

Poultry Environmental Management

1. Overview

This programme equips participants with the knowledge and practical skills required to work effectively in poultry production while maintaining high standards of communication, environmental management, health and safety, and egg handling. Participants will develop the ability to communicate confidently in the workplace, apply environmental management practices, maintain safe working conditions, and correctly collect and store table eggs to ensure product quality and food safety.

2. Programme Outcome:

- Communicate effectively in formal and informal workplace situations
- Adapt oral communication to suit different audiences and cultural contexts
- Organise and present information clearly and confidently
- Apply environmental management practices that promote healthy poultry production
- Maintain environmental conditions that support poultry health and productivity
- Apply occupational health and safety principles in poultry production
- Identify workplace hazards and implement safe working practices
- Correctly collect, handle and store table eggs to maintain quality
- Apply hygiene and quality control measures during egg handling and storage
- Contribute to safe, productive and environmentally responsible poultry farming operations

Qualification:

Certificate of Completion

Duration:

4-Months

Programme Type:

Category B – Workplace-Based Learning Programme

Programme ID:

PA0604

SAQA US:

8962, 119483, 119447, 119397

NQF Level:

2

Credits:

29

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

3. Programme Content

- **(8962 US):** Maintain and adapt oral communication
- **(119483 US):** Utilise environmental management practices on poultry farms and hatcheries
- **(119447 US):** Utilise health and safety principles in poultry production
- **(119397 US):** Handle the collection and storage of the table eggs on the farm

4. Topics

Module 1: Workplace Communication Skills

- Principles of effective communication
- Verbal and non-verbal communication
- Active listening skills
- Communication strategies
- Speaking confidently in the workplace
- Cultural sensitivity in communication
- Presenting information clearly
- Influencing and engaging audiences
- Workplace communication etiquette

Module 2: Environmental Management in Poultry Production

- Principles of environmental management
- Poultry house environmental requirements
- Ventilation systems
- Temperature and humidity control
- Waste management
- Water management
- Environmental monitoring
- Sustainable poultry farming practices
- Maintaining healthy production environments

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

Module 3: Health and Safety in Poultry Production

- Occupational health and safety principles
- Personal hygiene
- Personal Protective Equipment (PPE)
- Hazard identification
- Risk prevention
- Safe work practices
- Emergency procedures
- Workplace safety responsibilities
- Maintaining a safe poultry production environment

Module 4: Collection and Storage of Table Eggs

- Introduction to table egg production
- Egg collection procedures
- Safe handling of eggs
- Egg grading principles
- Egg quality assessment
- Egg cleaning procedures
- Storage requirements
- Hygiene and sanitation
- Preventing egg damage and contamination
- Record keeping and quality control

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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