



## **Poultry Farming Occupational Curriculum**

### **Poultry Farm Worker (NQF Level 2)**

This document will be refined during the public verification process and a pilot learnership project.

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Curriculum Document			
<b>Nr:</b> 821204	<b>Qualification Title:</b> National Award: Poultry Farm Worker (NQF Level 2)		
Document Status	Date	Version	
Draft	17/08/2011	3	
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## Section 1: Curriculum Overview

### 1. Occupational Information

#### 1.1 Occupational Cluster

To be specified

#### 1.2 Occupational Field

To be specified

#### 1.3 Related Occupation

821204: Poultry Farm Worker

### 2. Qualification Focus and Progression

The Occupational qualification for Poultry Farm Workers is an introductory qualification on farming practices for persons in a commercial farming unit as well as for persons practicing small scale poultry farming. The qualification is designed to address generic poultry farming practices. Specific areas of contextual competence for specific poultry production systems, such as layers, broilers and breeders will be addressed during the work experience or production experience components of the qualification. Specific contextual components still requires further refinement and will be addressed during the piloting phase of the curriculum design process. This approach promotes portability of the qualification within the various poultry production systems.

Progression to higher levels of learning and associated career opportunities is addressed by means of further occupational qualifications in supervision and first line management of poultry farming production units.

A specific need for further learning in agricultural entrepreneurship is recognised for small scale poultry farmers and will be developed as a generic occupational qualification.

### **3. Occupational Profile**

#### **3.1 Purpose Statement**

Poultry Farm and Hatchery Workers: Perform husbandry and production practices to ensure functionality of buildings and equipment, promotion of bird health and the bio-security status

#### **3.2 Occupational Tasks**

**Occupational Task 1: Meeting the needs of poultry by applying basic knowledge in husbandry practices. (NQF Level:2)**

##### **Unique Product or Service**

Basic needs of poultry and poultry products are met

##### **Occupational Responsibility**

Adhere to procedures and practices that will ensure efficient production and high quality meat and eggs.

##### **Occupational Context**

Attend to poultry husbandry practices, report to persons in authority by working in accordance with and adhering to standard workplace practices and procedures.

**Occupational Task 2: Adhering to and applying bio-security standards and health care practices (NQF Level 2)**

##### **Unique Product or Service**

Bio-security and health care standards are met.

##### **Occupational Responsibility**

Preparing and handling vaccines, sanitising and fumigating equipment and buildings, monitoring and filling bait stations and foot baths.

##### **Occupational Context**

Apply workplace specific bio-security and vaccination practices, use workplace specific equipment and report to persons in authority by working in accordance with and adhering to standard workplace practices and procedures.

#### 4. Curriculum Structure

Subjects					
Number	Title			NQF Level	Credits
	Poultry production			2	8
	Health management			2	8
<b>Total Knowledge Credits</b>					16
Practical Skills Modules					
Number	Title			NQF Level	Credits
	Apply poultry husbandry and record-keeping practices			2	6
	Apply bio-security and health care practices			2	6
<b>Total Practical Credits</b>					12
Work Experience Modules					
Number	Title			NQF Level	Credits
	Basic needs of poultry are met			2	12
	Bio-security and health care standards are met			2	6
<b>Total Workplace Credits</b>					18
<b>Total Qualification Credits</b>					46
<b>Knowledge Credits:</b>	<b>35%</b>	<b>Practical Credits:</b>	<b>26%</b>	<b>Workplace Credits:</b>	<b>39%</b>

#### 5. Current Learning Programmes and/or Qualifications that will be replaced by the Occupational Qualification

Nr	Title	Type	NQF Level

#### 6. Curriculum Requirements

##### 6.1 Educational Entry Requirements

- None specified

##### 6.2 Physical Entry Requirements

- None specified

##### 6.3 Legal Entry Requirements

- None specified in addition to statutory regulations

## Section 2: Curriculum Components

### 1. Subject Specifications

#### 1.1 Poultry Production

<b>Title</b>	<b>Poultry Production</b>				
<b>Subject Number</b>	KS-1	<b>NQF Level</b>	2	<b>Credits</b>	8

#### Purpose

***The purpose of the learning in this subject relates to:***

The disciplinary or conceptual knowledge (including theory) related to the production of poultry meat and eggs. The focus of this subject is at introductory level and seeks to address the generic disciplinary knowledge of poultry production practices.

***The learning will enable learners to demonstrate an understanding of:***

- Introduction to the structure of the poultry industry
- Anatomy and physiology of poultry.
- Poultry husbandry practices (e.g. ventilation, nutrition, water management, bedding / manure management)

#### Topic Content Guidelines

<b>Topic 1: Introduction to the nature of the poultry industry</b>
<p><b>Topic Elements</b></p> <p><b>The structure of the supply chain for poultry products</b></p> <p>Range:</p> <ul style="list-style-type: none"> <li>• Egg production: Grandparents, parents, commercial eggs.</li> <li>• Meat production: Grandparents, parent stock, day-old.</li> </ul> <p><b>Different poultry production systems</b></p> <p>Range:</p> <ul style="list-style-type: none"> <li>• Commercial egg production systems: (Battery cages and free range)</li> <li>• Commercial meat production: (Mechanically ventilated buildings, Open houses with curtains, Free range.)</li> <li>• Small Scale poultry production: Individual and Co-operative farmers</li> </ul> <p><b>Assessment Criteria</b></p> <ul style="list-style-type: none"> <li>• Brief descriptions of family breeding used to develop outstanding lines and the application of this in poultry farming.</li> <li>• Explain the difference between the breeding material for commercial egg production and commercial meat production.</li> <li>• Recognise and describe different types of housing used in different poultry production systems.</li> <li>• Demonstrate an understanding of different marketing channels for small and large scale production of poultry meat and eggs.</li> </ul>
<b>Topic 2: Anatomy and physiology of the chicken</b>

## **Topic Elements**

### **Body parts of the bird**

Range

- Diagrammatic illustration of the different basic external body parts (ears, beak, legs and toes, head, comb, spurs)
- Diagrammatic illustration of the skeleton and structure, and functions of skin. (rigidity of body, protection, absence of sweat glands )
- Diagrammatic illustration of the feather types at various stages of growth.
- The external openings - eyes, nose, beak - and their sensory functions
- The cloaca common opening for urine, faeces, eggs and sperm
- Structure of the skeleton and muscles (meat of the bird)

### **Function of internal organs of poultry**

Range:

- The components of the circulatory and respiratory systems
- The digestive system: the main parts and their functions
- The female reproductive system
- The male reproductive system

### **Assessment Criteria.**

- Identify and explain the functions of different external body parts and openings.
- Explain the importance and functions of the skeleton.
- Briefly describe the structure of the skin and feather types (juvenile and adult feathers, absence of sweat glands)
- Identify and explain the functions of the circulatory system (blood circulation, transport of nutrients to body parts, heat to the skin).
- Identify and explain the functions of the respiratory system (gas exchange, panting and body temperature regulation.)
- Identify and explain the functions of the digestive system.(feed broken down to nutrients)
- Identify and explain the functions of the female reproductive system. (ovaries and oviduct )
- Identify and explain the functions of the male reproductive system. (testes and sperm formation )
- Describe the extent to which a bird is able to distinguish between different tastes, colours and odours.

## **Topic 3: Elementary poultry husbandry**

### **Topic Elements**

#### **The role of water in poultry production**

Range:

- Digestion, absorption of nutrients and excretion of indigestible and waste material
- Transport of nutrients to body tissue
- Body temperature regulation: (panting)
- Body moisture content (dehydration )

#### **Basic poultry nutrition concepts**

Range:

- Key nutrients in poultry feed (energy, protein minerals and vitamins )
- Raw materials used in poultry feeds.
- Reasons for different feed rations (pre-starter, starter, grower, pre-lay and layer diets).
- Feed sampling practices and reasons for taking feed samples

### **Basic environmental control practices and concepts**

Range:

- The maintenance of a constant body temperature in poultry.
- Ventilation principles and air movement.
- Air as medium to absorb heat and moisture.
- Environmental factors affecting health (ammonia, dust).
- Bedding management
- Lighting regimes and patterns to stimulate growth and reproduction.

### **Record-keeping practices**

Range:

- Historical value of recorded data. (required intervals, timeframes, mortalities, vaccinations, temperatures, feed records).
- Calculation of averages and percentages.
- Test weighing and scale calibration.
- Graphs of key records.

### **Assessment Criteria.**

- List and explain the functions and importance of water for poultry with regard to digestion of feed, the absorption of nutrients and excretion of indigestible material and uric acid.
- Explain the role of water in body temperature regulation during high environmental temperatures.
- Define the concept dehydration and describe the symptoms of dehydration.
- Identify and describe the main raw materials used in poultry diets and the nutrients obtained from feedstuffs and their functions (starch/energy, proteins/muscle, minerals/skeleton, vitamins/facilitators for body reactions).
- Briefly explain the reasons for using different diets for poultry
- Briefly explain the reasons and procedures for taking feed samples
- Briefly describe the effect of temperature extremes on poultry behaviour and feed intake.
- Explain briefly why it is important for a chicken to maintain a constant body temperature.
- Describe how air movement affects the ability of a bird to maintain a constant body temperature.
- Motivate the reasons for ammonia and dust control in poultry buildings with regard to poultry health.
- Give reasons to explain why moisture levels in manure or bedding material should be controlled and discuss possible measures that could be implemented to contain moisture levels in bedding and manure in poultry houses.
- Explain the influence of light and light intensity on poultry production.
- Explain the importance of accurate data collection and record-keeping for health



management and productivity of flocks.

- Briefly explain the concept of percentages and decimal fractions (figure expressed per 100)
- Perform calculations to obtain averages and percentages of a data set.
- Interpretation of poultry production graphs.

### **Internal assessment guidelines for providers**

#### ***Critical Knowledge Areas:***

- Introduction to the structure of the poultry industry
- Anatomy and physiology of poultry.
- Poultry husbandry practices (e.g. ventilation, nutrition, water management, bedding / manure management)
- Bio-security and health care management (diseases, vaccination, house cleaning)

#### ***Assessment Distribution***

<b>Topic</b>	<b>Weighting</b>
Introduction to the poultry industry	5
Anatomy of the chicken	25
Elementary poultry physiology and husbandry	35

### ***Assessment Standard***

- Listed critical knowledge areas selected must always be included in the assessment.
- Learners must achieve a normative assessment rating of 70% on all questions related to the critical knowledge areas to be deemed competent.
- Learners must achieve a normative assessment rating of 50% on all questions asked in addition to the critical knowledge areas to be deemed competent.

### **Skills development provider accreditation criteria**

#### ***Physical Requirements***

- Learning resources approved by the SAPA
- Assessment documentation, instruments and standards approved by SAPA

#### ***Human Resource Requirements***

- Facilitators of learning approved by SAPA
- Assessors approved by SAPA
- The capacity to conduct internal quality assurance by employed staff or contracted experts
- Assessments will be conducted by a person who meets the following requirements:
  - Has at least 5 years experience in poultry production supervision with appropriate academic qualifications e.g. Grade 12 or higher.
  - Has obtained a nationally recognised qualification in poultry production not lower than NOF level 4 with at least 3 years production experience.

#### ***Legal Requirements***

- Normal statutory regulations apply

#### **Exemptions**

No exemptions are recognised

## 1.2 Health management

<b>Title</b>	Health management				
<b>Subject Number</b>	KS-2	<b>NQF Level</b>	2	<b>Credits</b>	8

### Purpose

#### *The purpose of the learning in this subject relates to:*

The disciplinary or conceptual knowledge (including theory) related to health management of poultry meat and eggs. The focus of this subject is at introductory level and seeks to address the generic disciplinary knowledge of poultry health management practices.

#### *The learning will enable learners to demonstrate an understanding of:*

- Bio-security and health care management (diseases, vaccination, house cleaning)

### Topic Content Guidelines

#### Topic 1: Bio-security and health care management

##### Topic Elements

##### Introduction to disease control

Range:

- Disease causing organisms (virus , bacteria, fungi and parasites)
- Basic principles of immunisation of birds (vaccines, antigens, and evaluation)
- Vaccination procedures (correct handling and application of vaccines, drinking water, spray, injected)
- Basic medication practices

##### Sanitation and disinfection of poultry buildings and equipment

Range:

- Personal hygiene practices
- Sanitation of equipment and chemicals
- Fumigation and disinfection practices (PPE)
- Bio-security protocols
- Correct use of detergents and disinfectants (importance of manufacturer's recommendations)
- Personal health, safety, legislation and environmental protection measures.
- Groundskeeping equipment and tools

##### Assessment Criteria

- Briefly explain the nature of disease-causing organisms affecting poultry including viruses, bacteria, mycotoxins and parasites.
- Explain the basic reasons for poultry immunisation
- Explain the procedures for the correct handling of vaccines.
- Describe briefly the procedures, and reasons for following such procedures, when vaccinating poultry: By means of the drinking water; By means of aerosol spraying; By means of intermuscular injection.
- Explain the application of basic medication as part of disease control.
- Compile a list of procedures with explanations, to protect poultry from being exposed to high levels of disease-causing organisms.

## Internal assessment guidelines for providers

### ***Critical Knowledge Areas:***

- Disease control
- Sanitation and disinfection of poultry buildings and equipment

### ***Assessment Distribution***

<b>Topic</b>	<b>Weighting</b>
Bio-security and health management	35

### ***Assessment Standard***

- Listed critical knowledge areas selected must always be included in the assessment.
- Learners must achieve a normative assessment rating of 70% on all questions related to the critical knowledge areas to be deemed competent.
- Learners must achieve a normative assessment rating of 50% on all questions asked in addition to the critical knowledge areas to be deemed competent.

## **Skills development provider accreditation criteria**

### ***Physical Requirements***

- Learning resources approved by the SAPA
- Assessment documentation, instruments and standards approved by SAPA

### ***Human Resource Requirements***

- Facilitators of learning approved by SAPA
- Assessors approved by SAPA
- The capacity to conduct internal quality assurance by employed staff or contracted experts
- Assessments will be conducted by a person who meets the following requirements:
  - Has at least 5 years experience in poultry production with appropriate academic qualifications e.g. Grade 12 or higher.
  - Has obtained a nationally recognised qualification in poultry production not lower than NQF level 4 with at least 3 years production experience.

### ***Legal Requirements***

- Normal statutory regulations apply

### **Exemptions**

No exemptions are recognised

## 2. Practical Skills Modules

### 2.1 Apply poultry husbandry practices

<b>Title</b>	Apply poultry husbandry practices				
<b>Subject Number</b>	PM-1	<b>NQF Level</b>	2	<b>Credits</b>	6

#### Purpose of the module

*The focus of the learning in this module is to provide learners with the opportunity to:*

- Monitor and adjust ventilation,
- Monitor and supply water,
- Monitor water quality,
- Monitor availability of feed and feed birds.

#### *This must include:*

- Weighing and recording weights
- Observing bird behaviour and adjusting ventilation
- Inspecting and correcting water supply
- Collecting and reporting production records
- Evaluating feed quality and feed intake

#### Learning Activity Guidelines

##### Practical Skill: 1. Weigh and record bird/ egg weights

#### Learning Activity Guidelines:

*Given a scale and live birds/ eggs, learners will be able to:*

- Check the scale for accuracy
- Select birds / eggs to ensure a random sample
- Weigh and record weights accurately and document results correctly

#### Applied Knowledge:

- Correct weighing and bird/ egg handling procedures
- Understanding of random sampling and the implication if not followed
- Consequences of injuries and bruising of live birds/ damage to eggs
- Accuracy of results recorded

#### Assessment Criteria

What must the learner be able to explain

- Confirm understanding of correct weighing and handling procedures and the implications if not adhered to. (Injuries, internal ovulation in POL's)
- Confirm understanding of random sampling and the implication if not followed.

What will we observe

- Observe weighing and handling practice
- Procedures are followed correctly

What will we evaluate

- Accuracy of results recorded

- Safe-keeping of records

**Practical Skill 2: Identify bird behaviour due to poor ventilation settings (naturally ventilated or mechanically ventilated buildings)**

**Learning Activity Guidelines:**

*Given simulated scenarios (film or sketches) of poor air flow patterns in buildings learners will be able to:*

- Observe signs of cold spots under a particular housing system
- Demonstrate ability to correct the situation by adjusting air speed or curtain openings

**Applied Knowledge:**

- Setting of ventilation controls or curtain openings
- Temperature controls
- Louvre openings set according to air volume/air speed/manometer readings
- Air leaks sealed/eliminated
- Reporting procedures to deal with ventilation problems.
- The effect of changes in weather conditions on bird behaviour.

**Assessment Criteria:**

1. Question applied knowledge on:

- How to control ventilation to suit a specific scenario.
- How to set curtains/ fan settings to suit specific weather conditions

2. Observe behaviour or process:

- How the learner deals with the problem and how the corrective measures are applied

3. Evaluate products:

- Bird comfort
- Taking temperature readings correctly

**Practical Skill 3: The use of water as wetting agent for cleaning and disinfection**

**Learning Activity Guidelines:**

*Given a simulated situation to clean and disinfect the workplace, learners will be able to:*

- Monitor water availability and pressure supply on cleaning equipment, eg high pressure sprayers etc
- Select and wear appropriate PPE
- Ensure complete coverage of area to be cleaned
- Allow soaking for complete dirt and grease removal
- Ensure correct ratio of water and disinfectant according to supplier's instructions
- Ensure correct wetting of area with disinfectant
- Make minor adjustments and repairs to malfunctioning equipment.

**Applied Knowledge:**

- Understand the need for dirt removal
- Temperature and contact time lag needed to kill disease-causing organisms.
- Understand health and safety risks associated with disinfectants and cleaning agents.

**Assessment Criteria:**

1. Question applied knowledge on:
  - The wetting effect of water
  - The time lag to disinfect
  - The importance of correct dilution rates when using detergents or disinfectants
2. Observe behaviour or process:
  - Correct interpretation of instructions on product labels
  - Dilution rate and mixing procedures
  - Complete removal of muck and grease
3. Evaluate products:
  - The successful removal of dirt.
  - Differentiate between areas that have been cleaned and not cleaned

**Practical Skill 4: Collect and report relevant data****Learning Activity Guidelines:**

*Given a data set and/or measuring equipment, learners will be able to:*

- Calculate averages and percentages and complete required records/graphs
- Read and use measuring equipment and complete records
- Interpret graphs (mortalities/egg production/fertility/egg numbers)

**Applied Knowledge:**

- Interpretation of recorded information
- Understanding measurements
- Ability to count, record and graph data

**Assessment Criteria:**

1. Question applied knowledge on:
  - The purpose and importance of accurate and complete records.
  - Interpretation of trends on graphs
2. Observe behaviour or process:
  - N.a.
3. Evaluate products:
  - The correct use of measuring equipment and the accuracy of measurements
  - Calculations performed correctly
  - The interpretation of data and graphs (slopes)

**Practical Skill 5: Evaluate feed quality and feed intake****Learning Activity Guidelines:**

*Given simulated problems regarding feed quality and intake, learners will be able to*

- Evaluate feed quality and texture and report non-conformances
- Recognise feed texture for a type of poultry
- Monitor feed availability
- Perform minor repairs to feed system

**Applied Knowledge:**

- Feed quality and texture standards (presence of odours, correct pellet size,

appropriate diet for particular type of bird)

- Reasons for feed refusal (quality problems and wrong feed type)
- Identification of problems related to feed system and availability.
- Understanding of corrective measures to resolve problem areas.

**Assessment Criteria:**

1. Question applied knowledge on:

- Feed quality problems and reasons for feed refusal
- Corrective measures to resolve problem areas
- Consequences of variations in feed intake (variability in weight, inadequate intake of medicated feed)

2. Observe behaviour or process:

- Identify problem areas in feed supply system and availability (feeder heights and feed depth).
- Wastage due to leaks and incorrect feeder heights
- Minor repairs to feed system

3. Evaluate products:

- Normal feeding behaviour
- Feed intake in accordance with standards

**Skills development provider accreditation criteria**

**Physical Requirements**

- Structured examples and scenarios
- Learner instructions and work sheets
- Assessment instruments and standards for each practical skill that clearly defines standards of competence as competent or not yet competent
- Reflective learning exercises

**Human Resource Requirements**

- Learner facilitator ration of 1:15
- Internal assessors can be the same person as the facilitator

**Legal Requirements**

- None specified in addition to standards prescribed by applicable legislation.

**Critical practical activities to be assessed externally**

- This is a foundational industry certificate program and no external assessment is prescribed

**Exemptions**

- No exemptions are recognised



## 2.2 Apply bio-security standards and health care practices

<b>Title</b>	<b>Apply bio-security standards and health management practices</b>				
<b>Subject Number</b>	PM-2	<b>NQF Level</b>	2	<b>Credits</b>	6

### Purpose of the module

*The focus of the learning in this module is to provide learners with the opportunity to:*

Apply standard practices and procedures to maintain the bio-security status of a poultry production unit and to perform basic health care practices

### *This must include:*

- Vaccinate poultry
- Prepare poultry units for production

### Learning Activity Guidelines

#### **Practical Skill 1: Prepare for vaccination and vaccinate poultry**

#### **Learning Activity Guidelines:**

*Given vaccines and live poultry, learners will be able to:*

- Receive and inspect vaccines (cold chain requirements, expiry date and dose for number of birds).
- Evaluate environmental conditions and state of equipment.
- Perform at least one of the following vaccination procedures according to applicable practice:
  - Vaccination via drinking water
  - Vaccination via aerosol or spray
  - Vaccination by means of intramuscular injection

#### **Applied Knowledge:**

- Immune development dependent on correct dose and administration

#### **Assessment Criteria**

1. Question applied knowledge on:
  - Reasons for removal / neutralising of chlorine in drinking water
  - Factors affecting immune development
2. Observe behaviour or process:
  - Inspection of vaccines
  - Evaluation of environmental conditions and state of equipment
  - Correct vaccination procedures according to applicable practice
3. Evaluate products:
  - Tongue scores to evaluate success of vaccine delivery (where applicable).
  - Documentation completed

#### **Practical Skill 2: Implementing cleaning and fumigation practices on poultry holdings**

### **Learning activity guidelines**

*Given a simulated poultry facility, basic hand tools, appropriate Personal Protective Equipment, sanitation-, disinfection- and fumigation agents and the application tools, learners will be able to:*

- Remove litter and waste with minimum contamination of the surrounding areas
- Disassemble poultry house equipment
- Wash with detergent and disinfect, allowing sufficient lag time for action to take place
- Reassemble, perform maintenance and test equipment
- Fumigate according to prescribed procedures (where applicable)
- Perform rodent and insect control measures
- Discard empty containers correctly
- Apply personal health and safety protection measures during the whole operation

### **Applied Knowledge:**

- Reduction of bacterial load on environment
- Importance of thorough removal of loose dirt and muck
- Disinfectant applied according to directions of the supplier to ensure efficient action

### **Assessment Criteria:**

1. Question applied knowledge on:

- Importance to decrease bacterial load present in organic material to surrounding environment
- Importance to use closed containers to prevent spreading of dust, etc.
- The sequence of cleaning and disinfection.
- The procedures of bio-security protocols.

2. Observe behaviour or process:

- Litter removal and waste disposal
- Disassemble poultry house equipment
- Washing and disinfecting procedures
- Reassembling, performing maintenance and testing equipment
- Fumigating procedures (where applicable)
- Performing bio-security protocols
- Applying appropriate personal health and safety protection measures during the whole operation.

3. Evaluate products:

- Inspect the success of cleaning operation (physical inspection)
- Compliance to bio-security protocols

### **Skills development provider accreditation criteria**

#### **Physical Requirements**

- Structured examples and scenarios
- Learner instructions and work sheets
- Assessment instruments and standards for each practical skill that clearly defines standards of competence as competent or not yet competent
- Reflective learning exercises

#### **Human Resource Requirements**

- Learner facilitator ration of 1:15
- Internal assessors can be the same person as the facilitator

### **Legal Requirements**

- None specified in addition to standards prescribed by applicable legislation.

### **Critical practical activities to be assessed externally**

- This is a foundational industry certificate program and no external assessment is prescribed

### **Exemptions**

- No exemption are recognised

### 3. Work Experience Modules

#### 3.1 Basic needs of poultry are met

<b>Module Title</b>	Basic needs of poultry are met				
<b>Module Number</b>	WM-1	<b>NQF Level</b>	2	<b>Credits</b>	12

#### Purpose of the module

*The focus of the work experience is on providing the learner an opportunity to:*

Attend to poultry rearing practices by working in accordance with and adhering to standard workplace practices and procedures and to report to persons in authority.

*The learner will be required to:*

- Execute activities related to the general care for poultry.
- Apply workplace specific poultry production practices.
- Report to person in authority.

*The learner must perform the required work experience under the following conditions:*

- Under clear supervision of authorised personnel.
- In close interaction with management staff
- The scope of work experience will be completed simultaneously – not as separate activities
- Learner Poultry Farm Workers must gain work experience in all the listed work activities for a minimum period of 5 weeks

#### Scope of work experience

<b>Work Experience: Execute activities related to the general care for poultry</b>
<p><b>Scope of work activities:</b></p> <ol style="list-style-type: none"> <li>1. Maintain a consistent supply of feed to birds at accepted levels</li> <li>2. Minimise wastage of feed</li> <li>3. Maintain a consistent supply of water at accepted levels</li> <li>4. Attend to water supply problems including fixing of water leaks</li> <li>5. Monitor and report on the ventilation in the poultry house</li> <li>6. Monitor and report on bedding management in the poultry house (if applicable)</li> </ol>
<b>Work Experience : Apply workplace specific poultry production practices</b>
<p><b>Scope of work activities:</b></p> <ol style="list-style-type: none"> <li>1. Execute production practices related to workplace specific equipment, e.g. use and maintain a feed supply system</li> <li>2. Work in accordance with workplace specific procedures, e.g. attend to the provision and maintenance of bedding and the removal of wet spots in a breeder house or free range layer house</li> </ol>
<b>Work Experience : Collect data and complete workplace documentation</b>
<p><b>Scope of work activities:</b></p> <ol style="list-style-type: none"> <li>1. Collect and record data to ensure the availability of accurate and complete production records</li> </ol>

2. Maintain standards of timeous reporting of production specific matters
3. Adhere to reporting channels.

**Contextualised Workplace Knowledge**

- Standard policies and procedures.
- Reporting structures
- Workplace specific production equipment

**Supporting evidence**

- Poultry production records

**Criteria for Workplace Approval*****Physical Requirements***

- 

***Human Resource Requirements***

- Poultry farming expert
- Learner expert ratio of 1:5

***Legal Requirements***

- None specified in addition to requirements prescribed by applicable legislation.

**Assignment to be prepared for or presented at the External Assessment**

- None – this is an industry foundation program in poultry production and no external integrated assessment will be conducted.

### 3.2 Bio-security and health care standards are met

<b>Module Title</b>	<b>Bio-security and health care standards are met</b>				
<b>Module Number</b>	WM-2	NOF Level	2	Credits	6

#### Purpose of the module

***The focus of the work experience is on providing the learner an opportunity to:***

Apply workplace specific bio-security and vaccination practices, use workplace specific equipment and report to persons in authority by working in accordance with and adhering to standard workplace practices and procedures

***The learner will be required to:***

- Maintain a poultry unit and surrounding ground.
- Report to persons in authority on identified problems and corrective measures to be taken.
- Adhere to standard workplace practices, procedures and protocols.
- Report to person in authority on daily activities.

***The learner must perform the required work experience under the following conditions:***

- Under clear supervision of authorised personnel.
- In close interaction with management staff.
- The scope of work experience will be completed simultaneously – not as separate activities.
- Learner Poultry Farm Workers must gain work experience in all the listed work activities for a minimum period of 5 weeks.

#### Scope of work experience

**Work Experience: Execute bio-security and general poultry health-related activities**

#### Scope of work activities:

1. Adhere to the execution of bio-security procedures
2. Vaccinate poultry
3. Complete relevant documentation
4. Adhere to record-keeping practices

#### Contextualised Workplace Knowledge

- Standard policies and procedures.
- Reporting structures

#### Supporting evidence

- Poultry production records

#### Criteria for Workplace Approval

##### ***Physical Requirements***

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##### ***Human Resource Requirements***

- Poultry farming expert

- Learner expert ratio of 1:5

***Legal Requirements***

- None specified in addition to requirements prescribed by applicable legislation.

**Assignment to be prepared for or presented at the External Assessment**

- None – this is an industry foundation program in poultry production and no external integrated assessment will be conducted.