

Poultry Parent Stock Production

1. Overview

This programme equips participants with the knowledge and practical skills required to work effectively in the poultry production industry while applying workplace communication, time management, health and safety, and poultry management practices. Participants will develop competencies in reading and interpreting workplace information, maintaining safe working environments, caring for poultry parent stock, and organising work activities to improve productivity and operational efficiency.

2. Programme Outcome:

- Access, interpret and use information from a variety of workplace texts
- Apply effective reading and comprehension strategies to obtain relevant information
- Demonstrate an understanding of the poultry production industry and its contribution to food production
- Apply workplace health and safety principles within poultry production facilities
- Identify workplace hazards and implement safe work practices
- Plan, organise and manage work activities effectively
- Maintain task lists, schedules and work plans to meet deadlines
- Care for poultry parent stock to achieve optimum production of fertile eggs
- Maintain appropriate environmental and animal health conditions for poultry
- Contribute to productive, safe and efficient poultry production operations

Qualification:	Certificate of Completion
Duration:	4-Months
Programme Type:	Category B – Workplace-Based Learning Programme
Programme ID:	PA0482
SAQA US:	8963, 119442, 119447, 14342, 119385
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.

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

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

- **(8963 US):** Access and use information from texts
- **(119442 US):** Demonstrate basic understanding of the poultry production industry
- **(119447 US):** Utilise health and safety principles in poultry production
- **(14342 US):** Manage time and work processes within a business environment
- **(119385 US):** Care for poultry parent stock during production

4. Topics

Module 1: Reading and Using Workplace Information

- Reading workplace documents
- Identifying main ideas in texts
- Reading for different purposes
- Workplace notices and instructions
- Reading policies and procedures
- Using reading strategies
- Interpreting written information
- Language structures and meaning
- Responding appropriately to workplace texts

Module 2: Introduction to the Poultry Production Industry

- Overview of the poultry industry
- Poultry production systems
- Poultry products and markets
- Poultry value chain
- Industry role players
- Careers in poultry production
- Food production and quality
- Industry standards

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: Time and Work Process Management

- Principles of time management
- Planning daily work activities
- Creating and managing task lists
- Diary and schedule management
- Prioritising tasks
- Meeting deadlines
- Monitoring work progress
- Reporting incomplete tasks
- Improving workplace productivity

Module 5: Poultry Parent Stock Management

- Introduction to poultry parent stock
- Parent stock production systems
- Environmental management
- Poultry health management
- Feeding and nutrition
- Water management
- Egg production requirements
- Monitoring flock performance
- Animal welfare practices
- Maintaining optimum production conditions

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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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