

Poultry Broiler Production

1. Overview

The purpose of this skills programme is to equip participants with the knowledge and practical skills required to work effectively in poultry broiler production. Participants will develop an understanding of the poultry production industry, apply biosecurity practices to prevent disease, communicate effectively in the workplace, and manage the production of broilers to promote healthy growth and quality production.

2. Programme Outcome:

- Communicate effectively in a variety of workplace situations
- Adapt oral communication to suit different audiences and workplace contexts
- Demonstrate an understanding of the structure and role of the poultry production industry
- Apply biosecurity principles and procedures to maintain poultry health
- Identify and minimise biosecurity risks within a poultry production facility
- Create and maintain suitable environmental conditions for broiler production
- Monitor broiler growth, health and welfare
- Apply best practices to improve broiler production efficiency and productivity

Qualification:

Certificate of Completion

Duration:

4-Months

Programme Type:

Category B – Workplace-Based Learning Programme

Programme ID:

PA0702

SAQA US:

8962, 119442, 119490, 119450

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

- **(8962 US):** Maintain and adapt oral communication
- **(119442 US):** Demonstrate basic understanding of the poultry production industry
- **(119490 US):** Utilise bio-security practices in poultry production
- **(119450 US):** Produce poultry broilers

4. Topics

Module 1: Workplace Communication

- Effective verbal communication
- Active listening skills
- Communicating in formal and informal settings
- Cultural awareness in communication
- Presenting information clearly
- Professional workplace communication

Module 2: Introduction to the Poultry Production Industry

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

Module 3: Biosecurity in Poultry Production

- Principles of biosecurity
- Disease prevention and control
- Biosecurity protocols and procedures
- Personal hygiene and sanitation
- Controlling access to poultry facilities
- Monitoring and maintaining biosecurity standards

Module 4: Broiler Production

- Preparing broiler houses
- Environmental management (temperature, ventilation and lighting)
- Feeding and watering programmes
- Monitoring broiler growth and performance
- Bird health and welfare
- Record keeping and production monitoring

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

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.

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