



PulseAfrika

SAQA ID

49582

DURATION

12 Months

CREDITS

133

SETA

AGRI

NATIONAL CERTIFICATE:

**POULTRY
PRODUCTION**

NQF Level 2



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 open up a career path in the industry.

A learner achieving this qualification will be able to work effectively and productively within the poultry production industry and will gain competency to:

- Adjust and maintain the poultry house environmental control equipment.
- Feed, rear and ensure primary care of poultry.
- Apply poultry bio-security on a production facility/farm.
- Perform poultry health care, including medication and vaccination.
- Operate and maintain poultry drinkers and drinking systems.
- Operate and maintain poultry feeders and feeding systems.

The generic nature of the qualification will facilitate multi-skilling, which in turn, will have a positive impact on the efficiency and productivity of the production farms. The upskilling of the learners at this level will have a positive impact on the efficiency and profitability of a production farm.

Rationale

The qualification addresses the urgent need for the adoption of 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 of small farms in the rural areas that can serve their communities and distant markets.

The qualification embodies the international requirements for poultry handling and care which will ensure that poultry of a high quality will be produced.

Exit Level Outcomes

1. Show an understanding of the structure of the poultry industry and the role it plays in the production of food for the population.
2. Indicate the principles and procedures of health and safety that are necessary in a poultry production facility.
3. Demonstrate an understanding of the basic anatomy and physiology of poultry.
4. Understand the various components that are used in poultry diets and the function of these in the promotion of health and growth.
5. Show an understanding of the dangers that microscopic organisms pose to bio-security in a poultry production facility and the rules and procedures that are required to minimize their occurrence.
6. Recognise the importance of providing constant clean water for the continued health of poultry.
7. Indicate the importance of monitoring the environmental conditions for the production and health of poultry.
8. Understand the procedures for cleaning a poultry house at the end of a production cycle and the preparation for the introduction new flock.
9. Recognize the conditions that can lead to the onset of poultry diseases and the role of vaccines to prevent and control these.

ASSOCIATED ASSESSMENT CRITERIA

Exit Level Outcome 1:

- The sources of breeding material for the various sectors of the industry are explained.
- The contribution that the poultry industry has in providing food security for the population is described.

Exit Level Outcome 2:

- The procedures to maintain health and safety in poultry production are detailed.
- The safe transporting of workers and equipment is described.
- The correct procedures to follow in the case of an emergency are explained.

Exit Level Outcome 3:

- The major component of the body structure and their functions are described.
- The components of the cardio and respiratory systems and their functions are described.
- The reproductive systems of poultry and the process for the formation of an egg are explained.

Exit Level Outcome 4:

- The reasons for the implementation of various diets for poultry are explained.
- The importance of the food conversion ratio in broiler production and the factors that affect these costs are described.

Exit Level Outcome 5:

- The reasons for the strict bio-security procedures on poultry farms are explained.
- The ways in which pathogens may be introduced onto the farms and the precautions that have to be taken are described.

Exit Level Outcome 6:

- The various physiological requirements for water are explained.

- The importance of filtration, purification and maintenance of the water systems are explained.
- The water consumption patterns in poultry and the role that water plays in disease prevention is described.

Exit Level Outcome 7:

- The methods of modifying the environmental conditions in a poultry house are explained.
- The methods of cooling a poultry house and the limitations on cooling are described.
- The importance of maintaining the photoperiods and the effects that the various photoperiods have on the different sectors of poultry production are described.

Exit Level Outcome 8:

- The removal of all loose equipment and the pre-cleaning procedures are described.
- The detergent washing, drying and disinfecting of all surfaces and equipment is described.
- The clean up of the poultry house surrounds and the final fumigation of the poultry house is described.

Exit Level Outcome 9:

- The conditions that may contribute to the onset of disease are discussed.
- The signs of abnormal behaviour and the condition of poultry that indicate a disease are explained.
- The methods of administering vaccines and the aims of vaccination are described.

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 NQF Level 1.

Unit Standard		NQF	credits
CORE MODULES	Apply health management practices for poultry	2	12
	Clean and disinfect on poultry holdings	2	5
	Demonstrate basic understanding of the poultry production industry	2	2
	Manage time and work processes within a business environment	2	4
	Perform basic first aid	2	4
	Show an understanding of the anatomy and physiology of poultry	2	5
	Utilise bio-security practices in poultry production	2	8
	Utilise environmental management practices on poultry farms and hatcheries	2	10
	Utilise feed management in poultry production	2	10
	Utilise health and safety principles in poultry production	2	4
	Utilise water management in poultry production	2	8

Unit Standard		NQF	credits
FUNDAMENTAL MODULES	Access and use information from texts	2	5
	Apply basic knowledge of statistics and probability to influence the use of data and procedures in order to investigate life related problems	2	3
	Demonstrate understanding of rational and irrational numbers and number systems	2	3
	Identify, describe, compare, classify, explore shape and motion in 2-and 3-dimensional shapes in different contexts	2	3
	Maintain and adapt oral communication	2	5
	Respond to selected literary texts	2	5
	Use mathematics to investigate and monitor the financial aspects of personal and community life	2	2
	Work with a range of patterns and functions and solve problems	2	5
	Write for a defined context	2	5
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