



# PulseAfrika

**SAQA ID**  
49580

**DURATION**  
12 Months

**CREDITS**  
134

**SETA**  
AGRI

**GETC:**

**POULTRY  
PRODUCTION**  
NQF Level 1



## PURPOSE AND RATIONALE OF THE QUALIFICATION

The qualification provides learners with the opportunity to gain competence in poultry production and will facilitate their securing employment in the industry. For those who are already employed in a poultry production farm, the multi-skilling that the qualification offers will expand their horizons and allow them to follow career paths in other sectors of the industry.

A learner achieving this qualification will be able to work effectively and productively on a poultry production facility. The qualification will allow the learners to:

- Care for the poultry environment.
- Feed, rear and care for poultry.
- Apply bio-security principles on a poultry farm.
- Perform basic poultry health care tasks.
- Operate poultry drinkers and drinking systems.
- Operate poultry feeders and feeding systems.

The upskilling of the learners at this level will have a positive impact on the efficiency and profitability of a production unit.

### Rationale

The qualification addresses the urgent need for adopting nationally accepted standards for the industry, especially within the SMME sector. This will allow them to operate on a more professional basis. The observance of strict health, hygiene and bio-security principles will minimize the risks that these role players currently face.

This qualification and the resultant skills that are learnt will make a positive contribution to the establishment or improvement of poultry farms in the rural areas that can serve their communities

and distant markets.

The qualification embodies the international requirements for poultry handling and care that will ensure the production of high-quality poultry.

### Exit Level Outcomes

1. Recognize the various sectors within the poultry industry and the career paths that are available.
2. Identify the principles of health and safety in poultry production and create an awareness of the potential dangers in the workplace.
3. Demonstrate a basic understanding of the functions of the main external and internal body parts of poultry.
4. Show an understanding of the raw materials used in poultry diets.
5. Understand the role and procedures of bio-security and how these are applied in a poultry production facility.
6. Indicate the necessity of providing poultry with constant clean water for the maintenance of health and growth.
7. Show an understanding of the effects of environmental conditions on the health and productivity of poultry.
8. Demonstrate the practices and procedures for the cleaning of poultry buildings and equipment.
9. Recognise the signs of any abnormal behaviour or condition of poultry as an indication of a disease.

### ASSOCIATED ASSESSMENT CRITERIA

#### Exit Level Outcome 1:

- The structures of the poultry egg and meat industries are described.
- The important role that the poultry industry plays in the provision of meat for the South African population is described.

### Exit Level Outcome 2:

- The reasons for the implementation of health and safety in a poultry production facility are explained.
- The responsibilities of the employer and employee to ensure a safe working environment are described.

### Exit Level Outcome 3:

- The functioning and movement of the body parts are explained.
- The process of blood circulation and breathing are described.
- The digestion of feed is described.

### Exit Level Outcome 4:

- The raw materials that are used in the production of poultry feed are described.
- The various types of feed and the importance of using the bio-security principles for the prevention of feed wastage are explained.

### Exit Level Outcome 5:

- The danger that the microscopic organisms pose to the health of poultry is explained.
- The bio-security procedures to minimize the occurrence of pathogens on the poultry farm are described.

### Exit Level Outcome 6:

- The necessity of water for the body functions and health of poultry is described.
- The various poultry drinkers, their setting and maintenance is demonstrated.

### Exit Level Outcome 7:

- The effect that temperature extremes have on the health and growth of poultry is explained.
- The importance of ventilation for the health of poultry and the reduction of ammonia formation

in the poultry house are described.

- The effects of photoperiods on the productivity and sexual maturity of poultry are described.

### Exit Level Outcome 8:

- The pre-cleaning procedures and removal of all loose equipment are described.
- The washing and disinfecting of the equipment surfaces in the poultry house are demonstrated.
- The re-installation of all the loose equipment and the fumigation of the poultry house are explained.

### Exit Level Outcome 9:

- The various indications of “disease” and abnormalities in the behaviour of poultry are described.
- The objectives of vaccination and the various methods of administration are explained.

## Integrated Assessment

The integrated assessment allows the Learners the opportunity to show that they are able to utilize concepts, ideas and actions across the unit standards. This will allow Learners to achieve competency that is in keeping with the purpose of the qualification. An integrated assessment will indicate how theoretical learning is demonstrated in a practical environment in such a way that the application of the work learnt becomes second nature.

In conducting an assessment, the quality of the performance must also be evaluated i.e.: both the performance and the thinking behind the action must be qualitative.

The assessment should include both formative and summative options and should use various assessment tools i.e.; not by observation only. It is required that a Portfolio of Assessment form part of the summative assessment, with practical outcomes being demonstrated in a simulated or real work place situation.

A broad range of task-orientated and theoretical tools may be used, with the distinction between practical knowledge and disciplinary knowledge being maintained. It is recommended that the assessment tools give Learners the opportunity to account for their decision-making and problem solving in line with the specific outcomes and related assessment criteria.

As a result of this qualification being generic in forming the foundation for a career in poultry processing, Learners should be assessed in occupational contexts and activities. The assessment should ensure that the foundational skills are portable and prepare them for further learning, whatever career path they may choose.

## Admission Requirements

Learners who would like to access this qualification should have demonstrated competency in Communication and Numeracy at ABET Level 3.

Unit Standard		NQF	credits
CORE MODULES	Apply bio-security in poultry production	1	10
	Apply environmental management practices in poultry production	1	12
	Apply health and safety practices in poultry production	1	4
	Clean a poultry house and its equipment	1	5
	Demonstrate an understanding of the basic anatomy and physiology of poultry	1	2
	Demonstrate an understanding of the role of water for poultry production	1	8
	Demonstrate basic knowledge of the poultry industry	1	2
	Demonstrate knowledge of issues relating to HIV and AIDS	1	2
	Maintain the health of poultry	1	10
	Plan and manage personal finances	1	5
	Provide feed and nutrition for poultry	1	10

Unit Standard		NQF	credits
FUNDAMENTAL MODULES	Analyse cultural products and processes as representations of shape, space and time	1	2
	Collect, analyse, use and communicate numerical data	1	2
	Critically analyse how mathematics is used in social, political and economic relations	1	2
	Demonstrate an understanding of and use the numbering system	1	1
	Describe and represent objects and the environment in terms of shape, space, time and motion	1	2
	Engage in a range of speaking and listening interactions for a variety of purposes	1	6
	Explore and use a variety of strategies to learn (revised)	1	5
	Read and respond to a range of text types	1	6
	Use maps to access and communicate information concerning routes, location and direction	1	1
	Working with numbers in various contexts	1	6
	Write for a variety of different purposes	1	6
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