

PRODUCTION OF LAYER FEED

ISCED UNIT CODE: 0811 351 05 A

TVETCDACC UNIT CODE: POL/CU/LY/CR/03/4/MA

Relationship to Occupational Standards

This unit addresses the Unit of Competency: Produce Layers Feed

Duration of Unit: 100 hours

Unit Description

This unit specifies the competencies required to produce layers feed. It involves acquiring layer feed ingredients, processing layer feed ingredients, mixing the feed ingredients and storage of formulated feed

Summary of Learning Outcomes

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

S/No	Learning Outcomes	Duration (Hours)
1.	Acquire layers feed ingredients	30
2.	Process layers feed ingredients	30
3.	Mix layers feed ingredients	30
4.	Store layers feed	10
Total		100

Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Suggested Assessment Methods
1. Acquire layers feed ingredients	1.1. Methods of feed formulation 1.1.1. Pearson square 1.1.2. Step by step 1.1.3. Trial and error	<ul style="list-style-type: none">• Observation• Written tests• Oral questions• Interviewing

	<p>1.1.4. Computer simulation</p> <p>1.2. Factors to consider when sourcing feed ingredients</p> <ul style="list-style-type: none"> 1.2.1. Cost 1.2.2. Availability 1.2.3. Nutritional values 1.2.4. Ability to test quality 1.2.5. Toxins and anti-nutritive factors 1.2.6. Competition with humans <p>1.3. Sources and types of nutrients</p> <p>1.4. Feedstuff sampling procedures</p> <p>1.5. Nutrient content of feedstuff</p> <p>1.6. Appraisal methods for feedstuff quality</p> <p>1.7. Types of feed packaging materials</p> <p>1.8. Labelling requirements for feed</p> <p>1.9. Handling and storage methods of feed and feedstuff</p>	<ul style="list-style-type: none"> • Third party report
2. Process layers feed ingredients	<p>2.1. Processing methods for feed ingredients</p> <ul style="list-style-type: none"> 2.1.1. Drying 2.1.2. Roasting or boiling 2.1.3. Grinding 2.1.4. Dehulling or dehusking 2.1.5. Oil extraction (pressing or solvent) <p>2.2. Types of mills</p>	<ul style="list-style-type: none"> • Observation • Written tests • Oral questions • Interviewing • Third party report
3. Mix layers feed ingredients	<p>3.1. Mixing methods</p> <ul style="list-style-type: none"> 3.1.1. Manual 3.1.2. Mechanical <p>3.2. Types of mixers</p>	<ul style="list-style-type: none"> • Observation • Written tests • Oral questions • Interviewing

	3.2.1. Vertical 3.2.2. Horizontal 3.2.3. Transverse 3.3. Forms of feed presentation 3.4. Post mixing processing 3.4.1. Pelleting 3.4.2. Crumbing	<ul style="list-style-type: none"> • Third party report
4. Store layers feed	4.1. Packaging and sealing methods 4.2. Post packaging labelling 4.3. Feed storage methods 4.3.1. Bulked 4.3.2. Bagged 4.4. Feed storage conditions	<ul style="list-style-type: none"> • Observation • Written tests • Oral questions • Interviewing

Suggested Methods of Instruction

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

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Recommended Resources for 25 Trainees

Functional layers farm or feed processing plant with the following:		
<ul style="list-style-type: none"> • Tractors • Trailer • Hammer mills • Grinding mills • Pelleting machines • Oil presses or extraction solvents 	<ul style="list-style-type: none"> • Water • Packaging materials • Labels or labelling material • Feed stores • Stationery • Weighing balances 	<ul style="list-style-type: none"> • Sampling kits • Feedstuff nutrient content tables • Gunny bags • Sealing twines or threads • Sealing machines • PPEs

<ul style="list-style-type: none">• Feed mixers• Poultry feedstuff• Detergents• Fumigants	<ul style="list-style-type: none">• Calculators and / or computers• Pest control equipment and materials	<ul style="list-style-type: none">• Livestock production manuals• Journal of poultry science
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