

MANAGEMENT OF LAYING POULTRY

ISCED UNIT CODE: 0811 351 04A

TVETCDACC UNIT CODE: POL/CU/LY/CR/02/4/MA

Relationship to Occupational Standards

This unit addresses the Unit of Competency: Manage Laying Poultry

Duration of Unit: 80 hours

Unit Description

This unit specifies the competencies required to manage laying poultry. It involves feeding laying birds, cleaning feeding and watering equipment, maintaining suitable litter condition, managing poultry house micro climate and maintaining layers health. It also entails monitoring poultry performance, handling poultry eggs and maintaining poultry records.

Summary of Learning Outcomes

By the end of this unit, the learner should be able to:

S/No	Learning Outcomes	Duration (Hours)
1.	Feed laying birds	10
2.	Clean feeding and watering equipment	10
3.	Maintain suitable litter condition	10
4.	Manage poultry house micro climate	10
5.	Maintain layers health	10
6.	Monitor poultry performance	15
7.	Handle poultry eggs	10
8.	Maintain poultry records	5
Total		80

Learning Outcomes, Content and Suggested Assessment Methods

Learning	Content	Suggested Assessment
----------	---------	----------------------

Outcome		Methods
1. Feed laying birds	1.1. Feed requirements of layers <ul style="list-style-type: none"> 1.1.1. Nutritional quality of feed 1.1.2. Amount 1.1.3. Feeding schedule 1.2. Form of diet <ul style="list-style-type: none"> 1.2.1. Various forms of layer diets 1.2.2. Factors determining choice of form of diet 1.3. Feeding with grit <ul style="list-style-type: none"> 1.3.1. Role of grit in digestion 1.3.2. Grit materials 1.4. The importance of calcium in layer diets 1.5. Feeding with green feedstuffs 1.6. Water requirements of layers <ul style="list-style-type: none"> 1.6.1. Quality 1.6.2. Quantity 1.7. Feeders and waterers <ul style="list-style-type: none"> 1.7.1. Design 1.7.2. Number and pattern of installation 1.7.3. Improvised feeders and waterers 	<ul style="list-style-type: none"> • Written tests • Observation • Oral questions • Third party report • Interviewing • Project
2. Clean feeding and watering equipment	2.1. Types of detergents and sanitisers for feeders and waterers 2.2. Methods of sanitising <ul style="list-style-type: none"> 2.2.1. Heat 2.2.2. Steam 2.2.3. Hot water 2.2.4. Chemical 2.2.5. Sun drying 	<ul style="list-style-type: none"> • Written tests • Observation • Oral questions • Third party report • Interviewing

	<p>2.3. Cleaning procedures for feeders and waterers</p> <p>2.4. Sanitising procedures for feeders and waterers.</p>	
3. Maintain suitable litter condition	<p>3.1. Role of litter in poultry house</p> <p>3.2. Factors determining choice of litter material</p> <p>3.3. Common litter defects</p> <p> 3.3.1. Wet litter</p> <p> 3.3.2. Dusty litter</p> <p>3.4. Wet litter</p> <p> 3.4.1. Causes of wet litter</p> <p> 3.4.2. Dangers associated with wet litter</p> <p> 3.4.3. Corrective measures for wet litter</p> <p>3.5. Dusty litter</p> <p> 3.5.1. Dangers associated with dusty litter</p> <p> 3.5.2. Corrective measures for dusty litter</p> <p>3.6. General litter maintenance practices</p> <p> 3.6.1. Adequate ventilation</p> <p> 3.6.2. Turning - litter addition</p>	<ul style="list-style-type: none"> • Written tests • Observation • Oral questions • Third party report • Interviewing • Project
4. Manage poultry house micro climate	<p>4.1. Micro-climatic requirements in layer house</p> <p> 4.1.1. Ventilation</p> <p> 4.1.2. Humidity</p> <p> 4.1.3. Temperature</p> <p> 4.1.4. Light</p> <p>4.2. Corrective measures for micro-</p>	<ul style="list-style-type: none"> • Written tests • Observation • Oral questions • Third party report • Interviewing • Project

	climate variations 4.3. Lighting regime for layers 4.4. Methods of assessing micro-climatic variations in layer house 4.4.1. Use of tools and equipment 4.4.2. Human senses 4.4.3. Non-conventional aids	
5. Maintain layers health	5.1. Common diseases affecting layers 5.2. Layer vaccination schedule 5.3. Handling and storage of vaccines 5.4. Equipment and tools required for vaccination. 5.5. Vaccination procedures 5.5.1. Types of vaccines 5.5.2. Pre-vaccination preparation 5.5.3. Actual vaccination 5.5.4. Post-vaccination behaviour in layers 5.5.4.1. Normal 5.5.4.2. Abnormal 5.5.5. Layer vaccination records	<ul style="list-style-type: none"> • Written tests • Observation • Oral questions • Third party report • Interviewing
6. Monitor poultry performance	6.1. Growth and development pattern in layers 6.1.1. Feathering 6.1.2. Combs and wattles 6.1.3. Physical behaviour 6.2. Layer behaviour 6.2.1. Feeding behaviour 6.2.2. Activity 6.2.3. Vices 6.3. Layer vices 6.3.1. Types	<ul style="list-style-type: none"> • Written tests • Observation • Oral questions • Third party report • Interviewing • Project

	<p>6.3.2. Causes</p> <p>6.3.3. Control measures</p> <p>6.4. Factors influencing egg quantity and quality</p> <p>6.4.1. Genetics</p> <p>6.4.2. Feed</p> <p>6.4.3. Environment</p> <p>6.5. Evaluation of egg production performance</p> <p>6.5.1. Laying percentage</p> <p>6.5.2. Shell strength</p> <p>6.5.3. Egg size</p> <p>6.5.4. Egg abnormalities</p> <p>6.6. Culling of non-layers</p> <p>6.6.1. Importance</p> <p>6.6.2. Criteria/ indicators used in culling</p> <p>6.7. Broodiness in layers</p> <p>6.7.1. Causes</p> <p>6.7.2. Control for broodiness</p> <p>6.8. Moulting</p> <p>6.8.1. Causes</p> <p>6.8.2. Force moulting</p>	
7. Handle poultry eggs	<p>7.1. Factors that can affect the quality of laid eggs</p> <p>7.1.1. Tools and equipment required for egg handling</p> <p>7.1.2. Cleanliness</p> <p>7.1.3. Storage conditions</p> <p>7.1.4. Egg characteristics</p> <p>7.2. Recommendations regarding egg collection</p>	<ul style="list-style-type: none"> • Written tests • Observation • Oral questions • Third party report • Interviewing

	<p>7.2.1. Intervals</p> <p>7.2.2. Equipment</p> <p>7.2.3. precautions</p> <p>7.3. Sorting and grading of eggs</p> <p>7.3.1. Equipment</p> <p>7.3.2. Importance</p> <p>7.3.3. Labelling</p> <p>7.4. Cleaning of eggs</p> <p>7.4.1. Cause of dirt and contamination</p> <p>7.4.2. cleaning material</p> <p>7.4.3. cleaning methods and precautions</p> <p>7.5. Packaging of eggs</p> <p>7.5.1. Packaging material</p> <p>7.5.2. Packaging precautions.</p> <p>7.6. Branding of Poultry</p> <p>7.6.1. Importance of branding</p> <p>7.6.2. Methods of labelling</p> <p>7.6.3. branding equipment</p>	
8. Maintain poultry records	<p>8.1. Importance of poultry records</p> <p>8.2. Types of poultry records</p> <p>8.3. Storage of poultry records</p>	<ul style="list-style-type: none"> • Written tests • Observation • Oral questions • Third party report • Interviewing

Suggested Methods of Instruction

- Project
- Demonstration by trainer
- Practice by the trainee
- Discussions
- Direct instruction

- Case study
- Audio –visual aids
- Direct instruction

Recommended Resources for 25 Trainees

Functional poultry unit with the following:

Functional poultry unit with the following:		
<ul style="list-style-type: none"> • Shovel • Broom • Wheel burrow • Sanitizing agents • Brush • Detergents • Knapsack sprayer • Litter • Rake • Hammer • Timber • Nails • Computer • Printer 	<ul style="list-style-type: none"> • Saw • Catching hook • Weighing scale • Jerry can • Crates • Feeders • Drinkers • Grit container • Grit • Water • Feed • Vaccine • Stationery 	<ul style="list-style-type: none"> • Multivitamins • Syringe • Needles • Cool box • Freezer • Disinfectant • Candles • Torch • Egg crates • Egg trays • Cloth • Labels • Branding machine