



		Curriculum Document			
Curriculum Code		Curriculum Title		Logo	
612201000		Poultry Farmer			
	Name	Email	Phone	Logo	
Development Quality Partner	AgriSETA	Info@agriseta.co.za	(012) 301 5600		

Learner QDF Signature

Date

QDF Signature

Date

DQP Representative Signature

Date

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SECTION 1: CURRICULUM SUMMARY

1. Occupational Information

1.1 Associated Occupation

612201: Poultry Farmer

1.2 Occupation or Specialisation Addressed by this Curriculum

612201000: Poultry Farmer

1.3 Alternative Titles used by Industry

- None

2. Curriculum Information

2.1 Curriculum Structure

This qualification is made up of the following compulsory Knowledge and Practical Skill Modules:

Knowledge Modules:

- 612201000-KM-01, Introduction to the poultry farming industry, NQF Level 4, Credits 6
- 612201000-KM-02, The work environment on a poultry farm, NQF Level 2, Credits 6
- 612201000-KM-03, Introduction to poultry production and disease control, NQF Level 3, Credits 8
- 612201000-KM-04, Leading work teams on a poultry farm, NQF Level 3, Credits 4
- 612201000-KM-05, Poultry farm business management concepts, NQF Level 5, Credits 8
- 612201000-KM-06, Personnel management concepts, NQF Level 5, Credits 8
- 612201000-KM-07, Anatomy and physiology of poultry, NQF Level 4, Credits 8
- 612201000-KM-08, Poultry husbandry and health care, NQF Level 5, Credits 8
- 612201000-KM-09, Poultry housing and equipment, NQF Level 5, Credits 6

Total number of credits for Knowledge Modules: 62

Practical Skill Modules:

- 612201000-PM-01, Conduct poultry husbandry and record-keeping practices, NQF Level 2, Credits 6
- 612201000-PM-02, Conduct bio-security and health care practices, NQF Level 2, Credits 6
- 612201000-PM-03, Recognise and address poultry production related problems observed, NQF Level 3, Credits 8
- 612201000-PM-04, Lead and direct work teams, NQF Level 4, Credits 6
- 612201000-PM-05, Monitor and control costs and stock on hand, NQF Level 5, Credits 6

- 612201000-PM-06, Attend to the personnel management functions on a poultry farming unit, NQF Level 5, Credits 8
- 612201000-PM-07, Attend to the the day-to-day management functions of poultry farming activities, NQF Level 4, Credits 8
- 612201000-PM-08, Monitor, evaluate and respond to production trends, NQF Level 5, Credits 8
- 612201000-PM-10, Manage the poultry unit maintenance and physical bio-security measures, NQF Level 4, Credits 8
- 612201000-PM-09, Manage the utilisation of a poultry site or farm, NQF Level 05, Credits 8

Total number of credits for Practical Skill Modules: 72

This qualification also requires the following Work Experience Modules:

- 612201000-WM-01, Production, health care and biosecurity practices and a poultry farm, NQF Level 2, Credits 16
- 612201000-WM-02, Provide guidance and address production, health care and biosecurity problems and a poultry farm, NQF Level 3, Credits 12
- 612201000-WM-03, Allocate work and direct a work team in different poultry farming production activities for a period of two weeks, NQF Level 4, Credits 8
- 612201000-WM-04, Poultry farm records and administrative processes, NQF Level 4, Credits 8
- 612201000-WM-05, Management of people, stock on hand and costs of a poultry farming unit, NQF Level 5, Credits 12
- 612201000-WM-06, Attend to the management and reporting on operational planning and execution of poultry farming activities, NQF Level 5, Credits 24
- 612201000-WM-07, Attend to the management, reporting on and control of facility utilisation and maintenance, NQF Level 5, Credits 12

Total number of credits for Work Experience Modules: 92

2.2 Entry Requirements

NQF Level 4 with Mathematical Literacy

3. Assessment Quality Partner Information

Name of body: AgriSETA

Address of body: AgriSETA House 529 Belvedere Road Arcadia, Pretoria Arcadia

Contact person name: QCTO Manager

Contact person work telephone number: (012) 301 5600

4. Part Qualification Curriculum Structure

Part Qualification 1:

Title:

Poultry Househand, NQF Level 2, Credits 42

Purpose:

The purpose of this part qualification is to prepare a learner to operate as a Poultry House Hand. A Poultry House Hand carries out sanitation and cleaning procedures in the poultry facility, act within site biosecurity protocols, cares for the welfare of poultry, attends to and prevents poultry diseases.

Applicable Modules (Rules of Combination)

Knowledge Modules:

- 612201000-KM-02, The work environment on a poultry farm, NQF Level 2, Credits 6
- 612201000-KM-03, Introduction to poultry production and disease control, NQF Level 3, Credits 8

Total number of credits for Knowledge Modules: 14

Practical Skill Modules:

- 612201000-PM-01, Conduct poultry husbandry and record-keeping practices, NQF Level 2, Credits 6
- 612201000-PM-02, Conduct bio-security and health care practices, NQF Level 2, Credits 6

Total number of credits for Practical Skill Modules: 12

This qualification also requires the following Work Experience Modules:

- 612201000-WM-01, Production, health care and biosecurity practices and a poultry farm, NQF Level 2, Credits 16

Total number of credits for Work Experience Modules: 16

Part Qualification 2:

Title:

Poultry Farm Supervisor, NQF Level 3, Credits 80

Purpose:

The purpose of this part qualification is to prepare a learner to operate as a Poultry Farm Supervisor. A Poultry Farm Supervisor is a working member of the workteam and leads and direct work teams tasked with the caring for the welfare of poultry, attending to poultry disease prevention and acting within site biosecurity protocols.

Applicable Modules (Rules of Combination)

Knowledge Modules:

- 612201000-KM-02, The work environment on a poultry farm, NQF Level 2, Credits 6
- 612201000-KM-03, Introduction to poultry production and disease control, NQF Level 3, Credits 8
- 612201000-KM-04, Leading work teams on a poultry farm, NQF Level 3, Credits 4

Total number of credits for Knowledge Modules: 18

Practical Skill Modules:

- 612201000-PM-01, Conduct poultry husbandry and record-keeping practices, NQF Level 2, Credits 6
- 612201000-PM-02, Conduct bio-security and health care practices, NQF Level 2, Credits 6
- 612201000-PM-03, Recognise and address poultry production related problems observed, NQF Level 3, Credits 8
- 612201000-PM-04, Lead and direct work teams, NQF Level 4, Credits 6

Total number of credits for Practical Skill Modules: 26

This qualification also requires the following Work Experience Modules:

- 612201000-WM-01, Production, health care and biosecurity practices and a poultry farm, NQF Level 2, Credits 16
- 612201000-WM-02, Provide guidance and address production, health care and biosecurity problems and a poultry farm, NQF Level 3, Credits 12
- 612201000-WM-03, Allocate work and direct a work team in different poultry farming production activities for a period of two weeks, NQF Level 4, Credits 8

Total number of credits for Work Experience Modules: 36

SECTION 2: OCCUPATIONAL PROFILE

1. Occupational Purpose

attends to the management and control of a poultry-farming unit, the resources required, personnel, the achievement of production targets and quality standards and the optimal utilisation of the site.

2. Occupational Tasks

- Attend to poultry husbandry, health care and biosecurity practices (NQF Level 2)
- Correct poultry production-related problems observed and provide guidance on production questions raised by subordinates (NQF Level 3)
- Lead and control work teams (NQF Level 4)
- Manage people, stock on hand and costs of a poultry farming operation (NQF Level 5)
- Provide day to day direction and control poultry farming operations to ensure that production targets and quality standards are met (NQF Level 5)
- Provide direction and oversee the functionality and maintenance of poultry production units or sites (NQF Level 4)

3. Occupational Task Details

3.1. Attend to poultry husbandry, health care and biosecurity practices (NQF Level 2)

Unique Product or Service:

Productive and healthy poultry

Occupational Responsibilities:

- Attend to poultry husbandry and record-keeping practices
- Attend to poultry bio-security and health care practices

Occupational Contexts:

- Attend to poultry health care and production

3.2. Correct poultry production-related problems observed and provide guidance on production questions raised by subordinates (NQF Level 3)

Unique Product or Service:

Production and healthcare problems attended to

Occupational Responsibilities:

- Recognise and attend to poultry production related problems

Occupational Contexts:

- Address and correct poultry farming activities

3.3. Lead and controll work teams (NQF Level 4)

Unique Product or Service:

Team leadership

Occupational Responsibilities:

- Lead and direct work teams

Occupational Contexts:

- Productive work teams on a poultry farm

3.4. Manage people, stock on hand and costs of a poultry farming operation (NQF Level 5)

Unique Product or Service:

Resources controlled

Occupational Responsibilities:

- Direct and control costs and stock on hand
- Supervise personnel

Occupational Contexts:

- Management of resources on a poultry farm

3.5. Provide day to day direction and control poultry farming operations to ensure that production targets and quality standards are met (NQF Level 5)

Unique Product or Service:

Effecicient and effective poultry farming

Occupational Responsibilities:

- Manage day-to-day poultry farming activities
- Evaluate and respond to production trends

Occupational Contexts:

- Poultry farm management and control

3.6. Provide direction and oversee the functionality and maintenance of poultry production units or sites (NQF Level 4)

Unique Product or Service:

Poultry farm utilisation controlled

Occupational Responsibilities:

- Plan and direct the utilisation of a poultry site or farm
- Plan and direct poultry unit maintenance and physical bio-security measures

Occupational Contexts:

- Efficient and functional poultry farm infrastructure

SECTION 3: CURRICULUM COMPONENT SPECIFICATIONS

SECTION 3A: KNOWLEDGE MODULE SPECIFICATIONS

List of Knowledge Modules for which Specifications are included

- 612201000-KM-01, Introduction to the poultry farming industry, NQF Level 4, Credits 6
- 612201000-KM-02, The work environment on a poultry farm, NQF Level 2, Credits 6
- 612201000-KM-03, Introduction to poultry production and disease control, NQF Level 3, Credits 8
- 612201000-KM-04, Leading work teams on a poultry farm, NQF Level 3, Credits 4
- 612201000-KM-05, Poultry farm business management concepts, NQF Level 5, Credits 8
- 612201000-KM-06, Personnel management concepts, NQF Level 5, Credits 8
- 612201000-KM-07, Anatomy and physiology of poultry, NQF Level 4, Credits 8
- 612201000-KM-08, Poultry husbandry and health care, NQF Level 5, Credits 8
- 612201000-KM-09, Poultry housing and equipment, NQF Level 5, Credits 6

1. 612201000-KM-01, Introduction to the poultry farming industry, NQF Level 4, Credits 6

1.1 Purpose of the Knowledge Modules

The main focus of the learning in this knowledge module is to build an understanding of the scope and dynamics of the South African poultry farming industry

The learning will enable learners to demonstrate an understanding of:

- KM-01-KT01: Introduction to egg production (35%)
- KM-01-KT02: Introduction to meat production (35%)
- KM-01-KT03: Introduction to poultry breeding and hatcheries (20%)
- KM-01-KT04: Production practices of less common kinds of poultry (10%)

1.2 Guidelines for Topics

1.2.1. KM-01-KT01: Introduction to egg production (35%)

Topic elements to be covered include:

- KT0101 Grandparents, parent stock, commercial replacement birds
- KT0102 Commercial egg production systems
- KT0103 The production and marketing of eggs
- KT0104 Risks for egg production farmers
- KT0105 The egg production value chain

Internal Assessment Criteria and Weight

- IAC0101 The poultry egg production environment can be explained in terms of origin of birds, common risks and the value chain

(Weight 35%)

1.2.2. KM-01-KT02: Introduction to meat production (35%)

Topic elements to be covered include:

- KT0201 Grandparents, parent stock, day old birds
- KT0202 Poultry meat production systems
- KT0203 The marketing of poultry meat
- KT0204 Risks for poultry meat production farmers
- KT0205 The poultry meat production value chain

Internal Assessment Criteria and Weight

- IAC0201 The poultry meat production environment can be explained in terms of origin of birds, common risks and the value chain

(Weight 35%)

1.2.3. KM-01-KT03: Introduction to poultry breeding and hatcheries (20%)

Topic elements to be covered include:

- KT0301 Origin and development of genetic lines for meat and egg production: (Great Grand Parents to Grand Parents, to Parents stock and commercial birds)
- KT0302 Hatchery equipment and practices
- KT0303 Role of hatcheries to maintain bio-security in the supply chain

Internal Assessment Criteria and Weight

- IAC0301 Poultry breeding concepts can be explained in terms of genetic lines
- IAC0302 Hatchery practices can be explained in terms of implications on hatching and bird quality
- IAC0303 The role of hatcheries in maintaining biosecurity standards can be explained

(Weight 20%)

1.2.4. KM-01-KT04: Production practices of less common kinds of poultry (10%)

Topic elements to be covered include:

- KT0401 Ducks
- KT0402 Geese
- KT0403 Turkeys
- KT0404 Game birds (quail, pheasants, guinea fowl)

Internal Assessment Criteria and Weight

- IAC0401 The commercial production of other kinds of poultry can be explained in terms of general rearing and housing practices, market opportunities and risks

(Weight 10%)

1.3 Provider Programme Accreditation Criteria

Physical Requirements:

- Learning resources, including assessment instruments approved in terms of QCTO processes

Human Resource Requirements:

- Facilitators with expertise in the scope and content of the modules
- A learner facilitator ratio of no more than 1:15
- Assessors with recognised assessment practice training and subject matter expertise

Legal Requirements:

- Compliance with occupational health and safety protection regulations

1.4 Exemptions

- None specified

2. 612201000-KM-02, The work environment on a poultry farm, NQF Level 2, Credits 6

2.1 Purpose of the Knowledge Modules

The main focus of the learning in this knowledge module is to build an understanding of concepts related to workplace health, safety, costs and waste

The learning will enable learners to demonstrate an understanding of:

- KM-02-KT01: Workplace health and safety concepts (30%)
- KM-02-KT02: Poultry farming environment (70%)

2.2 Guidelines for Topics

2.2.1. KM-02-KT01: Workplace health and safety concepts (30%)

Topic elements to be covered include:

- KT0101 Good workplace housekeeping practices and risks
- KT0102 Personal protective equipment
- KT0103 Safety signs and colour coding
- KT0104 Rules related to specific procedures and risks, emergencies, restricted entrance, fire prevention, injuries on duty
- KT0105 Universal precautions when attending to injured persons
- KT0106 Provisions related to intoxication, unauthorised use of motorised or mobile equipment

Internal Assessment Criteria and Weight

- IAC0101 Respond to a range of questions that will demonstrate an understanding of the general rules and principles of safe work practices

(Weight 30%)

2.2.2. KM-02-KT02: Poultry farming environment (70%)

Topic elements to be covered include:

- KT0201 Understanding management
- KT0202 Understanding money matters and costs (Income, cost of production, profit and loss)
- KT0203 Understanding marketing (Cost of not meeting standards (quality), industry challenges, consumer awareness and demand)
- KT0204 Understanding housing, equipment and farm machines
- KT0205 Understanding manpower (Cost of absenteeism, injuries on duty)
- KT0206 Understanding of production material and resources (feed and material costs, waste)
- KT0207 Understanding the value of poultry (welfare, impact of mortalities, disease)
- KT0208 Understanding productivity and profitability

- KT0209 Understanding poultry production cycles

Internal Assessment Criteria and Weight

- IAC0201 The poultry-farming environment can be explained in terms of sustainable poultry farming concepts
- IAC0202 The responsibility to avoid waste is understood and can be explained in terms of a sustainable poultry farm

(Weight 70%)

2.3 Provider Programme Accreditation Criteria

Physical Requirements:

- Learning resources, including assessment instruments approved in terms of QCTO processes

Human Resource Requirements:

- Facilitators with expertise in the scope and content of the modules
- A learner facilitator ratio of no more than 1:15
- Assessors with recognised assessment practice training and subject matter expertise

Legal Requirements:

- Compliance with occupational health and safety protection regulations

2.4 Exemptions

- None specified
- None specified
- None specified
- None specified
- None specified

3. 612201000-KM-03, Introduction to poultry production and disease control, NQF Level 3, Credits 8

3.1 Purpose of the Knowledge Modules

The main focus of the learning in this knowledge module is to build an understanding of poultry biology, housing, husbandry and disease control. This module serves as the basis for higher level studies in related fields

The learning will enable learners to demonstrate an understanding of:

- KM-03-KT01: Biology of poultry (5%)
- KM-03-KT02: Poultry housing (5%)

- KM-03-KT03: Poultry disease control (20%)
- KM-03-KT04: Environmental control practices (20%)
- KM-03-KT05: Bio-security and health care (20%)
- KM-03-KT06: Poultry nutrition (20%)
- KM-03-KT07: The role of water in poultry production (10%)

3.2 Guidelines for Topics

3.2.1. KM-03-KT01: Biology of poultry (5%)

Topic elements to be covered include:

- KT0101 Body parts of poultry
- KT0102 Organs of poultry

Internal Assessment Criteria and Weight

- IAC0101 Body parts and organs can be named on diagrammatic illustrations
- IAC0102 Functions of body parts and organs can be explained

(Weight 5%)

3.2.2. KM-03-KT02: Poultry housing (5%)

Topic elements to be covered include:

- KT0201 Poultry husbandry related concepts such as housing density, ventilation, humidity
- KT0202 Bird behaviour related concepts such as panting, cannibalism
- KT0203 Poultry housing layout
- KT0204 Poultry farming equipment such as feeders, drinkers
- KT0205 Poultry farming records

Internal Assessment Criteria and Weight

- IAC0201 Housing concepts can be explained in terms of optimal poultry production and quality

(Weight 5%)

3.2.3. KM-03-KT03: Poultry disease control (20%)

Topic elements to be covered include:

- KT0301 Disease control related concepts such as vaccination, types of diseases, mortality
- KT0302 Personal hygiene practices
- KT0303 Biosecurity and disease control

- KT0304 Poultry health records
- KT0305 Signs of poultry disease

Internal Assessment Criteria and Weight

- IAC0301 Poultry health and disease control concepts can be explained in terms of achieving optimal poultry production and quality
- IAC0301 Poultry health records can be explained in terms of types of records and uses of data collected

(Weight 20%)

3.2.4. KM-03-KT04: Environmental control practices (20%)

Topic elements to be covered include:

- KT0401 Needs and care of new stock
- KT0402 Maintenance of a constant body temperature in poultry
- KT0403 Ventilation principles and air movement (Mechanical, Natural ventilation)
- KT0404 Air as medium to absorb heat and moisture
- KT0405 Environmental factors affecting health (ammonia, dust)
- KT0406 Bedding control practices
- KT0407 Lighting regimes and patterns
- KT0408 Temperature control of the environment

Internal Assessment Criteria and Weight

- IAC0401 Environmental factors that must be controlled to ensure healthy and productive birds can be listed
- IAC0402 Signs of common problems in environmental conditions can be listed and actions to address these explained
- IAC0403 The effect of specific environmental conditions on the bird can be explained

(Weight 20%)

3.2.5. KM-03-KT05: Bio-security and health care (20%)

Topic elements to be covered include:

- KT0501 Disease causing organisms (virus, bacteria, fungi and parasites)
- KT0502 Basic principles of immunisation of birds (vaccines, antigens, and evaluation)
- KT0503 Vaccination procedures (correct handling and application of vaccines, drinking water, spray, injected)

- KT0504 Basic medication practices
- KT0505 Sanitation of equipment and chemicals
- KT0506 Bio-security procedures and protocols
- KT0507 Detergents and disinfectants
- KT0508 Factors that cause disease and disease prevention
- KT0509 Common poultry diseases

Internal Assessment Criteria and Weight

- IAC0501 Factors that affect the health of birds can be explained
- IAC0502 Disease prevention and control practices can be explained
- IAC0503 Immune development in birds and vaccination practices can be explained
- IAC0504 Biosecurity concepts and practices can be explained
- IAC0505 Symptoms of common poultry diseases can be described

(Weight 20%)

3.2.6. KM-03-KT06: Poultry nutrition (20%)

Topic elements to be covered include:

- KT0601 Nutrients and their functions (growth, egg production, energy, amino acids, minerals and vitamins)
- KT0602 Raw materials for the supply of nutrients in poultry diets (grains, protein sources, minerals and vitamins)
- KT0603 Factors that affect feed intake by poultry (disease, environmental temperature and production level)
- KT0604 Different feed rations (pre-starter, starter, grower, pre-lay and layer diets)
- KT0605 Feed sampling practices and reasons for taking feed samples

Internal Assessment Criteria and Weight

- IAC0601 Poultry feeding practices can be explained for production systems and age groups
- IAC0602 Nutritional requirements and sources of nutrients can be explained
- IAC0603 Common signs of nutritional deficiencies can be listed

(Weight 20%)

3.2.7. KM-03-KT07: The role of water in poultry production (10%)

Topic elements to be covered include:

- KT0701 The role of water in body temperature maintenance
- KT0702 The role of water in production of healthy birds
- KT0703 Digestion of feed
- KT0704 Excretion of waste products (uric acid, indigestible material)
- KT0705 Water safety and quality (mineral and bacterial contaminants)

Internal Assessment Criteria and Weight

- IAC0701 The role and importance of water in poultry production can be explained

(Weight 10%)

3.3 Provider Programme Accreditation Criteria

Physical Requirements:

- Learning resources, including assessment instruments approved in terms of QCTO processes

Human Resource Requirements:

- Facilitators with expertise in the scope and content of the modules
- A learner facilitator ratio of no more than 1:15
- Assessors with recognised assessment practice training and subject matter expertise

Legal Requirements:

- Compliance with occupational health and safety protection regulations

3.4 Exemptions

4. 612201000-KM-04, Leading work teams on a poultry farm, NQF Level 3, Credits 4

4.1 Purpose of the Knowledge Modules

The main focus of the learning in this knowledge module is to build an understanding of the role and functions of a team leaders. A team leader actively performs duties as a team member as well as basic team guidance and problem solving functions

The learning will enable learners to demonstrate an understanding of:

- KM-04-KT01: Team leadership concepts (10%)
- KM-04-KT02: Performance standards concepts (15%)
- KM-04-KT03: Motivation and team leadership concepts (15%)
- KM-04-KT04: Inter personal relations (15%)
- KM-04-KT05: First line discipline (30%)

- KM-04-KT06: Work efficiency and effectiveness (15%)

4.2 Guidelines for Topics

4.2.1. KM-04-KT01: Team leadership concepts (10%)

Topic elements to be covered include:

- KT0101 The role and functions of the team leader
- KT0102 Business ethics and values

Internal Assessment Criteria and Weight

- IAC0101 The role of the team leader can be explained

(Weight 10%)

4.2.2. KM-04-KT02: Performance standards concepts (15%)

Topic elements to be covered include:

- KT0201 Workplace practices and procedures
- KT0202 Performance targets
- KT0203 Formulating clear instructions
- KT0204 Controlling standards of performance
- KT0205 Correcting poor performance
- KT0206 The use of coaching to address performance problems

Internal Assessment Criteria and Weight

- IAC0201 The principles of giving clear instruction can be explained
- IAC0202 The principles of setting and controlling performance standards can be explained
- IAC0203 Step that should be followed to correct performance related problems can be explained

(Weight 15%)

4.2.3. KM-04-KT03: Motivation and team leadership concepts (15%)

Topic elements to be covered include:

- KT0301 Basic principles of motivation
- KT0302 The dynamics of work teams

Internal Assessment Criteria and Weight

- IAC0301 Concepts that can be used to guide and motivate work teams can be explained

(Weight 15%)

4.2.4. KM-04-KT04: Inter personal relations (15%)

Topic elements to be covered include:

- KT0401 Workplace discrimination
- KT0402 Developing effective work relations
- KT0403 Gaining respect

Internal Assessment Criteria and Weight

- IAC0401 Conduct that will affect work relations positively and negatively can be explained

(Weight 15%)

4.2.5. KM-04-KT05: First line discipline (30%)

Topic elements to be covered include:

- KT0501 Maintaining workplace discipline
- KT0502 Concept of fairness
- KT0503 Workplace codes and procedures
- KT0504 Sources of conflict and resolving conflict
- KT0505 Dealing with difficult people
- KT0506 Disciplinary records

Internal Assessment Criteria and Weight

- IAC0501 The concept of fairness can be explained
- IAC0502 The role of the team leader in maintaining workplace discipline can be explained
- IAC0503 Different categories of misconduct can be listed

(Weight 30%)

4.2.6. KM-04-KT06: Work efficiency and effectiveness (15%)

Topic elements to be covered include:

- KT0601 The team leaders role in productivity
- KT0602 Daily activity planning
- KT0603 Using a diary

- KT0604 Organising and prioritising time

Internal Assessment Criteria and Weight

- IAC0601 The importance of a productive work environment can be explained in terms of a sustainable business
- IAC0602 A daily activity plan can be completed using real life examples

(Weight 15%)

4.3 Provider Programme Accreditation Criteria

Physical Requirements:

- Learning resources, including assessment instruments approved in terms of QCTO processes

Human Resource Requirements:

- Facilitators with expertise in the scope and content of the modules
- A learner facilitator ratio of no more than 1:15
- Assessors with recognised assessment practice training and subject matter expertise

Legal Requirements:

- Compliance with occupational health and safety protection regulations

4.4 Exemptions

5. 612201000-KM-05, Poultry farm business management concepts, NQF Level 5, Credits 8

5.1 Purpose of the Knowledge Modules

The main focus of the learning in this knowledge module is to build an understanding of general operational business management concepts as related to poultry farming.

The learning will enable learners to demonstrate an understanding of:

- KM-05-KT01: Planning, scheduling, organising, directing and controlling (25%)
- KM-05-KT02: Decision making and problem solving (10%)
- KM-05-KT03: Continuous improvement (10%)
- KM-05-KT04: Delegation (5%)
- KM-05-KT05: Financial management concepts (35%)
- KM-05-KT06: Infrastructure maintenance (15%)

5.2 Guidelines for Topics

5.2.1. KM-05-KT01: Planning, scheduling, organising, directing and controlling (25%)

Topic elements to be covered include:

- KT0101 The function of the manager in terms of planning, organising, directing and controlling resources
- KT0102 The planning cycle
- KT0103 Develop time schedules and action plans
- KT0104 Organising
- KT0105 Sequence operational activities
- KT0106 Production targets
- KT0107 Executing control

Internal Assessment Criteria and Weight

- IAC0101 The role of the manager on a poultry farm can be described in terms of the general management activities on a poultry farm
- IAC0102 Planning and scheduling of activities can be described as key areas of the management function
- IAC0103 Setting, monitoring and controlling clear production targets can be described from a management perspective

(Weight 25%)

5.2.2. KM-05-KT02: Decision making and problem solving (10%)

Topic elements to be covered include:

- KT0201 Decision making and problem solving methods (brain storming, SWOT analysis and PEST analysis)
- KT0202 Personality traits and decision-making

Internal Assessment Criteria and Weight

- IAC0201 Decision making models and principles can be selected and applied to address production problems

(Weight 10%)

5.2.3. KM-05-KT03: Continuous improvement (10%)

Topic elements to be covered include:

- KT0301 The continuous improvement process
- KT0302 Continuous improvement and quality management

Internal Assessment Criteria and Weight

- IAC0301 The concept of continuous improvement can be explained from a business management position

(Weight 10%)

5.2.4. KM-05-KT04: Delegation (5%)

Topic elements to be covered include:

- KT0401 Delegation principles
- KT0402 Accountability vs Responsibility

Internal Assessment Criteria and Weight

- IAC0401 The concept of delegation can be defined and explained

(Weight 5%)

5.2.5. KM-05-KT05: Financial management concepts (35%)

Topic elements to be covered include:

- KT0501 Budgeting concepts
- KT0502 Monthly operating budget reports
- KT0503 Cost control and variance reports
- KT0504 Cost of production
- KT0505 Processing and recording of financial records
- KT0506 Stock management concepts (Cost of stock, Stock control)
- KT0507 Forecasting stock needs and required order quantities
- KT0508 Poultry marketing and price

Internal Assessment Criteria and Weight

- IAC0501 The poultry farming business environment can be explained in terms of the financial management factors that affect sustainable farming
- IAC0502 Financial factors that must be controlled can be explained and the impact if not controlled on the business motivated
- IAC0503 An understanding of budgets and financial statements can be demonstrated

(Weight 35%)

5.2.6. KM-05-KT06: Infrastructure maintenance (15%)

Topic elements to be covered include:

- KT0601 Maintenance management concepts (Preventative, condition based and predictive)
- KT0602 Maintenance and bio-security control
- KT0603 Maintenance and site utilisation targets
- KT0604 External contractors (contracts, liabilities, controls)

Internal Assessment Criteria and Weight

- IAC0601 An understanding of maintenance concepts can be demonstrated in terms of the interrelationships between maintenance and a productive poultry farming unit
- IAC0602 An understanding of planning for and scheduling maintenance activities in terms of production schedules can be demonstrated
- IAC0603 The use of external contractors to perform maintenance activities can be explained in terms of risks and controls that has to be managed

(Weight 15%)

5.3 Provider Programme Accreditation Criteria

Physical Requirements:

- Learning resources, including assessment instruments approved in terms of QCTO processes

Human Resource Requirements:

- Facilitators with expertise in the scope and content of the modules
- A learner facilitator ratio of no more than 1:15
- Assessors with recognised assessment practice training and subject matter expertise

Legal Requirements:

- Compliance with occupational health and safety protection regulations

5.4 Exemptions

6. 612201000-KM-06, Personnel management concepts, NQF Level 5, Credits 8

6.1 Purpose of the Knowledge Modules

The main focus of the learning in this knowledge module is to build an understanding of general personnel management concepts as related to poultry farming.

The learning will enable learners to demonstrate an understanding of:

- KM-06-KT01: Personnel management concepts (30%)
- KM-06-KT02: Employee relations management (40%)
- KM-06-KT03: Conflict and grievance management (30%)

6.2 Guidelines for Topics

6.2.1. KM-06-KT01: Personnel management concepts (30%)

Topic elements to be covered include:

- KT0101 Recruitment and selection (The recruitment process, selection interview, candidate selection)
- KT0102 Training and development
- KT0102 Coaching and mentoring
- KT0103 Personnel records and administration
- KT0104 Performance management concepts

Internal Assessment Criteria and Weight

- IAC0101 Key aspects of the recruitment and selection process can be explained
- IAC0102 Performance management concepts can be explained in terms of personnel management principles
- IAC0103 The application of coaching and mentoring practices in employee development can be explained

(Weight 30%)

6.2.2. KM-06-KT02: Employee relations management (40%)

Topic elements to be covered include:

- KT0201 The employment relationship
- KT0202 Contracts of employment
- KT0203 Employee representation and labour unions
- KT0204 Key provisions of the legislative framework governing the employment relationship (The SA Constitution and the Bill of Rights, The contract of employment, The Labour Relations Act, The Basic Conditions of Employment Act, The Occupational Health and Safety Act)
- KT0205 Disciplinary codes and procedures
- KT0206 Unfair labour practices
- KT0207 Disciplinary hearings and records

Internal Assessment Criteria and Weight

- IAC0201 Various aspects of conditions of employment as regulated by law (e.g. overtime, working hours, leave, etc.) can be explained
- IAC0202 The concept of an unfair labour practice can be explained in terms of practical workplace examples

- IAC0203 The appropriate response to different examples of misconduct can be selected and motivated

(Weight 40%)

6.2.3. KM-06-KT03: Conflict and grievance management (30%)

Topic elements to be covered include:

- KT0301 Workplace conflict
- KT0302 Grievance procedures

Internal Assessment Criteria and Weight

- IAC0301 Conflict can be explained in terms of causes, resolution styles and approaches to resolve conflict
- IAC0302 An example of a grievance procedure can be provided and the different steps explained

(Weight 30%)

6.3 Provider Programme Accreditation Criteria

Physical Requirements:

- Learning resources, including assessment instruments approved in terms of QCTO processes

Human Resource Requirements:

- Facilitators with expertise in the scope and content of the modules
- A learner facilitator ratio of no more than 1:15
- Assessors with recognised assessment practice training and subject matter expertise

Legal Requirements:

- Compliance with occupational health and safety protection regulations

6.4 Exemptions

7. 612201000-KM-07, Anatomy and physiology of poultry, NQF Level 4, Credits 8

7.1 Purpose of the Knowledge Modules

The main focus of the learning in this knowledge module is to build an understanding of the anatomy and physiology of poultry and the integration of this knowledge with poultry husbandry and health care

The learning will enable learners to demonstrate an understanding of:

- KM-07-KT01: Digestive and excretory systems (20%)
- KM-07-KT02: Cardiovascular system (20%)

- KM-07-KT03: Respiratory system (20%)
- KM-07-KT04: Musculo-skeletal system (10%)
- KM-07-KT05: Immune system (20%)
- KM-07-KT06: Reproductive system (10%)

7.2 Guidelines for Topics

7.2.1. KM-07-KT01: Digestive and excretory systems (20%)

Topic elements to be covered include:

- KT0101 Gastro-intestinal tract and associated organs (liver, gall, pancreas, salivary glands)
- KT0102 Digestion and absorption of nutrients
- KT0103 Transport of nutrients in the body
- KT0104 Excretory organs and waste products (cloaca, kidneys, urine)

Internal Assessment Criteria and Weight

- IAC0101 The parts of the gastro-intestinal tract and the associated organs can be identified and labelled on a schematic illustration
- IAC0102 Key functions of the gastro-intestinal tract and the associated organs can be explained

(Weight 20%)

7.2.2. KM-07-KT02: Cardiovascular system (20%)

Topic elements to be covered include:

- KT0201 Parts of the cardiovascular system (heart, veins, arteries)
- KT0202 Constituents of blood (water, red and white blood cells, antibodies, proteins, minerals, glucose, fats, amino acids)
- KT0203 Nutrients and waste products transport (minerals, glucose, fats, amino acids, uric acid)
- KT0204 Role in body temperature regulation (heat transfer)
- KT0205 Role in disease control (circulating antibodies)

Internal Assessment Criteria and Weight

- IAC0201 The parts of the cardio vascular system and the associated organs can be identified and labelled on a schematic illustration
- IAC0202 Key functions of the cardio vascular system and the associated organs can be explained

(Weight 20%)

7.2.3. KM-07-KT03: Respiratory system (20%)

Topic elements to be covered include:

- KT0301 Functions of the different parts of the respiratory system (mucous lining and protective function, bronchi, lungs and air sacs)
- KT0302 Oxygen supply and carbon dioxide removal
- KT0303 Body temperature regulation by means of panting

Internal Assessment Criteria and Weight

- IAC0301 The parts of the respiratory system and the associated organs can be identified and labelled on a schematic illustration
- IAC0302 Key functions of the respiratory system and the associated organs can be explained

(Weight 20%)

7.2.4. KM-07-KT04: Musculo-skeletal system (10%)

Topic elements to be covered include:

- KT0401 Functions of the skeleton
- KT0402 Skeleton of poultry
- KT0403 Muscles of poultry

Internal Assessment Criteria and Weight

- IAC0401 The parts of the musculo-skeletal system can be identified and labelled on a schematic illustration
- IAC0402 Key functions of the musculo-skeletal system can be explained

(Weight 10%)

7.2.5. KM-07-KT05: Immune system (20%)

Topic elements to be covered include:

- KT0501 Immune development (vaccines, antigens, antibodies)
- KT0502 The organs involved in antibody formation (thymus glands, bone marrow, Harderian gland, spleen, Bursa of Fabricius, cecal tonsils, gastro-intestinal tract)

Internal Assessment Criteria and Weight

- IAC0501 The organs involved in antibody formation can be identified and labelled on a schematic illustration
- IAC0502 Immune development can be explained

(Weight 20%)

7.2.6. KM-07-KT06: Reproductive system (10%)

Topic elements to be covered include:

- KT0601 Female reproductive system (ovary, yolk and eggshell formation, ovulation)
- KT0602 Male reproductive system (testes, sperm tubes, cloaca)
- KT0603 Mating and sperm transfer

Internal Assessment Criteria and Weight

- IAC0601 The parts of the reproductive system and the associated organs can be identified and labelled on a schematic illustration

(Weight 10%)

7.3 Provider Programme Accreditation Criteria

Physical Requirements:

- Learning resources, including assessment instruments approved in terms of QCTO processes

Human Resource Requirements:

- Facilitators with expertise in the scope and content of the modules
- A learner facilitator ratio of no more than 1:15
- Assessors with recognised assessment practice training and subject matter expertise

Legal Requirements:

- Compliance with occupational health and safety protection regulations

7.4 Exemptions

8. 612201000-KM-08, Poultry husbandry and health care, NQF Level 5, Credits 8

8.1 Purpose of the Knowledge Modules

The main focus of the learning in this knowledge module is to build an understanding of key poultry production and health care concepts including the inter relationship between different concepts

The learning will enable learners to demonstrate an understanding of:

- KM-08-KT01: Environmental control practices (30%)
- KM-08-KT02: Bio-security and health care (35%)
- KM-08-KT03: Poultry nutrition (35%)

8.2 Guidelines for Topics

8.2.1. KM-08-KT01: Environmental control practices (30%)

Topic elements to be covered include:

- KT0101 Environmental control management practices of new stock
- KT0102 Environmental control management practices of ventilation and temperature control
- KT0103 Environmental control management practices environmental factors affecting health
- KT0104 Bedding management, litter and waste control
- KT0105 Environmental control management practices of lighting regimes and patterns

Internal Assessment Criteria and Weight

- IAC0101 Practices and controls to ensure an optimum poultry production environment can be explained from a management perspective
- IAC0102 Signs of common problems in environmental conditions can be listed and actions to address these explained
- IAC0103 The relationship between specific environmental conditions and the prevalence of health and production related problems in flocks can be explained

(Weight 30%)

8.2.2. KM-08-KT02: Bio-security and health care (35%)

Topic elements to be covered include:

- KT0201 Management of bio-security environment related to disease causing organisms
- KT0202 Management of bio-security environment related immunisation of birds
- KT0203 Vaccination protocol
- KT0204 Poultry medication management
- KT0205 Management of hygiene and sanitation practices and protocols
- KT0206 Management of fumigation and disinfection practices and protocols
- KT0207 Management of diseases, aggravating factors and statutory reporting

Internal Assessment Criteria and Weight

- IAC0201 Bio-security management practices and protocols to ensure an optimum poultry production environment can be explained from a health control and disease prevention perspective
- IAC0202 Symptoms of common diseases can be described and actions to address these explained
- IAC0203 A biosecurity management plan and protocols can be analysed and interpreted

(Weight 35%)

8.2.3. KM-08-KT03: Poultry nutrition (35%)

Topic elements to be covered include:

- KT0301 Poultry nutrition management
- KT0302 Poultry feeds and formulation concepts
- KT0303 Feed quality management and analytical reports

Internal Assessment Criteria and Weight

- IAC0301 Poultry nutrition management practices can be explained for production systems and age groups
- IAC0302 Feeds and feed formulation concepts can be explained
- IAC0303 Common signs of nutritional deficiencies can be listed and the effects on poultry health and growth explained
- IAC0304 Management practices and control measures to ensure optimal feed intake can be explained for different age groups
- IAC0305 Data presented on analytical feed quality reports can be analysed for feed quality indicators

(Weight 35%)

8.3 Provider Programme Accreditation Criteria

Physical Requirements:

- Learning resources, including assessment instruments approved in terms of QCTO processes

Human Resource Requirements:

- Facilitators with expertise in the scope and content of the modules
- A learner facilitator ratio of no more than 1:15
- Assessors with recognised assessment practice training and subject matter expertise

Legal Requirements:

- Compliance with occupational health and safety protection regulations

8.4 Exemptions

9. 612201000-KM-09, Poultry housing and equipment, NQF Level 5, Credits 6

9.1 Purpose of the Knowledge Modules

The main focus of the learning in this knowledge module is to build an understanding of poultry housing and production equipment

The learning will enable learners to demonstrate an understanding of:

- KM-09-KT01: Poultry housing design and construction concepts (50%)
- KM-09-KT02: Poultry production equipment (50%)

9.2 Guidelines for Topics

9.2.1. KM-09-KT01: Poultry housing design and construction concepts (50%)

Topic elements to be covered include:

- KT0101 Broiler housing design and construction (small scale and industrial)
- KT0102 Layer housing design and construction (small scale and industrial)

Internal Assessment Criteria and Weight

- IAC0101 Different types of poultry housing design and the related construction concepts can be explain

(Weight 50%)

9.2.2. KM-09-KT02: Poultry production equipment (50%)

Topic elements to be covered include:

- KT0201 Broiler production equipment (small scale and industrial)
- KT0202 Layer production equipment (small scale and industrial)

Internal Assessment Criteria and Weight

- IAC0201 The purpose and function of a range of poultry production equipment can be explained

(Weight 50%)

9.3 Provider Programme Accreditation Criteria

Physical Requirements:

- Learning resources, including assessment instruments approved in terms of QCTO processes

Human Resource Requirements:

- Facilitators with expertise in the scope and content of the modules
- A learner facilitator ratio of no more than 1:15
- Assessors with recognised assessment practice training and subject matter expertise

Legal Requirements:

- Compliance with occupational health and safety protection regulations

9.4 Exemptions

- None specified
- None specified
- None specified

SECTION 3B: PRACTICAL SKILL MODULE SPECIFICATIONS

List of Practical Skill Module Specifications

- 612201000-PM-01, Conduct poultry husbandry and record-keeping practices, NQF Level 2, Credits 6
- 612201000-PM-02, Conduct bio-security and health care practices, NQF Level 2, Credits 6
- 612201000-PM-03, Recognise and address poultry production related problems observed, NQF Level 3, Credits 8
- 612201000-PM-04, Lead and direct work teams, NQF Level 4, Credits 6
- 612201000-PM-05, Monitor and control costs and stock on hand, NQF Level 5, Credits 6
- 612201000-PM-06, Attend to the personnel management functions on a poultry farming unit, NQF Level 5, Credits 8
- 612201000-PM-07, Attend to the day-to-day management functions of poultry farming activities, NQF Level 4, Credits 8
- 612201000-PM-08, Monitor, evaluate and respond to production trends, NQF Level 5, Credits 8
- 612201000-PM-10, Manage the poultry unit maintenance and physical bio-security measures, NQF Level 4, Credits 8
- 612201000-PM-09, Manage the utilisation of a poultry site or farm, NQF Level 05, Credits 8

1. 612201000-PM-01, Conduct poultry husbandry and record-keeping practices, NQF Level 2, Credits 6

1.1 Purpose of the Practical Skill Modules

The focus of the learning in this module is on providing the learner an opportunity to develop practical skills required to attend to a range of day-to-day poultry production related activities in a controlled learning environment

The learner will be required to:

- PM-01-PS01: Prepare for, place and attend to new stock
- PM-01-PS02: Weigh birds or eggs and record weights
- PM-01-PS03: Observe bird behaviour and adjust ventilation
- PM-01-PS04: Inspect and correct water supply
- PM-01-PS05: Visually monitor feed quality and feed intake
- PM-01-PS06: Clean and sanitise equipment
- PM-01-PS07: Collect and report production records

1.2 Guidelines for Practical Skills

1.2.1. PM-01-PS01: Prepare for, place and attend to new stock

Scope of Practical Skill

Given a poultry production unit and new stock the learner must be able to:

- PA0101 Prepare the poultry unit for the new stock
- PA0102 Place new stock
- PA0103 Attend to new stock

Applied Knowledge

- AK0101 Pre-placement activities
- AK0102 Environment conditions required by new stock
- AK0103 Nutritional needs of new stock
- AK0104 Consequences of poor conditions on new stock

Internal Assessment Criteria

- IAC0101 Pre-placement procedures are followed
- IAC0102 The environmental conditions meet the requirements of the new stock
- IAC0103 New stock is cared for in accordance with accepted practice

1.2.2. PM-01-PS02: Weigh birds or eggs and record weights

Scope of Practical Skill

Given Given a scale and live birds/ eggs the learner must be able to:

- PA0201 Check the scale for accuracy
- PA0202 Select birds / eggs to ensure a random sample
- PA0203 Weigh and record weights

Applied Knowledge

- AK0201 Correct weighing and bird/ egg handling procedures
- AK0202 Understanding of random sampling and the implication if not followed
- AK0203 Consequences of injuries and bruising of live birds/ damage to eggs
- AK0204 Accuracy requirements of results recorded
- AK0205 Uses of records of weights in production decisions

Internal Assessment Criteria

- IAC0201 Accuracy and completeness of records
- IAC0202 Understanding of correct weighing and handling procedures and the implications if not adhered to. (Injuries, internal ovulation in POL's)
- IAC0203 Understanding of random sampling and the implication if not followed
- IAC0204 Correct weighing and bird or egg handling practice

1.2.3. PM-01-PS03: Observe bird behaviour and adjust ventilation

Scope of Practical Skill

Given simulated scenarios (case studies, film or sketches) of poor air flow patterns in buildings the learner must be able to:

- PA0301 List signs of cold spots under a particular housing system
- PA0302 List actions required to address specific ventilation problems
- PA0303 Recognise signs of abnormal bird behaviour
- PA0304 Recognise signs of abnormal bird behaviour
- PA0305 Take and record temperature readings

Applied Knowledge

- AK0301 The role of environment control in poultry production
- AK0302 Normal bird behaviour
- AK0303 Procedures related to the control of the environment
- AK0304 effect of changes in weather conditions on bird behaviour

Internal Assessment Criteria

- IAC0301 Ventilation control procedures are explained for a specific scenario
- IAC0302 Curtains/fan settings are set to suit specific weather conditions
- IAC0303 Temperature readings are correctly taken

1.2.4. PM-01-PS04: Inspect and correct water supply

Scope of Practical Skill

Given a water supply system and simulated problems with water distribution or water leaks the learner must be able to:

- PA0401 Monitor water availability and supply systems
- PA0402 Repair minor water supply problems

Applied Knowledge

- AK0401 Water needs of birds
- AK0402 The role of water in poultry husbandry
- AK0403 Signs of water shortage in birds
- AK0404 Water distribution and drinking systems

Internal Assessment Criteria

- IAC0401 The effect of water shortages on poultry is explained
- IAC0402 Minor water supply problems are corrected such as leaks

1.2.5. PM-01-PS05: Visually monitor feed quality and feed intake

Scope of Practical Skill

Given simulated problems regarding feed quality, and feeding systems the learner must be able to:

- PA0501 Visually inspect feed quality and texture and report non-conformances observed
- PA0502 Monitor feed availability and supply
- PA0503 Perform minor repairs or adjustments to feed system

Applied Knowledge

- AK0501 The digestive tract of poultry
- AK0502 The role of feed in poultry husbandry (nutrients, raw materials, feeding practices)
- AK0503 Visual signs of feed quality and texture (presence of odours, correct pellet size, appropriate diet for particular type of bird)
- AK0504 Feeding systems (including common problems related to feed system, feeder heights and feed depth)
- AK0505 Reasons for feed refusal (quality problems and wrong feed type)
- AK0506 Consequences of variations in feed intake (variability in weight, inadequate intake of medicated feed)

Internal Assessment Criteria

- IAC0501 The effect of incorrect feeding practices on poultry is explained
- IAC0502 Minor feed supply problems are corrected

1.2.6. PM-01-PS06: Clean and sanitise equipment

Scope of Practical Skill

Given a simulated situation to clean and disinfect equipment the learner must be able to:

- PA0601 Set up and prepare cleaning equipment, eg high pressure sprayers

- PA0602 Prepare and apply cleaning detergent
- PA0603 Clean surfaces
- PA0604 Prepare and apply disinfectant

Applied Knowledge

- AK0601 Cleaning of poultry equipment and houses
- AK0602 Cleaning equipment and detergents
- AK0603 Use of microbial counts to evaluate the effectiveness of cleaning

Internal Assessment Criteria

- IAC0601 Prepare cleaning detergent according to supplier's instructions
- IAC0602 Prepare disinfectant according to supplier's instructions
- IAC0603 Complete coverage of area to be cleaned is achieved
- IAC0604 Complete dirt and grease removal is achieved
- IAC0605 Wetting of area with disinfectant is correctly performed

1.2.7. PM-01-PS07: Collect and report production records

Scope of Practical Skill

Given a data record sheet, raw data and/or measuring equipment the learner must be able to:

- PA0701 Capture the data on the record sheet
- PA0702 Calculate averages and percentages and complete required records/graphs
- PA0703 Read and use measuring equipment and complete records
- PA0704 Recognise trends and read data from graphs (mortalities/egg production/fertility/egg numbers)

Applied Knowledge

- AK0701 Calculate percentages and averages
- AK0702 The use and interpretation of graphs
- AK0703 The value accurate and complete records

Internal Assessment Criteria

- IAC0701 Data is recorded accurately and completely
- IAC0702 Numeric calculation are performed correctly
- IAC0703 Graphs are read and trends recognised

1.3 Provider Programme Accreditation Criteria

Physical Requirements:

- Learning resources, including assessment instruments approved in terms of QCTO processes

Human Resource Requirements:

- Facilitators with expertise in the scope and content of the modules
- A learner facilitator ratio of no more than 1:15
- Assessors with recognised assessment practice training and subject matter expertise

Legal Requirements:

- Compliance with occupational health and safety protection regulations

1.4 Exemptions

- None recognised

2. 612201000-PM-02, Conduct bio-security and health care practices, NQF Level 2, Credits 6

2.1 Purpose of the Practical Skill Modules

The focus of the learning in this module is on providing the learner an opportunity to provide learners an opportunity to attend to basic health care and biosecurity practices in a controlled learning environment

The learner will be required to:

- PM-02-PS01: Perform a systematic inspection of poultry for signs of health problems
- PM-02-PS02: Vaccinate poultry
- PM-02-PS03: Perform cleaning and fumigation practices on poultry holdings

2.2 Guidelines for Practical Skills

2.2.1. PM-02-PS01: Perform a systematic inspection of poultry for signs of health problems

Scope of Practical Skill

Given a flock of poultry in a controlled learning environment the learner must be able to:

- PA0101 Inspect the poultry for visual signs of health problems
- PA0102 Isolate birds suspected of health problems
- PA0103 Open up dead birds and inspect the internal organs for common visual signs of disease

Applied Knowledge

- AK0101 The body parts of the chicken
- AK0102 The internal organs of the chicken
- AK0103 Signs of the most common diseases

Internal Assessment Criteria

- IAC0101 Understanding of basic anatomy is confirmed
- IAC0102 The signs of the most common diseases can be listed

2.2.2. PM-02-PS02: Vaccinate poultry

Scope of Practical Skill

Given vaccines and live poultry in a controlled learning environment the learner must be able to:

- PA0201 Receive and handle vaccines (cold chain requirements, expiry date and dose for number of birds)
- PA0202 Prepare for the application of vaccines
- PA0203 Perform at least one of the following vaccination procedures including vaccination via drinking water, vaccination via aerosol or spray or vaccination by means of intramuscular injection

Applied Knowledge

- AK0201 Vaccines and vaccination procedures (what is a vaccine, reasons for vaccination, methods of vaccine application)
- AK0202 Development of antibodies

Internal Assessment Criteria

- IAC0201 Vaccines are handled correctly
- IAC0202 Cold chain requirements are met
- IAC0203 Pre-vaccination practices are followed correctly
- IAC0204 Vaccines are applied correctly

2.2.3. PM-02-PS03: Perform cleaning and fumigation practices on poultry holdings

Scope of Practical Skill

Given a poultry facility, basic hand tools, appropriate personal protective equipment, sanitation-, disinfection- and fumigation agents and the application tools the learner must be able to:

- PA0301 Remove litter and waste with minimum contamination of the surrounding areas
- PA0302 Disassemble poultry house equipment
- PA0303 Wash with detergent and disinfect, allowing sufficient lag time for action to take place
- PA0304 Reassemble, perform maintenance and test equipment
- PA0305 Fumigate according to prescribed procedures (where applicable)
- PA0306 Perform rodent and insect control measures
- PA0307 Discard empty containers correctly

- PA0308 Apply personal health and safety protection measures during the whole operation

Applied Knowledge

- AK0301 Reduction of bacterial load on environment
- AK0302 Importance of thorough removal of loose dirt and muck
- AK0303 Cleaning practices and methods
- AK0304 Fumigation practices and methods
- AK0305 Risks and personal protective equipment

Internal Assessment Criteria

- IAC0301 Poultry units and equipment are cleaned correctly and thoroughly
- IAC0302 Fumigants are applied correctly and without risks to personal safety
- IAC0303 Equipment are disassembled, clean and assembled correctly

2.3 Provider Programme Accreditation Criteria

Physical Requirements:

- Learning resources, including assessment instruments approved in terms of QCTO processes

Human Resource Requirements:

- Facilitators with expertise in the scope and content of the modules
- A learner facilitator ratio of no more than 1:15
- Assessors with recognised assessment practice training and subject matter expertise

Legal Requirements:

- Compliance with occupational health and safety protection regulations

2.4 Exemptions

- None recognised

3. 612201000-PM-03, Recognise and address poultry production related problems observed, NQF Level 3, Credits 8

3.1 Purpose of the Practical Skill Modules

The focus of the learning in this module is on providing the learner an opportunity to recognise and address common poultry production related problems as a team leader

The learner will be required to:

- PM-03-PS01: Recognise ventilation problems and formulate corrective action

- PM-03-PS02: Recognise sanitary factors that will impact on poultry health and formulate corrective action
- PM-03-PS03: Recognise problems caused by feed provision, and take corrective action

3.2 Guidelines for Practical Skills

3.2.1. PM-03-PS01: Recognise ventilation problems and formulate corrective action

Scope of Practical Skill

Given scenarios of a range of ventilation problems that commonly occur in a poultry production unit in both mechanically and naturally ventilated units the learner must be able to:

- PA0101 Recognise signs that indicate air distribution problems
- PA0102 Establish potential causes of the problem
- PA0103 Isolate the most probable cause of the problem
- PA0104 Formulate the most appropriate corrective measure

Applied Knowledge

- AK0101 Ventilation problems, e.g. short-circuiting due to air leaks, incorrect setting of louver openings, low air speeds, wet areas of bedding material in building
- AK0102 Normal chicken behaviour
- AK0103 Standard responses to ventilation problems
- AK0104 Problem solving

Internal Assessment Criteria

- IAC0101 Problems are recognised and causes isolated correctly
- IAC0102 Problems are resolved by selecting the appropriate response

3.2.2. PM-03-PS02: Recognise sanitary factors that will impact on poultry health and formulate corrective action

Scope of Practical Skill

Given examples/scenarios of potential health-threatening situations the learner must be able to:

- PA0201 Recognise signs that indicate a potential health problem, e.g. poor sanitary conditions and possible breaches in bio-security measures
- PA0202 Recognise mould growth and mycotoxins
- PA0203 Isolate water leaks and accumulation of muck
- PA0204 Establish potential causes of the problem
- PA0205 Formulate the most appropriate corrective measures such as daily waste removal in closed containers, eliminating water leaks, applying disinfectants and fumigate

Applied Knowledge

- AK0201 Conditions conducive to increased levels of disease-causing organisms on poultry holdings, e.g. leaking feed bins, feed wastage
- AK0202 Signs of health problems
- AK0203 Bio-security measures, e.g. handling of mortalities, access control, wild bird control, vermin control
- AK0204 Problem solving

Internal Assessment Criteria

- IAC0201 Problems are recognised and causes isolated correctly
- IAC0202 Problems are resolved by selecting the appropriate response

3.2.3. PM-03-PS03: Recognise problems caused by feed provision, and take corrective action

Scope of Practical Skill

Given an example/scenario of feed supply and nutrition problems the learner must be able to:

- PA0301 Recognise signs that indicate a physical feed quality problem
- PA0302 Recognise digestive problems
- PA0303 Established possible causes of the problem
- PA0304 Formulate the most appropriate response to the problem

Applied Knowledge

- AK0301 Physical feed quality
- AK0302 Physical appearance of feed
- AK0303 Symptoms of digestive problems
- AK0304 Problem solving

Internal Assessment Criteria

- IAC0301 Problems are recognised and causes isolated correctly
- IAC0302 Problems are resolved by selecting the appropriate response

3.3 Provider Programme Accreditation Criteria

Physical Requirements:

- Learning resources, including assessment instruments approved in terms of QCTO processes

Human Resource Requirements:

- Facilitators with expertise in the scope and content of the modules

- A learner facilitator ratio of no more than 1:15
- Assessors with recognised assessment practice training and subject matter expertise

Legal Requirements:

- Compliance with occupational health and safety protection regulations

3.4 Exemptions

- None recognised

4. 612201000-PM-04, Lead and direct work teams, NQF Level 4, Credits 6

4.1 Purpose of the Practical Skill Modules

The focus of the learning in this module is on providing the learner an opportunity to gain practical skills in a simulated learning environment related to general team leadership responsibilities

The learner will be required to:

- PM-04-PS01: Initiate and record discipline
- PM-04-PS02: Address poor performance
- PM-04-PS03: Plan and allocate work
- PM-04-PS04: Coach team members
- PM-04-PS05: Conduct a briefing session

4.2 Guidelines for Practical Skills

4.2.1. PM-04-PS01: Initiate and record discipline

Scope of Practical Skill

Given a disciplinary code of conduct and case studies of a range of misconduct the learner must be able to:

- PA0101 Organise misconduct in terms of seriousness
- PA0102 Determine the appropriate disciplinary action that must be initiated
- PA0103 Issue a warning for minor misconduct
- PA0104 Record disciplinary action

Applied Knowledge

- AK0101 Practices and formats for administering and recording disciplinary actions
- AK0102 Codes of conduct

Internal Assessment Criteria

- IAC0101 The principles related to administrative and documentary requirements for disciplinary procedures are understood
- IAC0102 Principles of fairness are applied as required by the LRA

4.2.2. PM-04-PS02: Address poor performance

Scope of Practical Skill

Given scenarios and case studies of a range of performance related problem including problems caused by poor skills, lack of resources and misconduct the learner must be able to:

- PA0201 Recognise the cause of the performance problem
- PA0202 Motivate appropriate corrective action to address the problem

Applied Knowledge

- AK0201 Codes of conduct: Poor performance

Internal Assessment Criteria

- IAC0201 The cause of a range of performance related problems are recognised
- IAC0202 Corrective measures are formulated that will correct the problem

4.2.3. PM-04-PS03: Plan and allocate work

Scope of Practical Skill

Given a list of tasks that must be completed within a specific time and a list of subordinates (including subordinate experience and skills) the learner must be able to:

- PA0301 Plan and schedule the work activities
- PA0302 Allocate work to specific persons based on their experience and skills
- PA0303 Issue an instruction on work to be completed

Applied Knowledge

- AK0301 Planning and prioritising
- AK0302 Formulating clear instructions

Internal Assessment Criteria

- IAC0301 Tasks are allocated to subordinates in terms of their skills profile and work experience
- IAC0302 Instructions are formulated and communicated in a clear manner

4.2.4. PM-04-PS04: Coach team members

Scope of Practical Skill

Given a list of tasks the learner must be able to:

- PA0401 Demonstrate the execution of the task to a subordinate
- PA0402 Allow the subordinate to perform the task under guidance

- PA0403 Correct the subordinate when erring in the execution of the task

Applied Knowledge

- AK0401 Principles of coaching

Internal Assessment Criteria

- IAC0401 Principles of coaching is applied in terms of accepted coaching practices

4.2.5. PM-04-PS05: Conduct a briefing session

Scope of Practical Skill

Given a simulated briefing session the learner must be able to:

- PA0501 Explain the content of a management briefing note to a group of subordinates
- PA0502 Confirm understanding of main points communicated
- PA0503 Invite questions and respond
- PA0504 Provide feedback to management on the outcome of the briefing session

Applied Knowledge

- AK0501 Principles of briefing

Internal Assessment Criteria

- IAC0501 Main communication points are identified and explained to the group
- IAC0502 Clear explanations are given to questions raised by the subordinate
- IAC0503 Feed back provided is accurate and complete

4.3 Provider Programme Accreditation Criteria

Physical Requirements:

- Learning resources, including assessment instruments approved in terms of QCTO processes

Human Resource Requirements:

- Facilitators with expertise in the scope and content of the modules
- A learner facilitator ratio of no more than 1:15
- Assessors with recognised assessment practice training and subject matter expertise

Legal Requirements:

- Compliance with occupational health and safety protection regulations

4.4 Exemptions

- None recognised

5. 612201000-PM-05, Monitor and control costs and stock on hand, NQF Level 5, Credits 6

5.1 Purpose of the Practical Skill Modules

The focus of the learning in this module is on providing the learner an opportunity to develop practical skills required to monitor, control the utilisation of production resources

The learner will be required to:

- PM-05-PS01: Read cost control reports, evaluate variances and recommend cost improvements where applicable
- PM-05-PS02: Control feed stock levels
- PM-05-PS03: Control consumable stores and stock levels
- PM-05-PS04: Control vaccine and medication stores and stock levels

5.2 Guidelines for Practical Skills

5.2.1. PM-05-PS01: Read cost control reports, evaluate variances and recommend cost improvements where applicable

Scope of Practical Skill

Given financial cost control reports and a budget the learner must be able to:

- PA0101 Identify variances in the cost control report against planned budget
- PA0102 Analyse variances in costs
- PA0103 Recommend appropriate remedies

Applied Knowledge

- AK0101 Budgeting practices

Internal Assessment Criteria

- IAC0101 Most common causes of certain cost variances and the difference between controllable and uncontrollable causes are explained
- IAC0102 Recommendations formulated to address variances are practicable and cost effective

5.2.2. PM-05-PS02: Control feed stock levels

Scope of Practical Skill

Given a poultry production site plan and production targets the learner must be able to:

- PA0201 Calculate and project feed stock requirements for a six-month cycle
- PA0202 Compile a feed ordering schedule
- PA0203 Compile a procedure on how to balance feed stock levels at end of the cycle

Applied Knowledge

- AK0201 Planning and scheduling
- AK0202 Feed consumption trends

Internal Assessment Criteria

- IAC0201 Accuracy and completeness of projections and schedules
- IAC0202 Understanding of feed stock management concepts

5.2.3. PM-05-PS03: Control consumable stores and stock levels

Scope of Practical Skill

Given a poultry production site plan and production targets the learner must be able to:

- PA0301 Calculate and project consumable stock requirements (including cleaning and sanitation chemicals, minor replacement parts of equipment, etc.) for a six-month cycle
- PA0302 Compile a consumable stock ordering schedule

Applied Knowledge

- AK0301 Consumable requirements
- AK0302 Planning and scheduling

Internal Assessment Criteria

- IAC0301 Accuracy and completeness of projections and schedules
- IAC0302 Understanding consumable stock management concepts

5.2.4. PM-05-PS04: Control vaccine and medication stores and stock levels

Scope of Practical Skill

Given a poultry production site plan and production targets the learner must be able to:

- PA0401 Calculate and project vaccine and medication stock requirements for a six-month cycle
- PA0402 Compile a vaccine stock ordering schedule
- PA0403 Compile a medication stock ordering schedule
- PA0404 Draft a vaccine storage, handling and control protocol
- PA0405 Draft a medication storage, handling and control protocol

Applied Knowledge

- AK0401 Medication and vaccine requirements

Internal Assessment Criteria

- IAC0401 Accuracy and completeness of projections and schedules
- IAC0402 Understanding vaccine and medication stock management concepts

5.3 Provider Programme Accreditation Criteria

Physical Requirements:

- Learning resources, including assessment instruments approved in terms of QCTO processes

Human Resource Requirements:

- Facilitators with expertise in the scope and content of the modules
- A learner facilitator ratio of no more than 1:15
- Assessors with recognised assessment practice training and subject matter expertise

Legal Requirements:

- Compliance with occupational health and safety protection regulations

5.4 Exemptions

- None recognised

6. 612201000-PM-06, Attend to the personnel management functions on a poultry farming unit, NQF Level 5, Credits 8

6.1 Purpose of the Practical Skill Modules

The focus of the learning in this module is on providing the learner an opportunity to direct the personnel employed on a poultry farm

The learner will be required to:

- PM-06-PS01: Set performance goals and conduct performance interviews
- PM-06-PS02: Enforce discipline in response to misconduct
- PM-06-PS03: Plan staffing requirements

6.2 Guidelines for Practical Skills

6.2.1. PM-06-PS01: Set performance goals and conduct performance interviews

Scope of Practical Skill

Given simulated exercises on performance levels the learner must be able to:

- PA0101 Evaluate performance levels
- PA0102 Identify performance gaps
- PA0103 Compile a performance evaluation report
- PA0104 Conduct a performance interview

- PA0105 Formulate measures to address performance gaps
- PA0106 Recognise performance excellence

Applied Knowledge

- AK0101 Performance interview practices

Internal Assessment Criteria

- IAC0101 The steps involved in a constructive and focused performance interview (providing clear direction, focusing on facts and expected outputs) are explained
- IAC0102 Interpersonal interaction between the learner and participants in the performance interview is systematic and effective
- IAC0103 Performance evaluation reports complete and accurate

6.2.2. PM-06-PS02: Enforce discipline in response to misconduct

Scope of Practical Skill

Given a disciplinary code of conduct and case studies of a range of misconduct the learner must be able to:

- PA0201 Prioritise misconduct cases in terms of seriousness
- PA0202 Determine the appropriate disciplinary action that must be initiated
- PA0203 Complete disciplinary notices and forms
- PA0204 Participate in various roles (initiator, chairperson) in simulated disciplinary hearings

Applied Knowledge

- AK0201 Practices and formats for administering and recording disciplinary actions
- AK0202 Codes of practice: Discipline
- AK0203 Unfair labour practice

Internal Assessment Criteria

- IAC0201 The legal principles related to fairness requirements for disciplinary procedures is explained
- IAC0202 The implications of incomplete or inaccurate records is explained
- IAC0203 Interaction during the various role-plays demonstrates a clear understanding of the requirements of the role and the disciplinary process

6.2.3. PM-06-PS03: Plan staffing requirements

Scope of Practical Skill

Given a poultry production unit the learner must be able to:

- PA0301 Plan and schedule staffing needs in relation to annual farming activities

- PA0302 Accommodate vocational leave requirements in the schedule
- PA0303 Accommodate staff training time in the schedule
- PA0304 Accommodate the need for seasonal or temporary staff needs in the schedule

Applied Knowledge

- AK0301 Staffing needs for farming activities

Internal Assessment Criteria

- IAC0301 The staffing plan and schedule meets farming requirements
- IAC0302 The staffing plan and schedule accommodate vocational leave, staff training and temporary staff needs

6.3 Provider Programme Accreditation Criteria

Physical Requirements:

- Learning resources, including assessment instruments approved in terms of QCTO processes

Human Resource Requirements:

- Facilitators with expertise in the scope and content of the modules
- A learner facilitator ratio of no more than 1:15
- Assessors with recognised assessment practice training and subject matter expertise

Legal Requirements:

- Compliance with occupational health and safety protection regulations

6.4 Exemptions

- None recognised

7. 612201000-PM-07, Attend to the the day-to-day management functions of poultry farming activities, NQF Level 4, Credits 8

7.1 Purpose of the Practical Skill Modules

The focus of the learning in this module is on providing the learner an opportunity to develop practical skills required to assess the production environment on a poultry farm as reflected by bird behaviour, health and housing conditions, to correct problem areas observed and to establish standard working procedures for daily poultry farming activities

The learner will be required to:

- PM-07-PS01: Inspect and evaluate the implementation of bio-security protocols
- PM-07-PS02: Assess bird behaviour, health and housing conditions
- PM-07-PS03: Draw up standard work procedures

7.2 Guidelines for Practical Skills

7.2.1. PM-07-PS01: Inspect and evaluate the implementation of bio-security protocols

Scope of Practical Skill

Given a poultry production site the learner must be able to:

- PA0101 Draw up an inspection sheet for evaluation of the implementation of bio-security protocols
- PA0102 Perform an inspection of the site for conformance to bio-security protocols
- PA0103 Compile an inspection report
- PA0104 Formulate measures to address conformance gaps

Applied Knowledge

- AK0101 Bio-security protocols
- AK0102 Standard responses to biosecurity problems

Internal Assessment Criteria

- IAC0101 The inspection report meets standards of completeness and accuracy
- IAC0102 Recommendations are practicable and address key areas of non conformance
- IAC0103 The inspection sheet covers all the key inspection points and inclusion can be explained

7.2.2. PM-07-PS02: Assess bird behaviour, health and housing conditions

Scope of Practical Skill

Given a poultry production site the learner must be able to:

- PA0201 Draw up an inspection sheet for evaluation of housing conditions (bedding), bird behaviour, air quality and accessibility of water and feed
- PA0202 Perform an inspection of the site for conformance to accepted standards
- PA0203 Compile an inspection report
- PA0204 Formulate measures to address conformance gaps

Applied Knowledge

- AK0201 Production standards
- AK0202 Responses to address conformance gaps

Internal Assessment Criteria

- IAC0201 The inspection report meets standards of completeness and accuracy
- IAC0202 Recommendations are practicable and address key areas of non conformance
- IAC0203 The inspection sheet covers all the key inspection points and inclusion can be explained

7.2.3. PM-07-PS03: Draw up standard work procedures

Scope of Practical Skill

Given a poultry production site the learner must be able to:

- PA0301 Draw up a standard work procedure for vaccination and disease control
- PA0302 Draw up a standard work procedure for environmental control
- PA0303 Draw up a standard work procedure for feeding and feed quality control
- PA0304 Draw up a standard work procedure for water supply and water quality control
- PA0305 Draw up a standard work procedure for hygiene and sanitation control
- PA0306 Draw up a standard bio-security control procedure

Applied Knowledge

- AK0301 Standard work procedures

Internal Assessment Criteria

- IAC0301 The work procedures covers all the key activities and inclusion can be explained

7.3 Provider Programme Accreditation Criteria

Physical Requirements:

- Learning resources, including assessment instruments approved in terms of QCTO processes

Human Resource Requirements:

- Facilitators with expertise in the scope and content of the modules
- A learner facilitator ratio of no more than 1:15
- Assessors with recognised assessment practice training and subject matter expertise

Legal Requirements:

- Compliance with occupational health and safety protection regulations

7.4 Exemptions

- None recognised

8. 612201000-PM-08, Monitor, evaluate and respond to production trends, NQF Level 5, Credits 8

8.1 Purpose of the Practical Skill Modules

The focus of the learning in this module is on providing the learner an opportunity to develop practical skills required to evaluate production data against accepted targets and to formulate corrective measures where required

The learner will be required to:

- PM-08-PS01: Evaluate data for the impact of environmental factors on production trends
- PM-08-PS02: Evaluate data for the impact of vaccination and disease on production trends
- PM-08-PS03: Evaluate data for the impact of feed quality and intake on production trends

8.2 Guidelines for Practical Skills

8.2.1. PM-08-PS01: Evaluate data for the impact of environmental factors on production trends

Scope of Practical Skill

Given production data for a poultry unit the learner must be able to:

- PA0101 Analyse and interpret the production data
- PA0102 Recognise trends in the production data
- PA0103 Isolate trends that are caused by environmental factors
- PA0104 Formulate corrective actions

Applied Knowledge

- AK0101 Technical knowledge on the impact of environmental factors on production trends

Internal Assessment Criteria

- IAC0101 Reports meet requirements of completeness and accuracy

8.2.2. PM-08-PS02: Evaluate data for the impact of vaccination and disease on production trends

Scope of Practical Skill

Given production data for a poultry unit the learner must be able to:

- PA0201 Analyse and interpret the production data
- PA0202 Recognise trends in the production data
- PA0203 Isolate trends caused by vaccination and diseases
- PA0204 Formulate corrective actions

Applied Knowledge

- AK0201 Technical knowledge on the impact of vaccination and disease on production trends

Internal Assessment Criteria

- IAC0201 Reports meet requirements of completeness and accuracy

8.2.3. PM-08-PS03: Evaluate data for the impact of feed quality and intake on production trends

Scope of Practical Skill

Given production data for a poultry unit the learner must be able to:

- PA0301 Analyse and interpret the production data
- PA0302 Recognise trends in the production data
- PA0303 Isolate trends caused by feed quality and intake
- PA0304 Formulate corrective actions

Applied Knowledge

- AK0301 Technical knowledge on the impact of feed quality and intake on production trends

Internal Assessment Criteria

- IAC0301 Reports meet requirements of completeness and accuracy

8.3 Provider Programme Accreditation Criteria

Physical Requirements:

- Learning resources, including assessment instruments approved in terms of QCTO processes

Human Resource Requirements:

- Facilitators with expertise in the scope and content of the modules
- A learner facilitator ratio of no more than 1:15
- Assessors with recognised assessment practice training and subject matter expertise

Legal Requirements:

- Compliance with occupational health and safety protection regulations

8.4 Exemptions

- None recognised

9. 612201000-PM-10, Manage the poultry unit maintenance and physical bio-security measures, NQF Level 4, Credits 8

9.1 Purpose of the Practical Skill Modules

The focus of the learning in this module is on providing the learner an opportunity to develop practical skills required to plan and direct poultry unit maintenance and physical bio-security measures

The learner will be required to:

- PM-10-PS01: Plan unit maintenance to ensure unit availability
- PM-10-PS02: Maintain physical bio-security status of sites

9.2 Guidelines for Practical Skills

9.2.1. PM-10-PS01: Plan unit maintenance to ensure unit availability

Scope of Practical Skill

Given an operational poultry unit, production records and annual production targets the learner must be able to:

- PA0101 Evaluate the condition of poultry house and equipment
- PA0102 List required maintenance needs of the house and the equipment
- PA0103 Plan maintenance activity schedules
- PA0104 Formulate measures to address risks related to the achievement of the planned activities

Applied Knowledge

- AK0101 Maintenance planning

Internal Assessment Criteria

- IAC0101 Maintenance targets and reports meet standards for completeness and accuracy

9.2.2. PM-10-PS02: Maintain physical bio-security status of sites

Scope of Practical Skill

Given an operational poultry unit, production records and annual production targets the learner must be able to:

- PA0201 Draw up a physical bio-security checklist
- PA0202 Conduct a physical bio-security inspection
- PA0203 Compile an inspection report reflecting risk areas, conformance status and priority actions
- PA0204 Formulate measures to address risks and priority areas
- PA0205 Compile a physical bio-security control procedure

Applied Knowledge

- AK0201 Physical bio-security protocols and risks

Internal Assessment Criteria

- IAC0201 The steps involved in maintaining the physical bio-security status of a poultry unit are applied
- IAC0202 The physical bio-security inspection reports meet standards of completeness and accuracy

9.3 Provider Programme Accreditation Criteria

Physical Requirements:

- Learning resources, including assessment instruments approved in terms of QCTO processes

Human Resource Requirements:

- Facilitators with expertise in the scope and content of the modules
- A learner facilitator ratio of no more than 1:15
- Assessors with recognised assessment practice training and subject matter expertise

Legal Requirements:

- Compliance with occupational health and safety protection regulations

9.4 Exemptions

- None recognised

10. 612201000-PM-09, Manage the utilisation of a poultry site or farm, NQF Level 05, Credits 8

10.1 Purpose of the Practical Skill Modules

The focus of the learning in this module is on providing the learner an opportunity to develop practical skills required to plan and schedule farming activities to ensure the optimal utilisation of a poultry farming unit

The learner will be required to:

- PM-09-PS01: Develop an utilisation plan for a poultry unit or farm
- PM-09-PS02: Meet bird placement targets
- PM-09-PS03: Prepare a poultry site to receive a new flock

10.2 Guidelines for Practical Skills

10.2.1. PM-09-PS01: Develop an utilisation plan for a poultry unit or farm

Scope of Practical Skill

Given an operational poultry unit and annual production targets the learner must be able to:

- PA0101 Determine key deliverables and supporting actions to meet site utilisation targets
- PA0102 Set time frames for the deliverables

- PA0103 Establish key milestones that must be met to meet site utilisation targets
- PA0104 Establish risks that can potentially impact on the achievement of specific site utilisation targets and measures to address these

Applied Knowledge

- AK0101 Project planning concepts

Internal Assessment Criteria

- IAC0101 Reports meet requirements of completeness and accuracy
- IAC0102 The steps involved in planning the optimal utilisation of the available housing capacity are explained

10.2.2. PM-09-PS02: Meet bird placement targets

Scope of Practical Skill

Given an operational poultry unit, production records and annual production targets the learner must be able to:

- PA0201 Evaluate the status of stocked poultry houses for re-stocking availability and target dates
- PA0202 Map housing availability projections against annual production targets
- PA0203 Plan activity schedules to meet readiness targets for placement of poultry
- PA0204 Formulate measures to address risks related to the achievement of the planned activities

Applied Knowledge

- AK0201 Poultry production flow

Internal Assessment Criteria

- IAC0201 The steps involved in evaluating the status of houses for re-stocking availability and mapping availability against annual production targets are explained
- IAC0202 Reports meet standards of completeness and accuracy

10.2.3. PM-09-PS03: Prepare a poultry site to receive a new flock

Scope of Practical Skill

Given an operational poultry unit and a new flock for placement the learner must be able to:

- PA0301 Inspect the readiness of the poultry house and equipment for placement of a new flock
- PA0302 Direct the placement of the new flock
- PA0303 Formulate measures to address risks related to the placement of a new flock
- PA0304 Draw up a standard work procedure for placement of new stock

Applied Knowledge

- AK0301 Placement of a new flock

Internal Assessment Criteria

- IAC0301 The steps involved in placement of new a flock are explained
- IAC0302 Placement activities are controlled and directed

10.3 Provider Programme Accreditation Criteria

Physical Requirements:

- Learning resources, including assessment instruments approved in terms of QCTO processes

Human Resource Requirements:

- Facilitators with expertise in the scope and content of the modules
- A learner facilitator ratio of no more than 1:15
- Assessors with recognised assessment practice training and subject matter expertise

Legal Requirements:

- Compliance with occupational health and safety protection regulations

10.4 Exemptions

- None recognised

SECTION 3C: WORK EXPERIENCE MODULE SPECIFICATIONS

List of Work Experience Module Specifications

- 612201000-WM-01, Production, health care and biosecurity practices and a poultry farm, NQF Level 2, Credits 16
- 612201000-WM-02, Provide guidance and address production, health care and biosecurity problems and a poultry farm, NQF Level 3, Credits 12
- 612201000-WM-03, Allocate work and direct a work team in different poultry farming production activities for a period of two weeks, NQF Level 4, Credits 8
- 612201000-WM-04, Poultry farm records and administrative processes, NQF Level 4, Credits 8
- 612201000-WM-05, Management of people, stock on hand and costs of a poultry farming unit, NQF Level 5, Credits 12
- 612201000-WM-06, Attend to the management and reporting on operational planning and execution of poultry farming activities, NQF Level 5, Credits 24
- 612201000-WM-07, Attend to the management, reporting on and control of facility utilisation and maintenance, NQF Level 5, Credits 12

1. 612201000-WM-01, Production, health care and biosecurity practices and a poultry farm, NQF Level 2, Credits 16

1.1 Purpose of the Work Experience Modules

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

gain experience in a poultry farming environment in production, health care and biosecurity practices

The learner will be required to:

- WM-01-WE01: Attend to the poultry for a period of one week under close supervision
- WM-01-WE02: Attend to the poultry for a period of four weeks within normal business supervision and reporting structures

1.2 Guidelines for Work Experiences

1.2.1. WM-01-WE01: Attend to the poultry for a period of one week under close supervision

Scope of Work Experience

The person will be expected to engage in the following work activities:

- WA0101 Attend to production and husbandry related activities under supervision
- WA0102 Attend to poultry health care and bio security practices under supervision

Supporting Evidence

- SE0101 Report by mentor

1.2.2. WM-01-WE02: Attend to the poultry for a period of four weeks within normal business supervision and reporting structures

Scope of Work Experience

The person will be expected to engage in the following work activities:

- WA0201 Attend to production and husbandry related activities such as feeding, water provision, ventilation control
- WA0202 Attend to poultry health care and bio security practices such as cleaning and sanitation, vaccination, sick birds

Supporting Evidence

- SE0201 Production records
- SE0202 Health records
- SE0203 Bio security records

1.3 Contextualised Workplace Knowledge

1 Workplace practices and standards

2 Reporting structures

1.4 Criteria for Workplace Approval

Physical Requirements:

- A fully operational poultry farming unit

Human Resource Requirements:

- A person with 3 years experience in a supervisory or managerial role on a poultry farm trained as a workplace mentor must be available for every 5 learners

Legal Requirements:

- Compliance with occupational health and safety protection requirements

1.5 Additional Assignments to be Assessed Externally

None

2. 612201000-WM-02, Provide guidance and address production, health care and biosecurity problems and a poultry farm, NQF Level 3, Credits 12

2.1 Purpose of the Work Experience Modules

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

gain experience in a monitoring and responding to a range of poultry production, health and bio-security related practices

The learner will be required to:

- WM-02-WE01: Assist and observe an experienced person monitoring and responding to poultry production, health care and biosecurity problems for a period of one week
- WM-02-WE02: Monitor and respond to poultry production, health care and biosecurity problems under supervision for a period of one week
- WM-02-WE03: Monitor and respond to poultry production, health care and biosecurity problems for a period of four weeks within normal business supervision and reporting structures

2.2 Guidelines for Work Experiences

2.2.1. WM-02-WE01: Assist and observe an experienced person monitoring and responding to poultry production, health care and biosecurity problems for a period of one week

Scope of Work Experience

The person will be expected to engage in the following work activities:

- WA0101 Assist and observe an experienced person with monitoring and responding to the environmental conditions of housing and ventilation settings
- WA0102 Assist and observe an experienced person with monitoring and responding to the status of bio security control measures

- WA0103 Assist and observe an experienced person with monitoring and responding to the health status of the poultry

Supporting Evidence

2.2.2. WM-02-WE02: Monitor and respond to poultry production, health care and biosecurity problems under supervision for a period of one week

Scope of Work Experience

The person will be expected to engage in the following work activities:

- WA0201 Monitor and respond to the environmental conditions of housing and ventilation settings under supervision
- WA0202 Monitor and respond to the status of bio security control measures under supervision
- WA0203 Monitor and respond to the health status of the poultry under supervision

Supporting Evidence

- SE0201 Report by mentor
- SE0201 Report by mentor

2.2.3. WM-02-WE03: Monitor and respond to poultry production, health care and biosecurity problems for a period of four weeks within normal business supervision and reporting structures

Scope of Work Experience

The person will be expected to engage in the following work activities:

- WA0301 Monitor and respond to the environmental conditions of housing and ventilation settings
- WA0302 Monitor and respond to the status of bio security control measures
- WA0303 Monitor and respond to the health status of the poultry
- WA0304 Monitor and respond to problems during days when limited support is available

Supporting Evidence

- SE0301 Production records
- SE0302 Health records

2.3 Contextualised Workplace Knowledge

1 Workplace practices and standards

2 Reporting structures

2.4 Criteria for Workplace Approval

Physical Requirements:

- A fully operational poultry farming unit

Human Resource Requirements:

- A person with 3 years experience in a supervisory or managerial role on a poultry farm trained as a workplace mentor must be available for every 5 learners

Legal Requirements:

- Workplace compliance with occupational health and safety protection requirements

2.5 Additional Assignments to be Assessed Externally

None

3. 612201000-WM-03, Allocate work and direct a work team in different poultry farming production activities for a period of two weeks, NQF Level 4, Credits 8

3.1 Purpose of the Work Experience Modules

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

gain experience in directing work teams employed in various poultry farming activities

The learner will be required to:

- WM-03-WE01: Allocate work and direct a work team attending to a poultry house
- WM-03-WE02: Allocate work and direct a work team attending to cleaning and sanitation
- WM-03-WE03: Allocate work and direct work teams attending to de-stocking and stocking poultry units

3.2 Guidelines for Work Experiences

3.2.1. WM-03-WE01: Allocate work and direct a work team attending to a poultry house

Scope of Work Experience

The person will be expected to engage in the following work activities:

- WA0101 Allocate tasks to team members, monitor the execution of the tasks and report
- WA0102 Recognise and respond to problems that arise during the execution of the tasks
- WA0103 Lead and direct work teams during days when limited support is available

Supporting Evidence

- SE0101 Production records

3.2.2. WM-03-WE02: Allocate work and direct a work team attending to cleaning and sanitation

Scope of Work Experience

The person will be expected to engage in the following work activities:

- WA0201 Allocate tasks to team members, monitor the execution of the tasks and report
- WA0202 Recognise and respond to problems that arise during the execution of the tasks
- WA0203 Lead and direct work teams during days when limited support is available

Supporting Evidence

- SE0201 Cleaning and sanitation records
- SE0202 Bio security records

3.2.3. WM-03-WE03: Allocate work and direct work teams attending to de-stocking and stocking poultry units

Scope of Work Experience

The person will be expected to engage in the following work activities:

- WA0301 Allocate tasks to team members, monitor the execution of the tasks and report
- WA0302 Recognise and respond to problems related to the execution of the tasks
- WA0303 Lead and direct work teams during days when limited support is available

Supporting Evidence

- SE0301 Vaccination records
- SE0302 Mortality records

3.3 Contextualised Workplace Knowledge

1 Workplace practices and standards

2 Reporting structures

3.4 Criteria for Workplace Approval

Physical Requirements:

- A fully operational poultry farming unit

Human Resource Requirements:

- A person with 3 years experience in a supervisory or managerial role on a poultry farm trained as a workplace mentor must be available for every 5 learners

Legal Requirements:

- Workplace compliance with occupational health and safety protection requirements

3.5 Additional Assignments to be Assessed Externally

None

4. 612201000-WM-04, Poultry farm records and administrative processes, NQF Level 4, Credits 8

4.1 Purpose of the Work Experience Modules

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

gain experience in attending to poultry farming administration and record keeping

The learner will be required to:

- WM-04-WE01: Assist with and observe poultry farming record keeping and administration for a period of two days
- WM-04-WE02: Perform poultry farming record keeping and administration under supervision for a period of three days
- WM-04-WE03: Attend to poultry farming record keeping and administration for period of one week

4.2 Guidelines for Work Experiences

4.2.1. WM-04-WE01: Assist with and observe poultry farming record keeping and administration for a period of two days

Scope of Work Experience

The person will be expected to engage in the following work activities:

- WA0101 Assist with and observe poultry husbandry administration and record keeping activities such as feed records, weights, ventilation records, water
- WA0102 Assist with and observe poultry health care and bio security administration and record keeping activities such as vaccination records, mortalities, sick birds
- WA0103 Assist with and observe personnel administration and recordkeeping activities such as attendance records, leave records, injuries on duty, employment contracts, disciplinary records, training records

Supporting Evidence

- SE0101 Report by mentor

4.2.2. WM-04-WE02: Perform poultry farming record keeping and administration under supervision for a period of three days

Scope of Work Experience

The person will be expected to engage in the following work activities:

- WA0201 Perform poultry husbandry administration and record keeping activities under supervision such as feed records, weights, ventilation records, water
- WA0202 Perform poultry health care and bio security administration and record keeping activities under supervision such as vaccination records, mortalities, sick birds

- WA0203 Perform personnel administration and recordkeeping activities such as attendance records, leave records, injuries on duty, employment contracts, disciplinary records, training records under supervision

Supporting Evidence

- SE0201 Report by mentor

4.2.3. WM-04-WE03: Attend to poultry farming record keeping and administration for period of one week

Scope of Work Experience

The person will be expected to engage in the following work activities:

- WA0301 Perform poultry husbandry administration and record keeping activities such as feed records, weights, ventilation records, water
- WA0302 Perform poultry health care and bio security administration and record keeping activities such as vaccination records, mortalities, sick birds
- WA0303 Perform personnel administration and recordkeeping activities such as attendance records, leave records, injuries on duty, employment contracts, disciplinary records, training records under supervision

Supporting Evidence

- SE0301 Poultry unit records
- SE0302 Feed records
- SE0303 Health records
- SE0304 Personnel records

4.3 Contextualised Workplace Knowledge

1 Workplace practices and standards

2 Reporting structures

4.4 Criteria for Workplace Approval

Physical Requirements:

- A fully operational poultry farming unit

Human Resource Requirements:

- A person with 3 years experience in a supervisory or managerial role on a poultry farm trained as a workplace mentor must be available for every 5 learners

Legal Requirements:

- Workplace compliance with occupational health and safety protection requirements

4.5 Additional Assignments to be Assessed Externally

None

5. 612201000-WM-05, Management of people, stock on hand and costs of a poultry farming unit, NQF Level 5, Credits 12

5.1 Purpose of the Work Experience Modules

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

gain experience in management of staff and stock on hand in a poultry farming environment as a member of a management team

The learner will be required to:

- WM-05-WE01: Attend to management of staff and stock on hand for a period of one week under close supervision
- WM-05-WE02: Attend to the management of staff and stock on hand under normal operational and reporting structures for a period of four weeks

5.2 Guidelines for Work Experiences

5.2.1. WM-05-WE01: Attend to management of staff and stock on hand for a period of one week under close supervision

Scope of Work Experience

The person will be expected to engage in the following work activities:

- WA0101 Attend to the control of consumable stocks under supervision
- WA0102 Attend to the control of vaccines and medication under supervision
- WA0103 Attend to the control of poultry feed stock under supervision
- WA0104 Attend to the control of staff employed on the poultry unit

Supporting Evidence

- SE0101 Report by mentor

5.2.2. WM-05-WE02: Attend to the management of staff and stock on hand under normal operational and reporting structures for a period of four weeks

Scope of Work Experience

The person will be expected to engage in the following work activities:

- WA0201 Execute control of consumable stocks including ordering of stock
- WA0202 Execute control of vaccines and medication including storage, cold chain and ordering of stock

- WA0203 Execute control of feed including storage and ordering of stock
- WA0204 Execute control of staff employed on the poultry unit
- WA0205 Maintain and administer personnel records in terms of workplace practices
- WA0206 Monitor the budget and report on monthly expenses in accordance with budgetary provisions and workplace practices, identify variances, formulate recommendations and present to designated managers

Supporting Evidence

- SE0201 Production records
- SE0202 Financial records
- SE0203 Personnel records

5.3 Contextualised Workplace Knowledge

5.4 Criteria for Workplace Approval

Physical Requirements:

- A fully operational poultry farming unit

Human Resource Requirements:

- A person with 3 years experience in a managerial role on a poultry farm trained as a workplace mentor must be available for every 5 learners

Legal Requirements:

- Workplace compliance with occupational health and safety protection requirements

5.5 Additional Assignments to be Assessed Externally

None

6. 612201000-WM-06, Attend to the management and reporting on operational planning and execution of poultry farming activities, NQF Level 5, Credits 24

6.1 Purpose of the Work Experience Modules

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

- Gain experience in management of day-to-day production activities in a poultry farming environment
- Manage and control poultry farming operations of a poultry production site, • Report to operational management, • Liaise with feed mills, • Consult professionals (veterinarian, animal nutritionists, technical advisors)

The learner will be required to:

- WM-06-WE01: Attend to management of day-to-day poultry farming activities for a period of one week under close supervision

- WM-06-WE02: Attend to the management of day-to-day poultry farming activities under normal operational and reporting structures for a period of eight weeks

6.2 Guidelines for Work Experiences

6.2.1. WM-06-WE01: Attend to management of day-to-day poultry farming activities for a period of one week under close supervision

Scope of Work Experience

The person will be expected to engage in the following work activities:

- WA0101 Attend to routine site inspections and the implementation of corrective measures on poultry farming practices under supervision
- WA0102 Attend to with the analysis of data and reports under supervision
- WA0103 Attend to management reporting under supervision

Supporting Evidence

- SE0101 Report by mentor

6.2.2. WM-06-WE02: Attend to the management of day-to-day poultry farming activities under normal operational and reporting structures for a period of eight weeks

Scope of Work Experience

The person will be expected to engage in the following work activities:

- WA0201 Execute routine inspections including but not limited to feed quality and availability, environmental control, bio-security control, placement of new flocks, vaccination and disease control, hygiene and sanitation, water distribution and availability
- WA0202 Execute production data analysis including but not limited to accurate and complete records, isolation of trends and formulation of corrective measures
- WA0203 Establish work relationship with resource suppliers through formal meetings and site visits
- WA0204 Establish relationship with technical experts through formal meetings
- WA0205 Prepare and present production reports at least three production meetings
- WA0206 Plan and oversee depopulation procedures for a poultry production site
- WA0207 Plan and oversee house preparation and stocking procedures for a poultry production site
- WA0208 Monitor feed stocks and respond to feed quality and quality requirements
- WA0209 Maintain bio-security protocols in accordance with workplace standards

Supporting Evidence

- SE0201 Production records
- SE0202 Health records
- SE0203 Bio security records

6.3 Contextualised Workplace Knowledge

6.4 Criteria for Workplace Approval

Physical Requirements:

- A fully operational poultry farming unit

Human Resource Requirements:

- A person with 3 years experience in a managerial role on a poultry farm trained as a workplace mentor must be available for every 5 learners

Legal Requirements:

- Compliance with occupational health and safety protection requirements

6.5 Additional Assignments to be Assessed Externally

None

7. 612201000-WM-07, Attend to the management, reporting on and control of facility utilisation and maintenance, NQF Level 5, Credits 12

7.1 Purpose of the Work Experience Modules

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

gain experience in management of the control of facility utilisation and maintenance activities in a poultry farming environment

The learner will be required to:

- WM-07-WE01: Attend to management of facility utilisation and maintenance activities for a period of one week under close supervision
- WM-07-WE02: Attend to the management of facility utilisation and maintenance activities under normal operational and reporting structures for a period of four weeks

7.2 Guidelines for Work Experiences

7.2.1. WM-07-WE01: Attend to management of facility utilisation and maintenance activities for a period of one week under close supervision

Scope of Work Experience

The person will be expected to engage in the following work activities:

- WA0101 Observe and assist with routine maintenance inspections under supervision
- WA0102 Observe and assist with the planning of site utilisation under supervision

Supporting Evidence

- SE0101 Report by mentor

7.2.2. WM-07-WE02: Attend to the management of facility utilisation and maintenance activities under normal operational and reporting structures for a period of four weeks

Scope of Work Experience

The person will be expected to engage in the following work activities:

- WA0201 Execute routine maintenance inspections including but not limited to poultry housing, site facilities, stores, farming equipment
- WA0202 Oversee the general maintenance and upkeep of the production site to meet standards of site security, neatness and physical bio-security control
- WA0203 Maintain physical bio security status to operational standards
- WA0204 Evaluate the utilisation of the site against set production targets and address areas where problems exists in meeting targets
- WA0205 Plan and prepare facilities for the placement of new flocks
- WA0206 Report to persons in authority on any problem related issues

Supporting Evidence

- SE0201 Production records
- SE0202 Health records
- SE0203 Bio security records
- SE0204 Facility utilisation records
- SE0205 Facility maintenance and repair records

7.3 Contextualised Workplace Knowledge

7.4 Criteria for Workplace Approval

Physical Requirements:

- A fully operational poultry farming unit

Human Resource Requirements:

- A person with 3 years experience in a managerial role on a poultry farm trained as a workplace mentor must be available for every 5 learners

Legal Requirements:

- Compliance with occupational health and safety protection requirements

7.5 Additional Assignments to be Assessed Externally

None

SECTION 4: STATEMENT OF WORK EXPERIENCE

Curriculum Number:	612201000
Curriculum Title:	Poultry Farmer

Learner Details	
Name:	
ID Number:	

Employer Details	
Company Name:	
Address:	
Supervisor Name:	
Work Telephone:	
E-Mail:	

612201000-WM-01, Production, health care and biosecurity practices and a poultry farm, NQF Level 2, Credits 16

WM-01-WE01	Attend to the poultry for a period of one week under close supervision		
	Scope Work Experience	Date	Signature
WA0101	Attend to production and husbandry related activities under supervision		
WA0102	Attend to poultry health care and bio security practices under supervision		
	Supporting Evidence	Date	Signature
SE0101	Report by mentor		
WM-01-WE02	Attend to the poultry for a period of four weeks within normal business supervision and reporting structures		
	Scope Work Experience	Date	Signature
WA0201	Attend to production and husbandry related activities such as feeding, water provision, ventilation control		
WA0202	Attend to poultry health care and bio security practices such as cleaning and sanitation, vaccination, sick birds		
	Supporting Evidence	Date	Signature
SE0201	Production records		
SE0202	Health records		
SE0203	Bio security records		

	Contextualised Workplace Knowledge	Date	Signature
1	Workplace practices and standards		

2	Reporting structures		
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	Additional Assignments to be Assessed Externally	Date	Signature
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612201000-WM-02, Provide guidance and address production, health care and biosecurity problems and a poultry farm, NQF Level 3, Credits 12

WM-02-WE01	Assist and observe an experienced person monitoring and responding to poultry production, health care and biosecurity problems for a period of one week		
	Scope Work Experience	Date	Signature
WA0101	Assist and observe an experienced person with monitoring and responding to the environmental conditions of housing and ventilation settings		
WA0102	Assist and observe an experienced person with monitoring and responding to the status of bio security control measures		
WA0103	Assist and observe an experienced person with monitoring and responding to the health status of the poultry		
WM-02-WE02	Monitor and respond to poultry production, health care and biosecurity problems under supervision for a period of one week		
	Scope Work Experience	Date	Signature
WA0201	Monitor and respond to the environmental conditions of housing and ventilation settings under supervision		
WA0202	Monitor and respond to the status of bio security control measures under supervision		
WA0203	Monitor and respond to the health status of the poultry under supervision		

	Supporting Evidence	Date	Signature
SE0201	Report by mentor		
SE0201	Report by mentor		
WM-02-WE03	Monitor and respond to poultry production, health care and biosecurity problems for a period of four weeks within normal business supervision and reporting structures		
	Scope Work Experience	Date	Signature
WA0301	Monitor and respond to the environmental conditions of housing and ventilation settings		
WA0302	Monitor and respond to the status of bio security control measures		
WA0303	Monitor and respond to the health status of the poultry		
WA0304	Monitor and respond to problems during days when limited support is available		
	Supporting Evidence	Date	Signature
SE0301	Production records		
SE0302	Health records		

	Contextualised Workplace Knowledge	Date	Signature
1	Workplace practices and standards		
2	Reporting structures		

	Additional Assignments to	Date	Signature
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	be Assessed Externally		
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612201000-WM-03, Allocate work and direct a work team in different poultry farming production activities for a period of two weeks, NQF Level 4, Credits 8

WM-03-WE01	Allocate work and direct a work team attending to a poultry house		
	Scope Work Experience	Date	Signature
WA0101	Allocate tasks to team members, monitor the execution of the tasks and report		
WA0102	Recognise and respond to problems that arise during the execution of the tasks		
WA0103	Lead and direct work teams during days when limited support is available		
	Supporting Evidence	Date	Signature
SE0101	Production records		
WM-03-WE02	Allocate work and direct a work team attending to cleaning and sanitation		
	Scope Work Experience	Date	Signature
WA0201	Allocate tasks to team members, monitor the execution of the tasks and report		
WA0202	Recognise and respond to problems that arise during the execution of the tasks		
WA0203	Lead and direct work teams during days when limited support is available		
	Supporting Evidence	Date	Signature
SE0201	Cleaning and sanitation records		
SE0202	Bio security records		

WM-03-WE03	Allocate work and direct work teams attending to de-stocking and stocking poultry units		
	Scope Work Experience	Date	Signature
WA0301	Allocate tasks to team members, monitor the execution of the tasks and report		
WA0302	Recognise and respond to problems related to the execution of the tasks		
WA0303	Lead and direct work teams during days when limited support is available		
	Supporting Evidence	Date	Signature
SE0301	Vaccination records		
SE0302	Mortality records		

	Contextualised Workplace Knowledge	Date	Signature
1	Workplace practices and standards		
2	Reporting structures		

	Additional Assignments to be Assessed Externally	Date	Signature
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612201000-WM-04, Poultry farm records and administrative processes, NQF Level 4, Credits 8

WM-04-WE01	Assist with and observe poultry farming record keeping and administration for a period of two days		
	Scope Work Experience	Date	Signature

WA0101	Assist with and observe poultry husbandry administration and record keeping activities such as feed records, weights, ventilation records, water		
WA0102	Assist with and observe poultry health care and bio security administration and record keeping activities such as vaccination records, mortalities, sick birds		
WA0103	Assist with and observe personnel administration and recordkeeping activities such as attendance records, leave records, injuries on duty, employment contracts, disciplinary records, training records		
	Supporting Evidence	Date	Signature
SE0101	Report by mentor		
WM-04-WE02	Perform poultry farming record keeping and administration under supervision for a period of three days		
	Scope Work Experience	Date	Signature
WA0201	Perform poultry husbandry administration and record keeping activities under supervision such as feed records, weights, ventilation records, water		
WA0202	Perform poultry health care and bio security administration and record keeping activities under supervision such as vaccination records, mortalities, sick birds		
WA0203	Perform personnel administration and recordkeeping activities such as attendance records, leave records, injuries on duty, employment contracts, disciplinary records, training records under supervision		
	Supporting Evidence	Date	Signature
SE0201	Report by mentor		
WM-04-WE03	Attend to poultry farming record keeping and administration for period of one week		
	Scope Work Experience	Date	Signature
WA0301	Perform poultry husbandry administration and record keeping activities such as feed records, weights,		

	ventilation records, water		
WA0302	Perform poultry health care and bio security administration and record keeping activities such as vaccination records, mortalities, sick birds		
WA0303	Perform personnel administration and recordkeeping activities such as attendance records, leave records, injuries on duty, employment contracts, disciplinary records, training records under supervision		
	Supporting Evidence	Date	Signature
SE0301	Poultry unit records		
SE0302	Feed records		
SE0303	Health records		
SE0304	Personnel records		

	Contextualised Workplace Knowledge	Date	Signature
1	Workplace practices and standards		
2	Reporting structures		

	Additional Assignments to be Assessed Externally	Date	Signature
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612201000-WM-05, Management of people, stock on hand and costs of a poultry farming unit, NQF Level 5, Credits 12

WM-05-WE01	Attend to management of staff and stock on hand for a period of one week under close supervision		
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	Scope Work Experience	Date	Signature
WA0101	Attend to the control of consumable stocks under supervision		
WA0102	Attend to the control of vaccines and medication under supervision		
WA0103	Attend to the control of poultry feed stock under supervision		
WA0104	Attend to the control of staff employed on the poultry unit		
	Supporting Evidence	Date	Signature
SE0101	Report by mentor		
WM-05-WE02	Attend to the management of staff and stock on hand under normal operational and reporting structures for a period of four weeks		
	Scope Work Experience	Date	Signature
WA0201	Execute control of consumable stocks including ordering of stock		
WA0202	Execute control of vaccines and medication including storage, cold chain and ordering of stock		
WA0203	Execute control of feed including storage and ordering of stock		
WA0204	Execute control of staff employed on the poultry unit		
WA0205	Maintain and administer personnel records in terms of workplace practices		
WA0206	Monitor the budget and report on monthly expenses in accordance with budgetary provisions and workplace practices, identify variances, formulate recommendations and present to designated managers		
	Supporting Evidence	Date	Signature

SE0201	Production records		
SE0202	Financial records		
SE0203	Personnel records		

	Contextualised Workplace Knowledge	Date	Signature
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	Additional Assignments to be Assessed Externally	Date	Signature
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612201000-WM-06, Attend to the management and reporting on operational planning and execution of poultry farming activities, NQF Level 5, Credits 24

WM-06-WE01	Attend to management of day-to-day poultry farming activities for a period of one week under close supervision		
	Scope Work Experience	Date	Signature
WA0101	Attend to routine site inspections and the implementation of corrective measures on poultry farming practices under supervision		
WA0102	Attend to with the analysis of data and reports under supervision		
WA0103	Attend to management reporting under supervision		
	Supporting Evidence	Date	Signature
SE0101	Report by mentor		
WM-06-WE02	Attend to the management of day-to-day poultry farming activities under normal operational and reporting structures for a period of eight weeks		

	Scope Work Experience	Date	Signature
WA0201	Execute routine inspections including but not limited to feed quality and availability, environmental control, bio-security control, placement of new flocks, vaccination and disease control, hygiene and sanitation, water distribution and availability		
WA0202	Execute production data analysis including but not limited to accurate and complete records, isolation of trends and formulation of corrective measures		
WA0203	Establish work relationship with resource suppliers through formal meetings and site visits		
WA0204	Establish relationship with technical experts through formal meetings		
WA0205	Prepare and present production reports at least three production meetings		
WA0206	Plan and oversee depopulation procedures for a poultry production site		
WA0207	Plan and oversee house preparation and stocking procedures for a poultry production site		
WA0208	Monitor feed stocks and respond to feed quality and quality requirements		
WA0209	Maintain bio-security protocols in accordance with workplace standards		
	Supporting Evidence	Date	Signature
SE0201	Production records		
SE0202	Health records		
SE0203	Bio security records		

	Contextualised Workplace Knowledge	Date	Signature
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	Additional Assignments to be Assessed Externally	Date	Signature
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612201000-WM-07, Attend to the management, reporting on and control of facility utilisation and maintenance, NQF Level 5, Credits 12

WM-07-WE01	Attend to management of facility utilisation and maintenance activities for a period of one week under close supervision		
	Scope Work Experience	Date	Signature
WA0101	Observe and assist with routine maintenance inspections under supervision		
WA0102	Observe and assist with the planning of site utilisation under supervision		
	Supporting Evidence	Date	Signature
SE0101	Report by mentor		
WM-07-WE02	Attend to the management of facility utilisation and maintenance activities under normal operational and reporting structures for a period of four weeks		
	Scope Work Experience	Date	Signature
WA0201	Execute routine maintenance inspections including but not limited to poultry housing, site facilities, stores, farming equipment		
WA0202	Oversee the general maintenance and upkeep of the production site to meet standards of site security, neatness and physical bio-security control		
WA0203	Maintain physical bio security status to operational standards		
WA0204	Evaluate the utilisation of the site against set production targets and address areas where problems exists in meeting targets		

WA0205	Plan and prepare facilities for the placement of new flocks		
WA0206	Report to persons in authority on any problem related issues		
	Supporting Evidence	Date	Signature
SE0201	Production records		
SE0202	Health records		
SE0203	Bio security records		
SE0204	Facility utilisation records		
SE0205	Facility maintenance and repair records		

	Contextualised Workplace Knowledge	Date	Signature
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	Additional Assignments to be Assessed Externally	Date	Signature
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