

POULTRY PRODUCTION

UNIT CODE: 0811 351 14 A

TVET CDACC UNIT CODE: AGR/CU/AP/CR/08/4/MA

Relationship to Occupational Standards

This unit addresses the unit of competency: Carry Out Poultry Production

Duration of Unit: 120 Hours

UNIT DESCRIPTION

This unit specifies competencies required to carry out poultry production. It involves constructing poultry structures, carrying out chick brooding, managing layer poultry, managing meat poultry, managing poultry slaughter, managing poultry breeding and marketing poultry products.

Summary of Learning Outcomes

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

S/No	Learning Outcomes	Duration (Hours)
1.	Construct poultry structures	30
2.	Carry out chick brooding	20
3.	Manage Layer Poultry	20
4.	Manage meat poultry	10
5.	Manage poultry slaughter	20
6.	Manage breeding poultry	10
7.	Market poultry products	10
Total		120

Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Suggested Assessment Methods

<p>1. Construct poultry structures</p>	<p>1.1 Construction tools, equipment and materials</p> <p>1.1.1 tools</p> <ul style="list-style-type: none"> • hammer • Screw drivers • tape measures • level • saw • drill • pliers • chisel <p>1.1.2 equipment</p> <ul style="list-style-type: none"> • Bulldozer • Cranes • Dump trucks • Mixer • Forklifts <p>1.1.3 materials</p> <ul style="list-style-type: none"> • Cement • Sand • Blocks • Quary dust <p>1.2 Selection of site for poultry structure</p> <p>1.3 Designing of poultry structure</p> <p>1.4 Construction of poultry structures</p> <p>1.5 Construction and maintenance of poultry</p>	<ul style="list-style-type: none"> • Written assessment • Practical • Projects • Third party report • Portfolio of evidence • Oral questions
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	<p>structure records</p> <p>1.6 Waste management</p> <p>1.7 Poultry house equipment and material</p> <ul style="list-style-type: none"> • Waterers • Feeders • Thermometer • Heat sources • Litter material • Curtains • False ceilings • Hygrometer <p>1.8 Installation of poultry house equipment and materials</p> <p>1.9 Poultry production manuals</p> <ul style="list-style-type: none"> • National Poultry Development Programme Manual • Breeder's manuals by breeders like Cobb and Issa Brown 	
2. Carry out poultry brooding	<p>2.1 Chick brooder tools, equipment and materials</p> <ul style="list-style-type: none"> • Brooder thermometer • Charcoal jiko • Infra-red bulb • Gas burner • Kerosene lamp • Chick feeder 	<ul style="list-style-type: none"> • Written assessment • Practical • Projects • Third party report • Portfolio of evidence • Oral questions

	<ul style="list-style-type: none"> • Chick drinker • Hygrometer <p>2.2 Brooder construction</p> <p>2.3 Brooder and brooder equipment disinfection</p> <p>2.4 Setting of chick brooder equipment</p> <p>2.5 Monitoring of microclimate</p> <p>2.6 Feeding of brooding chicks</p> <p>2.7 Bio-safety structures/facilities.</p> <ul style="list-style-type: none"> • Foot bath • Sanitizer • Fence <p>2.8 Vaccination of brooding chicks</p> <p>2.9 Execution of predator control</p> <p>2.10 Chick brooding records</p> <p>2.11 Waste management</p>	
3. Manage Layer Poultry	<p>3.1 Poultry layer tools, equipment and materials</p> <ul style="list-style-type: none"> • Waterers • Feeders • Thermometer • Litter material • Curtains • False ceilings 	<ul style="list-style-type: none"> • Written assessment • Practical • Projects • Third party report • Portfolio of evidence • Oral questions

	<ul style="list-style-type: none"> • Hygrometer <p>3.2 Layers house sanitization procedures</p> <p>3.3 Micro climate monitoring</p> <p>3.4 Feeding of Layer poultry</p> <p>3.5 Layer poultry vaccination</p> <p>3.6 Monitoring of post-vaccination behaviour</p> <p>3.7 Collection of Table poultry eggs</p> <p>3.8 Sorting and grading of Table poultry eggs.</p> <p>3.9 Cleaning of table poultry eggs</p> <p>3.10 Packaging of table poultry eggs</p> <p>3.11 Branding of table poultry eggs</p> <p>3.12 Recording of poultry layers</p> <p>3.13 Waste management</p>	
4. Manage meat poultry	<p>4.1 Assembling of tools, equipment and materials</p> <p>4.2 Sanitization of meat poultry house</p> <p>4.3 Monitoring of microclimate</p> <p>4.4 Feeding of meat poultry</p> <p>4.5 Vaccination</p> <p>4.6 Post-vaccination behaviour monitoring</p>	<ul style="list-style-type: none"> • Written assessment • Practical • Projects • Third party report • Portfolio of evidence • Oral questions

	4.7 Catching of meat poultry 4.8 Weighing meat poultry 4.9 Packaging and loading of meat poultry 4.10 Recording of meat poultry 4.11 Dispatching meat poultry 4.12 Recording of meat poultry 4.13 Waste management	
5. Manage poultry slaughter	5.1 Poultry slaughter tools, equipment and materials <ul style="list-style-type: none"> • Knives • Stunners • Scalding tanks • Gabrel and hoists • Cutting boards and tables 5.2 Selection of poultry for slaughter 5.3 Ante-Morten inspection 5.4 Slaughtering of poultry 5.5 Cleaning eviscerated poultry carcass 5.6 Chilling and grading of poultry carcass 5.7 Packaging of portioned poultry meat 5.8 Poultry slaughter records 5.9 Waste management	<ul style="list-style-type: none"> • Written assessment • Practical • Projects • Third party report • Portfolio of evidence • Oral questions

6. Manage breeding poultry	6.1 Poultry breeding tools, equipment and materials <ul style="list-style-type: none"> • Housing • Feeders • Heaters • Incubators • Brooders • Health monitoring tools 6.2 Designing mating and breeding system 6.3 Selection of breeding poultry 6.4 Mating of selected breeding poultry 6.5 Feeding of breeding poultry 6.6 Vaccination 6.7 Post-vaccination behaviour monitoring 6.8 Collection of eggs 6.9 Sorting and storage of eggs 6.10 Selection of eggs for hatching 6.11 Breeding poultry records 6.12 Waste management	<ul style="list-style-type: none"> • Written assessment • Practical • Projects • Third party report • Portfolio of evidence • Oral questions
7. Market poultry products	7.1. Market survey 7.2. Poultry products	<ul style="list-style-type: none"> • Written assessment • Practical

	<ul style="list-style-type: none"> • Eggs • Poultry meat • Feathers • Manure • Offal <p>7.3. Transportation of poultry products</p> <p>7.4. Record keeping</p>	<ul style="list-style-type: none"> • Projects • Third party report • Portfolio of evidence • Oral questions
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Suggested methods of delivery

- Practical
- Project
- Demonstration
- Group work and Discussions
- Direct instruction

Recommended Resources

S/No.	Category/Item	Description/Specifications	Quantity	Recommended Ratio (Item: Trainee)
A	Learning Materials			
81.	Charts	Flip Charts Rules and Regulations	5	1:5
82.	Markers	whiteboard markers and permanent markers	50	1:1
83.	Video clips Audio tapes	MP4, MP3	5	1:5

84.	Newspapers and Handouts	Daily	25	1:1
85.	Business Journals	Annual, Monthly, Daily	25	1:1
86.	National Poultry Development Programme Manual	updated	5	1:5
B	Learning Facilities & Infrastructure			
87.	Lecture/Theory Room	(9* 8 sq. metres)	1	1:25
88.	Internet Connection	WI-FI, Dial-Up, Cable, Fixed-wireless,	1	1:25
89.	Brooder	1	1	1:25
90.	Grower house	1	1	1:25
91.	Layer's house	1	1	1:25
92.	Broiler house	Well equipped	1	1:25
93.	Feed store	Well equipped	1	1:25
94.	Slated floors	Well equipped	1	1:25
95.	Cages	Well equipped	1	1:25
96.	Pallets	sufficient		
97.	Waterers	sufficient		
98.	Feeders	sufficient		
99.	Heat sources	sufficient		
100.	Charcoal jiko	sufficient		
101.	Infra-red bulb	sufficient		
102.	Gas burner	Good working condition	5	1:5
103.	Kerosene lamp	Good working condition	5	1:5
104.	Chick feeder	Good working condition	5	1:5
105.	Chick drinker	Good working condition	5	1:5
106.	Foot bath	Good working condition	5	1:5
107.	Sanitizer	sufficient	1	1:25

108.	Fence	In good condition	1	1:25
C	Consumable Materials			
109.	Flashcards	Alphabet, Numbers, Math	25	1:1
110.	Stationery	Printing Papers, and Exercise Books Sizes A4, A3, A2 etc	5 reams	1:5
47.	Litter material	sufficient	5	2:5
48.	Curtains	sufficient	sufficient	sufficient
49.	False ceilings	sufficient	sufficient	sufficient
D	Tools And Equipment			
1.	Computers/Laptops	Any model	1	1:25
2.	Projector	LED.LCD, Laser	51	1:25
3.	Whiteboard	Glass, melamine, porcelain	1	1:25
4.	Thermometer (maximum – minimum)	Any five	5	1:5
5.	Hygrometer	Any five	5	1:5
6.	Brooder thermometer	Any five	5	1:5
7.	Hygrometer	Any five	5	1:5
F	Specimens			
1.	poultry	Broiler, layers,chicks,pullets	5 each type	1:5