

No. 425

6 May 2005

**SOUTH AFRICAN QUALIFICATIONS AUTHORITY (SAQA)**

In accordance with regulation 24(c) of the Standard Generating Bodies Regulations of **28 March 1998**, the Standards Generating Body (SGB) for

**SECONDARY AGRICULTURE: PROCESSING**

publishes the following qualifications and unit standards for public comment.

This notice contains the titles, fields, sub-fields, NQF levels, credits, and purpose of the qualifications and unit standards. The qualifications and unit standards can be accessed via the **SAQA** web-site at [www.saqqa.org.za](http://www.saqqa.org.za). Copies may also be obtained from the Directorate of Standards Setting and Development at the SAQA offices, Hatfield Forum West, **1067** Arcadia Street, Hatfield, Pretoria.

Comment on the qualification and unit standards should reach SAQA at the address below and no **later than** 6 June **2005**. All correspondence should be marked Standards Setting - SGB **SECONDARY AGRICULTURE:PROCESSING** and addressed to

The Director: Standards Setting and Development  
SAQA  
**Attention: Mr. Eddie Brown**  
Postnet Suite **248**  
Private Bag **X06**  
Waterkloof  
**0145**  
or faxed to **012 - 431-5144**  
e-mail: [ebrown@saqa.co.za](mailto:ebrown@saqa.co.za)

  
**DUGMORE MPHUTHING**  
**ACTING DIRECTOR: STANDARDS SETTING AND DEVELOPMENT**



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### QUALIFICATION:

#### *General Education and Training Certificate: Poultry Processing*

SAQA QUAL ID	QUALIFICATION TITLE		
149583	(General Education and Training Certificate: Poultry Processing)		
SGB NAME	MSB 01	PROVIDERNAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
QUAL TYPE	FIELD	SUBFIELD	
National Certificate	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	MINIMUM CREDITS	NQF LEVEL	QUALIFICATION CLASS
Undefined	132	Level 1	Regular-Unit Stds Based

#### **PURPOSE AND RATIONALE OF THE QUALIFICATION**

Purpose:

The qualification provides learners with the opportunity to gain competence in poultry processing and will facilitate their securing employment in the industry. For those who are already employed in a poultry processing plant, the multi-skilling that the qualification offers will open up a career path in the industry.

A learner achieving this qualification will be able to work effectively and productively within the poultry processing industry knowing:

- > Health and safety principles in a poultry abattoir.
- > The principles and procedures of poultry abattoir hygiene.
- > The processing procedures in a poultry abattoir.
- > The quality assurance and good manufacturing procedures.

The generic nature of the qualification will facilitate multiskilling, which in turn, will have a positive impact on the efficiency and productivity of the processing plants.

The combined commitment of the learners and employers in the achievement of this qualification, will help alleviate the transient nature of the workers at this level, which will result in a more stable and efficient workforce.

Rationale:

The qualification addresses the urgent need for the establishment of skills and accompanying standards that the industry required, especially within the **SMME** sector. This will allow them to operate on a more professional basis. The observance of strict health, hygiene and bio-security principles will minimize the risks that these role players face.

This qualification and the resultant skills that are learnt will have a positive contribution to the establishment of small processing plants in the rural areas that can serve their communities and distant markets.

The qualification embodies the international requirements for Good Manufacturing Practices (GMP) and Hazard Analysis Critical Control Points (HACCP), which will ensure that producers will be able to export

poultry products that will meet the stringent international requirements.

### **RECOGNIZE PREVIOUS LEARNING?**

Y

### **LEARNING ASSUMED TO BE IN PLACE**

Learners who would like to access this qualification should have demonstrated competency in Communication and Numeracy at ABET Level 3.

Recognition of prior learning:

The qualification may be achieved in part or as a whole through the recognition of prior learning process for the unit standards.

### **QUALIFICATION RULES**

This qualification consists of a minimum of 132 Credits, composed of:

- > Fundamental: 45 Credits.
- > Core: 65 Credits.
- > Electives: 22 Credits.

### **EXIT LEVEL OUTCOMES**

1. Recognize the various sectors within the poultry industry and the career paths that are available.
2. Understand the procedures to ensure health and safety in the poultry processing environment.
3. Show a basic understanding of the anatomy and physiology of poultry.
4. Understand the principles and procedures of personal hygiene that must be adhered to in a poultry processing plant.
5. Understand the necessity of following the abattoir hygiene procedures.
6. Understand the role of water management and conservation practices in poultry processing.
7. Demonstrate an understanding of the principles of cold chain management and the cold storage facilities in a poultry abattoir.
8. Understand how Quality Assurance enhances the maintenance of standards and productivity in a poultry abattoir.

### **ASSOCIATED ASSESSMENT CRITERIA**

- 1:
  - > The history and the growth of the poultry industry in South Africa is described.
  - > The importance that poultry plays in the provision of meat for the South African population is explained.
  - > The 'farm to fork' supply chains within the poultry industry are described.
- 2:
  - > The sections of the health and safety act that affect workers in the poultry processing industry are described.
  - > The responsibilities and duties of employers and employees to ensure a safe and a healthy working environment are explained.
  - > The importance of good housekeeping for the provision of a safe working environment is explained.
- 3:
  - > The various body parts and the internal components of poultry are detailed.
  - > The possible abnormalities in live birds and carcasses are described.
  - > The portions into which poultry is packaged is explained.

**4:**

- > The dangers of transmitting sickness and diseases onto the poultry products is explained.
- > The methods of maintaining good personal hygiene in the workplace are described.
- > The importance of using the correct Personal Protective Clothing and adhering to the dress regulations is explained.

**5:**

- > The ways in which poultry meat can be contaminated and the need to minimise the contamination by using good hygiene practices is explained.
- > The importance of cleaning the equipment and facilities in the correct sequence and manner is described.
- > The reasons for using detergents and disinfectants in the cleaning process are explained.

**6:**

- > The need for clean potable water in an abattoir is explained.
- > The reasons for chlorinating the washing water in select areas within the abattoir is explained.
- > The objectives of water conservation and the methods of reducing the usage are explained.

**7:**

- > The conditions that will allow the growth of bacteria in poultry products are described.
- > The aims of cold chain management are explained.
- > The equipment used to control the temperatures and the ways in which poultry carcasses are cooled in the abattoir are described.

**8:**

- > The benefits of implementing a quality assurance system in a poultry abattoir are explained.
- > The operation of the specific quality assurance programs and their role in improving the standards of product quality, productivity and customer service is described.
- > The critical control points where the quality of poultry products is most likely to be compromised are identified.

**Integrated assessment:**

The integrated assessment allows the Learners the opportunity to show that they are able to utilize concepts, ideas and actions across the unit standards. This will allow Learners to achieve competency that is in keeping with the purpose of the qualification.

An integrated assessment will indicate how theoretical learning is demonstrated in a practical environment in such a way that the application of the work learnt becomes second nature.

In conducting an assessment, the quality of the performance must also be evaluated i.e. both the performance and the thinking behind the action must be qualitative.

The assessment should include both formative and summative options and should use various assessment tools i.e. not by observation only. It is required that a Portfolio of Assessment form part of the summative assessment, with practical outcomes being demonstrated in a simulated or real work place situation.

A broad range of task-orientated and theoretical tools may be used, with the distinction between practical knowledge and disciplinary knowledge being maintained.

It is recommended that the assessment tools give Learners the opportunity to account for their decision-making and problem solving in line with the specific outcomes and related assessment criteria.

As a result of this qualification being generic in forming the foundation for a career in poultry processing. Learners should be assessed in occupational contexts and activities. The assessment should ensure that the foundational skills are portable and prepare them for further learning, whatever career path they may choose.

**INTERNATIONAL COMPARABILITY**

Comparison of unit standards from the United Kingdom, Australia and New Zealand offer similarities in poultry processing practices, but no complete Qualification at level 1 exists in these countries:

The related United Kingdom certificates are:

- > MTC Foundation Certificate in Meat and Poultry Hygiene - Level 1 - ref 100/1502/4
- > MTC NVQ in Meat and Poultry Processing - Level 2 - ref 100/3525/4
- > MTC NVQ in Meat and Poultry Processing - Level 1 - ref Q1053892

#### **ARTICULATION OPTIONS**

The qualification is designed to provide a structured learning path for employees in the Poultry Processing industry in South Africa, be they in employ of commercial businesses or as entrepreneurs.

The qualifications, with national recognition, would not only enable employees to move within the poultry industry, between the fields of Production and Processing, but would also create the opportunity for learners to move into the red meat and abattoir industries.

This Qualification will articulate vertically with the:

- > National Certificate: Abattoir Slaughtering Processes at NQF Level 2
- > National Certificate: General Abattoir Processes at NQF Level 2
- > National Certificate: Poultry Processing at NQF Level 2

While the Production and Processing qualifications diverge as they progress upwards, there remains sufficient common ground for holders of one qualification to be able to be employed in the other field with minimum additional training.

#### **MODERATION OPTIONS**

Anyone assessing a learner against these unit standards must be registered as an assessor with the relevant ETQA and have the experience or in depth knowledge of the poultry processing industry.

Any institution offering learning that will enable achievement of these unit standards or will assess these unit standards must be accredited as a provider with the relevant ETQA. Moderation of assessment will be overseen by the relevant ETQA according to the moderation guidelines in the relevant qualification and the agreed ETQA procedure.

Therefore anyone wishing to be assessed against these unit standards may apply to be assessed by any assessment agency, assessor or provider institution which is accredited by the relevant ETQA.

#### **CRITERIA FOR THE REGISTRATION OF ASSESSORS**

Assessors must:

- > Be accredited as assessors by the relevant ETQA.
- > Have experience or in depth knowledge of the poultry processing industry.
- > Meet any other requirements that may be stipulated by the relevant ETQA.

#### **NOTES**

N/A

#### **UNIT STANDARDS**

*(Note: A blank space after this line means that the qualification is not based on Unit Standards.)*

	<b>UNIT STANDARD ID AND TITLE</b>	<b>LEVEL</b>	<b>CREDITS</b>	<b>STATUS</b>
Core	119388 Apply health and safety practices in poultry processing	Level 1	12	Draft - Prep for P Comment
Core	119395 Demonstrate an understanding of the basic anatomy and physiology of poultry processing	Level 1	2	Draft - Prep for P Comment

Core	119403	Apply personal hygiene in poultry processing	Level 1	15	Draft - Prep for P Comment
Core	119414	Apply abattoir hygiene in poultry processing	Level 1	15	Draft - Prep for P Comment
Core	119425	Apply water management in poultry processing	Level 1	3	Draft - Prep for P Comment
Core	119428	Apply cold chain management in poultry processing	Level 1	3	Draft - Prep for P Comment
Core	119433	Apply quality assurance in a poultry abattoir	Level 1	15	Draft - Prep for P Comment
Elective	119379	Receive live birds and place on the poultry processing line	Level 2	6	Draft - Prep for P Comment
Elective	119410	Slaughter birds in a poultry abattoir	Level 2	6	Draft - Prep for P Comment
Elective	119415	Operate a processing scanner in a poultry abattoir	Level 2	5	Draft - Prep for P Comment
Elective	119426	Operate an automatic tray wrapper in a poultry abattoir	Level 2	5	Draft - Prep for P Comment
Elective	119432	Operate a portion cutting machine in a poultry abattoir	Level 2	12	Draft - Prep for P Comment
Elective	119438	Operate a processing scale in a poultry abattoir	Level 2	10	Draft - Prep for P Comment
Elective	119443	Utilise cold storage and despatch practices in a poultry abattoir	Level 2	6	Draft - Prep for P Comment
Elective	119445	Defeather in poultry processing	Level 2	8	Draft - Prep for P Comment
Elective	119446	Process poultry frozen meal products in an abattoir	Level 2	8	Draft - Prep for P Comment
Elective	119451	Perform 1st phase evisceration in poultry	Level 2	8	Draft - Prep for P Comment
Elective	119453	Process poultry fresh meat products in an abattoir	Level 2	8	Draft - Prep for P Comment
Elective	119476	Perform 2nd phase evisceration in poultry	Level 2	8	Draft - Prep for P Comment
Fundamental	7447	Working with numbers in various contexts	Level 1	6	Reregistered
Fundamental	7449	Critically analyse how mathematics is used in social, political and economic relations	Level 1	2	Reregistered
Fundamental	7451	Collect, analyse, use and communicate numerical data	Level 1	2	Reregistered
Fundamental	7461	Use maps to access and communicate information concerning routes, location and direction	Level 1	1	Reregistered
Fundamental	7463	Describe and represent objects and the environment in terms of shape, space, time and motion	Level 1	2	Reregistered
Fundamental	7464	Analyse cultural products and processes as representations of shape, space and time	Level 1	2	Reregistered
Fundamental	12203	Demonstrate knowledge of issues relating to HIV and AIDS	Level 1	2	Reaistered
Fundamental	12462	Engage in a range of speaking and listening interactions for a variety of purposes	Level 1	6	Registered
Fundamental	12470	Write for a variety of different purposes	Level 1	6	Registered
Fundamental	12471	Explore and use a variety of strategies to learn (revised)	Level 1	5	Registered
Fundamental	12473	Identify and respond to selected literary texts	Level 1	5	Registered
Fundamental	14084	Demonstrate an understanding of and use the numbering system	Level 1	1	Registered
Fundamental	15092	Plan and manage personal finances	Level 1	5	Reaistered



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### QUALIFICATION:

#### *National Certificate: Poultry Processing*

SAQA QUAL ID		QUALIFICATION TITLE	
49581		National Certificate: Poultry Processing	
SGB NAME		NSB 07	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Agriculture and Nature Conservation	
QUAL TYPE		FIELD	SUBFIELD
National Certificate		Agriculture and Nature Conservation	Secondary Agriculture
ABET BAND	MINIMUM CREDITS	NQF LEVEL	QUALIFICATION CLASS
Undefined	132	Level 2	Regular-Unit Stds Based

#### **PURPOSE AND RATIONALE OF THE QUALIFICATION**

Purpose:

The qualification provides learners with the opportunity to gain competence in poultry processing and will facilitate their securing employment in the industry. For those who are already employed in a poultry processing plant, the multi-skilling that the qualification offers will open up a career path in the industry.

A learner achieving this qualification will be able to work effectively and productively within the poultry processing industry knowing:

- > Health and safety principles in a poultry abattoir.
- > The principles and procedures of poultry abattoir hygiene.
- > The processing procedures in a poultry abattoir.
- > The quality assurance and good manufacturing procedures.

The generic nature of the qualification will facilitate multi-skilling, which in turn, will have a positive impact on the efficiency and productivity of the processing plants.

The combined commitment of the learners and employers in the achievement of this qualification, will help alleviate the transient nature of the workers at this level, which will result in a more stable and efficient workforce.

Rationale:

The qualification addresses the urgent need for the establishment of skills and accompanying standards that the industry required, especially within the **SMME** sector. This will allow them to operate on a more professional basis. The observance of strict health, hygiene and bio-security principles will minimize the risks that these role players face.

This qualification and the resultant skills that are learnt will have a positive contribution to the establishment of small processing plants in the rural areas that can serve their communities and distant markets.

The qualification embodies the international requirements for Good Manufacturing Practices (GMP) and Hazard Analysis Critical Control Points (HACCP), which will ensure that producers will be able to export

poultry products that will meet the stringent international requirements.

#### **RECOGNIZE PREVIOUS LEARNING?**

Y

#### **LEARNING ASSUMED TO BE IN PLACE**

Learners who would like to access this qualification should have demonstrated competency in Communication and Numeracy at NQF Level 1.

Recognition of prior learning:

The qualification may be achieved in part or as a whole through the Recognition of Prior Learning process for the unit standards.

#### **QUALIFICATION RULES**

This qualification consists of a minimum of 132 credits, composed of:

- > Fundamental: 44
- > Core: 66
- > Electives: 22

#### **EXIT LEVEL OUTCOMES**

1. Understand all the facets of the poultry processing industry.
2. Demonstrate an understanding of the necessity for maintaining health and safety standards in a poultry abattoir.
3. Demonstrate an understanding of the anatomy and physiology of poultry and the abnormalities that may be prevalent.
4. Understand the necessity of adhering to strict personal hygiene and the methods by which diseases may be transmitted to poultry products by workers in an abattoir.
5. Identify the potential health hazards that contamination of poultry products can pose and the hygiene procedures that are to be followed to minimize contamination.
6. Show an understanding of the various uses of water in a poultry abattoir and the necessity to use water conservation practices.
7. Recognize the importance of maintaining the cold chain through all the processing procedures and the cold storage facilities that have to be monitored.
8. Understand the principles and procedures of Quality Assurance in poultry processing and the role that each worker has in ensuring the quality within their scope of work.

#### **ASSOCIATED ASSESSMENT CRITERIA**

1:

- > The species of poultry that are processed in abattoirs are detailed.
- > The role that poultry meat plays in the provision of food security in South Africa is explained.
- > The various factors that are involved in the production, processing and distribution of poultry products are described.

2:

- > The importance of the OHS in assuring health and safety in the workplace and the way in which these objectives are addressed in the company Standard Operating Practices are described.

3:

- > The major component of the body structure are identified and their functions are explained.



> The recognition of physical abnormalities that commonly occur in poultry and the probable causes of these are explained.

4:

- > The facilities that are necessary to ensure good personal hygiene are described.
- > The Personal Protective Clothing and the procedures for the maintenance of good personal hygiene are detailed.
- > The difference between personal and general equipment **used** in the workplace and the responsibility for cleaning and sanitizing these are explained.

5:

- > The various ways in which the meat may be contaminated are described.
- > The specific roles of detergents and disinfectants are explained.
- > The procedures to prevent the contamination of poultry products are described.

6:

- > The various uses of hot and cold water in the abattoir are explained.
- > The function of chlorine in the prevention of contamination in the abattoir is explained.
- > The necessity of water conservation and the methods to implement this are explained.

7:

- > The objectives of the cold chain management and the procedures for monitoring the temperatures is described.
- > The cooling sequences and the areas where cooling is conducted are explained.
- > The monitoring of the poultry products and the abattoir environmental temperatures are described.

8:

- > The contribution that a quality assurance system plays in the maintenance of high standards in a poultry abattoir is explained.
- > The role that the Standard Operating Practices and Quality Assurance Systems have on the maintenance of product quality are explained.
- > The importance of the Critical Control Points (CCP) for the monitoring of quality in the abattoir is explained

Integrated assessment:

The integrated assessment allows the Learners the opportunity to show that they are able to utilize concepts, ideas and actions across the unit standards. This will allow Learners to achieve competency that is in keeping with the purpose of the qualification.

An integrated assessment will indicate how theoretical learning is demonstrated in a practical environment in such a way that the application of the work learnt becomes second nature.

In conducting an assessment, the quality of the performance must also be evaluated that is both the performance and the thinking behind the action must be qualitative.

The assessment should include both formative and summative options and should use various assessment tools that is not by observation only. It is required that a Portfolio of Assessment form part of the summative assessment, with practical outcomes being demonstrated in a simulated or real work place situation.

A broad range of task-orientated and theoretical tools may be used, with the distinction between practical knowledge and disciplinary knowledge being maintained.

It is recommended that the assessment tools give Learners the opportunity to account for their decision-making and problem solving in line with the specific outcomes and related assessment criteria.

As a result of this qualification being generic in forming the foundation for a career in poultry processing, Learners should be assessed in occupational contexts and activities. The assessment should ensure that the foundational skills are portable and prepare them for further learning, whatever career path they may choose.

**INTERNATIONAL COMPARABILITY**

Comparison of unit standards from the United Kingdom, Australia and New Zealand offer similarities in poultry processing practices, but no complete. Qualification at level exists in these countries.

The related United Kingdom certificates are:

- > MTC Intermediate Certificate in Meat and Poultry-Level 2 ref 100/1383/0
- > MTC NVQ in Meat and Poultry processing: Level 2 ref 100/3525/4
- > MTC NVQ in Meat and Poultry Processing: Level 2 ref 100/2590/x

**ARTICULATION OPTIONS**

The qualification is designed to provide a structured learning path for employees in the Poultry Processing industry in South Africa, be they in employ of commercial businesses or as entrepreneurs.

The qualifications, with national recognition, would not only enable employees to move within the poultry industry, between the fields of Production and Processing, but would also create the opportunity for learners to move into the red meat and abattoir industries.

This Qualification will articulate horizontally with the:

- > National Certificate: Abattoir Slaughtering Processes at NQF Level 2.
- > National Certificate: General Abattoir Processes at NQF Level 2.

While the Production and Processing qualifications diverge as they progress upwards, there remains sufficient common ground for holders of one qualification to be able to be employed in the other field with minimum additional training.

**MODERATION OPTIONS**

Anyone assessing a learner against these unit standards must be registered as an assessor with the relevant ETQA and have the experience or in depth knowledge of the poultry processing industry.

Any institution offering learning that will enable achievement of these unit standards or will assess these unit standards must be accredited as a provider with the relevant ETQA. Moderation of assessment will be overseen by the relevant ETQA according to the moderation guidelines in the relevant qualification and the agreed ETQA procedure.

Therefore anyone wishing to be assessed against these unit standards may apply to be assessed by any assessment agency, assessor or provider institution which is accredited by the relevant ETQA.

**CRITERIA FOR THE REGISTRATION OF ASSESSORS**

Assessors must:

- > Be accredited as assessors by the relevant ETQA.
- > Have experience or in depth knowledge of the poultry processing industry.
- > Meet any other requirements that may be stipulated by the relevant ETQA.

**NOTES**

N/A

**UNIT STANDARDS**

(Note: A blank space after this line means that the qualification is not based on Unit Standards.)

	<b>UNIT STANDARD ID AND TITLE</b>	<b>LEVEL</b>	<b>CREDITS</b>	<b>STATUS</b>
Core	119386 Demonstrate basic understanding of the poultry processing industry	Level 2	1	Draft - Prep for P Comment
Core	119387 Utilise the anatomical and physiological characteristics of poultry in processing	Level 2	2	Draft - Prep for P Comment

Core	119399 Utilise abattoir hygiene in poultry process@	Level 2	15	Draft - Prep for P Comment
Core	119405 Utilise water management in poultry processing	Level 2	3	Draft - Prep for P Comment
Core	119413 Utilise cold chain management in poultry processing	Level 2	3	Draft - Prep for P Comment
Core	119418 Implement quality assurance in a poultry abattoir	Level 2	15	Draft - Prep for P Comment
Core	119422 Utilise health and safety in poultry processing	Level 2	12	Draft - Prep for P Comment
Core	119492 Utilise personal hygiene in a poultry abattoir	Level 2	15	Draft - Prep for P Comment
Elective	119379 Receive live birds and place on the poultry processing line	Level 2	6	Draft - Prep for P Comment
Elective	119410 Slaughter birds in a poultry abattoir	Level 2	6	Draft - Prep for P Comment
Elective	119415 Operate a processing Scanner in a poultry abattoir	Level 2	5	Draft - Prep for P Comment
Elective	119426 Operate an automatic tray wrapper in a poultry abattoir	Level 2	5	Draft - Prep for P Comment
Elective	119432 Operate a portion cutting machine in a poultry abattoir	Level 2	12	Draft - Prep for P Comment
Elective	119438 Operate a processing scale in a poultry abattoir	Level 2	10	Draft - Prep for P Comment
Elective	119443 Utilise cold storage and despatch practices in a poultry abattoir	Level 2	6	Draft - Prep for P Comment
Elective	119445 Deleather in poultry processing	Level 2	8	Draft - Prep for P Comment
Elective	119446 Process poultry frozen meat products in an abattoir	Level 2	8	Draft - Prep for P Comment
Elective	119451 Perform 1st phase evisceration in poultry	Level 2	8	Draft - Prep for P Comment
Elective	119453 Process poultry fresh meat products in an abattoir	Level 2	8	Draft - Prep for P Comment
Elective	119476 Perform 2nd phase evisceration in poultry	Level 2	8	Draft - Prep for P Comment
Fundamental	7469 Use mathematics to investigate and monitor the financial aspects of personal and community life	Level 2	2	Reregistered
Fundamental	7480 Demonstrate understanding of rational and irrational numbers and number systems	Level 2	3	Reregistered
Fundamental	8962 Maintain and adapt oral communication	Level 2	5	Reregistered
Fundamental	8963 Access and use information from texts	Level 2	5	Reregistered
Fundamental	8964 Write for a defined context	Level 2	5	Reregistered
Fundamental	8966 Respond to selected literary texts	Level 2	5	Reregistered
Fundamental	9007 Work with a range of patterns and functions and solve problems	Level 2	5	Reregistered
Fundamental	9008 Identify, describe, compare, classify, explore shape and motion in 2- and 3-dimensional shapes in different contexts	Level 2	3	Reregistered
Fundamental	9009 Apply basic knowledge of statistics and probability to influence the use of data and procedures in order to investigate life related problems	Level 2	3	Reregistered
Fundamental	12483 Perform basic first aid	Level 2	4	Reregistered
Fundamental	14342 Manage time and work processes within a business environment	Level 2	4	Registered



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### QUALIFICATION:

SAQA QUAL ID	QUALIFICATION TITLE		
49580	General Education and Training Certificate: Poultry Production		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
QUAL TYPE	FIELD	SUBFIELD	
National Certificate	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	MINIMUM CREDITS	NQF LEVEL	QUALIFICATION CLASS
Undefined	134	Level 1	Regular-Unit Stds Based

#### PURPOSE AND RATIONALE OF THE QUALIFICATION

Purpose:

The qualification provides learners with the opportunity to gain competence in poultry production and will facilitate their securing employment in the industry. For those who are already employed in a poultry production farms, the multi-skilling that the qualification offers will expand their horizons and allow them to follow career paths in other sectors of the industry.

A learner achieving this qualification will be able to work effectively and productively on a poultry production facility. The qualification will allow the learners to:

- > Care for the poultry environment.
- > Feeding, rearing and care of poultry.
- > Apply bio-security principles on a poultry farm.
- > Perform basic poultry health care tasks.
- > Operate poultry drinkers and drinking systems.
- > Operate poultry feeders and feeding systems.

The upskilling of the learners at this level will have a positive impact on the efficiency and profitability of a production unit.

Rationale:

The qualification addresses the urgent need for adopting nationally accepted standards for the industry, especially within the **SMME** sector. This will **allow** them to operate **on** a more professional basis. The observance of strict health, hygiene and bio-security principles will minimize the risks that these role players currently face.

This qualification and the resultant skills that are learnt will make a positive contribution to the establishment or improvement of poultry farms in the rural areas that can serve their communities and distant markets.

The qualification embodies the international requirements for poultry handling and care that will ensure the production of high quality poultry.

**RECOGNIZE PREVIOUS LEARNING?**

Y

**LEARNING ASSUMED TO BE IN PLACE**

Learners who would like to access this qualification should have demonstrated competency in Communication and Numeracy at **ABET** Level 3.

Recognition of prior learning:

The qualification may be achieved in part or as a whole through the Recognition of Prior Learning process for the unit standards.

**QUALIFICATION RULES**

This qualification consists of a minimum number of **134** credits, composed of:

- > Fundamental: 43
- > Core: **66**
- > Electives: 25

**EXIT LEVEL OUTCOMES**

1. Recognize the various sectors within the poultry industry and the career paths that are available.
2. Identify the principles of health and safety in poultry production and create an awareness of the potential dangers in the workplace.
3. Demonstrate a basic understanding of the functions of the main external and internal body parts of poultry.
4. Show an understanding of the raw materials used in poultry diets.
5. Understand the role and procedures of bio-security and how these are applied in a poultry production facility.
6. Indicate the necessity of providing poultry with constant clean water for the maintenance of health and growth.
7. Show an understanding of the effects of environmental conditions on the health and productivity of poultry.
8. Demonstrate the practices and procedures for the cleaning of poultry buildings and equipment.
9. Recognise the signs of any abnormal behaviour or condition of poultry as an indication of a disease.

**ASSOCIATED ASSESSMENT CRITERIA**

- 1:
  - > The structures of the poultry egg and meat industries are described.
  - > The important role that the poultry industry plays in the provision of meat for the South African population.
- 2:
  - > The reasons for the implementation of health and safety in a poultry production facility are explained.
  - > The responsibilities of the employer and employee to ensure a safe working environment are described.
- 3:
  - > The functioning and movement of the body parts are explained.
  - > The process of blood circulation and breathing are described.
  - > The digestion of feed is described.
- 4:
  - > The raw materials that are used in the production of poultry feed are described.

> The various types of feed and the importance of using the bio-security principles for the prevention of feed wastage are explained.

5:

> The danger that the microscopic organisms pose to the health of poultry is explained.  
> The bio-security procedures to minimize the occurrence of pathogens on the poultry farm are described.

6:

> The necessity of water for the body functions and health of poultry is described.  
> The various poultry drinkers, their setting and maintenance is demonstrated.

7:

> The effect that temperature extremes have on the health and growth of poultry is explained.  
> The importance of ventilation for the health of poultry and the reduction of ammonia formation in the poultry house are described.  
> The effects of photoperiods on the productivity and sexual maturity of poultry are described.

8:

> The pre-cleaning procedures and removal of all loose equipment are described.  
> The washing and disinfecting of the equipment surfaces in the poultry house are demonstrated.  
> The re-installation of all the loose equipment and the fumigation of the poultry house are explained.

9:

> The various indications of "dis-ease" and abnormalities in the behaviour of poultry are described.  
> The objectives of vaccination and the various methods of administration are explained.

Integrated assessment:

The integrated assessment allows the Learners the opportunity to show that they are able to utilize concepts, ideas and actions across the unit standards. This will allow Learners to achieve competency that is in keeping with the purpose of the qualification.

An integrated assessment will indicate how theoretical learning is demonstrated in a practical environment in such a way that the application of the work learnt becomes second nature.

In conducting an assessment, the quality of the performance must also be evaluated i.e.: both the performance and the thinking behind the action must be qualitative.

The assessment should include both formative and summative options and should use various assessment tools i.e.: not by observation only. It is required that a Portfolio of Assessment form part of the summative assessment, with practical outcomes being demonstrated in a simulated or real work place situation.

A broad range of task-orientated and theoretical tools may be used, with the distinction between practical knowledge and disciplinary knowledge being maintained.

It is recommended that the assessment tools give Learners the opportunity to account for their decision-making and problem solving in line with the specific outcomes and related assessment criteria.

As a result of this qualification being generic in forming the foundation for a career in poultry processing, Learners should be assessed in occupational contexts and activities. The assessment should ensure that the foundational skills are portable and prepare them for further learning, whatever career path they may choose.

### **INTERNATIONAL COMPARABILITY**

Comparison of unit standards from the United Kingdom, Australia and New Zealand offer similarities in poultry processing practices, but no complete Qualification at level 1 exists in these countries:

The related United Kingdom certificates are:

- > MTC Foundation Certificate in Meat and Poultry Hygiene: Level 1 ref 1001150214
- > MTC NVQ in Meat and Poultry processing: Level 2 ref 1001352514
- > MTC NVQ in Meat and Poultry Processing: Level 1 ref Q1053892

### ARTICULATION OPTIONS

The qualification is designed to provide a structured learning path for employees in the Poultry Production industry in South Africa, be they in employ of commercial farms or as entrepreneurs.

The qualification would enable employees to move within the poultry industry, between the fields of Production and Processing.

This Qualification will articulate vertically with the:

- > National Certificate: Abattoir Slaughtering Processes at NQF Level 2.
- > National Certificate: General Abattoir Processes at NQF Level 2.

While the Production and Processing qualifications diverge as they progress upwards, there remains sufficient common ground for holders of one qualification to be able to be employed in the other field with minimum additional training.

### MODERATION OPTIONS

Anyone assessing a learner against these unit standards must be registered as an assessor with the relevant ETQA and have the experience or in depth knowledge of the poultry processing industry.

Any institution offering learning that will enable achievement of these unit standards or will assess these unit standards must be accredited as a provider with the relevant ETQA. Moderation of assessment will be overseen by the relevant ETQA according to the moderation guidelines in the relevant qualification and the agreed ETQA procedure.

Therefore anyone wishing to be assessed against these unit standards may apply to be assessed by any assessment agency, assessor or provider institution which is accredited by the relevant ETQA.

### CRITERIA FOR THE REGISTRATION OF ASSESSORS

Assessors must:

- > Be accredited as assessors by the relevant ETQA.
- > Have experience or in depth knowledge of the poultry processing industry.
- > Meet any other requirements that may be stipulated by the relevant ETQA.

### NOTES

N/A

### UNIT STANDARDS

(Note: A blank space after this line means that the qualification is not based on Unit Standards.)

	UNIT STANDARD ID AND TITLE	LEVEL	CREDITS	STATUS
Core	119391 Apply environmental management practices in poultry production	Level 1	12	Draft - Prep for P Comment
Core	119398 Demonstrate an understanding of the basic anatomy and physiology of poultry production	Level 1	2	Draft - Prep for P Comment
Core	119406 Provide feed and nutrition for poultry	Level 1	10	Draft - Prep for P Comment
Core	119412 Maintain water for poultry production	Level 1	8	Draft - Prep for P Comment
Core	119416 Apply bio-security in poultry production	Level 1	10	Draft - Prep for P Comment
Core	119423 Clean a poultry house and its equipment	Level 1	5	Draft - Prep for P Comment

/Cere- Core	119431	Maintain the health of poultry	Level 1	10	Draft - Prep for P Comment
	119434	Apply health and safety practices in poultry production	Level 1	4	Draft - Prep for P Comment
	119488	Demonstrate basic knowledge of the poultry industry	Level 1	2	Draft - Prep for P Comment
	119385	Rear poultry parent stock	Level 2	15	Draft - Prep for P Comment
	119397	Produce table eggs	Level 2	10	Draft - Prep for P Comment
	119404	Care for commercial layers	Level 2	10	Draft - Prep for P Comment
	119421	Set of hatch eggs	Level 2	10	Draft - Prep for P Comment
	119427	Monitor the incubation process in hatcheries	Level 2	15	Draft - Prep for P Comment
	119448	Brood poultry chicks	Level 2	10	Draft - Prep for P
	119473	Rear pullets for table egg production	Level 2	15	Draft - Prep for P
Fundamental	7447	Working with numbers in various contexts	Level 1	6	Reregistered
Fundamental	7449	Critically analyse how mathematics is used in social, political and economic relations	Level 1	2	Reregistered
Fundamental	7451	Collect, analyse, use and communicate numerical data	Level 1	2	Reregistered
Fundamental	7461	Use maps to access and communicate information concerning routes, location and direction	Level 1	1	Reregistered
Fundamental	7463	Describe and represent objects and the environment in terms of shape, space, time and motion	Level 1	2	Reregistered
Fundamental	7464	Analyse cultural products and processes as representations of shape, space and time	Level 1	2	Reregistered
Fundamental	12203	Demonstrate knowledge of issues relating to HIV and AIDS	Level 1	2	Registered
Fundamental	12462	Engage in a range of speaking and listening interactions for a variety of purposes	Level 1	6	Registered
Fundamental	12469	Read and respond to a range of text types	Level 1	6	Registered
Fundamental	12470	Write for a variety of different purposes	Level 1	6	Registered
Fundamental	12471	Explore and use a variety of strategies to learn (revised)	Level 1	5	Registered
Fundamental	14084	Demonstrate an understanding of and use the number system	Level 1	1	Registered
Fundamental	15092	Plan and manage personal finances	Level 1	5	Registered





## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### QUALIFICATION:

#### *National Certificate: Poultry Production*

SAQA QUAL ID		QUALIFICATION TITLE	
49582		National Certificate: Poultry Production	
SGB NAME		NSB 01	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Agriculture and Nature Conservation	
QUAL TYPE		FIELD	SUBFIELD
National Certificate		Agriculture and Nature Conservation	Secondary Agriculture
ABET BAND	MINIMUM CREDITS	NQF LEVEL	QUALIFICATION CLASS
Undefined	133	Level 2	Regular-Unit Stds Based

#### **PURPOSE AND RATIONALE OF THE QUALIFICATION**

Purpose:

The qualification provides learners with the opportunity to gain competence in poultry production and will facilitate their securing employment in the industry. For those who are already employed in a poultry production farm, the multi-skilling that the qualification offers will open up a career path in the industry.

A learner achieving this qualification will be able to work effectively and productively within the poultry production industry and will gain competency to:

- > Adjust and maintain the poultry house environmental control equipment.
- > Feed, rear and ensure primary care of poultry.
- > Apply poultry bio-security on a production facility/farm.
- > Perform poultry health care, including medication and vaccination.
- > Operate and maintain poultry drinkers and drinking systems.
- > Operate and maintain poultry feeders and feeding systems.

The generic nature of the qualification will facilitate multi-skilling, which in turn, will have a positive impact on the efficiency and productivity of the production farms.

The upskilling of the learners at this level will have a positive impact on the efficiency and profitability of a production farm.

Rationale:

The qualification addresses the urgent need for the adoption of nationally accepted standards for the industry, especially within the SMME sector. This will allow them to operate on a more professional basis. The observance of strict health, hygiene and bio-security principles will minimize the risks that these role players currently face.

This qualification and the resultant skills that are learnt will make a positive contribution to the establishment of small farms in the rural areas that can serve their communities and distant markets.

The qualification embodies the international requirements for poultry handling and care which will ensure that

poultry of a high quality will be produced.

**RECOGNIZE PREVIOUS LEARNING?**

Y

**LEARNING ASSUMED TO BE IN PLACE**

Learners who would like to access this qualification should have demonstrated competency in Communication and Numeracy at NQF Level 1.

Recognition of prior learning:

The qualification may be achieved in part or as a whole through the Recognition of Prior Learning process for the unit standards.

**QUALIFICATION RULES**

This qualification consists of a minimum of 133 credits, composed of:

- > Fundamental: 44
- > Core: 64
- > Electives: 25

**EXIT LEVEL OUTCOMES**

1. Show an understanding of the structure of the poultry industry and the role it plays in the production of food for the population.
2. Indicate the principles and procedures of health and safety that are necessary in a poultry production facility.
3. Demonstrate an understanding of the basic anatomy and physiology of poultry.
4. Understand the various components that are used in poultry diets and the function of these in the promotion of health and growth.
5. Show an understanding of the dangers that microscopic organisms pose to the bio-security in a poultry production facility and the rules and procedures that are required to minimize their occurrence.
6. Recognise the importance of providing constant clean water for the continued health of poultry.
7. Indicate the importance of monitoring the environmental conditions for the production and health of poultry.
8. Understand the procedures for cleaning a poultry house at the end of a production cycle and the preparation for the introduction of a new flock.
9. Recognize the conditions that can lead to the onset of poultry diseases and the role of vaccines to prevent and control these.

**ASSOCIATED ASSESSMENT CRITERIA**

- 1:
- > The sources of breeding material for the various sectors of the industry are explained.
  - > The contribution that the poultry industry has in providing food security for the population is described.

- 2:
- > The procedures to maintain health and safety in poultry production are detailed.
  - > The safe transporting of workers and equipment is described.
  - > The correct procedures to follow in the case of an emergency are explained.

3:

- > The major component of the body structure and their functions are described.
- > The components of the cardio and respiratory systems and their functions are described.
- > The reproductive systems of poultry and the process for the formation of an egg are explained.

4:

- > The reasons for the implementation of various diets for poultry are explained.
- > The importance of the food conversion ratio in broiler production and the factors that affect these costs are described.

5:

- > The reasons for the strict bio-security procedures on poultry farms are explained.
- > The ways in which pathogens may be introduced onto the farms and the precautions that have to be taken are described.

6:

- > The various physiological requirements for water are explained.
- > The importance of filtration, purification and maintenance of the water systems are explained.
- > The water consumption patterns in poultry and the role that water plays in disease prevention is described.

7:

- > The methods of modifying the environmental conditions in a poultry house are explained.
- > The methods of cooling a poultry house and the limitations on cooling are described.
- > The importance of maintaining the photoperiods and the effects that the various photoperiods have on the different sectors of poultry production are described.

8:

- > The removal of all loose equipment and the pre-cleaning procedures are described.
- > The detergent washing, drying and disinfecting of all surfaces and equipment is described.
- > The clean up of the poultry house surrounds and the final fumigation of the poultry house is described.

9:

- > The conditions that may contribute to the onset of disease are discussed.
- > The signs of abnormal behaviour and the condition of poultry that indicate a disease are explained.
- > The methods of administering vaccines and the aims of vaccination are described.

Integrated assessment:

The integrated assessment allows the Learners the opportunity to show that they are able to utilize concepts, ideas and actions across the unit standards. This will allow Learners to achieve competency that is in keeping with the purpose of the qualification.

An integrated assessment will indicate how theoretical learning is demonstrated in a practical environment in such a way that the application of the work learnt becomes second nature.

In conducting an assessment, the quality of the performance must also be evaluated i.e.: both the performance and the thinking behind the action must be qualitative.

The assessment should include both formative and summative options and should use various assessment tools i.e.; not by observation only. It is required that a Portfolio of Assessment form part of the summative assessment, with practical outcomes being demonstrated in a simulated or real work place situation.

A broad range of task-orientated and theoretical tools may be used, with the distinction between practical knowledge and disciplinary knowledge being maintained.

It is recommended that the assessment tools give Learners the opportunity to account for their decision-making and problem solving in line with the specific outcomes and related assessment criteria.

As a result of this qualification being generic in forming the foundation for a career in poultry processing, Learners should be assessed in occupational contexts and activities. The assessment should ensure that the foundational skills are portable and prepare them for further learning, whatever career path they may

choose.

### **INTERNATIONAL COMPARABILITY**

Comparison of unit standards from the United Kingdom, Australia and New Zealand offer similarities in poultry processing practices, but no complete Qualification at level 2 exists in these countries.

The related United Kingdom certificates are:

- > MTC Intermediate Certificate in Meat and Poultry: Level 2 ref 100/1383/0
- > MTC NVQ in Meat and Poultry processing: Level 2 ref 100/3525/4
- > MTC NVQ in Meat and Poultry Processing: Level 2 ref 100/2590/x

### **ARTICULATION OPTIONS**

The qualification is designed to provide a structured learning path for employees in the Poultry Processing industry in South Africa, be they in employ of commercial businesses or as entrepreneurs.

The qualifications, with national recognition, would not only enable employees to move within the poultry industry, between the fields of Production and Processing, but would also create the opportunity for learners to move into the red meat and abattoir industries.

This Qualification will articulate horizontally with the:

- > National Certificate: Abattoir Slaughtering Processes at NQF Level 2.
- > National Certificate: General Abattoir Processes at NQF Level 2.
- > National Certificate: Poultry Processing at NQF Level 2.

While the Production and Processing qualifications diverge as they progress upwards, there remains sufficient common ground for holders of one qualification to be able to be employed in the other field with minimum additional training.

### **MODERATION OPTIONS**

Anyone assessing a learner against these unit standards must be registered as an assessor with the relevant ETQA and have the experience or in depth knowledge of the poultry processing industry.

Any institution offering learning that will enable achievement of these unit standards or will assess these unit standards must be accredited as a provider with the relevant ETQA. Moderation of assessment will be overseen by the relevant ETQA according to the moderation guidelines in the relevant qualification and the agreed ETQA procedure.

Therefore anyone wishing to be assessed against these unit standards may apply to be assessed by any assessment agency, assessor or provider institution which is accredited by the relevant ETQA.

### **CRITERIA FOR THE REGISTRATION OF ASSESSORS**

Assessors must:

- > Be accredited as assessors by the relevant ETQA.
- > Have experience or in depth knowledge of the poultry processing industry.
- > Meet any other requirements that may be stipulated by the relevant ETQA.

### **NOTES**

N/A

### **UNIT STANDARDS**

**(Note: A blank space after this line means that the qualification is not based on Unit Standards.)**

	<b>UNIT STANDARD ID AND TITLE</b>	<b>LEVEL</b>	<b>CREDITS</b>	<b>STATUS</b>
Core	119382 Apply health management practices for poultry	Level 2	12	Draft - Prep for P

2005/04/22

QualID

49582

SAQA: NLRO Report "Qualification Detail"

Page 4

				Comment
Core	1 19394	Clean and disinfect a poultry house	Level2	5 Draft - Prep for P Comment
Core	1 19437	Utilise feed management in poultry production	Level2	10 Draft - Prep for P Comment
Core	1 19442	Demonstrate basic understanding of the poultry production industry	Level2	2 Draft - Prep for P
Core	1 19452	Show an understanding of the anatomy and physiology of poultry	Level2	5 Draft - Prep for P Comment
Core	1 19483	Utilise environmental management practices in poultry production	Level2	10 Draft - Prep for P Comment
Core	1 19487	Utilise water management in poultry production	Level2	8 Draft - Prep for P
Elective	1 19385	Rear poultry parent stock	Level2	15 Draft - Prep for P Comment
Elective	1 19397	Produce table eggs	Level2	10 Draft - Prep for P Comment
Elective	1 19404	Care for commercial layers	Level2	10 Draft - Prep for P Comment
Elective	1 19421	Set of hatch eggs	Level2	10 Draft - Prep for P Comment
Elective	1 19427	Monitor the incubation process in hatcheries	Level2	15 Draft - Prep for P Comment
Elective	1 19448	Brood poultry chicks	Level2	10 Draft - Prep for P Comment
Elective	1 19450	Produce poultry broilers	Level2	15 Draft - Prep for P Comment
Elective	1 19473	Rear pullets for table egg production	Level2	15 Draft - Prep for P Comment
Elective	1 19498	Care for poultry parent stock	Level2	15 Draft - Prep for P Comment
Fundamental	7469	Use mathematics to investigate and monitor the financial aspects of personal and community life	Level2	2 Reregistered
Fundamental	7480	Demonstrate understanding of rational and irrational numbers and number systems	Level2	3 Reregistered
Fundamental	8962	Maintain and adapt oral communication	Level2	5 Reregistered
Fundamental	8963	Access and use information from texts	Level2	5 Reregistered
Fundamental	8965	Respond to literary texts	Level2	5 Reregistered
Fundamental	8966	Respond to selected literary texts	Level2	5 Reregistered
Fundamental	9007	Work with a range of patterns and functions and solve problems	Level2	5 Reregistered
Fundamental	9008	Identify, describe, compare, classify, explore shape and motion in 2-and 3-dimensional shapes in different contexts	Level2	3 Reregistered
Fundamental	9009	Apply basic knowledge of statistics and probability to influence the use of data and procedures in order to investigate life related problems	Level2	3 Reregistered
Fundamental	12483	Perform basic first aid	Level2	4 Reregistered
Fundamental	14342	Manage time and work processes within a business environment	Level2	4 Registered



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### QUALIFICATION:

#### *National Certificate: Poultry Production*

SAQA QUAL ID	QUALIFICATION TITLE		
49578	National Certificate: Poultry Production		
SGB NAME			
SGB for Processing	Agriculture and Nature Conservation		
National Certificate	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	MINIMUM CREDITS	NQF LEVEL	QUALIFICATION CLASS
Level 3	135	Level 3	Regulation Based

#### **PURPOSE AND RATIONALE OF THE QUALIFICATION**

##### Purpose:

The qualification provides learners with the opportunity to gain competence in poultry production and will facilitate their securing employment in the industry. For those who are already employed in a poultry production farm, the multi-skilling that the qualification offers will open up a career path in the industry.

The qualification will allow the learners to:

- > Monitor and manage the poultry house environment.
- > Allocate and manage the poultry feeding programs.
- > Manage the bio-security programs on the poultry farm.
- > Monitor the health of poultry.
- > Inspect, weigh and ensure that the poultry are within the required performance standards.
- > Compile records and construct basic graphs of growth, consumption and other statistics.
- > Perform farm management functions.

The qualification will equip the learner with the necessary skills to manage a poultry production unit on a farm.

At present the majority of learners at this level have little or no formal training in the industry.

##### Rationale:

The qualification addresses the urgent need for the adoption of nationally accepted standards for the industry, especially within the **SMME** sector. This will allow them to operate on a more professional basis. The observance of strict health, hygiene and bio-security principles will minimize the risks that these role players currently face.

This qualification and the resultant skills that are learnt will have a positive contribution to the establishment of poultry production farms in the rural areas that can serve their communities and distant markets.

The qualification embodies the international requirements for handling and care of poultry which will ensure that high quality poultry products are produced.

Through the electives, learners will be able to choose a specialization that will impart specific knowledge and skills.

#### **RECOGNIZE PREVIOUS LEARNING?**

Y

#### **LEARNING ASSUMED TO BE IN PLACE**

Learners who would like to access this qualification should have demonstrated appropriate levels of competence in Communication and Numeracy at **NQF level 2**.

Recognition of prior learning:

The qualification may be achieved in part or as a whole through the Recognition of Prior Learning process for the unit standards.

#### **QUALIFICATION RULES**

This qualification consists of a minimum of **135** credits, composed of:

- > Fundamental: 42
- > Core: 68
- > Electives: 25

#### **EXIT LEVEL OUTCOMES**

1. Recognize the importance of the poultry industry's contribution to the provision of good quality food for the population and the various sectors that are involved in the industry.
2. Show an understanding of the importance of adhering to the principles and procedures of health and safety to maintain a safe working environment.
3. Indicate the functions of the external features of poultry and the role that the various body systems play in the health and growth of birds.
4. Demonstrate an understanding of the components of various poultry diets and the nutrient values that these provide.
5. Show an understanding of the role that water plays in the digestive and metabolic processes and the use of water management practices to achieve high standards of health and production.
6. Indicate the means of monitoring and modifying the environmental conditions to create a favourable environment for health and optimal growth of poultry.
7. Identify the possible entry routes for disease-causing organisms onto a poultry farm, or the incubation areas of the hatchery, and the bio-security practices necessary to restrict the entry of these.
8. Understand the procedures for cleaning, disinfecting, fumigation and preparation of poultry houses for the introduction of a new flock.
9. Demonstrate the ability to compile reports, keep records and conduct basic documentation for poultry production.

#### **ASSOCIATED ASSESSMENT CRITERIA**

1:

- > The various structures within the poultry industry and the roles that they fulfill are discussed.
- > The efficient conversion of agricultural by products into nutritious food is described.

2:

- > The necessity for the constant evaluation and improvement of health and safety is explained.

> The principles of health and safety and the responsibilities of the employer and employees to ensure a safe working environment are detailed.

3:

- > The external features and organs of poultry are identified and their functions are explained.
- > The components and functions of the main body systems of poultry are described.

4:

- > The raw materials that are included in the formulation of poultry diets are detailed.
- > The sources of nutrition and growth enhancing components of poultry food are explained.
- > The main source of energy and the role that feed plays in the life processes is explained.

5:

- > The role that water plays in moisturizing the nasal and tracheal membranes is explained.
- > The importance of water for the maintenance of body temperature at high ambient temperatures is explained.
- > The necessity of water for digestion, absorption and food passage rate is described.

6:

- > The importance of monitoring and adjusting ventilation in a poultry house is explained.
- > The effects that photoperiods have on the growth and sexual maturity of poultry are described.
- > The necessity and operation of evaporative coolers are described.

7:

- > The pathogens that affect poultry and the methods of minimizing these are explained.
- > The bio-security procedures to restrict the entry of disease-causing organisms onto a poultry farm are described.
- > The procedures for the disposal of waste and mortalities are explained.

8:

- > The removal of loose equipment from the poultry house and the pre-cleaning operation is described.
- > The procedures for washing, disinfecting and fumigation of the poultry house are explained.

9:

- > The compiling and filing of relevant documentation is demonstrated.
- > The writing of brief reports is demonstrated.
- > The construction of basic statistical graphs and their interpretation is demonstrated.

Integrated assessment:

The integrated assessment allows the Learners the opportunity to show that they are able to utilize concepts, ideas and actions across the unit standards. This will allow Learners to achieve competency that is in keeping with the purpose of the qualification.

An integrated assessment will indicate how theoretical learning is demonstrated in a practical environment in such a way that the application of the work learnt becomes second nature.

In conducting an assessment, the quality of the performance must also be evaluated i.e.: both the performance and the thinking behind the action must be qualitative.

The assessment should include both formative and summative options and should use various assessment tools i.e. not by observation only. It is required that a Portfolio of Assessment form part of the summative assessment, with practical outcomes being demonstrated in a simulated or real work place situation.

A broad range of task-orientated and theoretical tools may be used, with the distinction between practical knowledge and disciplinary knowledge being maintained.

It is recommended that the assessment tools give Learners the opportunity to account for their decision-making and problem solving in line with the specific outcomes and related assessment criteria.



Learners should be assessed in occupational contexts and activities. The assessment should ensure that the foundational skills are portable and prepare them for further learning, whatever career path they may choose.

### **INTERNATIONAL COMPARABILITY**

The unit standards and qualifications were benchmarked against those offered internationally. In the process it was discovered that the South African qualifications would, in terms of detail, be superior to those being presented internationally.

Background research through international literary works was also undertaken, to establish the benchmarks of learning for the industry.

The related United Kingdom certificates are:

- > MTC Advanced Certificate in Meat and Poultry - Level 3 ref 100/2251/0
- > MTC Advanced Certificate in Meat and Poultry Hygiene - Level 3 ref 100/2366/5
- > MTC NVQ in Meat and Poultry Processing - Level 3 ref Q 1054081
- > RSPH Certificate in meat inspection - Level 3 ref 100/1438/

### **ARTICULATION OPTIONS**

The qualification is designed to provide a structured learning path for employees in the Poultry Processing industry in South Africa, be they in employ of commercial businesses or as entrepreneurs.

The Level 3 National Certificate in Poultry Processing is seen as a qualification to up-skill the learners who are currently employed in poultry or red meat abattoirs.

The qualifications, with national recognition, would not only enable employees to move within the poultry industry, between the fields of Production and Processing, but would also create the opportunity for learners to move into the red meat and abattoir industries.

While the Production and Processing qualifications diverge as they progress upwards, there remains sufficient common ground for holders of one qualification to be able to be employed in the other field with minimum additional training.

### **MODERATION OPTIONS**

Anyone assessing a learner against these unit standards must be registered as an assessor with the relevant ETQA and have the experience or in depth knowledge of the poultry processing industry.

Any institution offering learning that will enable achievement of these unit standards or will assess these unit standards must be accredited as a provider with the relevant ETQA. Moderation of assessment will be overseen by the relevant ETQA according to the moderation guidelines in the relevant qualification and the agreed ETQA procedure.

Therefore anyone wishing to be assessed against these unit standards may apply to be assessed by any assessment agency, assessor or provider institution which is accredited by the relevant ETQA.

### **CRITERIA FOR THE REGISTRATION OF ASSESSORS**

Assessors must:

- > Be accredited as assessors by the relevant ETQA.
- > Have experience or in depth knowledge of the poultry production industry.
- > Meet any other requirements that may be stipulated by the relevant ETQA.

### **NOTES**

N/A

**UNIT STANDARDS****(Note: A blank space after this line means that the qualification is not based on Unit Standards.)**

	<b>UNIT STANDARD ID AND TITLE</b>	<b>LEVEL</b>	<b>CREDITS</b>	<b>STATUS</b>
Core	119442 Demonstrate basic understanding of the poultry production industry	Level 2	2	Draft - Prep for P Comment
Core	119402 Manage water for poultry production	Level 3	6	Draft - Prep for P Comment
Core	119408 Maintain health and safety in poultry production	Level 3	2	Draft - Prep for P Comment
Core	119417 Manage a poultry production facility	Level 3	5	Draft - Prep for P Comment
Core	119420 Vaccinate poultry	Level 3	6	Draft - Prep for P Comment
Core	119429 Perform and administer record keeping functions in poultry production	Level 3	5	Draft - Prep for P Comment
Core	119430 Provide selective feeds and nutrition for poultry.	Level 3	10	Draft - Prep for P Comment
Core	119441 Maintain the bio-security in poultry production.	Level 3	8	Draft - Prep for P Comment
Core	119444 Monitor and manage the poultry production environment	Level 3	10	Draft - Prep for P Comment
Core	119468 Clean and prepare the poultry house for a new flock	Level 3	6	Draft - Prep for P Comment
Core	119491 Demonstrate knowledge of the facets of anatomy and physiology for poultry production	Level 3	2	Draft - Prep for P Comment
Core	119537 Demonstrate an understanding of poultry diseases	Level 3	6	Draft - Prep for P Comment
Elective	119381 Manage the rearing of pullets for table egg production	Level 3	15	Draft - Prep for P Comment
Elective	119396 Manage the production of poultry broilers	Level 3	15	Draft - Prep for P Comment
Elective	119409 Manage the brooding of poultry chicks	Level 3	10	Draft - Prep for P Comment
Elective	119439 Manage the incubation process in hatcheries	Level 3	15	Draft - Prep for P Comment
Elective	119449 Manage the setting of hatching eggs	Level 3	10	Draft - Prep for P Comment
Elective	119474 Manage the care of poultry parent stock	Level 3	15	Draft - Prep for P Comment
Elective	119486 Manage the production of table eggs	Level 3	10	Draft - Prep for P Comment
Elective	119489 Manage the care of commercial layers	Level 3	15	Draft - Prep for P Comment
Elective	119493 Manage the rearing of poultry parent stock	Level 3	15	Draft - Prep for P Comment
Fundamental	7456 Use mathematics to investigate and monitor the financial aspects of personal, business and national issues	Level 3	5	Reregistered
Fundamental	8968 Accommodate audience and context needs in oral communication	Level 3	5	Reregistered
Fundamental	8969 Interpret and use information from texts	Level 3	5	Reregistered
Fundamental	8970 Write texts for a range of communicative contexts	Level 3	5	Reregistered
Fundamental	8971 Analyse and respond to a variety of literary texts	Level 3	5	Reregistered
Fundamental	9010 Demonstrate an understanding of the use of different number bases and measurement units and an awareness of error in the context of relevant calculations	Level 3	2	Reregistered
Fundamental	9012 Investigate life and work related problem using data and probabilities	Level 3	5	Reregistered
Fundamental	9013 Describe, apply, analyse and calculate shape and motion in 2 and 3-dimensional space in different contexts	Level 3	4	Reregistered
Fundamental	14063 Apply Self Management through the Concepts of Positive Self-esteem and Resilience	Level 3	2	Registered
Fundamental	116714 Lead a team, plan, allocate and assess their work	Level 3	4	Registered



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### QUALIFICATION:

#### *National Certificate: Poultry Processing*

49579	National Certificate: Poultry Processing		
<b>SGB NAME</b>	<b>NSB 01</b>	<b>PROVIDER NAME</b>	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
<b>QUAL TYPE</b>	<b>FIELD</b>	<b>SUBFIELD</b>	
National Certificate	Agriculture and Nature Conservation	Secondary Agriculture	
<b>ABET BAND</b>	<b>MINIMUM CREDITS</b>	<b>NQ LEVEL</b>	<b>QUALIFICATION CLASS</b>
Undefined	132	Level 3	Regular-Unit Stds Based

#### **PURPOSE AND RATIONALE OF THE QUALIFICATION**

Purpose of the qualification

The qualification provides learners with the opportunity to gain competence in poultry processing and will facilitate their securing employment in the industry. For those who are already employed in a poultry processing plant, the multi-skilling that the qualification offers will open up a career path in the industry.

The qualification will allow the learners to gain competency and to:

- > Operate and care for the major processing equipment
- > Perform preventative maintenance checks on the processing equipment
- > Meet the processing quotes for the particular products being produced
- > Inspect the poultry carcasses/portions and confirm that these conform to the required standards
- > Operate the data loggers to record the production statistics
- > Monitor the ambient and carcass temperatures to maintain the cold chain
- > Identify any abnormality on a poultry carcass and remove those carcasses
- > Conduct quality assurance checks on all products within the designated area

The generic nature of the qualification will facilitate multiskilling, which in turn, will have a positive impact on the efficiency and productivity of the processing plants.

At present the majority of learners at this level have little or no formal training in the industry.

Rationale for the qualification

The qualification addresses the urgent need for the establishment of skills and accompanying standards that the industry required, especially within the SMME sector. This will allow them to operate on a more professional basis. The observance of strict health, hygiene and bio-security principles will minimize the risks that these role players face.

This qualification and the resultant skills that are learnt will have a positive contribution to the establishment of small processing plants in the rural areas that can serve their communities and distant markets.

The qualification embodies the international requirements for Good Manufacturing Practices (GMP) and Hazard Analysis Critical Control Points (HACCP), which will ensure that producers will be able to export

poultry products that will meet the stringent international requirements

Through the electives, learners will be able to choose a specialization that will impart specific knowledge and skills.

### **RECOGNIZE PREVIOUS LEARNING?**

Y

### **LEARNING ASSUMED TO BE IN PLACE**

Learners who would like to access this qualification should have demonstrated appropriate levels of competence in Communication and Numeracy at NQF level 2.

Recognition of prior learning

The qualification may be achieved in part or as a whole through the Recognition of Prior Learning process for the unit standards and the exit level outcomes of the qualification.

### **QUALIFICATION RULES**

This qualification consists of a minimum of **132** credits, composed of:

Fundamental-42

Core- 68

Electives- 22

### **EXIT LEVEL OUTCOMES**

1. Understand all the facets of the poultry processing industry.
2. Understand the need for constant evaluation and improvement to the standards of health and safety within a poultry processing plant.
3. Show an understanding of the general anatomy and physiology of poultry with emphasis on the digestive tract.
4. Show an understanding of the necessity of following strict personal hygiene procedures and the diseases that are commonly transmitted by workers to poultry products.
5. Understand the need for good standards of abattoir hygiene and the risks that microbiological contaminants can have on the quality of poultry products and the procedures to minimize them.
6. Indicate the role of water in poultry processing and the internal drainage and effluent management in all areas within the processing chain.
7. Understand the critical temperature ranges that have to be maintained in each stage of the process and the equipment that is used to monitor and control the cold chain.
8. Show an understanding of the critical control points within a quality assurance system, where possible contamination or quality lapses may occur, and the operation of the product 'trace and recall' tests.

### **ASSOCIATED ASSESSMENT CRITERIA**

1.
  - > The species of poultry that are processed in abattoirs are listed
  - > The role that poultry meat plays in the provision of **food** security in South Africa is explained
  - > The various factors that are involved in the production, processing and distribution of poultry products are described
2.
  - > The importance of creating an awareness of improving the standards of safety is explained
  - > The procedures for the evaluation and reporting of safety conditions in an abattoir are described
3.
  - > The functions of the major internal components of poultry are described
  - > The body systems of poultry are identified
  - > The role of the various digestive regions in poultry are explained
4.
  - > The importance of the pre-employment medical examination is explained
  - > The need to conduct daily monitoring of the health status of employees is explained
  - > The infrastructural requirements to ensure the maintenance of good personal hygiene are detailed
5.
  - > All the possible sources for contamination of poultry are detailed

- > The seven steps of cleaning and disinfecting the equipment and facilities of an abattoir are explained
  - > The procedures for monitoring the hygiene status within the processing plant are described
- 6.
- > The importance of providing sufficient hot and cold water to all equipment and take-off points in the abattoir is explained
  - > The main areas of water usage in the abattoir and the need for water conservation are explained
  - > The role that the chlorination of washing water plays in contamination control in an abattoir is described
  - > The operation and maintenance of the waste water drainage systems in an abattoir are described
- 7.
- > The role of cold chain mapping and the monitoring of temperatures of each area/room is explained
  - > The cold temperature terminology and the average deep muscle temperatures of poultry meat in the cold chain is explained
  - > The role of data capturing of the readings from the thermographs and deep muscle tests is described
- 8.
- > The composition and operation of the quality assurance programs are described
  - > The importance of the product trace and recall tests are explained
  - > The areas (critical control points) that pose the highest risk to compromising quality are identified

#### Intergrated assessment

- > The integrated assessment allows the Learners the opportunity to show that they are able to utilize concepts, ideas and actions across the unit standards. This will allow Learners to achieve competency that is in keeping with the purpose of the qualification.
- > An integrated assessment will indicate how theoretical learning is demonstrated in a practical environment in such a way that the application of the work learnt becomes second nature.
- > In conducting an assessment, the quality of the performance must also be evaluated i.e.: both the performance and the thinking behind the action must be qualitative.
- > The assessment should include both formative and summative options and should use various assessment tools i.e. not by observation only. It is required that a Portfolio of Assessment form part of the summative assessment, with practical outcomes being demonstrated in a simulated or real work place situation.
- > A broad range of task-orientated and theoretical tools may be used, with the distinction between practical knowledge and disciplinary knowledge being maintained.
- > It is recommended that the assessment tools give Learners the opportunity to account for their decision-making and problem solving in line with the specific outcomes and related assessment criteria.
- > Learners should be assessed in occupational contexts and activities. The assessment should ensure that the foundational skills are portable and prepare them for further learning, whatever career path they may choose.

#### **INTERNATIONAL COMPARABILITY**

The unit standards and qualifications were benchmarked against those offered internationally. In the process it was discovered that the South African qualifications would, in terms of detail, be superior to those being presented internationally.

Background research through international literary works was also undertaken, to establish the benchmarks of learning for the industry.

The related United Kingdom certificates are:

- |  |                        |
|--|------------------------|
| > MTC Advanced Certificate in Meat and Poultry         | Level 3 ref 100/2251/0 |
| > MTC Advanced Certificate in Meat and Poultry Hygiene | Level 3 ref 100/2366/5 |
| > MTC NVQ in Meat and Poultry Processing               | Level 3 ref Q 1054081  |
| > RSPH Certificate in meat inspection                  | Level 3 ref 100/1438/  |

#### **ARTICULATION OPTIONS**

> The qualification is designed to provide a structured learning path for employees in the Poultry Processing industry in South Africa, be they in employ of commercial businesses or as entrepreneurs.

> The Level 3 National Certificate in Poultry Processing is seen as a qualification to up-skill the learners who are currently employed in poultry or red meat abattoirs.

> The qualifications, with national recognition, would not only enable employees to move within the poultry industry, between the fields of Production and Processing, but would also create the opportunity for learners to move into the red meat and abattoir industries.

> While the Production and Processing qualifications diverge as they progress upwards, there remains sufficient common ground for holders of one qualification to be able to be employed in the other field with minimum additional training.

### MODERATION OPTIONS

> Anyone assessing a learner against these unit standards must be registered as an assessor with the relevant ETQA and have the experience or in depth knowledge of the poultry processing industry.

> Any institution offering learning that will enable achievement of these unit standards or will assess these unit standards must be accredited as a provider with the relevant ETQA. Moderation of assessment will be overseen by the relevant ETQA according to the moderation guidelines in the relevant qualification and the agreed ETQA procedure.

> Therefore anyone wishing to be assessed against these unit standards may apply to be assessed by any assessment agency, assessor or provider institution which is accredited by the relevant ETQA.

### CRITERIA FOR THE REGISTRATION OF ASSESSORS

Assessors must:

- > Be accredited as assessors by the relevant ETQA
- > Have experience or in depth knowledge of the poultry production industry
- > Meet any other requirements that may be stipulated by the relevant ETQA

### NOTES

NIA

### UNIT STANDARDS

(Note: A blank space after this line means that the qualification is not based on Unit Standards.)

	UNIT STANDARD ID AND TITLE	LEVEL	CREDITS	STATUS
Core	119386 Demonstrate basic understanding of the poultry processing industry	Level 2	1	Draft - Prep for P Comment
/Core	119413 Utilise cold chain management in poultry processing	Level 2	3	Draft - Prep for P Comment
Core	119380 Monitor the quality assurance in a poultry abattoir	Level 3	15	Draft - Prep for P Comment
Core	119389 Implement abattoir hygiene in poultry processing	Level 3	15	Draft - Prep for P Comment
Core	119393 Implement personal hygiene in a poultry abattoir	Level 3	15	Draft - Prep for P Comment
Core	119407 Implement water management in poultry processing	Level 3	2	Draft - Prep for P Comment
Core	119419 Implement administration and record keeping in poultry processing	Level 3	5	Draft - Prep for P Comment
Core	119436 Implement health and safety in a poultry abattoir	Level 3	10	Draft - Prep for P Comment
Core	119477 Implement the anatomical and physiological characteristics of poultry in processing	Level 3	1	Draft - Prep for P Comment
Elective	119415 operate a processing Scanner in a poultry abattoir	Level 2	5	Draft - Prep for P Comment

Elective	119426 Operate an automatic tray wrapper in a poultry abattoir	Level2	5	Draft - Prep for P Comment
Elective	119432 Operate a portion cutting machine in a poultry abattoir	Level2	12	Draft - Prep for P Comment
Elective	119438 Operate a processing scale in a poultry abattoir	Level2	10	Draft - Prep for P Comment
Elective	119445 Defeather in poultry processing	Level2	8	Draft - Prep for P Comment
Elective	119390 Receive live birds and place on the poultry processing line	Level3	6	Draft - Prep for P Comment
Elective	119392 Produce fresh meat products in a poultry abattoir	Level3	8	Draft - Prep for P Comment
Elective	119400 Slaughter birds in a poultry abattoir	Level3	6	Draft - Prep for P Comment
Elective	119401 Implement the cold storage and despatch practices in a poultry abattoir	Level3	8	Draft - Prep for P Comment
Elective	119411 Perform 2nd phase evisceration of poultry	Level3	8	Draft - Prep for P Comment
Elective	119424 Produce frozen meat products in a poultry abattoir	Level3	8	Draft - Prep for P Comment
Elective	119475 Perform 1st phase evisceration of poultry	Level3	8	Draft - Prep for P Comment
Fundamental	7456 Use mathematics to investigate and monitor the financial aspects of personal, business and national issues	Level3	5	Reregistered
Fundamental	8968 Accommodate audience and context needs in oral communication	Level3	5	Reregistered
Fundamental	8969 Interpret and use information from texts	Level3	5	Reregistered
Fundamental	8970 Write texts for a range of communicative contexts	Level3	5	Reregistered
Fundamental	8971 Analyse and respond to a variety of literary texts	Level3	5	Reregistered
Fundamental	9010 Demonstrate an understanding of the use of different number bases and measurement units and an awareness of error in the context of relevant calculations	Level3	2	Reregistered
Fundamental	9012 Investigate life and work related problems using data and probabilities	Level3	5	Reregistered
Fundamental	9013 Describe, apply, analyse and calculate shape and motion in 2- and 3-dimensional space in different contexts	Level3	4	Reregistered
Fundamental	14063 Apply Self Management through the Concepts of Positive Self-esteem and Resiliency	Level3	2	Registered
Fundamental	116714 Lead a team, plan, allocate and assess their work	Level3	4	Registered



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY



### UNIT STANDARD:

1

Apply abattoir hygiene in poultry processing

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
119414	Apply abattoir hygiene in poultry processing		
<b>SGB NAME</b>		<b>NSB 01</b>	<b>PROVIDER NAME</b>
SGB for Secondary Agriculture: Processing		Agriculture and Nature Conservation	
<b>UNIT STANDARD TYPE</b>		<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>
Regular		Agriculture and Nature Conservation	Secondary Agriculture
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	15	Level 1	Regular

#### **SPECIFIC OUTCOME 1**

Demonstrate an understanding of the need to minimise meat contamination by using good hygiene practices.

#### **SPECIFIC OUTCOME 2**

Understand the ways in which poultry meat can be contaminated.

#### **SPECIFIC OUTCOME 3**

Understand the importance of cleaning the equipment and facilities in the correct sequence and manner.

#### **SPECIFIC OUTCOME 4**

Understand the reasons for using detergents in the cleaning process.

#### **SPECIFIC OUTCOME 5**

Understand the role of disinfectants and their correct application.





<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
119416	Apply bio-security in poultry production		
<b>SGB NAME</b>		<b>NSB 01</b>	<b>PROVIDER NAME</b>
SGB for Secondary Agriculture: Processing		Agriculture and Nature Conservation	
<b>UNIT STANDARD TYPE</b>	<b>FIELD DESCRIPTION</b>		<b>SUBFIELD DESCRIPTION</b>
Regular	Agriculture and Nature Conservation		Secondary Agriculture
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	10	Level 1	Regular

**SPECIFIC OUTCOME 1**

Show an understanding of the wide distribution of the microscopically small organisms that can cause diseases in animals and mankind.

**SPECIFIC OUTCOME 2**

Demonstrate an awareness of how pathogens can enter a poultry farm and the methods to control these entries.

**SPECIFIC OUTCOME 3**

Relate the bio-security rules and regulations to the workplace.

**SPECIFIC OUTCOME 4**

Understand the procedures for waste disposal.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:**

3

### Apply cold chain management in poultry processing

SAQA US ID	UNIT STANDARD TITLE		
119428	Apply cold chain management in poultry processing		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	3	Level 1	Regular

**SPECIFIC OUTCOME 1**

Show an understanding of the conditions that will allow the growth of bacteria in poultry products.

**SPECIFIC OUTCOME 2**

Demonstrate an understanding of the aims of cold chain management.

**SPECIFIC OUTCOME 3**

Demonstrate an understanding of the ways in which the poultry carcasses are cooled.

**SPECIFIC OUTCOME 4**

Describe the equipment used to control the temperatures in the abattoir.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

4

## Apply environmental management practices in poultry production

SAQA US ID	UNIT STANDARD TITLE		
119391	Apply environmental management practices in poultry production		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	12	Level 1	Regular

**SPECIFIC OUTCOME 1**

Describe the effects that temperature extremes have on poultry.

**SPECIFIC OUTCOME 2**

Understand the importance of maintaining an adequate ventilation in a poultry house.

**SPECIFIC OUTCOME 3**

Understand the importance that photoperiods have in poultry production.

**SPECIFIC OUTCOME 4**

Describe the effects that ammonia has on the health of poultry and the methods to control its formation in poultry houses.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:**

5

### Apply health and safety practices in poultry processing

SAQA US ID	UNIT STANDARD TITLE		
119388	Apply health and safety practices in poultry processing		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	12	Level 1	Regular

#### **SPECIFIC OUTCOME 1**

Understand the relevant sections of the health and safety act that affect workers in a poultry processing plant.

#### **SPECIFIC OUTCOME 2**

Understand the employer's responsibilities to ensure a safe workplace and a healthy environment for workers.

#### **SPECIFIC OUTCOME 3**

Describe the duties and responsibilities of employees to ensure a safe and healthy environment.

#### **SPECIFIC OUTCOME 4**

Respond to a safety emergency in the correct manner.

#### **SPECIFIC OUTCOME 5**

Understand the role that good housekeeping plays in providing a safe working environment.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

6

## Apply health and safety practices in poultry production

SAQA US ID	UNIT STANDARD TITLE		
119434	Apply health and safety practices in poultry production		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	4	Level 1	Regular

**SPECIFIC OUTCOME 1**

Understand the relevant sections of the health and safety act that affect workers in a poultry production facility/ farm.

**SPECIFIC OUTCOME 2**

Understand the employer's responsibilities to ensure a safe workplace and a healthy environment for workers.

**SPECIFIC OUTCOME 3**

Describe the duties and responsibilities of employees to ensure a safe and healthy environment.

**SPECIFIC OUTCOME 4**

Respond to a safety emergency in the correct manner.

**SPECIFIC OUTCOME 5**

Understand the role that good housekeeping plays in providing a safe working environment.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:**

7

<b>SAQA USID</b>	<b>UNIT STANDARD TITLE</b>		
I 19403	Apply personal hygiene in poultry processing		
<b>SGB NAME</b>		<b>NSB 01</b>	<b>PROVIDER NAME</b>
SGB for Secondary Agriculture: Processing		Agriculture and Nature Conservation	
<b>UNIT STANDARD TYPE</b>	<b>FIELD DESCRIPTION</b>		<b>SUBFIELD DESCRIPTION</b>
Regular	Agriculture and Nature Conservation		Secondary Agriculture
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	15	Level 1	Regular

**SPECIFIC OUTCOME 1**

Recognize the dangers of transmitting sickness and diseases in the workplace and how this can be prevented.

**SPECIFIC OUTCOME 2**

Demonstrate an understanding of the methods of maintaining good personal hygiene in the workplace.

**SPECIFIC OUTCOME 3**

Understand the reasons for the regulations on the movement of workers from the abattoir and poultry farms.

**SPECIFIC OUTCOME 4**

Understand the importance of using the Personal Protective Clothing (PPC) and of adhering to the company's dress regulations.



<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
119433	Apply quality assurance in a poultry abattoir		
<b>SGB NAME</b>	<b>NSB 01</b>	<b>PROVIDER NAME</b>	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
<b>UNIT STANDARD TYPE</b>	<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	15	Level 1	Regular

**SPECIFIC OUTCOME 1**

Show an understanding of the benefits of implementing a quality assurance system within a poultry abattoir.

**SPECIFIC OUTCOME 2**

Show how the inclusion of existing programmes in the quality assurance system benefits quality.

**SPECIFIC OUTCOME 3**

Understand the operation of the specific quality assurance programmes and their role in improving the standards of product quality, productivity and customer service.

**SPECIFIC OUTCOME 4**

Recognise the critical control points where the quality of poultry products is most likely to be compromised.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

9

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
119425	Apply water management in poultry processing		
<b>SGB NAME</b>	<b>NSB 01</b>	<b>PROVIDER NAME</b>	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
<b>UNIT STANDARD TYPE</b>	<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	3	Level 1	Regular

**SPECIFIC OUTCOME 1**

Understand the need for clean potable water in the abattoir.

**SPECIFIC OUTCOME 2**

Show an understanding of the uses of hot and cold water in an abattoir.

**SPECIFIC OUTCOME 3**

Understand the reasons for chlorinating water for select areas in the abattoir

**SPECIFIC OUTCOME 4**

Demonstrate an understanding of the objectives of water conservation and the ways of achieving these.

**SPECIFIC OUTCOME 5**

Describe the function of the open drains in the abattoir and the maintenance that is required.





## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
119423	Clean a poultry house and its equipment		
<b>SGB NAME</b>	<b>NSB 01</b>	<b>PROVIDER NAME</b>	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
<b>UNIT STANDARD TYPE</b>	<b>FIELD DESCRIPTION</b>	<b>(SUBFIELD DESCRIPTION</b>	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	5	Level 1	Regular

**SPECIFIC OUTCOME 1**

Conduct the pre-cleaning preparations in the poultry house.

**SPECIFIC OUTCOME 2**

Demonstrate the washing of all surfaces with a detergent solution.

**SPECIFIC OUTCOME 3**

Disinfect all surfaces and equipment in the poultry house.

**SPECIFIC OUTCOME 4**

Flush, clean and disinfect the watering system in the poultry house.

**SPECIFIC OUTCOME 5**

Conduct the cleaning of the areas surrounding the poultry house.

**SPECIFIC OUTCOME 6**

Re-install the movable equipment and test the facilities.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY



## UNIT STANDARD:

11

Demonstrate an understanding of the basic anatomy and physiology of poultry processing

119395	Demonstrate an understanding of the basic anatomy and physiology of poultry processing		
<b>SGB NAME</b>	<b>NSB 01</b>	<b>PROVIDER NAME</b>	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
<b>TYPE</b>	<b>FIELD DESCRIPTION</b>	<b>DESCRIPTION</b>	
Regular	and Nature	Secondary/	
<b>UNIT 3.1/10</b>	<b>CREDITS</b>	<b>NQI LEVEL</b>	<b>STANDARD TYPE</b>
10 credits	2	Level 1	Regular

**SPECIFIC OUTCOME 1**

Indicate the body parts of poultry.

**SPECIFIC OUTCOME 2**

Recognize the various parts and functions of the digestive system in poultry.

**SPECIFIC OUTCOME 3**

Recognize the possible abnormalities in live birds and carcasses.

**SPECIFIC OUTCOME 4**

Describe the portions into which poultry is packaged.



**SOUTH AFRICAN QUALIFICATIONS AUTHORITY**



**UNIT STANDARD:**

12

Demonstrate an understanding of the basic anatomy and physiology of poultry production

SAQA US ID	UNIT STANDARD TITLE		
119398	state an dition of the basic anatomy and physiology of poultry production		
SGR NAME	NSB 01	PROV NAME	
SGR for Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	UNIT DESCRIPTION	SUBJECT DESCRIPTOR	
Regular	Animal Nutrition	S 1 A 1 1	
ASSESS BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Unit 1	2	111	R 1

**SPECIFIC OUTCOME 1**

Understand the functions of the main external body parts of poultry.

**SPECIFIC OUTCOME 2**

Understand the functioning of the various body parts that are responsible for locomotion in poultry.

**SPECIFIC OUTCOME 3**

Understand the digestive processes of poultry.

**SPECIFIC OUTCOME 4**

Understand the functions of the urogenital organs of poultry.

**SPECIFIC OUTCOME 5**

Understand the roles of the circulatory and the respiratory systems of poultry.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

13

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
119488	Demonstrate basic knowledge of the poultry industry		
<b>SGB NAME</b>	<b>NSB 01</b>	<b>PROVIDER NAME</b>	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
<b>UNIT STANDARD TYPE</b>	<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	2	Level 1	Regular

#### **SPECIFIC OUTCOME 1**

Understand the structures within the poultry industry that provide breeding material for the different sectors.

#### **SPECIFIC OUTCOME 2**

Understand the structure of the poultry meat industry and its contribution in the supplying of meat for the South African population.

#### **SPECIFIC OUTCOME 3**

Show an understanding of the structure of the egg industry.

#### **SPECIFIC OUTCOME 4**

Understand the role that the poultry industry plays in converting agricultural by-products that are unpalatable in their natural state, into tasty and highly nutritious human food.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

14

## Maintain the health of poultry

SAQA US ID	UNIT STANDARD TITLE		
119431	Maintain the health of poultry		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	10	Level 1	Regular

**SPECIFIC OUTCOME 1**

Describe the conditions of "dis-ease" which may result in the onset of disease.

**SPECIFIC OUTCOME 2**

Observe any change in the bird's habits and the abnormal appearance of egg shells that could be disease related.

**SPECIFIC OUTCOME 3**

Demonstrate the identification of the presence of parasites on poultry.

**SPECIFIC OUTCOME 4**

Understand the purpose of vaccination and how it helps to control diseases.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

15

SAQA US ID	UNIT STANDARD TITLE		
119412	Maintain water for poultry production		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	8	Level 1	Regular

**SPECIFIC OUTCOME 1**

Understand the role of water for maintaining the important life processes in poultry.

**SPECIFIC OUTCOME 2**

Understand the importance of filtration and purification of water.

**SPECIFIC OUTCOME 3**

Demonstrate an understanding of the setting and operation of common poultry drinkers.

**SPECIFIC OUTCOME 4**

Understand the relationship between the water consumption and feed intake of poultry.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY



## UNIT STANDARD:

16

## Provide feed and nutrition for poultry

SAQA US ID	UNIT STANDARD TITLE		
119406	Provide feed and nutrition for poultry		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	10	Level 1	Regular

**SPECIFIC OUTCOME 1**

Describe the main ingredients that are used in the formulation of poultry feeds.

**SPECIFIC OUTCOME 2**

Describe the different types of feeds (diets) used for poultry.

**SPECIFIC OUTCOME 3**

Understand the principles of good feed management.

**SPECIFIC OUTCOME 4**

Understand how the implementation of good bio-security practices can result in savings on feed cost.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:**

17

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
119382	Apply health management practices for poultry		
<b>SGB NAME</b>		<b>NSB 01</b>	<b>PROVIDER NAME</b>
SGB for Secondary Agriculture: Processing		Agriculture and Nature Conservation	
<b>UNIT STANDARD TYPE</b>		<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>
Regular		Agriculture and Nature Conservation	Secondary Agriculture
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	12	Level 2	Regular

**SPECIFIC OUTCOME 1**

Understand the conditions that may contribute to the onset of poultry diseases.

**SPECIFIC OUTCOME 2**

Observe any abnormal behaviour of the birds and recognise the signs of a possible disease.

**SPECIFIC OUTCOME 3**

Recognise the effect that diseases have on the body systems of poultry.

**SPECIFIC OUTCOME 4**

Understand the reasons for different medication practices for poultry.

**SPECIFIC OUTCOME 5**

Understand the role of vaccinations in the prevention of diseases in poultry.

**SPECIFIC OUTCOME 6**

Understand the reasons for the different methods of administering vaccines.





## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

18

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
119448	Brood poultry chicks		
<b>SGB NAME</b>		<b>NSB 01</b>	<b>PROVIDER NAME</b>
SGB for Secondary Agriculture: Processing		Agriculture and Nature Conservation	
<b>UNIT STANDARD TYPE</b>		<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>
Regular		Agriculture and Nature Conservation	Secondary Agriculture
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	10	Level 2	Regular

**SPECIFIC OUTCOME 1**

Understand the procedures for the preparation of the poultry house to receive chicks.

**SPECIFIC OUTCOME 2**

Understand the typical physical appearances of healthy day-old chicks.

**SPECIFIC OUTCOME 3**

Understand the procedures for the placement of chicks in the poultry house ■ brooding environment.

**SPECIFIC OUTCOME 4**

Encourage chicks to start consuming the day- old chick feed.

**SPECIFIC OUTCOME 5**

Encourage drinking by placing the water at easily accessible levels for the chicks.

**SPECIFIC OUTCOME 6**

Understand the behaviour of chicks during chilling and overheating.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

19

#### Care for commercial layers

SAQA US ID	UNIT STANDARD TITLE		
119404	Care for commercial layers		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	10	Level 2	Regular

#### **SPECIFIC OUTCOME 1**

Understand the procedures for preparing the laying house to receive point-of-lay pullets.

#### **SPECIFIC OUTCOME 2**

Understand the procedures for the placement of pullets in the layer house.

#### **SPECIFIC OUTCOME 3**

Understand the procedures to be used to control the ventilation for the provision of a comfortable environment for the layers.

#### **SPECIFIC OUTCOME 4**

Ensure that water is always available to the layers and all the equipment is in good working order.

#### **SPECIFIC OUTCOME 5**

Understand the principles of feed management practices for layers.

#### **SPECIFIC OUTCOME 6**

Understand the necessity of setting the appropriate light programs to ensure a high level of egg production.

#### **SPECIFIC OUTCOME 7**

Understand the manure management practices to ensure a healthy environment for layers.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

20

## Care for poultry parent stock

SAQA US ID	UNIT STANDARD TITLE		
119498	Care for poultry parent stock		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	15	Level 2	Regular

**SPECIFIC OUTCOME 1**

Understand the procedures for the preparation of a poultry house to receive breeding stock.

**SPECIFIC OUTCOME 2**

Understand the placement of day-old breeders in a rearing house.

**SPECIFIC OUTCOME 3**

Understand the procedures for the management of bedding.

**SPECIFIC OUTCOME 4**

Understand the ventilation procedures for breeding stock during rearing.

**SPECIFIC OUTCOME 5**

Understand the feeding programmes to suit the various growth phases of breeders.

**SPECIFIC OUTCOME 6**

Understand the effect that lighting has on the sexual maturity of breeders.

**SPECIFIC OUTCOME 7**

Understand the implementation of the breeder health programmes.

**SPECIFIC OUTCOME 8**

Understand the management of the clean out and the transferring of the breeders to the laying houses.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

21

#### Clean and disinfect a poultry house

SAQA US ID	UNIT STANDARD TITLE		
119394	Clean and disinfect a poultry house		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	NELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	5	Level 2	Regular

**SPECIFIC OUTCOME 1**

Conduct the pre-cleaning preparation.

**SPECIFIC OUTCOME 2**

Demonstrate the washing of all surfaces with a suitable detergent solution.

**SPECIFIC OUTCOME 3**

Disinfect all surfaces and equipment in the poultry house.

**SPECIFIC OUTCOME 4**

Flush, clean and disinfect the watering system in the poultry house.

**SPECIFIC OUTCOME 5**

Clean the area surrounding the poultry house and apply pesticides at possible entry points.

**SPECIFIC OUTCOME 6**

Re-install the movable equipment, test facilities and apply pesticides in the poultry house.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

22

## Defeather in poultry processing

SAQA US ID	UNIT STANDARD TITLE		
119445	Defeather in poultry processing		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	8	Level 2	Regular

**SPECIFIC OUTCOME 1**

Comply with all safety and hygiene principles.

**SPECIFIC OUTCOME 2**

Show an understanding of the scalding process.

**SPECIFIC OUTCOME 3**

Demonstrate an understanding of the operation of the defeathering machine.

**SPECIFIC OUTCOME 4**

Understand the purpose and the function of the first inspection point.

**SPECIFIC OUTCOME 5**

Demonstrate an understanding of the operation of the head puller.

**SPECIFIC OUTCOME 6**

Demonstrate an understanding of the operation of the hock cutter.

**SPECIFIC OUTCOME 7**

Demonstrate an understanding of the operation of the pre-evisceration washer.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

23

## Demonstrate basic understanding of the poultry processing industry

SAQA US ID	UNIT STANDARD TITLE		
119386	Demonstrate basic understanding of the poultry processing industry		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	1	Level 2	Regular

**SPECIFIC OUTCOME 1**

Show an understanding of the poultry processing industry and the species utilized.

**SPECIFIC OUTCOME 2**

Outline the growth of poultry processing in South Africa.

**SPECIFIC OUTCOME 3**

Indicate the importance that poultry plays in food security and meat provision for the South African population.

**SPECIFIC OUTCOME 4**

Describe the supply chains within the poultry industry.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

24

Demonstrate basic understanding of the poultry production industry

SAQA US ID	UNIT STANDARD TITLE		
119442	Demonstrate basic understanding of the poultry production industry		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	2	Level 2	Regular

**SPECIFIC OUTCOME 1**

Show an understanding of the sources of breeding material for the different sectors of the poultry industry.

**SPECIFIC OUTCOME 2**

Understand the structure of the poultry meat industry and its contribution to the supply of meat for the South African population.

**SPECIFIC OUTCOME 3**

Understand the structure of the egg industry.

**SPECIFIC OUTCOME 4**

Understand how the poultry industry converts agricultural by-products into tasty and highly nutritious human food.

**SPECIFIC OUTCOME 5**

Recognize the industries' responsibility to ensure that the handling of poultry and poultry products will not jeopardize the health of the consumers.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:**

25

<b>SAQA US ID</b>		<b>UNIT STANDARD TITLE</b>	
119418		Implement quality assurance in a poultry abattoir	
<b>SGB NAME</b>		<b>NSB 01</b>	<b>PROVIDER NAME</b>
SGB for Secondary Agriculture: Processing		Agriculture and Nature Conservation	
<b>UNIT STANDARD TYPE</b>		<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>
Regular		Agriculture and Nature Conservation	Secondary Agriculture
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	5	Level 2	Regular

**SPECIFIC OUTCOME 1**

Demonstrate an understanding of the benefits of the positive contribution that a quality assurance system plays in the maintenance of high standards in a poultry abattoir.

**SPECIFIC OUTCOME 2**

Understand the role of the existing Standard Operating Procedures within a quality assurance system programmes in the quality assurance system benefits quality.

**SPECIFIC OUTCOME 3**

Understand the role of the specific quality assurance programmes in the implementation of a quality assurance system.

**SPECIFIC OUTCOME 4**

Understand the important role that the Critical Control Points (CCP) play in monitoring quality in the abattoir.





## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

26

SAQA US ID	UNIT STANDARD TITLE		
119427	Monitor the incubation process in hatcheries		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	15	Level 2	Regular

**SPECIFIC OUTCOME 1**

Understand the importance of monitoring the incubation environment to ensure high hatchability.

**SPECIFIC OUTCOME 2**

Understand the procedures for the transference of eggs from the setter to the hatcher.

**SPECIFIC OUTCOME 3**

Understand the procedures for monitoring the hatcher to maintain the correct environmental conditions for the final stages of incubation.

**SPECIFIC OUTCOME 4**

Understand the chick take-off procedures and the criteria for the selection of sub-standard chicks.

**SPECIFIC OUTCOME 5**

Understand the sexing, vaccination and despatch of day-old chicks.

**SPECIFIC OUTCOME 6**

Understand the procedures for the cleaning and disinfecting of the hatchery and its equipment.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

27

## Operate a portion cutting machine in a poultry abattoir

SAQA US ID	UNIT STANDARD TITLE		
119432	Operate a portion cutting machine in a poultry abattoir		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	12	Level 2	Regular

**SPECIFIC OUTCOME 1**

Comply with hygiene and safety regulations and procedures.

**SPECIFIC OUTCOME 2**

Operate the manual portion-cutting machine in order to cut carcasses according to company specifications and standards.

**SPECIFIC OUTCOME 3**

Demonstrate an understanding of the placement of cut portions onto the take away conveyor.

**SPECIFIC OUTCOME 4**

Demonstrate the removal of backbones from cutter platform.

**SPECIFIC OUTCOME 5**

Demonstrate the carcass trimming as per company procedures.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

28

## Operate a processing scale in a poultry abattoir

SAQA US ID	UNIT STANDARD TITLE		
119438	Operate a processing scale in a poultry abattoir		
SGB NAME		NSB 01	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Agriculture and Nature Conservation	
UNIT STANDARD TYPE		FIELD DESCRIPTION	SUBFIELD DESCRIPTION
Regular		Agriculture and Nature Conservation	Secondary Agriculture
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	10	Level 2	Regular

**SPECIFIC OUTCOME 1**

Comply with hygiene and safety regulations and procedures.

**SPECIFIC OUTCOME 2**

Understand the importance of correctly levelling and calibrating a scale for weighing poultry products.

**SPECIFIC OUTCOME 3**

Demonstrate the correct setting of a scale to weigh various packing configurations.

**SPECIFIC OUTCOME 4**

Demonstrate the procedure of matching portions to standard weight packaging.

**SPECIFIC OUTCOME 5**

Demonstrate an understanding of the safe operation and maintenance of a processing scale.

**SPECIFIC OUTCOME 6**

Demonstrate the knowledge and ability to enter the relevant data for the production of a correct label for poultry packaging.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

29

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
119415	Operate a processing scanner in a poultry abattoir		
<b>SGB NAME</b>	<b>NSB01</b>	<b>PROVIDER NAME</b>	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
<b>UNIT STANDARD TYPE</b>	<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	5	Level 2	Regular



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

30

SAQA US ID	UNIT STANDARD TITLE		
119426	Operate an automatic tray wrapper in a poultry abattoir		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	5	Level 2	Regular

**SPECIFIC OUTCOME 1**

Comply with hygiene and safety regulations and procedures.

**SPECIFIC OUTCOME 2**

Demonstrate the operation of an automatic tray wrapper and explain the necessary adjustments and settings that must be conducted.

**SPECIFIC OUTCOME 3**

Demonstrate the cleaning and lubrication of the automatic wrapper.

**SPECIFIC OUTCOME 4**

Understand the routine maintenance that the automatic wrapper requires.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

31

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
119476	Perform 2nd phase evisceration in poultry		
<b>SGB NAME</b>		<b>NSB 01</b>	<b>PROVIDER NAME</b>
SGB for Secondary Agriculture: Processing		Agriculture and Nature Conservation	
<b>UNIT STANDARD TYPE</b>		<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>
Regular		Agriculture and Nature Conservation	Secondary Agriculture
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	8	Level 2	Regular

#### **SPECIFIC OUTCOME 1**

Comply with hygiene, safety regulations and procedures.

#### **SPECIFIC OUTCOME 2**

Demonstrate an understanding of the carcass and organ separation.

#### **SPECIFIC OUTCOME 3**

Demonstrate knowledge of the preparation and packaging of Mala.

#### **SPECIFIC OUTCOME 4**

Demonstrate an understanding of the preparation and packaging of giblets.

#### **SPECIFIC OUTCOME 5**

Describe the function of the cropping machine.

#### **SPECIFIC OUTCOME 6**

Understand the function of the neck cracking machine.

#### **SPECIFIC OUTCOME 7**

Describe the function of the finishing machine.

#### **SPECIFIC OUTCOME 8**

Understand the role of the internal and external washing machine.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

32

#### Perform 1st phase evisceration in poultry

SAQA US ID	UNIT STANDARD TITLE		
119451	Perform 1st phase evisceration in poultry		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	8	Level 2	Regular

#### **SPECIFIC OUTCOME 1**

Comply with hygiene and safety regulations and procedures.

#### **SPECIFIC OUTCOME 2**

Demonstrate an understanding of the operation of the vent cutting machine for the removal of the cloaca from the carcasses.

#### **SPECIFIC OUTCOME 3**

Demonstrate an understanding of the operation of the slitting machine for the opening of the abdominal cavity.

#### **SPECIFIC OUTCOME 4**

Demonstrate an understanding of the in-line evisceration machine.

#### **SPECIFIC OUTCOME 5**

Demonstrate an understanding of the role of the second inspection point.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

33

## Process poultry fresh meat products in an abattoir

SAQA US ID	UNIT STANDARD TITLE		
119453	Process poultry fresh meat products in an abattoir		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	8	Level 2	Regular

**SPECIFIC OUTCOME 1**

Demonstrate an understanding of the poultry grading process.

**SPECIFIC OUTCOME 2**

Understand the operation and efficiency of the air chiller.

**SPECIFIC OUTCOME 3**

Demonstrate an understanding of the placement and packaging of whole carcasses.

**SPECIFIC OUTCOME 4**

Demonstrate an understanding of the portioning of fresh meat and the packaging to suit the clients needs.

**SPECIFIC OUTCOME 5**

Demonstrate an understanding of the filleting of fresh meat and the monitoring of the yield factor.

**SPECIFIC OUTCOME 6**

Demonstrate an understanding of the wrapping and weighing processes for fresh poultry products.





## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:**

34

**Process poultry frozen meat products in an abattoir**

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
119446	Process poultry frozen meat products in an abattoir		
<b>SGB NAME</b>		<b>NSB 01</b>	<b>PROVIDER NAME</b>
SGB for Secondary Agriculture: Processing		Agriculture and Nature Conservation	
<b>UNIT STANDARD TYPE</b>		<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>
Regular		Agriculture and Nature Conservation	Secondary Agriculture
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	8	Level 2	Regular

**SPECIFIC OUTCOME 1**

Understand the function of the spin chiller.

**SPECIFIC OUTCOME 2**

Demonstrate an understanding of the preparation and packaging of whole carcasses for freezing.

**SPECIFIC OUTCOME 3**

Demonstrate an understanding of how suitable portions from the holding room are utilised.

**SPECIFIC OUTCOME 4**

Demonstrate the ability to operate the manual portion cutter and conduct quality control checks on portions.

**SPECIFIC OUTCOME 5**

Understand the function of the injection machine.

**SPECIFIC OUTCOME 6**

Understand the function of the spiral freezer and blast freezer.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

35

## Produce poultry broilers

SAQA US ID	UNIT STANDARD TITLE		
119450	Produce poultry broilers		
SGB NAME	NSB01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	15	Level 2	Regular

**SPECIFIC OUTCOME 1**

Understand the procedures for the preparation of the poultry house **to** receive broiler chicks.

**SPECIFIC OUTCOME 2**

Understand the procedures for conducting bedding management **to** optimize broiler health and performance.

**SPECIFIC OUTCOME 3**

Understand the procedures for the monitoring and management of the environment to ensure ideal conditions for the production of broilers.

**SPECIFIC OUTCOME 4**

Understand the reasons for feeding different diets **to** broilers.

**SPECIFIC OUTCOME 5**

Show an understanding of the health management programs for broiler farms.

**SPECIFIC OUTCOME 6**

Understand the procedures for maintaining production records on broiler farms, as per company SOP's.

**SPECIFIC OUTCOME 7**

Understand the procedures for the harvesting of broiler chickens and the cleaning and disinfecting of the poultry house **at** the end of the production cycle.



<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
1 19397	Produce table eggs		
<b>SGB NAME</b>		<b>NSB 01</b>	<b>PROVIDER NAME</b>
SGB for Secondary Agriculture: Processing		Agriculture and Nature Conservation	
<b>UNIT STANDARD TYPE</b>	<b>FIELD DESCRIPTION</b>		<b>SUBFIELD DESCRIPTION</b>
Regular	Agriculture and Nature Conservation		Secondary Agriculture
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	10	Level 2	Regular

**SPECIFIC OUTCOME 1**

Understand the health and bio-security programs for commercial layers.

**SPECIFIC OUTCOME 2**

Understand the egg collection procedures that are necessary to maintain a high internal and external quality of eggs.

**SPECIFIC OUTCOME 3**

Understand the procedures for the storage of table eggs on the farm.

**SPECIFIC OUTCOME 4**

Understand the vaccination procedures for disease control in commercial layers.

**SPECIFIC OUTCOME 5**

Understand the procedures for the depopulation of a layer house.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

37

## Rear poultry parent stock

SAQA US ID	UNIT STANDARD TITLE		
119385	Rear poultry parent stock		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	15	Level 2	Regular

**SPECIFIC OUTCOME 1**

Understand the procedures for the preparing a poultry house to receive point-of-lay breeders.

**SPECIFIC OUTCOME 2**

Understand the need for body mass control in meat strain breeders as opposed to egg strain breeders.

**SPECIFIC OUTCOME 3**

Understand the procedures for the controlling of the ventilation system for breeders.

**SPECIFIC OUTCOME 4**

Understand the procedures for the application of health programs for breeders.

**SPECIFIC OUTCOME 5**

Understand the reasons for maintaining the specified photoperiods in breeder houses.

**SPECIFIC OUTCOME 6**

Understand the factors affecting the fertility of eggs.

**SPECIFIC OUTCOME 7**

Understand egg handling and hygiene practices to ensure maximum hatchability of fertile eggs.

**SPECIFIC OUTCOME 8**

Understand the procedures to depopulate and clean the breeder house to ensure a healthy environment for the next flock.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

38

## Rear pullets for table egg production

SAQA US ID	UNIT STANDARD TITLE		
119473	Rear pullets for table egg production		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	15	Level 2	Regular

**SPECIFIC OUTCOME 1**

Understand the procedures for the preparation of a pullet rearing house to receive day-old chicks

**SPECIFIC OUTCOME 2**

Understand the procedure for the safe placement of chicks in the rearing cages.

**SPECIFIC OUTCOME 3**

Understand the daily procedures of manure handling to minimize the production of ammonia.

**SPECIFIC OUTCOME 4**

Understand the necessity of providing a constant water supply for the maintenance of the health and body temperature of pullets.

**SPECIFIC OUTCOME 5**

Understand the role of ventilation for the maintenance of health in pullets.

**SPECIFIC OUTCOME 6**

Understand the necessity of adjusting the feeding times to suit the needs of the specific growth phases of pullets.

**SPECIFIC OUTCOME 7**

Understand the importance of lighting programs in pullet rearing.

**SPECIFIC OUTCOME a**

Understand the role of health programs and the beak trimming of pullets.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

39

#### Receive live birds and place on the poultry processing line

SAQA US ID	UNIT STANDARD TITLE		
119379	Receive live birds and place on the poultry processing line		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	6	Level 2	Regular

#### **SPECIFIC OUTCOME 1**

Show an understanding of the collection of crates from the delivery vehicles and loading onto conveyor.

#### **SPECIFIC OUTCOME 2**

Understand the procedures and demonstrate ability to place birds onto the processing line.

#### **SPECIFIC OUTCOME 3**

Demonstrate an understanding of the procedures for the removal of all dead and unsuitable poultry from the process.

#### **SPECIFIC OUTCOME 4**

Demonstrate the maintenance of personal hygiene and the cleaning of the area.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

40

SAQA US ID	UNIT STANDARD TITLE		
119421	Set of hatch eggs		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	10	Level 2	Regular

**SPECIFIC OUTCOME 1**

Understand the procedures for the safe operation of all equipment and the adherence to the bio-security procedures.

**SPECIFIC OUTCOME 2**

Understand the procedures for the receiving, grading and selection of eggs that are suitable for hatching.

**SPECIFIC OUTCOME 3**

Understand the reasons for the storage of eggs before setting.

**SPECIFIC OUTCOME 4**

Understand the procedures for the fumigation of eggs to minimise the microbial contamination of the egg shells.

**SPECIFIC OUTCOME 5**

Understand the procedures for pre-warming eggs in preparation for placing in setters.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

41

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
119452	Show an understanding of the anatomy and physiology of poultry		
<b>SGB NAME</b>	<b>NSB 01</b>	<b>PROVIDER NAME</b>	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
<b>UNIT STANDARD TYPE</b>	<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	5	Level 2	Regular

#### **SPECIFIC OUTCOME 1**

Identify the major external components of the body structure of poultry and understand their functions.

#### **SPECIFIC OUTCOME 2**

Recognize the components of the cardio and respiratory systems and their functions to sustain life.

#### **SPECIFIC OUTCOME 3**

Understand the process of feed digestion and the transport of absorbable products through the body.

#### **SPECIFIC OUTCOME 4**

Describe the process of egg formation.

#### **SPECIFIC OUTCOME 5**

Understand the male reproductive system.





## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:**

42

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
119410	Slaughter birds in a poultry abattoir		
<b>SGB NAME</b>	<b>NSB 01</b>	<b>PROVIDER NAME</b>	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
<b>UNIT STANDARD TYPE</b>	<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	6	Level 2	Regular

**SPECIFIC OUTCOME 1**

Demonstrate a knowledge of stunning.

**SPECIFIC OUTCOME 2**

Understand the importance of monitoring the stunning process.

**SPECIFIC OUTCOME 3**

Demonstrate the correct Halal slitting of the bird's throat.

**SPECIFIC OUTCOME 4**

Understand the importance of monitor the bleeding of birds.

<b>SAQA US ID</b>		<b>UNIT STANDARD TITLE</b>	
119399		Utilise abattoir hygiene in poultry processing	
<b>SGB NAME</b>		<b>NSB01</b>	<b>PROVIDER NAME</b>
SGB for Secondary Agriculture: Processing		Agriculture and Nature Conservation	
<b>UNIT STANDARD TYPE</b>		<b>LEVEL</b>	<b>DESCRIPTION</b>
Regulatory		Agriculture and Nature Conservation	Secondary: Agriculture
<b>ABET BAND</b>	<b>CREDITS</b>	<b>LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined		Level 2	Regulatory

**SPECIFIC OUTCOME 1**

Recognise the dangers of meat contamination and the role that sanitizing plays in minimising this.

**SPECIFIC OUTCOME 2**

Understand the possible ways in which poultry meat can become contaminated.

**SPECIFIC OUTCOME 3**

Ensure that the equipment and facilities of an abattoir are cleaned and disinfected in the prescribed sequence.

**SPECIFIC OUTCOME 4**

Understand the role that detergents play in cleaning.

**SPECIFIC OUTCOME 5**

Understand the specific role of disinfectants and why disinfecting must follow detergent washing.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

44

## Utilise bio-security practices in poultry production

SAQA US ID	UNIT STANDARD TITLE		
119490	Utilise bio-security practices in poultry production		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Agriculture	
LEVEL	CREDITS	LEVEL	UNIT STANDARD TYPE
2	3	2	Regular

**SPECIFIC OUTCOME 1**

Show an understanding of the role and distribution of microscopically single-celled organisms in nature.

**SPECIFIC OUTCOME 2**

Demonstrate an awareness of how pathogens can enter a poultry farm and how to control these entries.

**SPECIFIC OUTCOME 3**

Applying the personal principles and procedures of bio-security for poultry production.

**SPECIFIC OUTCOME 4**

Understand the company procedures for waste disposal.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

45

## Utilise cold chain management in poultry processing

SAQA US ID	UNIT STANDARD TITLE		
119413	Utilise cold chain management in poultry processing		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	3	Level 2	Regular

**SPECIFIC OUTCOME 1**

Understand the importance of maintaining the cold chain throughout the meat handling process.

**SPECIFIC OUTCOME 2**

Demonstrate an understanding of the objectives of cold chain management.

**SPECIFIC OUTCOME 3**

Describe the cooling sequences and sectors where poultry products are cooled.

**SPECIFIC OUTCOME 4**

Show an understanding of the equipment used to control and record the temperatures in the cold chain.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

46

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
119443	Utilise cold storage and despatch practices in a poultry abattoir		
<b>SGB NAME</b>	<b>NSB 01</b>	<b>PROVIDER NAME</b>	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
<b>UNIT STANDARD TYPE</b>	<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	6	Level 2	Regular



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY



## UNIT STANDARD:

47

## Utilise environmental management practices in poultry production

SAQA US ID	UNIT STANDARD TITLE		
119483	Utilise environmental management practices in poultry production		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	10	Level 2	Regular

**SPECIFIC OUTCOME 1**

Understand why temperature extremes are unsuitable for poultry production.

**SPECIFIC OUTCOME 2**

Understand the role that ventilation plays in promoting a healthy and comfortable environment for poultry.

**SPECIFIC OUTCOME 3**

Understand the need for the cooling of poultry buildings during hot weather and the various means that are used.

**SPECIFIC OUTCOME 4**

Understand the role that light and photoperiods play in poultry production.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:**

48

Utilise feed management in poultry production

SAQA US ID	UNIT STANDARD TITLE		
119437	Utilise feed management in poultry production		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	10	Level 2	Regular

**SPECIFIC OUTCOME 1**

Understand the functions of the components that are used in making poultry feed (diets, rations).

**SPECIFIC OUTCOME 2**

Understand the functions of the various types of diets for poultry.

**SPECIFIC OUTCOME 3**

Understand the factors affecting feed cost and the efficiency of feed usage on a poultry farm.

**SPECIFIC OUTCOME 4**

Understand how the condition of feed affects the health of poultry.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:**

49

### Utilise health and safety in poultry processing

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
119422	Utilise health and safety in poultry processing		
<b>SGB NAME</b>		<b>NSB 01</b>	<b>PROVIDER NAME</b>
SGB for Secondary Agriculture Processing		Agriculture and Nature Conservation	
<b>UNIT STANDARD TYPE</b>		<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>
Regular		Agriculture and Nature Conservation	Secondary Agriculture
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	12	Level 2	Regular

#### **SPECIFIC OUTCOME 1**

Explain the relevant sections of the health and safety act that affect workers in a poultry abattoir.

#### **SPECIFIC OUTCOME 2**

Understand the duties and responsibilities of employers.

#### **SPECIFIC OUTCOME 3**

Explain the duties and responsibilities of employees.

#### **SPECIFIC OUTCOME 4**

Transport staff and equipment safely.

#### **SPECIFIC OUTCOME 5**

Reaction in an emergency situation.





## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

50

SAQA US ID	UNIT STANDARD TITLE		
119447	Utilise health and safety principles in poultry production		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	4	Level 2	Regular

**SPECIFIC OUTCOME 1**

Explain the relevant sections of the health and safety act that affect workers in a poultry production facility.

**SPECIFIC OUTCOME 2**

Understand the duties and responsibilities of employers to create and maintain a safe working environment.

**SPECIFIC OUTCOME 3**

Explain the duties and responsibilities of employees to maintain a safe working environment.

**SPECIFIC OUTCOME 4**

Transport staff and equipment safely.

**SPECIFIC OUTCOME 5**

Reaction in an emergency situation.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:**

51

SAQA US ID	UNIT STANDARD TITLE		
119492	Utilise personal hygiene in a poultry abattoir		
SGB NAME	NSB01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNITS	TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION
Regular		Agriculture and Nature Conservation	Secondary Agriculture
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	15	Level 2	Regular

**SPECIFIC OUTCOME 1**

Show an understanding of the facilities necessary to ensure personal hygiene.

**SPECIFIC OUTCOME 2**

Demonstrate an understanding of the responsibilities and procedures to ensure good personal hygiene.

**SPECIFIC OUTCOME 3**

Demonstrate an understanding of the personal protective clothing that is required to ensure good personal hygiene.

**SPECIFIC OUTCOME 4**

Distinguish between personal and general equipment used in the workplace and the responsibility for the cleaning and sanitizing of these.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

52

Utilise the anatomical and physiological characteristics of poultry in processing

SAQA US ID	UNIT STANDARD TITLE		
119387	Utilise the anatomical and physiological characteristics of poultry in processing		
SGB NAME	NSB01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	2	Level 2	Regular

**SPECIFIC OUTCOME 1**

Identify the major components of the body structure and understand their role.

**SPECIFIC OUTCOME 2**

Recognise the components of the cardio and respiratory systems and their importance.

**SPECIFIC OUTCOME 3**

Understand the function of the various parts of the digestive and excretory tract.

**SPECIFIC OUTCOME 4**

Identify the abnormalities that may lead to a carcass being rejected for further processing.

**SPECIFIC OUTCOME 5**

Recognise the portions into which the poultry is packaged.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

53

Utilise water management in poultry processing

SAQA US ID	UNIT STANDARD TITLE		
119405	Utilise water management in poultry processing		
SGB NAME	NSB01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	3	Level 2	Regular

**SPECIFIC OUTCOME 1**

Understand the requirements of clean water in the abattoir.

**SPECIFIC OUTCOME 2**

Demonstrate an understanding of the use of hot and cold water in the abattoir.

**SPECIFIC OUTCOME 3**

Understand and implement water conservation practices.

**SPECIFIC OUTCOME 4**

Describe the role that chlorine plays in the control of contamination of meat in the abattoir.

**SPECIFIC OUTCOME 5**

Demonstrate an understanding of the open drainage channels in an abattoir.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:**

54

**Utilise water management in poultry production**

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
11948	Water management in poultry production		
<b>SGB NAME</b>	<b>NSB 01</b>	<b>PROVIDER NAME</b>	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
<b>UNIT STANDARD TYPE</b>	<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	8	Level 2	Regular

**SPECIFIC OUTCOME 1**

Understand the functions of water in the physiology of poultry.

**SPECIFIC OUTCOME 2**

Understand the function of water in disease prevention.

**SPECIFIC OUTCOME 3**

Understand the water consumption patterns of poultry.

**SPECIFIC OUTCOME 4**

Understand the importance of the filtration and purification of drinking water for poultry.

**SPECIFIC OUTCOME 5**

Identify the common poultry drinking systems that are in use in the workplace.

**SPECIFIC OUTCOME 6**

Perform preventative maintenance checks to ensure a constant clean water supply for poultry.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

55

SAQA US ID	UNIT STANDARD TITLE		
119468	Clean and prepare the poultry house for a new flock		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD		
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	6	Level 3	Regular

**SPECIFIC OUTCOME 1**

Remove bedding / manure before cleaning.

**SPECIFIC OUTCOME 2**

Dismantle all moveable equipment and dry clean / pre-clean the poultry house.

**SPECIFIC OUTCOME 3**

Understand the action and use of detergents for cleaning a poultry house.

**SPECIFIC OUTCOME 4**

Disinfect a poultry building and all equipment.

**SPECIFIC OUTCOME 5**

Re-install all moveable equipment, carry out maintenance, test for functionality and spread fresh bedding or litter.

**SPECIFIC OUTCOME 6**

Fumigate the poultry house.

**SPECIFIC OUTCOME 7**

Evaluate the effectiveness of the cleaning process.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

56

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
119537	Demonstrate an understanding of poultry diseases		
<b>SGB NAME</b>	<b>NSB 01</b>	<b>PROVIDER NAME</b>	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
<b>UNIT STANDARD TYPE</b>	<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	6	Level 3	Regular

**SPECIFIC OUTCOME 1**

Demonstrate an understanding of the aggravating factors that may result in disease manifestation in poultry.

**SPECIFIC OUTCOME 2**

Demonstrate an understanding of the factors that assist in the prevention of disease in poultry.

**SPECIFIC OUTCOME 3**

Identify abnormal behaviour in poultry and the signs that are characteristic of diseases of the various body systems.

**SPECIFIC OUTCOME 4**

Submit mortalities and sick birds for diagnosis and complete all necessary documentation.

**SPECIFIC OUTCOME 5**

Apply medication according to the prescribed program.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

57

SAQA US ID	UNIT STANDARD TITLE		
119491	Demonstrate knowledge of the facets of anatomy and physiology for poultry production		
SGB NAME	NSB01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
INIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	2	Level 3	Regular

**SPECIFIC OUTCOME 1**

Identify and understand the function of the major external features of poultry.

**SPECIFIC OUTCOME 2**

Identify the internal body systems of poultry.

**SPECIFIC OUTCOME 3**

Identify and understand the functions of the digestive and excretory organs in poultry.

**SPECIFIC OUTCOME 4**

Understand the functions of the circulatory and respiratory organs in poultry.

**SPECIFIC OUTCOME 5**

Understand the role of the reproductive organs in male and female poultry.





## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

58

SAQA US ID	UNIT STANDARD TITLE		
119389	Implement abattoir hygiene in poultry processing		
SGB NAME	NSB 07	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	15	Level 3	Regular

**SPECIFIC OUTCOME 1**

Provide a clear understanding of the role of hygiene in minimising the contamination of poultry products.

**SPECIFIC OUTCOME 2**

Outline all the possible sources for the contamination of poultry meat.

**SPECIFIC OUTCOME 3**

Describe the seven steps of cleaning and disinfecting the equipment and facilities of an abattoir.

**SPECIFIC OUTCOME 4**

Understand the role that detergents play in cleaning and the various types that are available.

**SPECIFIC OUTCOME 5**

Describe the role that disinfectants play in ensuring good hygiene.

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>	
119419	Implement administration and record keeping in poultry processing	
<b>SGB NAME</b>	<b>NSB 01</b>	<b>PROVIDER NAME</b>
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation	
<b>UNIT STANDARD TYPE</b>	<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>
Regular	Agriculture and Nature Conservation	Secondary Agriculture
<b>ABET BAND [CREDITS]</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>

**SPECIFIC OUTCOME 1**

Demonstrate knowledge of the rudimentary accounting documentation for purchases and sales.

**SPECIFIC OUTCOME 2**

Show an understanding of the correct completion and filing of documentation and record keeping.

**SPECIFIC OUTCOME 3**

Demonstrate the ability to utilise a computer for capturing and retrieving data.

**SPECIFIC OUTCOME 4**

Demonstrate the ability to write brief reports to both superiors and subordinates.

**SPECIFIC OUTCOME 5**

Show a knowledge of basic statistical representation and interpretation.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

60

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
1 19436	Implement health and safety in a poultry abattoir		
<b>SGB NAME</b>		<b>NSB 01</b>	<b>PROVIDER NAME</b>
SGB for Secondary Agriculture: Processing		Agriculture and Nature Conservation	
<b>UNIT STANDARD TYPE</b>	<b>FIELD DESCRIPTION</b>		<b>SUBFIELD DESCRIPTION</b>
Regular	Agriculture and Nature Conservation		Secondary Agriculture
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	10	Level 3	Regular

### **SPECIFIC OUTCOME 1**

Understand the principles of the OHS and the other Acts that govern the poultry industry.

### **SPECIFIC OUTCOME 2**

Create an awareness of improving standards of safety.

### **SPECIFIC OUTCOME 3**

Demonstrate the procedures to be followed in an emergency evacuation.

### **SPECIFIC OUTCOME 4**

Show an understanding of the roles and responsibilities with regard to health and safety.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

61

#### Implement personal hygiene in a poultry abattoir

SAQA US ID	UNIT STANDARD TITLE		
119393	Implement personal hygiene in a poultry abattoir		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	15	Level 3	Regular

#### **SPECIFIC OUTCOME 1**

Understand the importance of the pre-employment medical examination.

#### **SPECIFIC OUTCOME 2**

Understand why the daily health status of workers must be monitored.

#### **SPECIFIC OUTCOME 3**

Understand the infrastructural requirements for personal hygiene.

#### **SPECIFIC OUTCOME 4**

Understand the personal hygiene practices that must be observed in an abattoir.

#### **SPECIFIC OUTCOME 5**

Demonstrate a knowledge of selecting the correct PPC for the workplace conditions.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

62

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
119477	Implement the anatomical and physiological characteristics of poultry in processing		
<b>SGB NAME</b>	<b>NSB 01</b>	<b>PROVIDER NAME</b>	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
<b>UNIT STANDARD TYPE</b>	<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	1	Level 3	Regular

**SPECIFIC OUTCOME 1**

Identify and understand the role of the external features of poultry.

**SPECIFIC OUTCOME 2**

Identify and understand the function of the major internal components of poultry.

**SPECIFIC OUTCOME 3**

Identify and understand the body systems and their components of poultry.

**SPECIFIC OUTCOME 4**

Identify and understand the role of the digestive regions in poultry.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY



### UNIT STANDARD:

63

#### Implement the cold storage and despatch practices in a poultry abattoir

SAQA US ID	UNIT STANDARD TITLE		
119401	Implement the cold storage and despatch practices in a poultry abattoir		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	8	Level 3	Regular

#### **SPECIFIC OUTCOME 1**

Identify the facilities and storage requirements of a fresh meat poultry cold room.

#### **SPECIFIC OUTCOME 2**

Outline the loading positioning and monitoring of pallets in a cold storage warehouse.

#### **SPECIFIC OUTCOME 3**

Indicate the hygiene and temperature monitoring checks that are necessary for a cold storage facility.

#### **SPECIFIC OUTCOME 4**

Understand the requirements of storing and handling poultry products for despatch from a cold storage facility.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:**

64

Implement water management in poultry processing

SAQA US ID	UNIT STANDARD TITLE		
119407	Implement water management in poultry processing		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	2	Level 3	Regular

**SPECIFIC OUTCOME 1**

Describe what constitutes quality potable water and the methods to filter and treat it.

**SPECIFIC OUTCOME 2**

Understand the importance of providing sufficient hot and cold water to all the equipment and take off points in the abattoir.

**SPECIFIC OUTCOME 3**

Recognise the main points of water usage in the abattoir and the need for water conservation.

**SPECIFIC OUTCOME 4**

Understand the role that the chlorination of washing water plays in the contamination control in an abattoir.

**SPECIFIC OUTCOME 5**

Describe the internal waste water drainage systems and the maintenance that must be performed.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

65

Maintain health and safety in poultry production

SAQA US ID	UNIT STANDARD TITLE		
119408	Maintain health and safety in poultry production		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	2	Level 3	Regular

#### **SPECIFIC OUTCOME 1**

Understand the principles of the OHS and the other Acts that govern the poultry industry.

#### **SPECIFIC OUTCOME 2**

To create an awareness of improving standards of safety.

#### **SPECIFIC OUTCOME 3**

Demonstrate the procedures to follow in an emergency evacuation.

#### **SPECIFIC OUTCOME 4**

Show an understanding of the roles and responsibilities of all persons to ensure health and safety.





<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
119441	Maintain the bio-security in poultry production.		
<b>SGB NAME</b>	<b>NSB 01</b>	<b>PROVIDER NAME</b>	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
<b>UNIT STANDARD TYPE</b>	<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	8	Level 3	Regular

**SPECIFIC OUTCOME 1**

Show an understanding of the pathogens that affect poultry.

**SPECIFIC OUTCOME 2**

Describe the transmitters/vectors of disease-causing organisms and the methods of limiting their entry onto a poultry production facility.

**SPECIFIC OUTCOME 3**

Understand how the rules and regulations make a positive contribution to the bio-security in the workplace.

**SPECIFIC OUTCOME 4**

Describe the practices and procedures of handling daily waste and mortalities.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:**

**67**

SAQA US ID	UNIT STANDARD TITLE		
119417	Manage a poultry production facility		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	5	Level 3	Regular

**SPECIFIC OUTCOME 1**

Demonstrate an understanding of the principles of supervisory management.

**SPECIFIC OUTCOME 2**

Demonstrate an understanding of the national and local legislations that impact on poultry production.

**SPECIFIC OUTCOME 3**

Demonstrate an understanding of the role and responsibilities for human resource management within a poultry production facility

**SPECIFIC OUTCOME 4**

Understand the role and responsibilities of a manager in dealing with industrial relations matters.

**SPECIFIC OUTCOME 5**

Demonstrate an understanding of the principles of financial budgeting for a poultry production facility.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

68

SAQA US ID	UNIT STANDARD TITLE		
119409	Manage the brooding of poultry chicks		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	10	Level 3	Regular

**SPECIFIC OUTCOME 1**

Preparing the poultry house to receive chicks.

**SPECIFIC OUTCOME 2**

Describe the physical appearances of healthy day-old chicks.

**SPECIFIC OUTCOME 3**

Describe the day-old chick's limited ability to maintain a constant body temperature.

**SPECIFIC OUTCOME 4**

Describe the placement of chicks in the brooding environment.

**SPECIFIC OUTCOME 5**

Provide feed in a form that will facilitate early intake by chicks.

**SPECIFIC OUTCOME 6**

Provide sufficient water, at an easily accessible height, to facilitate early water intake.

**SPECIFIC OUTCOME 7**

Provide sufficient ventilation for the chicks during early brooding and prevent chilling or the creation of cold spots.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

69

#### Manage the care of commercial layers

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
119489	Manage the care of commercial layers		
<b>SGB NAME</b>	<b>NSB 01</b>	<b>PROVIDER NAME</b>	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
<b>UNIT STANDARD TYPE</b>	<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	15	Level 3	Regular

#### **SPECIFIC OUTCOME 1**

Complete the final preparations to the laying house and equipment to receive point of lay pullets.

#### **SPECIFIC OUTCOME 2**

Transfer the layer birds into cages / layer houses and complete the required documentation.

#### **SPECIFIC OUTCOME 3**

Operate the ventilation system to ensure comfortable environmental conditions for the layers.

#### **SPECIFIC OUTCOME 4**

Maintain and monitor the water supply to the layers.

#### **SPECIFIC OUTCOME 5**

Implement the feeding programs for layers.

#### **SPECIFIC OUTCOME 6**

Set and maintain the light programs to ensure a constant egg production.

#### **SPECIFIC OUTCOME 7**

Control the manure removal to ensure a healthy environment for layers.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

70

Manage the care of poultry parent stock

SAQA US ID	UNIT STANDARD TITLE		
119474	Manage the care of poultry parent stock		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	15	Level 3	Regular

**SPECIFIC OUTCOME 1**

Prepare the poultry house to receive point-of-laybreedingstock.

**SPECIFIC OUTCOME 2**

Apply the feeding programs and understand the reasons for the body mass control in males and females.

**SPECIFIC OUTCOME 3**

Operate the ventilation of the breeder house to ensure the maximum comfort and health for broiler parent stock.

**SPECIFIC OUTCOME 4**

Apply the health programs for breeders.

**SPECIFIC OUTCOME 5**

Monitor the time switches to ensure that the photoperiods are in accordance with the standard operating procedures.

**SPECIFIC OUTCOME 6**

Collect hatching eggs to ensure maximum hatchability.

**SPECIFIC OUTCOME 7**

Gather the relevant data and manage the records of parent flocks to enable early recognition of disease and production drops.

**SPECIFIC OUTCOME 8**

Depopulate and clean the breeder house to ensure a healthy environment for the next flock.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

71

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
119439	Manage the incubation process in hatcheries		
<b>SGB NAME</b>		<b>NSB 01</b>	<b>PROVIDER NAME</b>
SGB for Secondary Agriculture: Processing		Agriculture and Nature Conservation	
<b>UNIT STANDARD TYPE</b>		<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>
Regular		Agriculture and Nature Conservation	Secondary Agriculture
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	15	Level 3	Regular

#### **SPECIFIC OUTCOME 1**

Monitor the incubation environment to ensure a high hatchability.

#### **SPECIFIC OUTCOME 2**

Transfer the eggs from the setter to the hatcher.

#### **SPECIFIC OUTCOME 3**

Monitor the conditions in the hatcher to ensure that the correct environment for the final stages of incubation is maintained.

#### **SPECIFIC OUTCOME 4**

Ensure that favourable environmental and sanitary conditions are provided for the chicks in the working area when processing the hatch.

#### **SPECIFIC OUTCOME 5**

Manage the sexing, vaccination and despatch of day-old chicks.

#### **SPECIFIC OUTCOME 6**

Identify the infertility and hatchability problems from the egg break-outs.

#### **SPECIFIC OUTCOME 7**

Clean, sanitize and disinfect the hatchery.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY



## UNIT STANDARD:

72

## Manage the production of poultry broilers

SAQA US ID	UNIT STANDARD TITLE		
119396	Manage the production of poultry broilers		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	15	Level 3	Regular

**SPECIFIC OUTCOME 1**

Prepare the poultry house to receive broiler chicks.

**SPECIFIC OUTCOME 2**

Conduct bedding management to optimize broiler health and performance.

**SPECIFIC OUTCOME 3**

Monitor and manage the environment to ensure the ideal conditions for the production of broilers.

**SPECIFIC OUTCOME 4**

Manage feeding programs to promote optimum growth.

**SPECIFIC OUTCOME 5**

Understand and follow health management programs to ensure optimal broiler production.

**SPECIFIC OUTCOME 6**

Harvest broiler chickens, dismantle and remove loose equipment at the end of the production cycle.

**SPECIFIC OUTCOME 7**

Keeping production records on broiler farms, according to company policy.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:**

73

### Manage the production of table eggs

SAQA US ID	UNIT STANDARD TITLE		
119486	Manage the production of table eggs		
SGB NAME	NSB 07	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	10	Level 3	Regular

**SPECIFIC OUTCOME 1**

Perform egg collection to maintain a high internal quality and external integrity of eggs.

**SPECIFIC OUTCOME 2**

Apply bio-security programs to ensure optimum health of layers.

**SPECIFIC OUTCOME 3**

- Vaccinate commercial layers to control diseases.

**SPECIFIC OUTCOME 4**

Depopulate and clean out the layer house.

**SPECIFIC OUTCOME 5**

Maintain production records to monitor the performance of the laying flock.





## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

74

## Manage the rearing of poultry parentstock

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
119493	Manage the rearing of poultry parent stock		
<b>SGB NAME</b>	<b>NSB 01</b>	<b>PROVIDER NAME</b>	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
<b>UNIT STANDARD TYPE</b>	<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	15	Level 3	Regular

**SPECIFIC OUTCOME 1**

Prepare the rearing house to receive the breeding stock.

**SPECIFIC OUTCOME 2**

Conduct manure management to prevent the production of ammonia.

**SPECIFIC OUTCOME 3**

Ventilate a rearing house to the requirements of breeders according to the increases in body mass.

**SPECIFIC OUTCOME 4**

Supply feed to meet the particular growth phases of growing breeding stock.

**SPECIFIC OUTCOME 5**

Apply lighting regimes for controlling the sexual maturity at a prescribed age.

**SPECIFIC OUTCOME 6**

Applying health programs for poultry breeding stock.

**SPECIFIC OUTCOME 7**

Collect data and manage the records of the breeding flocks.

**SPECIFIC OUTCOME 8**

Manage the clean-out and the transfer of the breeders to the laying houses.



<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
119381	Manage the rearing of pullets for table egg production		
<b>SGB NAME</b>		<b>NSB 01</b>	<b>PROVIDER NAME</b>
SGB for Secondary Agriculture: Processing		Agriculture and Nature Conservation	
<b>UNIT STANDARD TYPE</b>	<b>FIELD DESCRIPTION</b>		<b>SUBFIELD DESCRIPTION</b>
Regular	Agriculture and Nature Conservation		Secondary Agriculture
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	15	Level 3	Regular

**SPECIFIC OUTCOME 1**

Bring the poultry house and cages into readiness to receive day-old pullets.

**SPECIFIC OUTCOME 2**

Conduct daily manure management to prevent the production of ammonia.

**SPECIFIC OUTCOME 3**

Ensure that sufficient water is supplied to maintain the health and body temperature of pullets.

**SPECIFIC OUTCOME 4**

Demonstrate an understanding of the environmental conditions that will ensure the optimum growth and sexual development of pullets.

**SPECIFIC OUTCOME 5**

Adjust the feeding times in accordance with the requirements of the particular pullet growth phase.

**SPECIFIC OUTCOME 6**

Apply the health program and beak trimming procedure for pullets.

**SPECIFIC OUTCOME 7**

Depopulate the rearing house of the 'point of lay' pullets and initiate the cleaning process.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

76

SAQA US ID	UNIT STANDARD TITLE		
119449	Manage the setting of hatching eggs		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	10	Level 3	Regular

**SPECIFIC OUTCOME 1**

Operate all equipment safely and adhere to the bio-security procedures.

**SPECIFIC OUTCOME 2**

Receive, grade and select eggs that are suitable for hatching.

**SPECIFIC OUTCOME 3**

Store eggs and monitor the conditions that will ensure the vitality of the embryos.

**SPECIFIC OUTCOME 4**

Fumigate the hatching eggs before setting.

**SPECIFIC OUTCOME 5**

Conduct the pre-warming and placement of the eggs in setter cabinets.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY



**UNIT STANDARD:**

77

### Manage water for poultry production

SAQA US ID	UNIT STANDARD TITLE		
119402	Manage water for poultry production		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	6	Level 3	Regular

#### **SPECIFIC OUTCOME 1**

Understand the function that water plays in the digestive and absorption processes of poultry.

#### **SPECIFIC OUTCOME 2**

Understand the moisturizing function of water in the nasal and tracheal membranes, to act as a first line of defense against bacterial infections.

#### **SPECIFIC OUTCOME 3**

Understand the function of water to enable poultry to maintain a constant body temperature at high environmental temperatures.

#### **SPECIFIC OUTCOME 4**

Understand the role that water plays in the feed passage rate and feed consumption.

#### **SPECIFIC OUTCOME 5**

Understand the importance of the filtration and purification of drinking water for poultry.

#### **SPECIFIC OUTCOME 6**

Understand the implementation of water management principles to achieve high standards of production and poultry health.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

78

Monitor and manage the poultry production environment

SAQA US ID	UNIT STANDARD TITLE		
119444	Monitor and manage the poultry production environment		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	10	Level 3	Regular

**SPECIFIC OUTCOME 1**

Understand the mechanisms of body temperature regulation by young and adult poultry

**SPECIFIC OUTCOME 2**

Understand the air-flow patterns in mechanically ventilated houses and the use of evaporative cooling.

**SPECIFIC OUTCOME 3**

Understand the various air-flow patterns that occur in naturally ventilated poultry houses.

**SPECIFIC OUTCOME 4**

Understand the effect that the air temperature has on the capacity for moisture removal from bedding material or manure.

**SPECIFIC OUTCOME 5**

Demonstrate an understanding of the lighting equipment used in poultry houses.

**SPECIFIC OUTCOME 6**

Understand the effects that photoperiods have on the growth and sexual maturity of poultry.

**SPECIFIC OUTCOME 7**

Understand the importance of the back up systems for power failures.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:**

79

### Monitor the quality assurance in a poultry abattoir

SAQA US ID	UNIT STANDARD TITLE		
119380	Monitor the quality assurance in a poultry abattoir		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	15	Level 3	Regular

**SPECIFIC OUTCOME 1**

Demonstrate an understanding of the role that a Quality Assurance system plays in improving product quality

**SPECIFIC OUTCOME 2**

Understand the importance of pre-requisite programmes for the achievement of Quality Assurance.

**SPECIFIC OUTCOME 3**

Understand the composition and operation of the Quality Assurance programmes.

**SPECIFIC OUTCOME 4**

Identify the areas (critical control points) that pose the highest risk to the compromising of quality.

**SPECIFIC OUTCOME 5**

Demonstrate an understanding of the procedures to sustain a Quality system.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

80

## Perform 1st phase evisceration of poultry.

SAQA US ID	UNIT STANDARD TITLE		
119475	Perform 1st phase evisceration of poultry.		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	8	Level 3	Regular

**SPECIFIC OUTCOME 1**

Adhere to the hygiene and safety procedures in the evisceration process.

**SPECIFIC OUTCOME 2**

Demonstrate the process of vent cutting and cloaca removal.

**SPECIFIC OUTCOME 3**

Describe the opening of the abdominal cavity.

**SPECIFIC OUTCOME 4**

Describe the evisceration process.

**SPECIFIC OUTCOME 5**

Understand the role of the second inspection point and the reasons why carcasses are condemned.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
119411	Perform 2nd phase evisceration of poultry		
<b>SGB NAME</b>		<b>NSB01</b>	<b>PROVIDER NAME</b>
SGB for Secondary Agriculture: Processing		Agriculture and Nature Conservation	
<b>UNIT STANDARD TYPE</b>	<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	8	Level 3	Regular

**SPECIFIC OUTCOME 1**

Describe the hygiene and safety procedures in the evisceration process.

**SPECIFIC OUTCOME 2**

Describe the carcass and organ separation.

**SPECIFIC OUTCOME 3**

Understand the requirements for and the storage of Mala.

**SPECIFIC OUTCOME 4**

Describe the procedures necessary for the preparation and packaging of Giblets.

**SPECIFIC OUTCOME 5**

Demonstrate an understanding of the function and operation of the cropping machine and of this section of the processing line.

**SPECIFIC OUTCOME 6**

Supervise the operation of the neck cracking machine.

**SPECIFIC OUTCOME 7**

Inspect the effective operation of the finishing machines.

**SPECIFIC OUTCOME 8**

Supervise the operation of the internal and external washing machine for the completion of the final carcass wash.





## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

82

**Perform and administer record keeping functions in poultry production**

SAQA US ID	UNIT STANDARD TITLE		
119429	Perform and administer record keeping functions in poultry production		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	5	Level 3	Regular

**SPECIFIC OUTCOME 1**

Demonstrate knowledge of the rudimentary accounting documentation for purchases and sales.

**SPECIFIC OUTCOME 2**

Show an understanding of the correct completion and filing of documentation and record keeping.

**SPECIFIC OUTCOME 3**

Demonstrate the ability to utilise the computer software menu for capturing and retrieving data.

**SPECIFIC OUTCOME 4**

Demonstrate the ability to write brief reports to both superiors and subordinates.

**SPECIFIC OUTCOME 5**

Show a knowledge of basic statistical interpretation.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

83

#### Produce fresh meat products in a poultry abattoir

SAQA US ID	UNIT STANDARD TITLE		
119392	Produce fresh meat products in a poultry abattoir		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	8	Level 3	Regular

#### **SPECIFIC OUTCOME 1**

Demonstrate an understanding of the grading process at the fresh selection point.

#### **SPECIFIC OUTCOME 2**

Monitor the operation and efficiency of the air chiller.

#### **SPECIFIC OUTCOME 3**

Describe the placement and packaging of whole carcasses.

#### **SPECIFIC OUTCOME 4**

Demonstrate an understanding of the portioning of fresh meat and the packaging to suit the clients needs.

#### **SPECIFIC OUTCOME 5**

Demonstrate an understanding of the filleting of fresh meat and the monitoring of the yield factor.

#### **SPECIFIC OUTCOME 6**

Describe the wrapping, weighing and labelling processes for fresh poultry products.

#### **SPECIFIC OUTCOME 7**

Demonstrate an understanding of the function and operation of the scanners and data recording equipment.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

84

## Produce frozen meat products in a poultry abattoir

SAQA US ID	UNIT STANDARD TITLE		
119424	Produce frozen meat products in a poultry abattoir		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	8	Level 3	Regular

**SPECIFIC OUTCOME 1**

Demonstrate an understanding of the operation of the spin chiller.

**SPECIFIC OUTCOME 2**

Describe the preparation and packaging of whole carcasses for freezing.

**SPECIFIC OUTCOME 3**

Recognise the selection process and use of suitable portions of recovered carcasses.

**SPECIFIC OUTCOME 4**

Describe the role and operation of the brine injection machine.

**SPECIFIC OUTCOME 5**

Demonstrate an understanding of the operation and function of the portion cutter.

**SPECIFIC OUTCOME 6**

Demonstrate an understanding of the function and operation of the spiral and Mast freezers.

**SPECIFIC OUTCOME 7**

Monitor the weighing and labelling of frozen meat products.

**SPECIFIC OUTCOME 8**

Demonstrate an understanding of the function and operation of the scanners and data recording equipment.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

85

SAQA US ID	UNIT STANDARD TITLE		
119430	Provide selective feeds and nutrition for poultry.		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	10	Level 3	Regular

#### **SPECIFIC OUTCOME 1**

Name the major raw materials and their contribution to the nutrient content of poultry diets.

#### **SPECIFIC OUTCOME 2**

Identify the main nutrients that are necessary for the growth and egg formation in poultry.

#### **SPECIFIC OUTCOME 3**

Show an understanding of the process of digestion and the functions of the different parts of the digestive tract.

#### **SPECIFIC OUTCOME 4**

Show an understanding of the main source of energy in feedstuffs and the role that feed energy plays in the life processes.

#### **SPECIFIC OUTCOME 5**

Understand the factors that influence the consumption and utilization of feed by poultry.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

86

## Receive live birds and place on the poultry processing line

SAQA US ID	UNIT STANDARD TITLE		
119390	Receive live birds and place on the poultry processing line		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	6	Level 3	Regular

**SPECIFIC OUTCOME 1**

Understand the vehicle parking, offloading and cleaning procedures.

**SPECIFIC OUTCOME 2**

Describe the ante-mortem inspection of poultry.

**SPECIFIC OUTCOME 3**

Demonstrate the placement of birds on the processing line.

**SPECIFIC OUTCOME 4**

Describe the cleaning of the receiving area and its' equipment.

**SPECIFIC OUTCOME 5**

Demonstrate the completion of all the necessary documentation for the receiving area.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:**

**87**

<b>SAQA USID</b>	<b>UNIT STANDARD TITLE</b>		
119400	Slaughter birds in a poultry abattoir		
<b>SGB NAME</b>		<b>NSB 01</b>	<b>PROVIDER NAME</b>
SGB for Secondary Agriculture: Processing		Agriculture and Nature Conservation	
<b>UNIT STANDARD TYPE</b>		<b>FIELD DESCRIPTION</b>	<b>SUBFIELD DESCRIPTION</b>
Regular		Agriculture and Nature Conservation	Secondary Agriculture
<b>ABET BAND</b>	<b>CREDITS</b>	<b>NQF LEVEL</b>	<b>UNIT STANDARD TYPE</b>
Undefined	6	Level 3	Regular

**SPECIFIC OUTCOME 1**

Show an understanding of the reasons why stunning is conducted.

**SPECIFIC OUTCOME 2**

Demonstrate an understanding of the stunning of birds on the processing line.

**SPECIFIC OUTCOME 3**

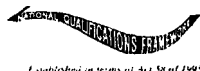
Describe the throat slitting of the bird.

**SPECIFIC OUTCOME 4**

Demonstrate an understand of the correct manner for bleeding a carcass.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY



## UNIT STANDARD:

88

## Vaccinate poultry

SAQA US ID	UNIT STANDARD TITLE		
119420	Vaccinate poultry		
SGB NAME	NSB 01	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Agriculture and Nature Conservation		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	6	Level 3	Regular

**SPECIFIC OUTCOME 1**

Receive vaccines and evaluate their condition upon receipt.

**SPECIFIC OUTCOME 2**

Monitor the storage conditions of vaccines to prevent a **loss** in potency and ensure that these are maintained in transit on the poultry farms.

**SPECIFIC OUTCOME 3**

Administer vaccines to poultry.

**SPECIFIC OUTCOME 4**

Clean and maintain vaccination equipment.