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| | External Assessment Specifications Document | | | |
| Curriculum Code | Qualification Title | NQF Level | Logo | |
| 612201000 | Occupational Certificate: Poultry Farmer | 5 |  | |
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DQP Representative Signature

Date

AQP Representative Signature

Date

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1 ASSESSMENT STRATEGY

1.1 Assessment Model

The learner will complete a theoretical assessment and will be assessed through a structured interview at a poultry site office.

1.2 Qualification Purpose

The purpose of this qualification is to prepare a learner to operate as a Poultry Farmer

A Poultry Farmer 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.

A qualified learner will be able to:

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

1.3 Assessment Standards

1.3.1 Assessment Standards for the Qualification

Integrated Assessment Focus Area 1

Conduct poultry husbandry, health care and biosecurity practices

Associated Assessment Criteria

- Workplace health and safety practices are complied with in accordance with workplace policies standards and practices
- The housing conditions of a poultry unit are monitored and adjusted to ensure optimal poultry health and production conditions
- The daily supply of feed to poultry is monitored and adjusted to meet the required nutritional demands
- The supply of water to poultry is monitored and adjusted to meet the demands of the birds
- General health care practices are performed to ensure that the optimal health status of the birds are maintained
- Cleaning and sanitation practices are performed ensure that the required hygiene status of the poultry unit is maintained
- Bio-security controls are conformed with to meet the poultry site disease control protocols and standards

- Data is collected and recorded to ensure the availability of complete and accurate daily records

Integrated Assessment Focus Area 2

Monitor and correct poultry production-related problems observed

Associated Assessment Criteria

- Environmental control practices and measures in poultry production facilities are monitored, deviations are recognised and corrective actions formulated in accordance with standard procedures
- Bio-security practices and control measures on a poultry production unit are monitored, deviations are recognised and corrective actions formulated in accordance with standard procedures
- Health care practices on a poultry production unit are monitored, deviations are recognised and corrective actions formulated in accordance with standard procedures
- Poultry nutrition practices are monitored, deviations are recognised and corrective actions formulated in accordance with standard procedures
- Ventilation problems are monitored, deviations are recognised and corrective actions formulated to correct the conditions in accordance with standard procedures
- Sanitary factors that will impact on poultry health are monitored, deviations are recognised and corrective actions formulated to correct the conditions in accordance with standard procedures
- Water quality, supply and microbial counts in water supply system are monitored, deviations are recognised and corrective actions formulated to correct the conditions in accordance with standard procedures

Integrated Assessment Focus Area 3

Lead and direct the activities of work teams on a poultry production unit

Associated Assessment Criteria

- Supervision concepts and practices are applied to ensure productive work teams
- Performance standards are monitored, work schedules are planned and work allocated to achieve desired work standards and outputs
- The principles of coaching is applied to maintain informed and competent team members
- Team members are informed through well structured and facilitated briefing and information sharing sessions
- Clearly worded instructions are issued to team members to ensure understanding
- A well disciplined work team is maintained by adhering to workplace codes of conduct and accepted principles of fairness

Integrated Assessment Focus Area 4

Manage people, stock on hand and costs of a poultry farming operation

Associated Assessment Criteria

- Personnel management concepts and practices are applied in accordance with workplace policies and procedures

- Workplace health and safety risks are minimised in accordance with workplace policies and procedures
- Poultry farm business management concepts are applied to maintain a sustainable poultry business
- The utilisation of production resources are planned, directed and reported on to minimise waste and ensure sufficient stock levels to meet production demands
- Expenses are control against allocated budgets to maintain financial controls in accordance with workplace policies and procedures
- The utilisation of staff members are planned and directed in accordance with production schedules and staffing demands
- Stock levels and quality standards of production resources such as feed, medication, vaccines, bedding are monitored and controlled in accordance with production schedules and staffing demands

Integrated Assessment Focus Area 5

Provide day to day direction and control poultry farming operations to ensure that production targets and quality standards are met

Associated Assessment Criteria

- Poultry husbandry and production related concepts and management practices are applied to achieve required production targets
- Poultry healthcare and disease management and control concepts and management practices are applied to achieve required health care status of the flock
- Biosecurity protocols and management practices are applied to achieve the required bio security status for the poultry farm
- The production environment on a poultry farm as reflected by bird behaviour, health and housing conditions are managed to achieve production targets
- Standard working procedures are established for daily poultry farming activities to direct the achievement of standards and formalise work processes
- Production data is evaluated against targets and corrective measures are formulated and implemented where required to achieve production targets

Integrated Assessment Focus Area 6

Oversee the functionality and maintenance of poultry production units or sites

Associated Assessment Criteria

- Optimal poultry housing standards are achieved in accordance with requirements for a productive and healthy poultry farming environment
- Equipment and technology used in poultry production systems is optimised to achieve a productive and healthy poultry farming environment
- The maintenance and repair requirements of facilities and equipment is monitored to ensure functionality, availability and reliability

- Farm facility utilisation and bird placement activities are planned, implemented and controlled to ensure the optimal utilisation of a poultry farming unit

1.3.2 Assessment Standards for Phases

None

1.3.3 Assessment Standards for Part Qualifications

The assessment standards specified for the qualification equally applies for the selected components of the part qualifications included

2 ASSIGNMENTS TO BE EVALUATED EXTERNALLY

None

3 CRITICAL ASPECTS OF THE INTERNAL ASSESSMENTS TO BE ASSESSED EXTERNALLY

- None

4 CRITERIA FOR THE REGISTRATION OF ASSESSORS

- Expert knowledge and a minimum of 5 years experience management experience on poultry production unit

5 FOUNDATIONAL LEARNING

Foundational learning competence is a pre-requisite for the awarding this qualification.

6 ELIGIBILITY REQUIREMENTS FOR THE EXTERNAL ASSESSMENT

In order to qualify for the external summative assessment learners must have a copy of a completed and signed Statement of Work Experience as well as proof of successful completion of the following subjects and modules or alternative programmes where applicable.

6.1 Qualification

| | <i>Proof of Knowledge Modules</i> | | | <i>OR</i> | | | <i>Proof of Alternative Programmes</i> | |
|-----------------|--------------------------------------------------------|------------------|----------------|-----------|---------------|--------------|----------------------------------------|----------------|
| <i>Number</i> | <i>Title</i> | <i>NQF Level</i> | <i>Credits</i> | | <i>Number</i> | <i>Title</i> | <i>NQF Level</i> | <i>Credits</i> |
| 612201000-KM-01 | Introduction to the poultry farming industry | 4 | 6 | | | | | |
| 612201000-KM-02 | The work environment on a poultry farm | 2 | 6 | | | | | |
| 612201000-KM-03 | Introduction to poultry production and disease control | 3 | 8 | | | | | |
| 612201000-KM-04 | Leading work teams on a poultry farm | 3 | 4 | | | | | |
| 612201000-KM-05 | Poultry farm business management concepts | 5 | 8 | | | | | |
| 612201000-KM-06 | Personnel management concepts | 5 | 8 | | | | | |
| 612201000-KM-07 | Anatomy and physiology of poultry | 4 | 8 | | | | | |
| 612201000-KM-08 | Poultry husbandry and health | 5 | 8 | | | | | |

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| | care | | | | | | | |
| 612201000-KM-09 | Poultry housing and equipment | 5 | 6 | | | | | |

| | <i>Proof of Practical Skill Modules</i> | | | <i>OR</i> | | | <i>Proof of Alternative Programmes</i> | |
|----------------------|--------------------------------------------------------------------|-------------------------|-----------------------|------------------|----------------------|---------------------|-----------------------------------------------|-----------------------|
| <i>Number</i> | <i>Title</i> | <i>NQF Level</i> | <i>Credits</i> | | <i>Number</i> | <i>Title</i> | <i>NQF Level</i> | <i>Credits</i> |
| 612201000-PM-01 | Conduct poultry husbandry and record-keeping practices | 2 | 6 | | | | | |
| 612201000-PM-02 | Conduct bio-security and health care practices | 2 | 6 | | | | | |
| 612201000-PM-03 | Recognise and address poultry production related problems observed | 3 | 8 | | | | | |
| 612201000-PM-04 | Lead and direct work teams | 4 | 6 | | | | | |
| 612201000-PM-05 | Monitor and control costs and stock on hand | 5 | 6 | | | | | |
| 612201000-PM-06 | Attend to the personnel management functions on a poultry | 5 | 8 | | | | | |

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

And

Statement of Work experience

6.2 Phase 1

No Phase Tests applicable

6.3 Part Qualification

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 directs 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