

PRODUCE LAYER FEED

ISCED UNIT CODE:0811 351 05 A

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

UNIT DESCRIPTION:

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

ELEMENTS AND PERFORMANCE CRITERIA

ELEMENT	PERFORMANCE CRITERIA
These describe the key outcomes which make up workplace function.	These are assessable statements which specify the required level of performance for each of the elements. <i>Bold and italicized terms are elaborated in the range.</i>
1. Acquire poultry feed ingredients	1.1 Poultry feed formula is acquired from an animal nutritionist 1.2 Sources of <i>feed ingredients</i> are identified based on market forces and acquired formula 1.3 Feed ingredients are procured based on standard procurement procedures at the work place 1.4 Feed ingredients are labeled as per regulatory body requirements and / or farm practices 1.5 Feed ingredients are stored as per work place practice
2. Process poultry feed ingredient	2.1 Feed processing machinery is checked to ensure good working condition according to operation manuals 2.2 Poultry feed processing machinery is operated based on the operation manual and type of feed to produce 2.3 Feed ingredients are <i>processed</i> according to feed manufacturing guidelines form of presentation and good manufacturing practices (GMP)
3. Mix layer feed ingredients.	3.1 Poultry feed mixing method is identified and selected based on available resources and flock and enterprise sizes 3.2 Mixing machinery is checked to ensure good working condition and operated based on the operators manual 3.3 Prepared feed ingredients are mixed as per feed manufacturing guidelines

	3.4 Mixed ration is further processed according to desired form of presentation and work place regulations
4. Store formulated feed	4.1 Poultry feed is placed in food grade packaging materials 4.2 Feed ration is weighed and weights customized based on market demand and size of packaging material 4.3 Packaged and labeled feed is sealed according to feed formulation guidelines 4.4 Packaged feed is labeled as per farm practice 4.5 Packaged feed is stored as per work place practice.

RANGE

This section provides work environments and conditions to which the performance criteria apply. It allows for different work environment and situations that will affect performance.

Variable	Range
1. Feed Ingredients may include but not limited to:	<ul style="list-style-type: none"> • Feedstuff • Additives
2. Processed may include but not limited to:	<ul style="list-style-type: none"> • Drying • Sieving • Grinding • Oil extraction
3. Further processed may include but not limited to:	<ul style="list-style-type: none"> • Pelleting • Crumbs

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
- Computer
- Judging

- Mixing
- Negotiation
- Numeracy
- Operation of feed milling equipment and machinery

Required knowledge

The individual needs to demonstrate knowledge of:

- Animal feed processing procedures
- Feed formulation equipment and machine maintenance
- Feed mixing methods
- Forms of poultry feed presentation
- Classes of feedstuff
- Types of nutrients
- Types of feed mixers
- Sourcing of feedstuff
- Pest control
- Poultry behavior
- Storage conditions

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	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> 1.1 Acquired correct formula based on type and age of poultry 1.2 Processed feed ingredients appropriately according to desired particle size 1.3 Thoroughly mixed feed ingredients 1.4 Packaged and stored feed as recommended
2. Resource Implications	<p>The following resources must be provided:</p> <ul style="list-style-type: none"> 2.1 Assessment location / poultry feed formulation plant 2.2 Personal Protective Equipment and Apparel
3. Methods of Assessment	<p>Competency may be assessed through:</p> <ul style="list-style-type: none"> 3.1 Observation 3.2 Written tests

	<p>3.3 Product analysis</p> <p>3.4 Oral questioning</p> <p>3.5 Third party report</p>
4. Context of Assessment	Competency may be assessed on the job, off the job or during industrial attachment. Off the job assessment must be undertaken in a closely simulated workplace environment.
5. Guidance information for assessment	Holistic assessment with other units relevant to the industry sector, workplace and job roles is recommended.