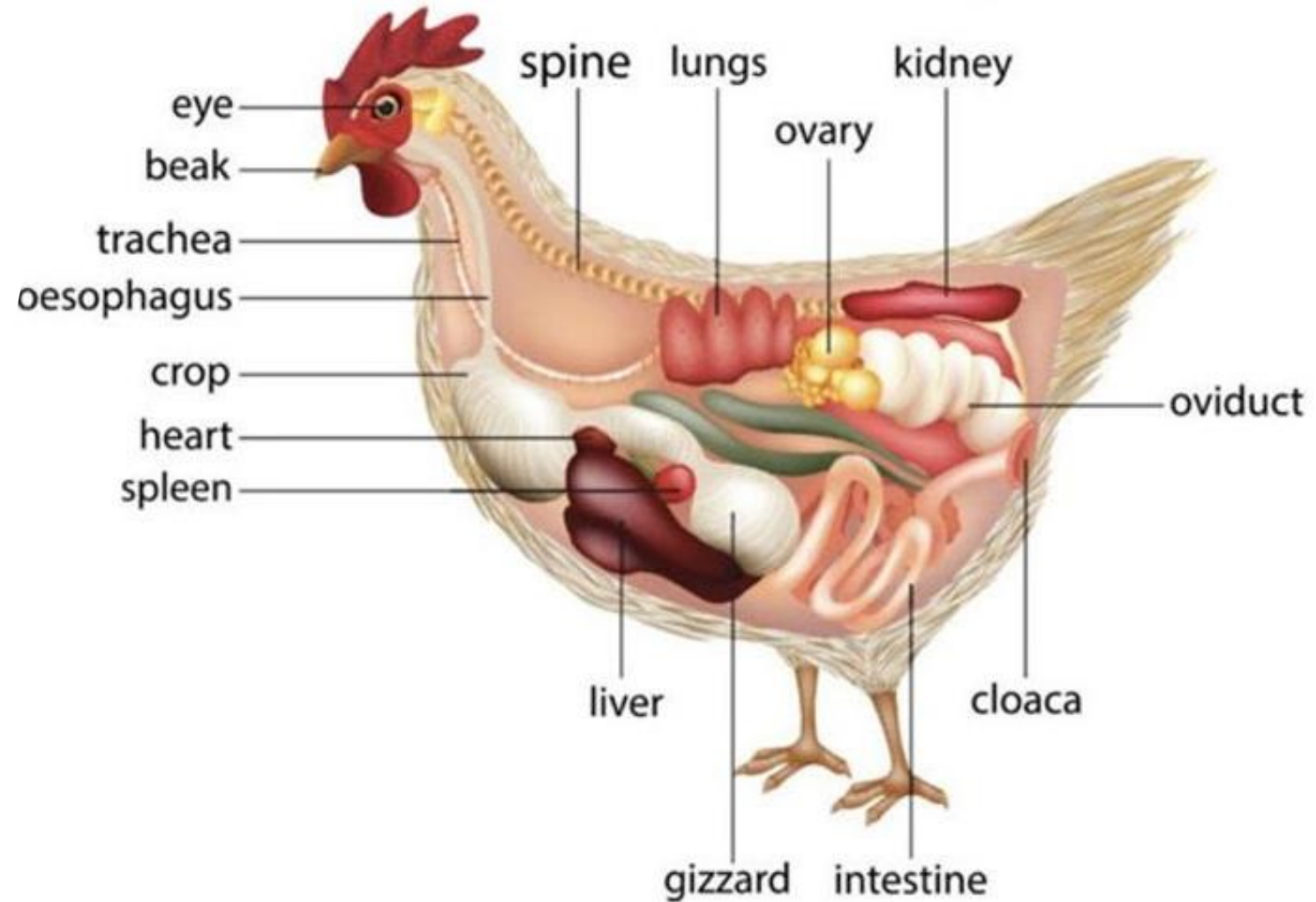
Shechitah Basics: How



Two Simanim:

- Kaneh = Trachea
- Veshet = Esophagus

Chicken Anatomy



The Five Things You Must Know

Shehiyah (Pausing)

Chalada (Covering)

Derasa (Chopping)

Hagrama (Slipping)

Ikkur (Tearing)

Shulchan Aruch: If the Shochet doesn't know these,
you can't eat from his slaughter

1. Shehiyah (Pausing)

A pause during the incision renders an animal's meat non kosher. The knife must move in an uninterrupted motion during *shechita*.



2. Chalada

- The knife must be visibly drawn over the throat during slaughter. No covering or blocking it from the flesh by fur, feathers, or other objects.
- It must not be stabbed into the neck and cut backwards.



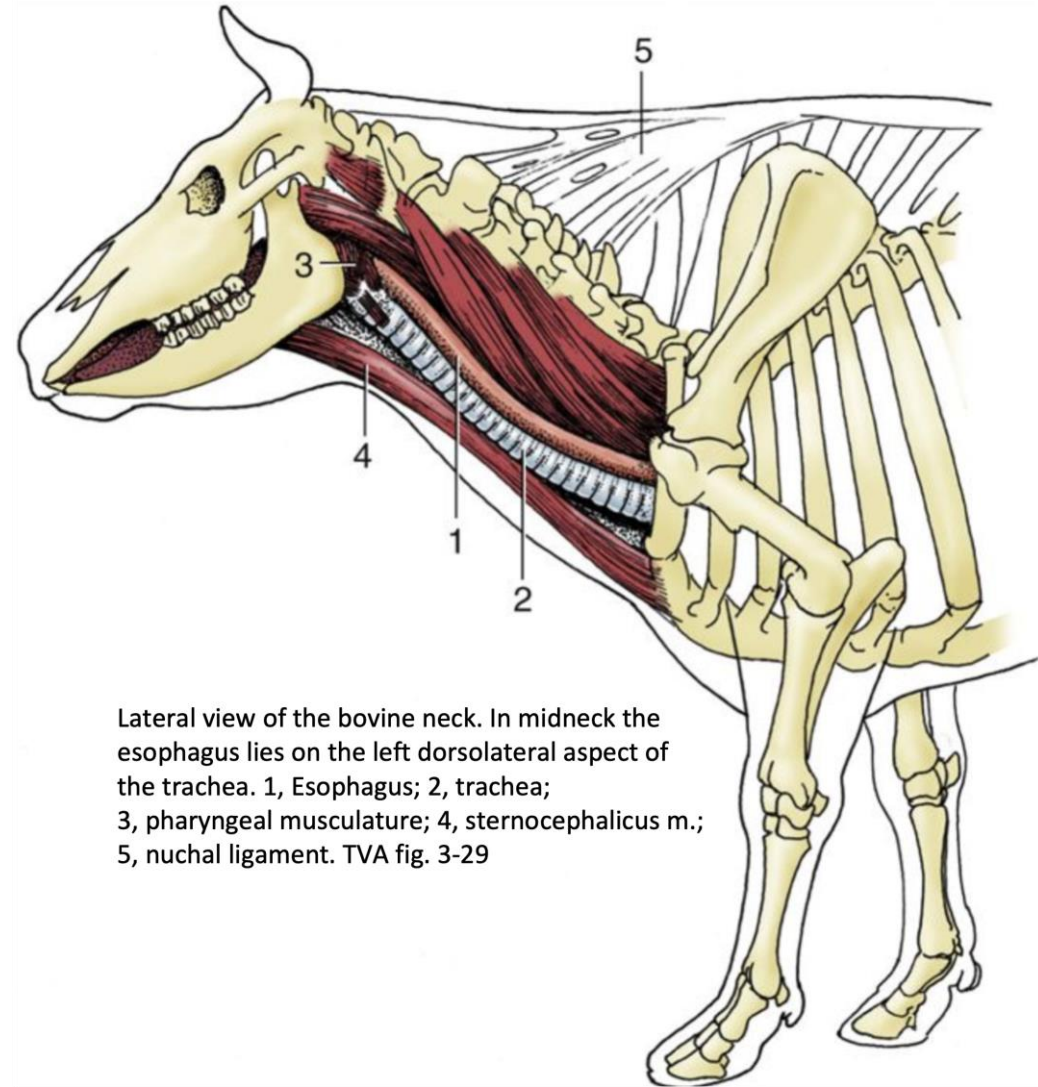
3. Derasa (Chopping)

The cut must be made using a back and forth sawing motion across the throat, not by chopping down as one cuts zucchini or radish.



4. Hagrama (Slipping)

The incision must be made in the correct portion of the throat. Roughly, below the vocal cords and above the bottom of the neck.



Lateral view of the bovine neck. In midneck the esophagus lies on the left dorsolateral aspect of the trachea. 1, Esophagus; 2, trachea; 3, pharyngeal musculature; 4, sternocephalicus m.; 5, nuchal ligament. TVA fig. 3-29

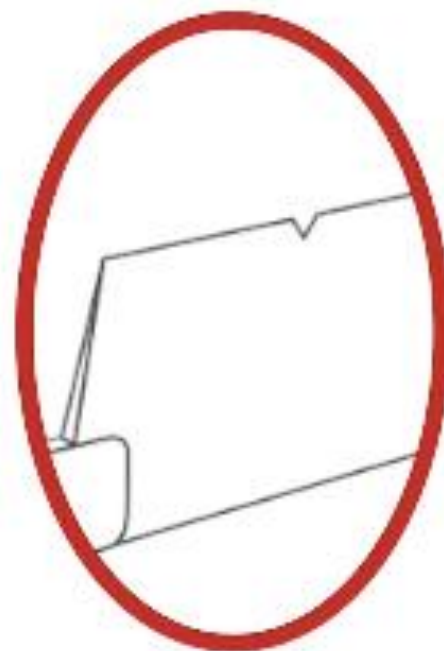
5. Ikur (Tearing)

If either the esophagus or trachea is torn during shechita, the animal is rendered unkosher. Tearing usually occurs as a result of a nicked or improperly sharpened knife.



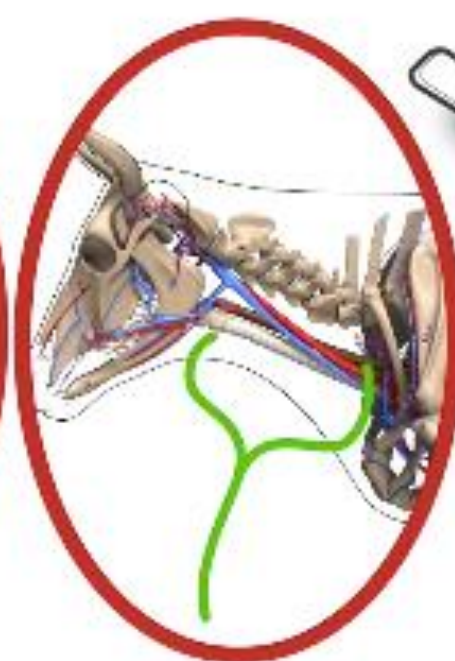
הלכה למשה מסיני

ועיקור



Tearing
the flesh

הגרמה



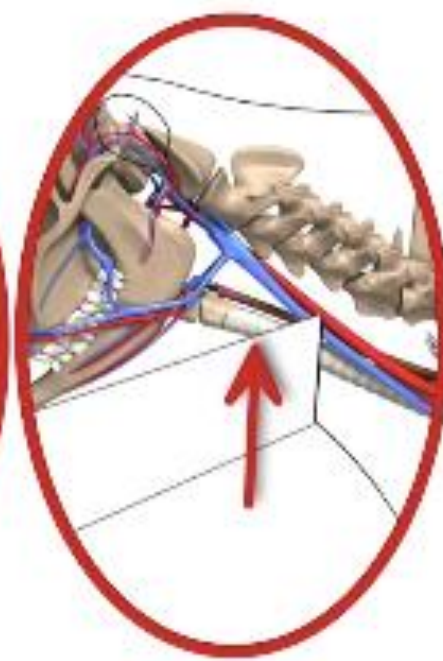
Cutting in
correct area

חלדה



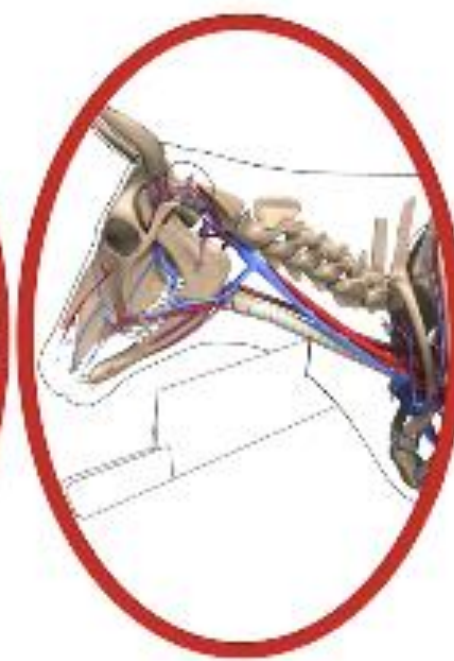
Cutting from
the inside out

דרסה



Pressing Down
on the neck

שהייה



Pausing
in middle

Humane Slaughter

- During studies on the effectivity of kosher slaughter performed by world renowned animal welfare expert Temple Grandin, it was [found](#) that, when followed, the *hamisha poslei shechita* will drastically reduce* or totally eliminate the animal's reaction to the cut. It's amazing that these age old laws have been shown to be effective when tested with modern scientific method. If you're interested in [learning kosher slaughter](#), these laws are the first thing to know.

* In studies, there was either no reaction or the reaction was equivalent to that of an animal receiving a vaccine or having a flag waved in its face. (Grandin Regenstein 1994)

The Actual Shechitah





Check The Knife

Locate/Grab the Simanim (Tefisah)



Beracha

ברכת השחיטה

בְּרוּךְ אַתָּה ה' אֱלֹהֵינוּ מֶלֶךְ
הָעוֹלָם אֲשֶׁר קִדְּשָׁנוּ בְּמִצְוֹתָיו
וְצִוָּנוּ עַל הַנִּשְׁחִיטָה

Chickens



A close-up, profile shot of a man with a grey beard and glasses, wearing a white shirt and a red tie. He is holding a pen in his right hand, which has a bandage on the index finger. The background is a blurred outdoor setting with green foliage. The text "Check It Again" is overlaid in the center of the image.

Check It Again



Resharpen/Polish as Needed



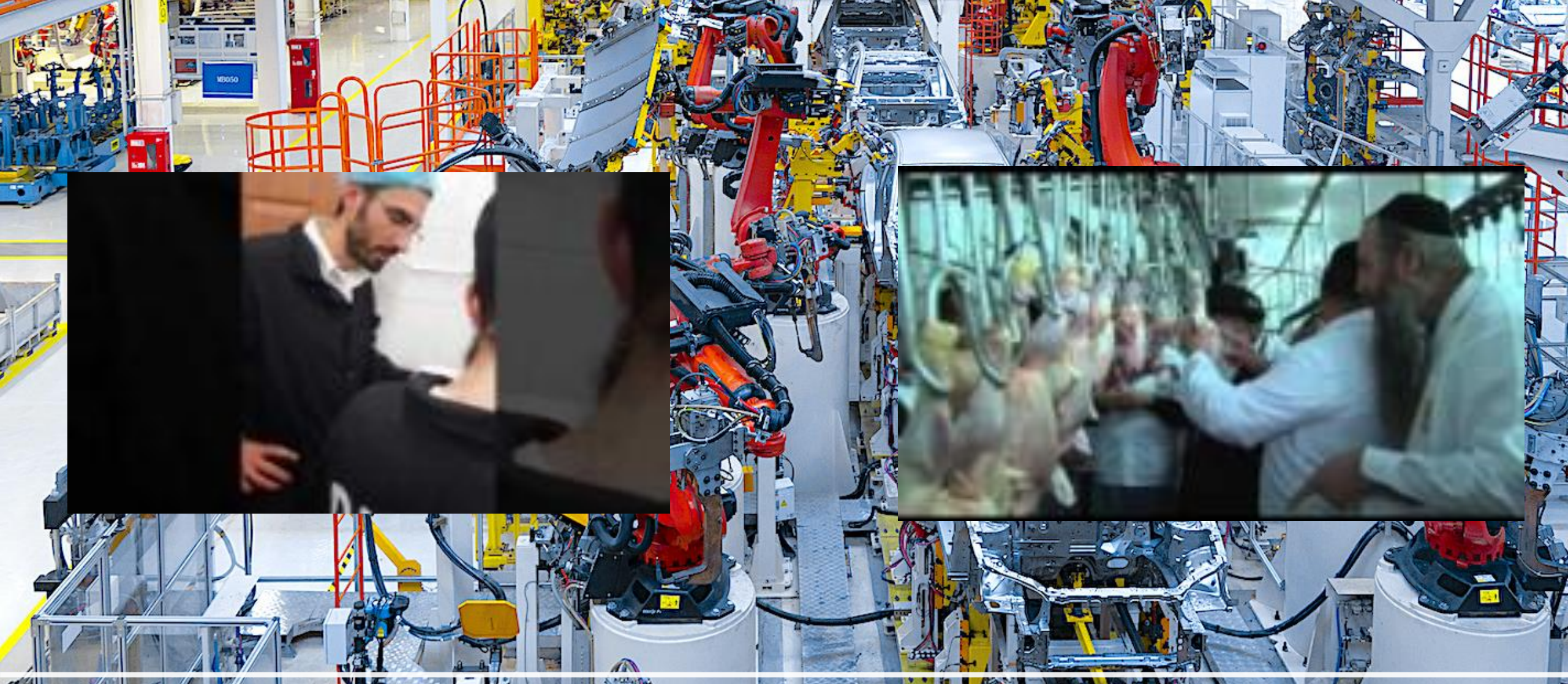
Kisui HaDam



Cow Flipping

WARNING!

**SOME VIEWERS MAY FIND THE
FOLLOWING VIDEO DISTURBING
VIEWER DISCRETION IS
ADVISED!**



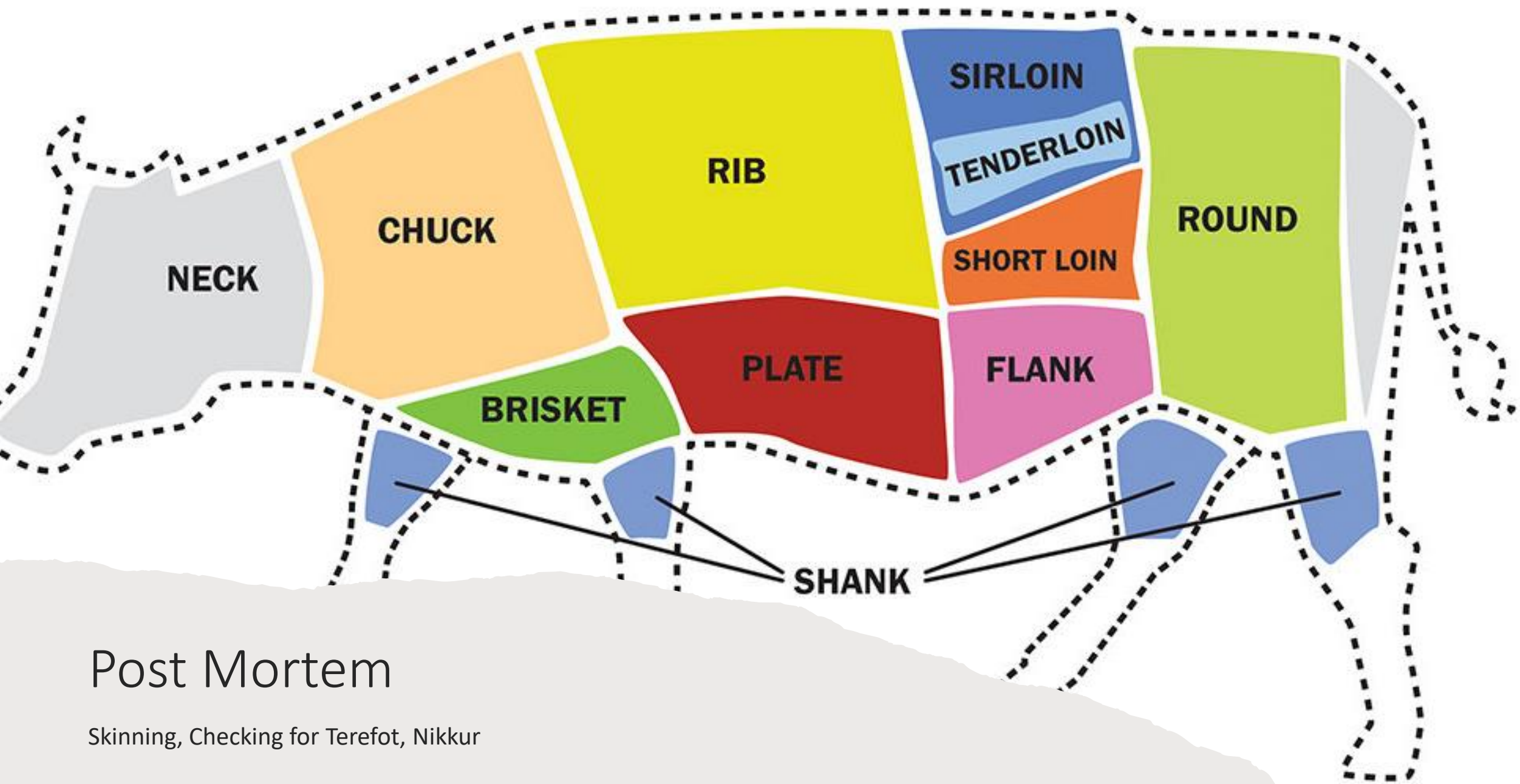
This is No Joke:
The Slaughterhouse Assembly Line



Shechitah Demos

- Chicken
 - [Private](#)
 - [Industrial](#)
- [Quail](#)
- [Lamb](#)
- Cows
 - [Private](#)
 - Industrial
 - [The Machine](#) in theory
 - [In action \(Courtesy of PETA\)](#)

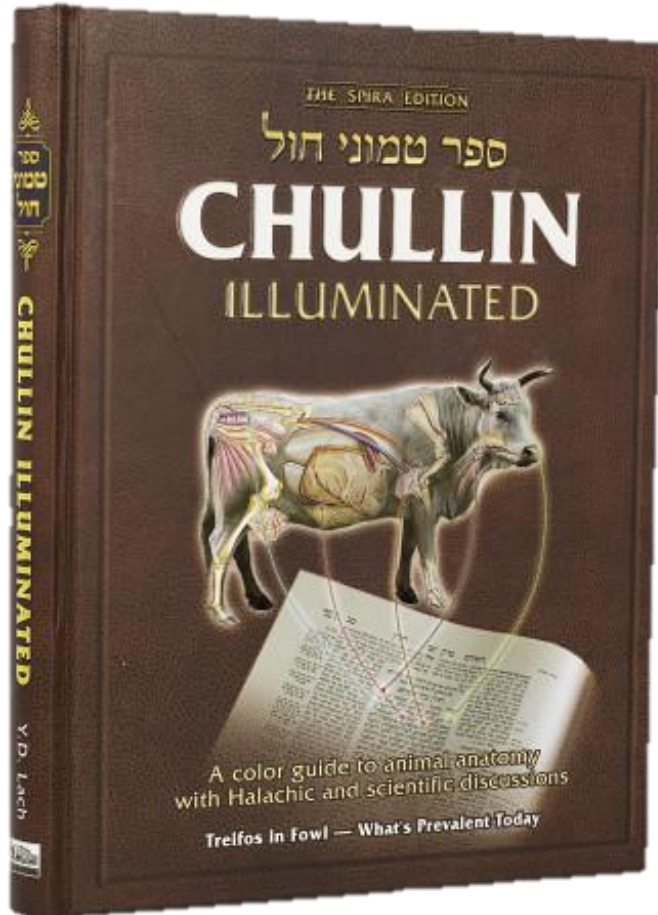




Post Mortem

Skinning, Checking for Terefot, Nikkur

Know What You're Looking At



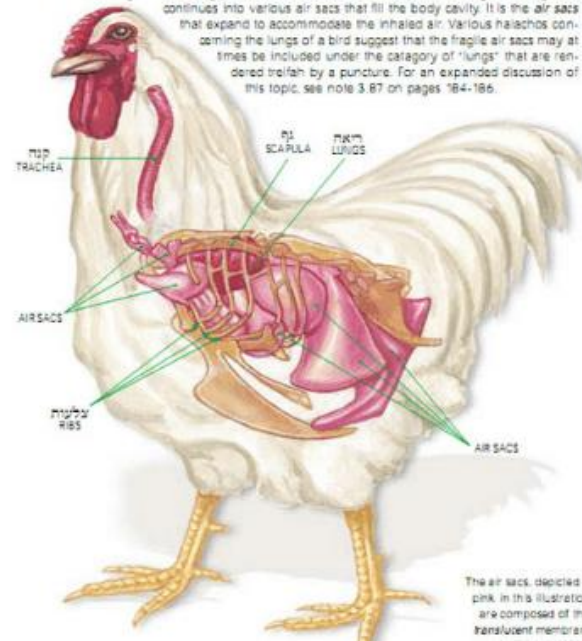
SECTION ONE

— 89 —

59b/ט"ז

The Air Sacs of a Bird

An illustration of the respiratory system of a chicken. In birds, the lungs do not expand or contract during the breathing process. Rather, the inhaled air passes through the lung, and continues into various air sacs that fill the body cavity. It is the air sacs that expand to accommodate the inhaled air. Various halachos concerning the lungs of a bird suggest that the fragile air sacs may at times be included under the category of "lungs" that are rendered treifah by a puncture. For an expanded discussion of this topic, see note 3.87 on pages 184-186.

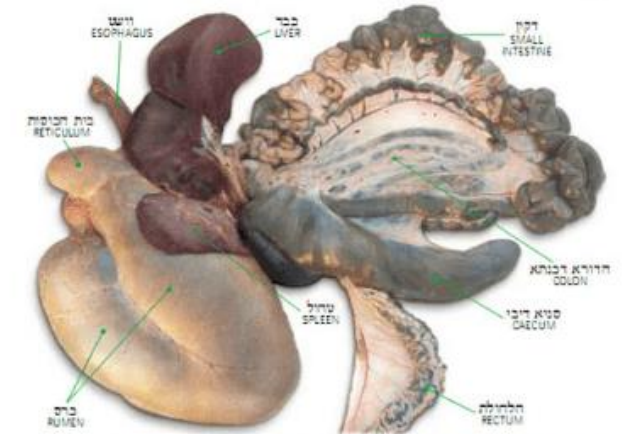


SECTION TWO

— 112 —

CHULLIN ILLUMINATED

The fatty substance sandwiched by the two arms of the U-shaped duodenum is the pancreas, an important gland that produces digestive juices. Not mentioned by the Gemara, it is labeled the **פִּנְדֵּל הַיֶּסֶד**, *white spleen*, by the Achroim.



0.8a The digestive tract, removed from the animal and spread out for view. After ingested food is broken down by the stomach, it proceeds to the curly intestine, *small intestine*, where digestion is completed. Note the attraction between the liver, *כִּבֶּד*, and the *beginning of the intestines*, (the latter is hidden from view) through which the liver deposits bile, a digestive juice, into the intestine — *חֲדָרָא דְּכֹלֵא*. (ק' ב"י ס' כ"ו י"ח כ"ב ד'ב'ל' — *חֲדָרָא דְּכֹלֵא*, a digestive juice, into the intestine — *חֲדָרָא דְּכֹלֵא*.) A network of blood vessels connects to the *small intestine*, and absorbs nutrients into the blood stream. The wastes continue to the large intestine, where excess water is reabsorbed. [The wastes are thus solidified and prepared for excretion.] The large intestine consists of two parts: the *caecum*, a large blind sac which temporarily stores waste, and the *colon*, a long winding tube that is covered by per-mixable fat called *kanta*. Finally, the wastes proceed through the *rectum*, and are excreted from the body. [Note that the *rectum*, *חֲדָרָא דְּכֹלֵא*, is nourished by a blood vessel, clearly visible in this photo. This vessel is discussed by *Chochma U'Chochma* 9:10, 114.]

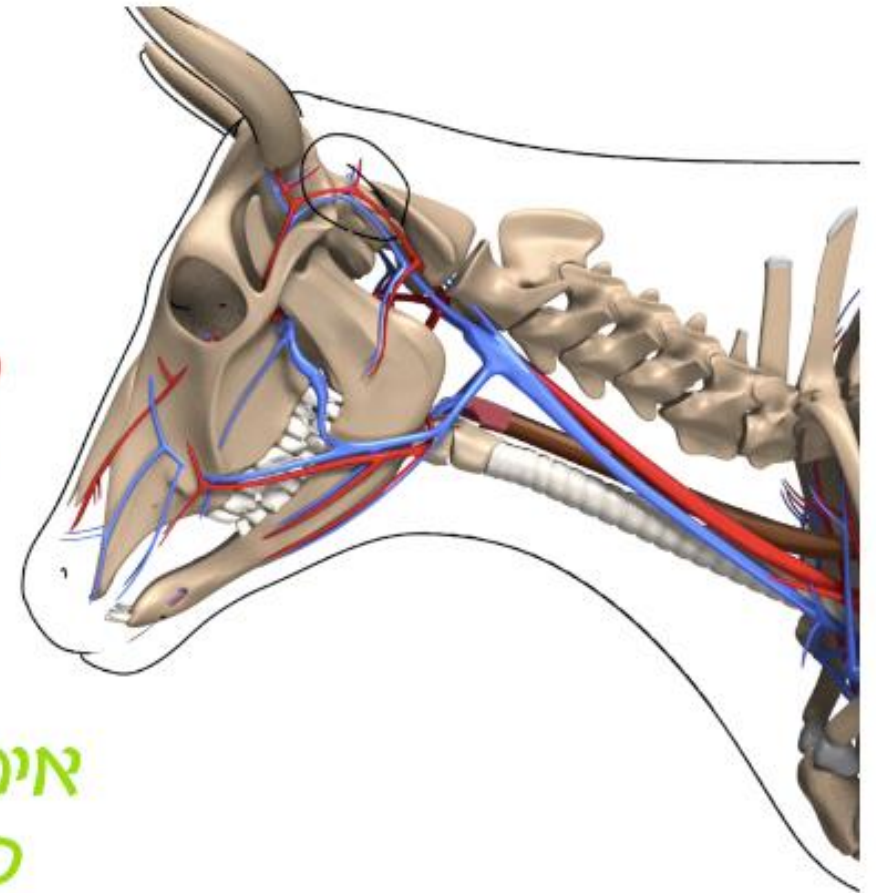
Neveilah vs. Tereifah

נבילה

אסור באכילה
מטמא במגע ובמשא
ספק בשחיטה אסור

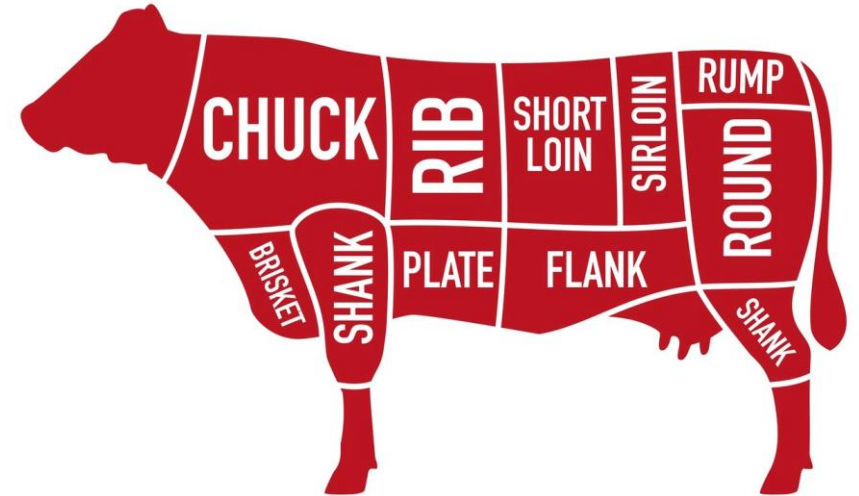
טריפה

אסור באכילה
אינו מטמא במגע ובמשא
ספק בטריפה מותרת



Checking For Treifos

- Derusah: clawed at on specific parts of its body.
- Nequvah: a puncture on specific membranes in its body.
- Haserah: missing specific organs.
- Nitulah: a specific organ removed.
- Qiruah: a specific areas on its body torn.
- Nifulah: fallen from a high place.
- Pesuqah: specific body parts severed.
- Shiburah: specific body parts broken.



All טרפות fall into the following 8 categories...

ד נ ח נ פ ש

נפולה	חסרה	דרוסה
פסוקה	נטולה	נקובה
שבורה	קרועה	

Kosher, Glatt, and Halak Beit Yosef

- Sirchot on the Lungs
- Mishmush
- Rashba
- SA vs. Rama
- Nowadays



.....

Rav Machpud's Demo



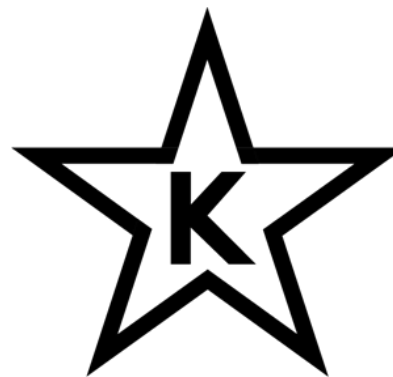
Right in Your Own Supermarket



Hindquarters (Achoraim)



בהשגחת הבד"ץ
 של ירושלים
 והנהלתה



Which Hechser is Better?

Questions to Consider

- How many shochatim, bodkim, etc. are in each time
- What's the output? How many heads per minute/hour?
- Where are they shechting? Israel or outside? (i.e. what's at stake)
- Who checks the knives, how, and how often?
- Where do they check for terefot? Tzomet HaGiddim for birds in the lower or upper leg, for example.
- What are the shochatim doing during their downtime?

No Supervision at All

- “Private Shechitah” / “Shechitah Chaburah”
- Litany of issues



YouTube Playlist

- Demonstrations
- Shiurim
- Etc
- <https://youtube.com/playlist?list=PLq-syww5n-3RwJrrB9oYjOVilwTz7hL8J&si=rRvSKamdI1IbPwml>



Pictures from Spring 2023



Fall 2024

