

1. Overview

The purpose of this skills programme is to equip participants with the knowledge and practical skills required to work effectively in commercial layer production. Participants will develop an understanding of the poultry industry, apply health and safety principles, clean and disinfect poultry facilities, care for commercial layers to optimise egg production, communicate effectively in writing, and manage time and work processes efficiently in the workplace.

2. Programme Outcome:

- Write clear and effective workplace documents for different audiences and purposes
- Apply appropriate writing conventions and adapt language to suit workplace contexts
- Demonstrate an understanding of the poultry production industry and its role in food production
- Clean, disinfect and prepare poultry houses and equipment for new flocks
- Apply health and safety principles in poultry production
- Care for commercial layers to maximise egg production and bird welfare
- Plan, organise and manage work activities to meet workplace deadlines
- Maintain efficient work processes within a poultry production environment

Qualification:

Certificate of Completion

Duration:

4-Months

Programme Type:

Category B – Workplace-Based Learning Programme

Programme ID:

PA0953

SAQA US:

8964, 119394, 119442, 119447, 119404, 14342

NQF Level:

2

Credits:

30

Entry Requirements:

Communication at NQF Level 1

Training Options:

Online - Each participant will receive access to an online portal, where all programme materials and resources are available. Training is delivered fully online, and participants will join scheduled Microsoft Teams sessions facilitated by a trainer. This mode provides flexibility and allows learners to participate from any location.

Blended - Blended learning combines both online and face-to-face training. Participants receive access to an online portal for online content, resources, and self-paced activities. They also attend scheduled in-person contact sessions with a facilitator, either at the client's premises or providers campus. This approach offers the flexibility of online learning with the added support of guided, interactive sessions.

Face-to-Face - Each participant will receive training resources, which contains all programme materials and resources. Training is delivered through onsite contact sessions, either at the client's premises or providers campus, where a facilitator conducts the sessions in a classroom environment.

Minimum Participants Required:

(1) Online, (1) Blended & (1) Face-to-Face

**A choice of leveraged programmes for any person,
At any level, in any department, of any company, in any industry.**

3. Programme Content

- **(8964 US):** Write for a defined context
- **(119394 US):** Clean and disinfect on poultry holdings
- **(119442 US):** Demonstrate basic understanding of the poultry production industry
- **(119447 US):** Utilise health and safety principles in poultry production
- **(119404 US):** Care for commercial layers
- **(14342 US):** Manage time and work processes within a business environment

4. Topics

Module 1: Workplace Writing Skills

- Writing for different audiences and purposes
- Workplace reports and records
- Grammar and writing conventions
- Drafting and editing documents
- Using appropriate workplace language
- Written communication in the poultry industry

Module 2: Introduction to the Poultry Production Industry

- Overview of the poultry industry
- Poultry production systems
- The role of poultry in food production
- Industry standards and regulations
- Career opportunities in poultry production

Module 3: Cleaning and Disinfection in Poultry Production

- Importance of cleaning and disinfection
- Preparing poultry houses for new flocks
- Cleaning methods and procedures
- Disinfection techniques
- Equipment cleaning and maintenance
- Hygiene and disease prevention

We trust that the above is in order and look forward to hearing from you for Implementation

Module 4: Health and Safety in Poultry Production

- Occupational health and safety requirements
- Personal protective equipment (PPE)
- Safe work practices
- Hazard identification and risk management
- Emergency procedures
- Workplace hygiene

Module 5: Commercial Layer Production

- Placement of point-of-lay pullets
- Daily care of commercial layers
- Feeding and watering practices
- Monitoring bird health and welfare
- Egg production management
- Maintaining optimum production conditions

Module 6: Time and Work Process Management

- Planning daily work activities
- Creating and managing task lists
- Scheduling and prioritising work
- Meeting deadlines
- Monitoring work progress
- Improving workplace productivity

5. Assessments

This programme includes a Portfolio of Evidence (POE) that must be submitted at the end of the programme. The POE include:

- **Knowledge Assessments:** To evaluate theoretical understanding
- **Practical Assignments:** Hands-on tasks related to course topics
- **Workplace Assignments and Logbook:** Application of skills in real-world settings

Successful participants will receive a certificate of completion.

6. Workplace-Based Learning Programme

This WLP is a fusion of academic learning and practical work. The learning is directly applied to the workplace by using client-based mentors and extensive workplace-based portfolio work and assignments. Apart from the obvious benefits of a workplace directed qualification, each WLP qualifies for recognition as a Category B Skills Programme in the Learning Matrix of the Amended BEE codes, which allows for the salaries of participants to be recognized as part of the Skills Development Expenditure.

We trust that the above is in order and look forward to hearing from you for Implementation