

RANGE	VARIABLE
	<ul style="list-style-type: none"> <li>• Slated floors</li> <li>• Cages</li> <li>• Pallets</li> </ul>
2. Tools, equipment and materials may include but not limited to:	<ul style="list-style-type: none"> <li>• Waterers</li> <li>• Feeders</li> <li>• Thermometer (maximum – minimum)</li> <li>• Heat sources</li> <li>• Litter material</li> <li>• Curtains</li> <li>• False ceilings</li> <li>• Hygrometer</li> </ul>
3. Poultry production manual (PPM) may include but not limited to:	<ul style="list-style-type: none"> <li>• National Poultry Development Programme Manual</li> <li>• Breeder's manuals by breeders like Cobb and Issa Brown</li> </ul>
4. Chick brooder equipment and Tools may include but not limited to:	<ul style="list-style-type: none"> <li>• Brooder thermometer</li> <li>• Charcoal jiko</li> <li>• Infra-red bulb</li> <li>• Gas burner</li> <li>• Kerosene lamp</li> <li>• Chick feeder</li> <li>• Chick drinker</li> <li>• Hygrometer</li> </ul>
5. Bio-safety structures/facilities includes but not limited to:	<ul style="list-style-type: none"> <li>• Foot bath</li> <li>• Sanitizer</li> <li>• Fence</li> </ul>
6. Regulatory body standards include but is not limited to:	<ul style="list-style-type: none"> <li>• Standards by bodies like:</li> <li>• Kenya Bureau of Standards (KEBS)</li> <li>• State Directorate of Veterinary Services (SDVS)</li> </ul>
7. Poultry products includes but is not limited to:	<ul style="list-style-type: none"> <li>• Eggs</li> <li>• Poultry meat</li> </ul>

RANGE	VARIABLE
	<ul style="list-style-type: none"> <li>• Feathers</li> <li>• Manure</li> <li>• Offal</li> </ul>

## REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit of competency.

### Required Skills

The individual needs to demonstrate the following skills:

- Communication skills
- Problem solving
- Organizational skills
- Time management
- Listening skills
- Critical thinking
- Negotiation
- Data collection
- Digital literacy
- Analytical skills

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### Required knowledge

The individual needs to demonstrate knowledge of:

- Anatomy and physiology of the poultry reproductive system
- Breeding systems
- Selection criteria for breeding poultry
- Poultry selection and breeding
- Animal nutrition
- Parasite and disease management in poultry
- Marketing poultry and eggs
- Egg handling
- Egg sorting
- Egg storage

- Feeding strategies, systems and regimes
- Mating systems
- Nutritional composition of feed materials
- Poultry feed intake
- Poultry housing requirements
- Poultry identification methods
- Poultry Immunology
- Poultry nutritional requirements
- Poultry spacing requirements
- Poultry welfare
- Reconstitution of vaccines
- Record keeping
- Refrigeration methods
- Restraining methods
- Selection and culling criteria
- Stocking density
- Traits of economic importance in poultry
- Types and breeds of poultry
- Types and functions of nutrients
- Types of drinkers and waterers
- Types of feed additives
- Types of poultry records
- Types of vaccines
- Vaccinology
- Water quality

## EVIDENCE GUIDE

This provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge and range.

1. Critical aspects of competency	Assessment requires evidence that the candidate: 1.1 Constructed poultry structure as per the design and type of
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	<p>construction materials</p> <p>1.2 Installed poultry house equipment and materials as per specifications in the <i>poultry production manual (PPM)</i> Collected data as per statistical manual</p> <p>1.3 Mated breeding poultry as per designed mating and breeding systems</p> <p>1.4 Fed poultry as per the poultry production guidelines</p> <p>1.5 Vaccinated poultry as per the vaccination schedule</p> <p>1.6 Monitored microclimate as per workplace requirements</p> <p>1.7 Stored eggs for incubation at a correct temperature in preparation for incubation in accordance with PPM guidelines</p> <p>1.8 Carried out packaging and loading of meat producing poultry as per animal welfare guidelines</p> <p>1.9 Slaughtered poultry as per poultry slaughtering procedure</p> <p>1.10 Chilled and graded poultry carcass as workplace requirements</p> <p>1.11 Packaged portioned poultry meat as per workplace procedures</p> <p>1.12 Kept records as per the LPM</p> <p>1.13 Managed wastes according to environmental protection regulations</p>
2. Resource implication	<p>The following resources should be provided:</p> <p>2.1 Tools, equipment and machineries</p> <p>2.2 Materials and supplies</p>
3. Method of assessment	<p>Competency in this unit may be assessed through:</p> <p>3.1 Projects</p> <p>3.2 Observation</p> <p>3.3 Written tests</p> <p>3.4 Questionnaires</p> <p>3.5 Oral questioning</p>
4. Context of assessment	<p>4.1 Competency elements must be assessed in a safe working environment</p> <p>4.2 4.2 Assessment may be conducted in a workplace or simulated environment</p>

5. Guidance information for assessment	Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.
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