



PulseAfrika

SAQA ID
49578

DURATION
12 Months

CREDITS
138

SETA
AGRI

NATIONAL CERTIFICATE:

**POULTRY
PRODUCTION**
NQF Level 3



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.

The qualification will allow the learners to:

- Monitor and manage the poultry house environment.
- Allocate and manage the poultry feeding programmes.
- Manage the bio-security programmes on the poultry farm.
- Monitor the health of poultry.
- Inspect, weigh and ensure that the poultry are within the required performance standards.
- Compile records and construct basic graphs of growth, consumption and other statistics.
- Perform farm management functions.

The qualification will equip the learner with the necessary skills to manage a poultry production unit on a farm.

At present the majority of learners at this level have little or no formal training in the industry.

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 have a positive contribution to the establishment of poultry production farms in the rural areas that can serve their communities and distant markets.

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

Through the electives, learners will be able to choose a specialization that will impart specific knowledge and skills.

Exit Level Outcomes

1. Recognize the importance of the poultry industry's contribution to the provision of good quality food for the population and the various sectors that are involved in the industry.
2. Show an understanding of the importance of adhering to the principles and procedures of health and safety to maintain a safe working environment.
3. Indicate the functions of the external features of poultry and the role that the various body systems play in the health and growth of birds.
4. Demonstrate an understanding of the components of various poultry diets and the nutrient values that these provide.
5. Show an understanding of the role that water plays in the digestive and metabolic processes and the use of water management practices to achieve high standards of health and production.
6. Indicate the means of monitoring and modifying the environmental conditions to create a favourable environment for health and optimal growth of poultry.
7. Identify the possible entry routes for disease-causing organisms onto a poultry farm, or the incubation areas of the hatchery, and the bio-security practices necessary to restrict the entry of these.
8. Understand the procedures for cleaning, disinfecting, fumigation and preparation of poultry houses for the introduction of a new flock.

9. Demonstrate the ability to compile reports, keep records and conduct basic documentation for poultry production.

ASSOCIATED ASSESSMENT CRITERIA

Exit Level Outcome 1:

- The various structures within the poultry industry and the roles that they fulfill are discussed.
- The efficient conversion of agricultural products into nutritious food is described.

Exit Level Outcome 2:

- The necessity for the constant evaluation and improvement of health and safety is explained.
- The principles of health and safety and the responsibilities of the employer and employees to ensure a safe working environment are detailed.

Exit Level Outcome 3:

- The external features and organs of poultry are identified and their functions are explained.
- The components and functions of the main body systems of poultry are described.

Exit Level Outcome 4:

- The raw materials that are included in the formulation of poultry diets are detailed.
- The sources of nutrition and growth enhancing components of poultry food are explained.
- The main source of energy and the role that feed plays in the life processes is explained.

Exit Level Outcome 5:

- The role that water plays in moisturizing the nasal and tracheal membranes is explained.
- The importance of water for the maintenance of body temperature at high ambient temperatures is explained.
- The necessity of water for digestion, absorption

and food passage rate is described.

Exit Level Outcome 6:

- The importance of monitoring and adjusting ventilation in a poultry house is explained.
- The effects that photoperiods have on the growth and sexual maturity of poultry are described.
- The necessity and operation of evaporative coolers are described.

Exit Level Outcome 7:

- The pathogens that affect poultry and the methods of minimizing these are explained.
- The bio-security procedures to restrict the entry of disease-causing organisms onto a poultry farm are described.
- The procedures for the disposal of waste and mortalities are explained.

Exit Level Outcome 8:

- The removal of loose equipment from the poultry house and the pre-cleaning operation is described.
- The procedures for washing, disinfecting and fumigation of the poultry house are explained.

Exit Level Outcome 9:

- The compiling and filing of relevant documentation is demonstrated.
- The writing of brief reports is demonstrated.
- The construction of basic statistical graphs and their interpretation is demonstrated.

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.

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 appropriate levels of competence in Communication and Numeracy at NQF level 2.

Unit Standard		NQF	credits
CORE MODULES	Demonstrate basic understanding of the poultry production industry	2	2
	Show an understanding of the anatomy and physiology of poultry	2	5
	Apply Self Management through the Concepts of Positive Self-esteem and Resiliency	3	2
	Clean and prepare the poultry house for a new flock	3	6
	Demonstrate an understanding of basic health management practices on poultry holdings	3	6
	Demonstrate an understanding of poultry nutrition	3	10
	Lead a team, plan, allocate and assess their work	3	4
	Maintain bio-security in poultry production	3	8
	Maintain health and safety in poultry production	3	2
	Maintain water for poultry production	3	6
	Manage a poultry production facility	3	5
	Monitor and manage the poultry production environment	3	10
	Perform and administer record keeping functions in poultry production	3	5
	Understand vaccine handling and vaccinating practices for poultry	3	6

Unit Standard		NQF	credits
FUNDAMENTAL MODULES	Accommodate audience and context needs in oral communication	3	5
	Analyse and respond to a variety of literary texts	3	5
	Demonstrate an understanding of the use of different number bases and measurement units and an awareness of error in the context of relevant calculations	3	2
	Describe, apply, analyse and calculate shape and motion in 2-and 3-dimensional space in different contexts	3	4
	Interpret and use information from texts	3	5
	Investigate life and work related problems using data and probabilities	3	5
	Use mathematics to investigate and monitor the financial aspects of personal, business and national issues	3	5
	Write texts for a range of communicative contexts	3	5
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