



QUALIFICATIONS PACK - OCCUPATIONAL STANDARDS FOR AGRICULTURE AND ALLIED INDUSTRY

What are Occupational Standards(OS)?

- Solution OS describe what individuals need to do, know and understand in order to carry out a particular job role or function
- OS are performance standards that individuals must achieve when carrying out functions in the workplace, together with specifications of the underpinning knowledge and understanding

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Introduction

Qualifications Pack – Small poultry farmer

SECTOR: AGRICULTURE AND ALLIED

SUB-SECTOR: Poultry

OCCUPATION: Poultry farming

REFERENCE ID: AGR/Q4306

ALIGNED TO: NCO-2015/6122.0101

A Small Poultry Famer is a person who is responsible for various activities involved in rearing of small poultry birds such as chicken and duck.

Brief Job Description: A Small Poultry Farmer takes various decisions for the viability and sustainability of the poultry farm. He/She ensures proper care of the poultry birds, their health and productivity, meat or egg production and marketing of the produce.

Personal Attributes: A Small Poultry Farmer should have the ability to make various operational and strategic decisions pertaining to his/her work. The person should be result oriented and be able to demonstrate skills to use various hand tools and other equipments essential for better productivity.





Qualifications Pack For Small Poultry Farmer



Qualifications Pack Code	AGR/Q4306		
Job Role	Small poultry farmer		
Credits (NSQF)	TBD	Version number	1.0
Sector	Agriculture and Allied	Drafted on	12/10/15
Sub-sector	Poultry	Last reviewed on	25/11/16
Occupation	Poultry farming	Next review date	22/01/20
NSQC clearance on	N/A		

Job Role	Small poultry farmer	
Role Description	A Small Poultry Farmer takes various decisions for the viability and sustainability of the poultry farm. He/She ensures proper care of the poultry birds, their health and productivity, meat or egg production and marketing of the produce	
NSQF level	4	
Minimum Educational Qualifications	Class 5 preferably	
Maximum Educational Qualifications	Not applicable	
Training (Suggested but not mandatory)	 Poultry diseases and biosecurity measures Poultry feeding and quality control Waste management GAP QMS 	
Minimum Job Entry Age	18 years	
Experience	0-1 years in poultry birds rearing and egg/meat production	
Applicable National Occupational Standards (NOS)	Compulsory: 1. AGR/N4327 Prepare and maintain accommodation for poultry birds 2. AGR/N4328 Handle birds in poultry sheds 3. AGR/N4329 Provide feed and water for birds 4. AGR/N4330 Maintain health of birds at poultry farm 5. AGR/N4331 Harvest eggs and meat from the birds 6. AGR/N4332 Maintain post harvest cleanliness 7. AGR/N4333 Build entrepreneurship and marketing skills 8. AGR/N4334 Complete documentation and record keeping related to poultry farming 9. AGR/N4316 Ensure safety, hyigene and sanitation of poultry farm Optional: N.A.	
Performance Criteria	As described in the relevant OS units	



Qualifications Pack For Small Poultry Farmer



Keywords /Terms	Description
	Sector is a conglomeration of different business operations having similar
Sector	businesses and interests. It may also be defined as a distinct subset of the
	economy whose components share similar characteristics and interests.
Sub-sector	Sub-sector is derived from a further breakdown based on the characteristics
	and interests of its components.
	Occupation is a set of job roles, which perform similar/related set of
Occupation	functions in an industry.
	Function is an activity necessary for achieving the key purpose of the sector,
_	occupation, or area of work, which can be carried out by a person or a
Function	group of persons. Functions are identified through analysis and form the
	basis of OS.
	Job role defines a unique set of functions that together form a unique
Job Role	employment opportunity in an organization.
	OS specify the standards of performance an individual must achieve when
	carrying out a function in the workplace, together with the knowledge and
OS	understanding they need to meet that standard consistently. Occupational
	Standards are applicable both in the Indian and global contexts.
Performance	Performance Criteria are statements that together specify the standard of
Criteria	performance required when carrying out a task.
NOS	NOS are Occupational Standards which apply uniquely in the Indian context.
Qualifications Pack	
Code	Qualifications Pack Code is a unique reference code that identifies a qualifications pack.
Code	Qualifications Pack comprises the set of OS, together with the educational,
Qualifications Pack	training and other criteria required to perform a job role. A Qualifications
Qualifications Pack	Pack is assigned a unique qualification pack code.
	Unit Code is a unique identifier for an Occupational Standard , which
Unit Code	is denoted by an 'N'
	Unit Title gives a clear overall statement about what the incumbent should
Unit Title	be able to do.
	Description gives a short summary of the unit content. This would be helpful
Description	to anyone searching on a database to verify that this is the appropriate OS
Description	they are looking for.
	Knowledge and Understanding are statements which together specify the
Knowledge and	technical, generic, professional and organizational specific knowledge that
Understanding	an individual needs in order to perform to the required standard.
	Organizational Context includes the way the organization is structured and
Organizational Context	how it operates, including the extent of operative knowledge managers
	have of their relevant areas of responsibility.
Technical	Technical Knowledge is the specific knowledge needed to accomplish
Knowledge	specific designated responsibilities.
	Core Skills or Generic Skills are a group of skills that are key to learning and
Core Skills or	working in today's world. These skills are typically needed in any work
Generic Skills	environment. In the context of the OS, these include communication related
Generic Skills	skills that are applicable to most job roles.
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Qualifications Pack For Small Poultry Farmer



Acronyms

Keywords /Terms	Description
GAP	Good Agricultural Practices
NOS	National Occupational Standard
NSQF	National Skill Qualification Framework
OS	Occupational Standard
PC	Performance Criteria
QP	Qualification Pack
SSC	Sector Skill Council
SOP	Standard Operating Procedure
QMS	Quality Management Systems







Prepare and maintain accommodation for poultry birds

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National Occupational Standard



Overview

This OS unit is about preparing sheds for bird rearing and maintaining them to ensure safety and hygiene of the birds.







Prepare and maintain accommodation for poultry birds

Unit Code	AGR/N4327
Unit Title (Task)	Prepare and maintain accommodation for poultry birds
Description	This OS unit is about preparing sheds for bird rearing and maintaining them to ensure safety and hygiene of the birds
Scope	This unit/task covers the following: • Prepare and maintain rearing area for the birds • Ensure safety and hygiene of the birds
Performance Criteria(P	C) w.r.t. the Scope
Element	Performance Criteria
Prepare and maintain rearing area for the birds	To be competent, the user/individual must be able to: PC1. prepare and develop bird accommodation/shed which achieves the best balance between bird health, well-being and available resources PC2. specify a designated area for the construction of the shed PC3. prepare and maintain equipment, tools and materials required for bird accommodation PC4. follow cleaning routine on a regular basis
Ensure safety and hygiene of the birds	To be competent, the user/individual must be able to: PC5. keep accommodation in a safe and clean condition for the birds PC6. replenish materials and supplies as and when required PC7. clean tools and equipment and maintain them, according to established workplace procedures PC8. store equipment safely and securely in the assigned location PC9. use working methods and systems which promote health and safety of the birds and which are in alignment with the standard operating procedures PC10.take appropriate action when monitoring of theaccomodation/shed reveals problems or issues PC11.dispose waste materials as per defined SOPs and industry requirements
Knowledge and Unders	tanding (K)
A. Organizational Context (Knowledge of the company / organization and its processes)	The user/individual on the job needs to know and understand: KA1.organization poultry farming welfare regulations KA2.dress code to be followed KA3.job responsibilities/duties and standard operating procedures KA4. organization procedures for preparation and maintenance of accommodation, quality of working methods and practice, resource use and suitability, scheduling, the health and well-being of the birds and the cleanliness and suitability of the accommodation







AGR/N4327	Prepare and maintain accommodation for poultry birds
B. Technical Knowledge	The poultry farmer needs to know and understand: KB1. types of birds accommodation KB2. materials and equipment which poultry birds need in their accommodation for their health and hygiene KB3. necessary containing structures for different poultry birds and how these differ indoors and outdoors KB4. potential hazards which may arise in relation to the accommodation itself, the materials from which it is made, the materials used within it, any equipment or materials contained therein and hazards caused by other birds or people KB5. environmentally sound methods for managing bird waste KB6. factors to be considered when monitoring including environmental conditions, containing structures, materials and equipment
Skills (S)	
A. Core Skills/	Writing Skills
Generic Skills	The user/ individual on the job needs to know and understand how to: SA1. note the information communicated by the supervisor SA2. note the raw materials used for production and the finished products produced SA3. note the readings of the process parameters and provide necessary information to fill the process chart SA4. note down observations (if any) related to the process SA5. write information documents to internal departments/ internal teams SA6. note down the data for ERP or as required by the organization
	Reading Skills
	The user/individual on the job needs to know and understand how to: SA7. read and interpret the process required for producing various types of products SA8. read and interpret the process flowchart for all products produced SA9. read equipment manuals and process documents to understand the equipments operation and process requirement SA10. read internal information documents sent by internal teams
	Oral Communication (Listening and Speaking skills)
	The user/individual on the job needs to know and understand how to: SA11. discuss task lists, schedules and activities with the supervisor SA12. effectively communicate with team members SA13. question the supervisor in order to understand the nature of the problem and to clarify queries SA14. attentively listen and comprehend the information given by the speaker SA15. communicate clearly with the supervisor and cross department teams on the
	issues faced during the process
B. Professional Skills	Decision Making







AGR/N4327 Prepare and maintain accommodation for poultry birds

The user/individual on the job needs to know and understand how to:

- SB1. analyse critical points in day to day tasks through experience and observation and identify control measures to solve the issue
- SB2. handle issues in case the supervisor is not available (as per the authority matrix defined by the organization)

Plan and Organize

The user/individual on the job needs to know and understand how to:

- SB3. plan and organize the work order and jobs received from the supervisor
- SB4. organize raw materials and packaging materials required for all products following the instruction provided by the supervisor
- SB5. plan and prioritize work based on instructions received from the supervisor
- SB6. plan to utilise time and equipment's effectively
- SB7. organize all process/ equipment manuals so as to access information easily
- SB8. support the supervisor in scheduling tasks for helper(s)

Customer Centricity

The user/individual on the job needs to know and understand how to:

SB9. understand customer requirements and their priority and respond as per their needs

Problem Solving

The user/individual on the job needs to know and understand how to:

- SB10. support supervisor in solving problems by detailing out problems
- SB11. discuss the possible solutions with the supervisor for problem solving

Analytical Thinking

The user/individual on the job needs to know and understand how to:

SB12. apply domain information about maintenance processes and technical knowledge about tools and equipment

Critical Thinking

The user/individual on the job needs to know and understand how to:

- SB13. use common sense and make judgments on day to day basis
- SB14. use reasoning skills to identify and resolve basic problems
- SB15. use intuition to detect any potential problems which could arise during operations
- SB16. use acquired knowledge of the process for identifying and handling issues





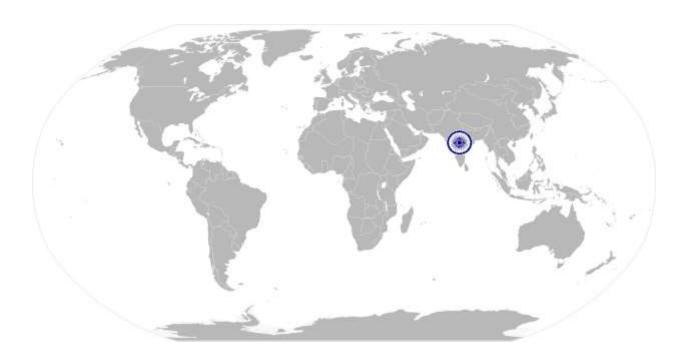


Prepare and maintain accommodation for poultry birds

NOS Version Control

NOS Code	AGR/N4327		
Credits (NSQF)	TBD	Version number	1.0
Industry	Agriculture and Allied	Drafted on	12/10/15
Industry Sub-sector	Poultry	Last reviewed on	25/11/16
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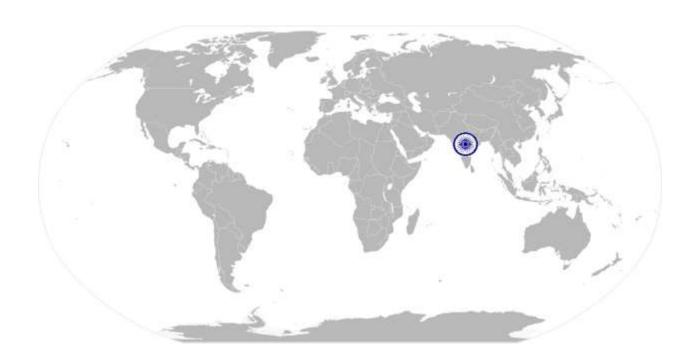






AGR/N4328 Handle birds in poultry sheds

National Occupational Standard



Overview

This OS unit is about the handling of poultry birds within the designated poultry sheds.







Handle birds in poultry sheds

Unit Code	AGR/N4328
Unit Title (Task)	Handle birds in poultry sheds
Description	This OS unit is about the handling of poultry birds within the designated poultry sheds.
Scope	This unit/task covers the following: • Handle poultry birds in the sheds • Monitor poultry birds within the accommodation
Performance Criteria(F	PC) w.r.t. the Scope
Element	Performance Criteria
Handle poultry birds in the sheds	To be competent, the user/individual must be able to: PC1. wear suitable personal protective equipment when handling poultry birds in their accommodation/sheds PC2. check that the equipment, materials and accommodation are suitable for reception of the birds, prior to their arrival PC3. establish suitable environmental conditions for the poultry birds PC4. handle and move the birds correctly and safely PC5. introduce birds into the accommodation in a way that minimizes stress and maintains their health and hygiene PC7. follow standard operating procedures while carrying out work
Monitor poultry birds in their sheds	To be competent, the user/individual must be able to: PC8. monitor the birds carefully, to ensure their on-going health and hygiene is maintained PC9. adjust and replenish materials as required by the birds PC10.arrange for regular cleaning of the shed, floor and water containers and nests according to the bird accommodation and specification PC11.arrange for regular disposal of bird waste and other wastes as per prescribed procedures
Knowledge and Under	
B. Organizational C. Context (Knowledge of the company / organization and its processes) B. Technical	The user/individual on the job needs to know and understand: KA1. organization health and safety regulations KA2. dress code to be followed KA3. job responsibilities/duties and standard operating procedures KA4. Organization cleaning routines appropriate to bird species The individual on the job needs to know and understand:
Knowledge	 KB1. appropriate bird sheds required for each type of poultry bird KB2. materials (e.g. layering) and environmental conditions which birds need within their accommodation to maintain their health and well-being KB3. recognize stress, normal and abnormal behaviour in birds KB3. specific needs of special care birds KB4. hygiene standards, disinfectants, cleaning agents, cleaning techniques and cleaning equipment and materials







Handle birds in poultry sheds

Skills (S)	
A. Core Skills/	Writing Skills
A. Core Skills/ Generic Skills	Writing Skills The user/ individual on the job needs to know and understand how to: SA1. note the information communicated by the supervisor SA2. note the raw materials used for production and the finished products produced SA3. note the readings of the process parameters and provide necessary information to fill the process chart SA4. note down observations (if any) related to the process SA5. write information documents to internal departments/ internal teams SA6. note down the data for ERP or as required by the organization Reading Skills The user/individual on the job needs to know and understand how to: SA7. read and interpret the process required for producing various types of products SA8. read and interpret the process flowchart for all products produced SA9. read equipment manuals and process documents to understand the equipments operation and process requirement SA10. read internal information documents sent by internal teams Oral Communication (Listening and Speaking skills) The user/individual on the job needs to know and understand how to: SA11. discuss task lists, schedules and activities with the supervisor SA12. effectively communicate with team members SA13. question the supervisor in order to understand the nature of the problem and
	to clarify queries SA14. attentively listen and comprehend the information given by the speaker SA15. communicate clearly with the supervisor and cross department teams on the
	issues faced during the process
B. Professional Skills	The user/individual on the job needs to know and understand how to: SB1. analyse critical points in day to day tasks through experience and observation and identify control measures to solve the issue SB2. handle issues in case the supervisor is not available (as per the authority matrix defined by the organization)
	Plan and Organize
	The user/individual on the job needs to know and understand how to: SB3. plan and organize the work order and jobs received from the supervisor SB4. organize raw materials and packaging materials required for all products following the instruction provided by the supervisor SB5. plan and prioritize work based on instructions received from the supervisor SB6. plan to utilise time and equipment's effectively SB7. organize all process/ equipment manuals so as to access information easily
	SB8. support the supervisor in scheduling tasks for helper(s) Customer Centricity







Handle birds in poultry sheds

The user/individual on the job needs to know and understand how to: SB9. understand customer requirements and their priority and respond as per their needs

Problem Solving

The user/individual on the job needs to know and understand how to: SB10. support supervisor in solving problems by detailing out problems SB11. discuss the possible solutions with the supervisor for problem solving

Analytical Thinking

The user/individual on the job needs to know and understand how to:

SB12. apply domain information about maintenance processes and technical knowledge about tools and equipment

Critical Thinking

The user/individual on the job needs to know and understand how to:

SB13. use common sense and make judgments on day to day basis

SB14. use reasoning skills to identify and resolve basic problems

SB15. use intuition to detect any potential problems which could arise during operations

SB16. use acquired knowledge of the process for identifying and handling issues







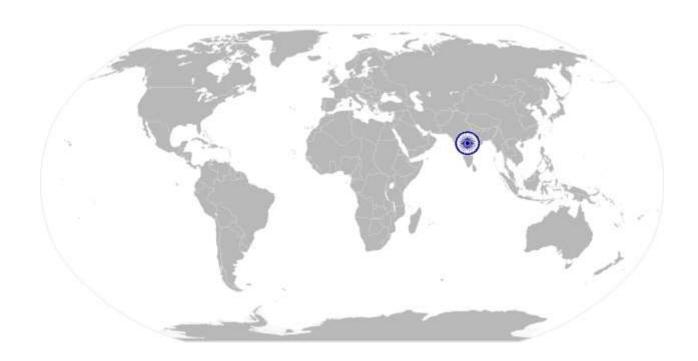


Handle birds in poultry sheds

NOS Version Control

NOS Code	AGR/N4328		
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Industry	Agriculture and Allied	Drafted on	12/10/15
Industry Sub-sector	Poultry	Last reviewed on	25/11/16
Occupation	Poultry farming	Next review date	22/01/20

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Provide feed and water for birds

National Occupational Standard



Overview

This OS unit is about provision of feed and water to the birds.







Provide feed and water for birds

Unit Code	AGR/N4329
Unit Title (Task)	Provide feed and water for birds
Description	This OS unit is about provision of feed and water to the birds
Scope	This unit/task covers the following: • Receive and store bird feed • Prepare feed and water supplies for birds • Monitor and maintain the supply of feed and water to birds
Performance Criteria(P	C) w.r.t. the Scope
Element	Performance Criteria
Receive and store bird feed	To be competent, the user/individual must be able to: PC1. check that the correct quantities and types of bird feed have been delivered and that they are in an acceptable condition PC2. report any issues in delivered bird feed to the supervisor
	PC3. handle bird feed safely, and in a way that protects it from damage and contamination and minimizes wastage PC4. store bird feed safely as per SOP's, in the order in which it is to be used PC5. check stored bird feed regularly for any signs of pest infestation and report this to the appropriate person PC6. check stock levels regularly and tell the pervisor in case the stock drops below a certain level
Prepare feed and water supplies for birds	PC7. wash hands effectively before and after handling bird feed PC8. obtain the equipment and materials needed to prepare and serve bird feed PC9. clean work surfaces, utensils and equipment effectively before and after use PC10. arrange for various feed and feed supplements essential for bird nutrition and growth PC11. mix the appropriate proportions of feed and feed supplements depending on the age and stage of growth of bird PC12. prepare the correct amount of bird feed as directed in the feeding plan in a way that minimizes wastage PC13. operate and maintain equipment used in feed preparation e.g. feed grinder PC14. dispose off any stale and unusable bird feed in a safe place and put equipment and utensils away safely
Monitor and maintain the supply of feed and water to birds	PC16. wear suitable personal protective equipment when providing feed and water to poultry birds PC17. supply feed to birds according to SOP' PC18. supply clean, fresh water to the birds according to their needs PC19. report concerns related to the feeding and drinking habits of birds to the supervisor PC20. monitor the condition of feed and water and take appropriate action in case







AGR/N4329 Provide feed and water for birds

AGR/N4329	Provide feed and water for birds
	of issues PC21.clean and maintain feed and water equipment according to SOP's PC22. dispose off waste from the feeding and watering systems safely and correctly, according to SOP's
Knowledge and Unders	standing (K)
A. Organizational Context (Knowledge of the company / organization and its processes)	The individual on the job needs to know and understand: KA1. organization methods of cleaning and maintaining feeding and watering equipment KA2. dress code to be followed KA3. job responsibilities/duties and standard operating procedures KA4. organization systems used for ordering feed stocks
B. Technical Knowledge	The individual on the job needs to know and understand: KB1. types of feed and consequences of incorrectly storing feed KB2. principles of stock rotation KB3. knowledge of pest infestation and remedial measures KB4. basic nutritional requirements fof birds, including water storage K45. type and quantity of bird feed required for each class of bird and its role in bird diets KB6. normal feeding and drinking behaviour of birds KB7. correct methods for disposing of organic and inorganic feed waste
Skills (S)	
A. Core Skills/ Generic Skills	Writing Skills The user/ individual on the job needs to know and understand how to: SA1. note the information communicated by the supervisor SA2. note the raw materials used for production and the finished products produced SA3. note the readings of the process parameters and provide necessary information to fill the process chart SA4. note down observations (if any) related to the process SA5. write information documents to internal departments/ internal teams SA6. note down the data for ERP or as required by the organization Reading Skills
	The user/individual on the job needs to know and understand how to: SA7. read and interpret the process required for producing various types of products SA8. read and interpret the process flowchart for all products produced SA9. read equipment manuals and process documents to understand the equipments operation and process requirement SA10. read internal information documents sent by internal teams Oral Communication (Listening and Speaking skills) The user/individual on the job needs to know and understand how to: SA11. discuss task lists, schedules and activities with the supervisor SA12. effectively communicate with team members SA13. question the supervisor in order to understand the nature of the problem and to clarify queries







Provide feed and water for birds

	SA14. attentively listen and comprehend the information given by the speaker
	SA15. communicate clearly with the supervisor and cross department teams on the
	issues faced during the process
B. Professional Skills	Decision Making
	The user/individual on the job needs to know and understand how to: SB1. analyse critical points in day to day tasks through experience and observation and identify control measures to solve the issue SB2. handle issues in case the supervisor is not available (as per the authority matrix defined by the organization)
	Plan and Organize
	The user/individual on the job needs to know and understand how to: SB3. plan and organize the work order and jobs received from the supervisor SB4. organize raw materials and packaging materials required for all products following the instruction provided by the supervisor SB5. plan and prioritize work based on instructions received from the supervisor SB6. plan to utilise time and equipment's effectively SB7. organize all process/ equipment manuals so as to access information easily SB8. support the supervisor in scheduling tasks for helper(s) Customer Centricity The user/individual on the job needs to know and understand how to: SB9. understand customer requirements and their priority and respond as per their
	Problem Solving
	The user/individual on the job needs to know and understand how to: SB10. support supervisor in solving problems by detailing out problems SB11. discuss the possible solutions with the supervisor for problem solving
	Analytical Thinking The workindividual on the ich peeds to know and understand how to:
	The user/individual on the job needs to know and understand how to: SB12. apply domain information about maintenance processes and technical knowledge about tools and equipment
	Critical Thinking
	The user/individual on the job needs to know and understand how to: SB11. use common sense and make judgments on day to day basis SB12. use reasoning skills to identify and resolve basic problems SB13. use intuition to detect any potential problems which could arise during operations
	SB14. use acquired knowledge of the process for identifying and handling issues







Provide feed and water for birds

NOS Version Control

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Maintain health of birds at poultry farm

National Occupational Standard



Overview

This OS unit is about maintaining health and checking the weight of birds at the poultry farm



National Occupational Standards



AGR/N4330 Maintain health of birds at poultry farm

Unit Code	AGR/N4330
Unit Title (Task)	Maintain health of birds at poultry farm
Description	This OS unit is about maintaining health and checking the weight of the birds at the poultry farm
Scope	This unit/task covers the following: • Monitor the health and well-being of birds • Deliver basic recommended treatment to birds
Performance Criteria	PC) w.r.t. the Scope
Element	Performance Criteria
Monitor the health and well being of birds	To be competent, the user/individual must be able to: PC1. treat birds in a manner which complies with relevant regulations, minimizes any likelihood of stress and injury, and maintains their health and well-being PC2.provide birds with sufficient and effective opportunities to move, and maintain physical functioning
	PC3. monitor the physical condition of the birds at suitable intervals, and recognize, record and report any abnormal signs PC4. check for presence of external parasites in the birds PC5. ensure specific measures are in place to promote and maintain birds' health and welfare and prevent diseases such as bird flu PC7. immediately call for assistance for any bird health emergency, and initiate action appropriate to the situation PC8. manage waste safely and correctly in accordance with regulatory requirements
Deliver basic recommended treatment to birds	To be competent, the user/individual must be able to: PC9. use and store drugs, medication and equipment in accordance with veterinary operating instructions PC10.use uncontaminated prescribed medication only for the intended birds PC11. use the correct technique to give the specified treatment at the correct time PC12. report any difficulties, in administering treatments, immediately to the supervisor PC13. complete records of the treatment accurately, according to established safety procedures PC14.observe the birds after treatment and report concerns immediately to the supervisor
Knowledge and Unde	
A. Organizational Context	The individual on the job needs to know and understand: KA1. organization methods used for preventive care for ensuring health and well being KA2. dress code to be followed

KA3. job responsibilities/duties and standard operating procedures KA4. organization methods for disposing organic and inorganic waste







Maintain health of birds at poultry farm

B. Technical	The individual on the job needs to know and understand:
Knowledge	KB1. appearance, movement, behaviour and bodily functioning of
Kilowieuge	
	healthy birds as well as characteristics of the species, age, and health status
	KB2. signs which indicate potential problems with birds' health and well-being
	KB3. birds temperaments and behaviour related to the associated hazards and risks
	to birds and staff during birds feeding and cleaning of birds sheds
	KB4. KB7. possible sources of contamination to medication
	KB5. knowledge on administration of prescribed basic healthcare treatments
Skills (S)	
	M/siting Skills
A. Core Skills/	Writing Skills
Generic Skills	The user/ individual on the job needs to know and understand how to:
	SA1. note the information communicated by the supervisor
	SA2. note the raw materials used for production and the finished products produced
	SA3. note the readings of the process parameters and provide necessary
	information to fill the process chart
	SA4. note down observations (if any) related to the process
	SA5. write information documents to internal departments/ internal teams
	SA6. note down the data for ERP or as required by the organization
	Reading Skills
	The user/individual on the job needs to know and understand how to:
	SA7. read and interpret the process required for producing various types of
	products
	SA8. read and interpret the process flowchart for all products produced
	SA9. read equipment manuals and process documents to understand the
	equipments operation and process requirement
	SA10.read internal information documents sent by internal teams
	Oral Communication (Listening and Speaking skills)
	The user/individual on the job needs to know and understand how to:
	SA11. discuss task lists, schedules and activities with the supervisor
	SA12. effectively communicate with team members
	SA13. question the supervisor in order to understand the nature of the problem and
	to clarify queries
	SA14. attentively listen and comprehend the information given by the speaker
	SA15. communicate clearly with the supervisor and cross department teams on the
	issues faced during the process
B. Professional Skills	Decision Making
	The user/individual on the job needs to know and understand how to:
	SB1. analyse critical points in day to day tasks through experience and observation
	and identify control measures to solve the issue
	SB2. handle issues in case the supervisor is not available (as per the authority
	matrix defined by the organization)
	Plan and Organize
	The user/individual on the job needs to know and understand how to:
	SB3. plan and organize the work order and jobs received from the supervisor
	SB4. organize raw materials and packaging materials required for all products
	304. Organize raw materials and packaging materials required for all products







Maintain health of birds at poultry farm

following the instruction pro	ovided by the sui	pervisor
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- SB5. plan and prioritize work based on instructions received from the supervisor
- SB6. plan to utilise time and equipment's effectively
- SB7. organize all process/ equipment manuals so as to access information easily
- SB8. support the supervisor in scheduling tasks for helper(s)

Customer Centricity

The user/individual on the job needs to know and understand how to:

SB8. understand customer requirements and their priority and respond as per their needs

Problem Solving

The user/individual on the job needs to know and understand how to:

- SB9. support supervisor in solving problems by detailing out problems
- SB10. discuss the possible solutions with the supervisor for problem solving

Analytical Thinking

The user/individual on the job needs to know and understand how to:

SB11. apply domain information about maintenance processes and technical knowledge about tools and equipment

Critical Thinking

The user/individual on the job needs to know and understand how to:

- SB12. use common sense and make judgments on day to day basis
- SB13. use reasoning skills to identify and resolve basic problems
- SB14. use intuition to detect any potential problems which could arise during operations
- SB15. use acquired knowledge of the process for identifying and handling issues







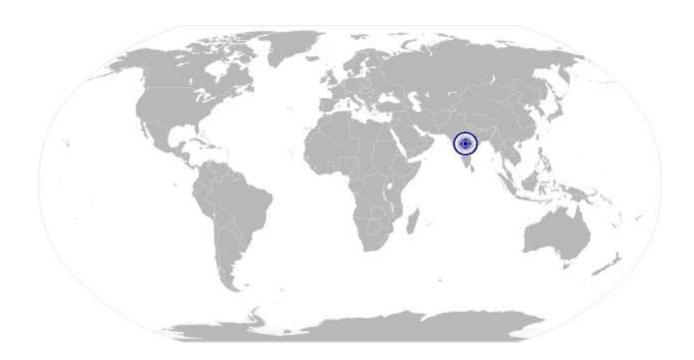


Maintain health of birds at poultry farm

NOS Version Control

NOS Code	AGR/N4330		
Credits (NSQF)	TBD	Version number	1.0
Industry	Agriculture	Drafted on	12/10/15
Industry Sub-sector	Poultry	Last reviewed on	25/11/16
Occupation	Poultry farming	Next review date	22/01/20

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Harvest eggs and meat from the birds

National Occupational Standard



Overview

This OS unit is about harvesting eggs and meat from the birds.







Harvest eggs and meat from the birds

Unit Code AGR/N4331	
Unit Title (Task) Harvest eggs and meat from the birds	
Description This OS unit is about harvesting eggs and meat from the birds	
Scope This unit/task covers the following: Carry out pre-harvest activities Carry out harvesting activities	
Performance Criteria(PC) w.r.t. the Scope	
Element Performance Criteria	
To be competent, the user/individual must be able to: PC1. assess the poultry sheds to roughly estimate the number of eggin birds and the birds which look fit for meat harvesting PC2. ensure personal hygiene by usage of gloves, hairnets, masks, go PC3. ensure that there is a cushioned container to collect the eggs to breakage during collection PC4. ensure that the harvesting cycle is followed, as the first harvest early as 30-35 days or as late as 55-60 days	oggles etc o avoid
To be competent, the user/individual must be able to: PC5. collect the eggs in a container without disturbing the birds PC6. carry out harvesting activities preferably at night as it is cooler are more settled and therefore easy to handle PC7. ensure that the birds identified for harvesting meat are caught placed into plastic crates or aluminium modules designed for gand safety PC8. ensure that the crates or modules are loaded onto locomotive the procressing plant (if not processed in the farm itself)	by hand and good ventilation
Knowledge and Understanding (K)	
A. Organizational Context KA1. organization hygiene and environment requirements for stree KA2. code of business conduct KA3. job responsibilities/duties and standard operating procedures KA4. relevant codes of practice with regard to egg collection and me harvesting	
B. Technical Knowledge The individual on the job needs to know and understand: KB1. methods for identification of birds fit for harvesting KB2. factors impacting birds' stress and minimization procedure KB3. necessary precautions to be taken for stress free harvesting and sanitation of equipment and work area	1
Skills (S)	
A. Core Skills/ Writing Skills	







Harvest eggs and meat from the birds

AGR/N4331	Harvest eggs and meat from the birds	
Generic Skills	The user/individual on the job needs to know and understand how to:	
	SA1. note the information communicated by the supervisor	
	SA2. note the raw materials used for production and the finished products	
	produced	
	SA3. note the readings of the process parameters and provide necessary	
	information to fill the process chart	
	·	
	SA4. note down observations (if any) related to the process	
	SA5. write information documents to internal departments/ internal teams	
	SA6. note down the data for ERP or as required by the organization	
	Reading Skills	
	The user/individual on the job needs to know and understand how to:	
	SA7. read and interpret the process required for producing various types of	
	products	
	SA8. read and interpret the process flowchart for all products produced	
	SA9. read equipment manuals and process documents to understand the	
	equipments operation and process requirement	
	SA10.read internal information documents sent by internal teams	
	Oral Communication (Listening and Speaking skills)	
	The user/individual on the job needs to know and understand how to:	
	SA11. discuss task lists, schedules and activities with the supervisor	
	SA12. effectively communicate with team members	
	SA13. question the supervisor in order to understand the nature of the problem and	
	to clarify queries	
	SA14. attentively listen and comprehend the information given by the speaker	
	SA15. communicate clearly with the supervisor and cross department teams on the	
	issues faced during the process	
B. Professional Skills	Decision Making	
	The user/individual on the job needs to know and understand how to:	
	SB1. analyse critical points in day to day tasks through experience and observation	
	and identify control measures to solve the issue	
	SB2. handle issues in case the supervisor is not available (as per the authority	
	matrix defined by the organization)	
	Plan and Organize	
	The user/individual on the job needs to know and understand how to:	
	SB3. plan and organize the work order and jobs received from the supervisor	
	SB4. organize raw materials and packaging materials required for all products	
	following the instruction provided by the supervisor	
	SB5. plan and prioritize work based on instructions received from the supervisor	
	SB6. plan to utilise time and equipment's effectively	
	SB7. organize all process/ equipment manuals so as to access information easily	
	SB8. support the supervisor in scheduling tasks for helper(s)	
	Customer Centricity	
	The user/individual on the job needs to know and understand how to:	
	SB9. understand customer requirements and their priority and respond as per their	
	needs	
	Problem Solving	







Harvest eggs and meat from the birds

The user/individual on the job needs to know and understand how to: SB10. support supervisor in solving problems by detailing out problems SB11. discuss the possible solutions with the supervisor for problem solving

Analytical Thinking

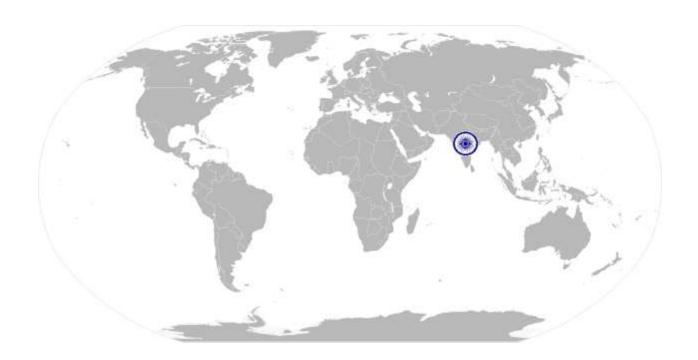
The user/individual on the job needs to know and understand how to:

SB12. apply domain information about maintenance processes and technical knowledge about tools and equipment

Critical Thinking

The user/individual on the job needs to know and understand how to:

- SB13. use common sense and make judgments on day to day basis
- SB14. use reasoning skills to identify and resolve basic problems
- SB15. use intuition to detect any potential problems which could arise during operations
- SB16. use acquired knowledge of the process for identifying and handling issues







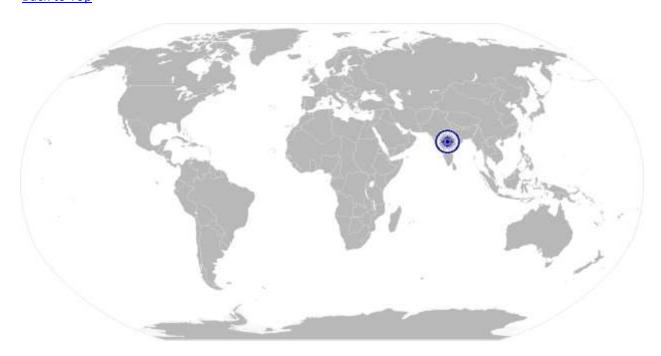


Harvest eggs and meat from the birds

NOS Version Control

NOS Code	AGR/N4331		
Credits (NSQF)	TBD	Version number	1.0
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Maintain post harvest cleanliness

National Occupational Standard



Overview

This OS unit is about maintaining post harvest cleanliness in the work area.







Maintain post harvest cleanliness

Unit Code	AGR/N4332
Unit Title (Task)	Maintain post harvest cleanliness
Description	This OS unit is about maintaining post harvest cleanliness in the work area
Scope	The scope of this role will include:
Performance Criteria(P	C) w.r.t. the Scope
Element	Performance Criteria
Carry out post- harvest cleanout activities	To be competent, the user/individual must be able to: PC1. plan in advance for the post harvest cleanout PC2. identify the shed that needs to be cleaned out after harvesting of all its birds PC3. carry out the following cleanout activities: • remove bedding • brush the floor • scrub feed pans • clean out water lines • scrub fan blades and other equipments • check rodent stations PC4. use a high pressure hose to clean the whole shed thoroughly PC5. ensure that the water used for cleaning does not collect in one area and gets washed away
Carry out disinfection of sheds and comply with biosecurity procedures	To be competent, the user/individual must be able to: PC6. disinfect the shed using low volumes of disinfectant which can be sprayed throughout the shed PC7. minimize the risk of disease such as bird flu infection through human contact PC8. ensure that the following precautions are taken: • proper signage and gates at access points to the farm to discourage unauthorised entry • entry requirements for visitors • mandate service providers to wear overalls and boots provided by the farmer • usage of proper disinfectants for footwear in foot washing baths at the entrance of each shed • minimise vehicle movements, and ensure mandatory washing down of vehicles or equipment that have visited other farms • schedule movements in such a way that when it is required for people or vehicles to go between farms on the same day without a thorough disinfection, the youngest flocks are visited first and the oldest last. • undertake prevention measures for minimizing infections through wild birds like netting the sheds so they are wild bird proof, not allowing other workers to keep birds of any type including budgies or parrots as







Maintain post harvest cleanliness

Knowledge and Under	pets, cleaning up spilled feed promptly to discourage visiting birds, sanitizing chicken's drinking water to prevent contimation by wild birds ensure that the farmers have documented pest control programs to reduce the risk of diseases being carried on to the farm by rodents standing (K)
A. Organizational Context	The individual on the job needs to know and understand: KA1. organization methods for proper cleanout KA2. dress code to be followed KA3. job responsibilities/duties and standard operating procedures KA4. organization procedures for usage of disinfectants and pesticides
B. Technical Knowledge	The individual on the job needs to know and understand: KB1. method of cleanout post harvesting KB2. causes of disease spread (if any) and methods of preventing disease spread from humans and other birds and animals KB3. regulations for bird hygiene and proper sanitized environment for bird rearing
Skills (S)	
A. Core Skills/ Generic Skills	Writing Skills
Generic Skills	The user/ individual on the job needs to know and understand how to: SA1. note the information communicated by the supervisor SA2. note the raw materials used for production and the finished products produced SA3. note the readings of the process parameters and provide necessary information to fill the process chart SA4. note down observations (if any) related to the process SA5. write information documents to internal departments/ internal teams SA6. note down the data for ERP or as required by the organization Reading Skills
	The user/individual on the job needs to know and understand how to: SA7. read and interpret the process required for producing various types of products SA8. read and interpret the process flowchart for all products produced SA9. read equipment manuals and process documents to understand the equipments operation and process requirement SA10.read internal information documents sent by internal teams Oral Communication (Listening and Speaking skills) The user/individual on the job needs to know and understand how to:
	SA11. discuss task lists, schedules and activities with the supervisor SA12. effectively communicate with team members SA13. question the supervisor in order to understand the nature of the problem and to clarify queries SA14. attentively listen and comprehend the information given by the speaker SA15. communicate clearly with the supervisor and cross department teams on the issues faced during the process







Maintain post harvest cleanliness

B. Professional Skills	Decision Making		
	The user/individual on the job needs to know and understand how to:		
	SB1. analyse critical points in day to day tasks through experience and observation		
	and identify control measures to solve the issue		
	SB2. handle issues in case the supervisor is not available (as per the authority		
	matrix defined by the organization)		
	Plan and Organize		
	The user/individual on the job needs to know and understand how to:		
	SB3. plan and organize the work order and jobs received from the supervisor		
	SB4. organize raw materials and packaging materials required for all products		
	following the instruction provided by the supervisor		
	SB5. plan and prioritize work based on instructions received from the supervisor		
	SB6. plan to utilise time and equipment's effectively		
	SB7. organize all process/ equipment manuals so as to access information easily		
	SB8. support the supervisor in scheduling tasks for helper(s)		
	Customer Centricity		
	The user/individual on the job needs to know and understand how to:		
	SB9. understand customer requirements and their priority and respond as per their		
	needs		
	Problem Solving		
	The user/individual on the job needs to know and understand how to:		
	SB10. support supervisor in solving problems by detailing out problems		
	SB11. discuss the possible solutions with the supervisor for problem solving		
	Analytical Thinking		
	The user/individual on the job needs to know and understand how to:		
	SB12. apply domain information about maintenance processes and technical		
	knowledge about tools and equipment		
	Critical Thinking		
	The user/individual on the job needs to know and understand how to:		
	SB13. use common sense and make judgments on day to day basis		
	SB14. use reasoning skills to identify and resolve basic problems		
	SB15. use intuition to detect any potential problems which could arise during		
	operations		
	SB16. use acquired knowledge of the process for identifying and handling issues		





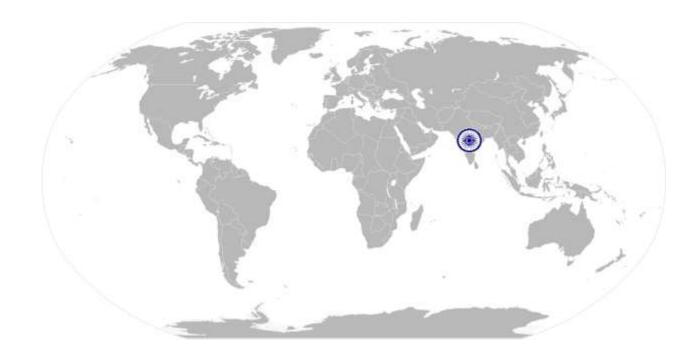


Maintain post harvest cleanliness

NOS Version Control

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Industry Sub-sector	Poultry	Last reviewed on	25/11/16
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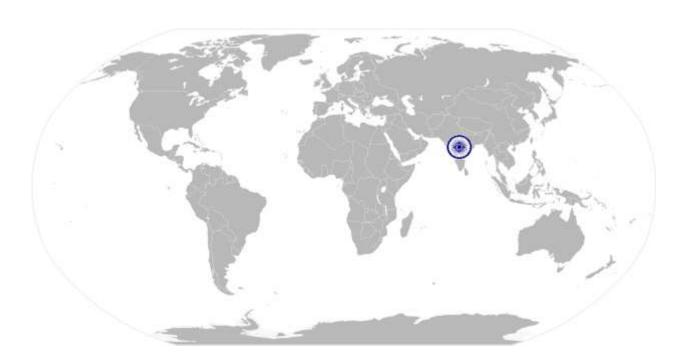






AGR/N4333 Build entrepreneurship and marketing skills

National Occupational Standard



Overview

This OS unit is about entrepreneurship and marketing skills that are essential for financial viability of the poultry farm.







Build entrepreneurship and marketing skills

Unit Code	AGR/N4333	
Unit Title (Task)	Build entrepreneurship and marketing skills	
Description	This OS unit is about entrepreneurship and marketing skills that are essential for financial viability of the poultry farm	
Scope	This unit/task covers the following: Poultry farming economics and finances Market information management Client relationship management Marketing	
Performance Criteria(I	PC) w.r.t. the Scope	
Element Poultry farming economics and finances	Performance Criteria To be competent, the user/individual must be able to: PC1. carry out farm planning and budgeting with reference to various components of poultry farm PC2. keep books of accounts and various transactions of the farm PC3. arrange for financial assistance from various quarters in the light of various schemes available for poultry development	
Market information management	To be competent, the user/individual must be able to: PC4. ascertain the prices of various inputs and egg and meat products from the market PC5. assess the influence of various quality parameters of egg/meat on the egg/meat pricing	
Client relationship management	To be competent, the user/individual must be able to: PC6. establish cordial relations with various clients for the benefit of poultry farm development PC7. assess the needs and requirement of the clients and assess one's own unique selling proposition PC8. extract critical market information that is otherwise not in the public domain	
Marketing	To be competent, the user/individual must be able to: PC9. choose appropriate buyer in a given situation of market parametres PC10. identify best ways of attracting market price for one's produce PC11. ensure quality before and during the sale activity to ensure good returns.	
Knowledge and Under		
A. Organizational Context	The individual on the job needs to know and understand: KA1. organization steps for poultry farm planning and budgeting KA2. job responsibilities/duties and standard operating procedures	
B. Technical Knowledge	The user/individual on the job needs to know and understand: KB1. basic steps of poultry farm planning and budgeting KB2. basic principles of keeping books of accounts KB3. various government and other schemes / products / offers available for poultry development and poultry product marketing KB4. knowledge on pricing mechanism of various buyers of egg/meat and poultry products	







Build entrepreneurship and marketing skills

	KB5. knowledge on costing of various logistic arrangements towards the sale of					
	egg/meat and poultry products at different markets and consumer points					
Skills (S)						
A. Core Skills/	Writing Skills					
Generic Skills	The user/ individual on the job needs to know and understand how to:					
	SA1. note the information communicated by the supervisor					
	SA2. note the raw materials used for production and the finished products					
	produced					
	SA3. note the readings of the process parameters and provide necessary					
	information to fill the process chart SA4. note down observations (if any) related to the process					
	SA5. write information documents to internal departments/ internal teams					
	SA6. note down the data for ERP or as required by the organization					
	37.6. Hote down the data for Entrol distregalized by the organization					
	Reading Skills					
	The user/individual on the job needs to know and understand how to:					
	SA7. read and interpret the process required for producing various types of					
	products SA8. read and interpret and process flowchart for all products produced					
	SA9. read equipment manuals and process documents to understand the					
	equipment operation and process requirement					
	SA10.read internal information documents sent by internal teams					
	Oral Communication (Listening and Speaking skills)					
	The user/individual on the job needs to know and understand how to:					
	SA11. discuss task lists, schedules and activities with the supervisor					
	SA12. effectively communicate with the team members					
	SA13. question the supervisor in order to understand the nature of the problem and					
	to clarify queries					
	SA14. attentively listen and comprehend the information given by the speaker					
	SA15. communicate clearly with the supervisor and cross department team on the					
	issues faced					
B. Professional Skills						
	The user/individual on the job needs to know and understand how to: SB1. analyse critical points in day to day tasks through experience and observation					
	and identify control measures to solve the issue					
	SB2. handle issues in case the supervisor is not available (as per the authority					
	matrix defined by the organization)					
	Plan and Organize					
	The user/individual on the job needs to know and understand how to:					
	SB3. plan and organize the work order and jobs received from the supervisor					
	SB4. organize raw materials and packaging materials required for all products					
	following the instruction provided by the supervisor					
	SB5. plan and prioritize the work based on the instructions received from the					
	supervisor					
	SB6. plan to utilise time and equipment's effectively					







Build entrepreneurship and marketing skills

- SB7. organize all process/ equipment manuals so as to access information easily
- SB8. support the supervisor in scheduling tasks for helper(s)

Customer Centricity

The user/individual on the job needs to know and understand how to:

SB8. understand customer requirements and their priority and respond as per their needs

Problem Solving

The user/individual on the job needs to know and understand how to:

SB9. support supervisor in solving problems by detailing out problems discuss the possible solutions with the supervisor for problem solving

Analytical Thinking

The user/individual on the job needs to know and understand how to:

SB10. apply domain information about maintenance processes and technical knowledge about tools and equipment

Critical Thinking

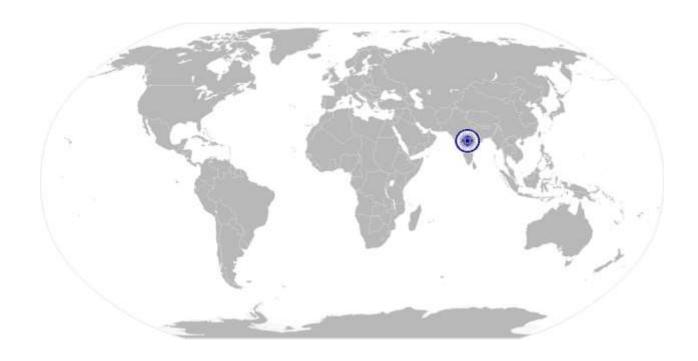
The user/individual on the job needs to know and understand how to:

SB10. use common sense and make judgments on day to day basis

SB11. use reasoning skills to identify and resolve basic problems

SB12. use intuition to detect any potential problems which could arise during operations

SB13. use acquired knowledge of the process for identifying and handling issues







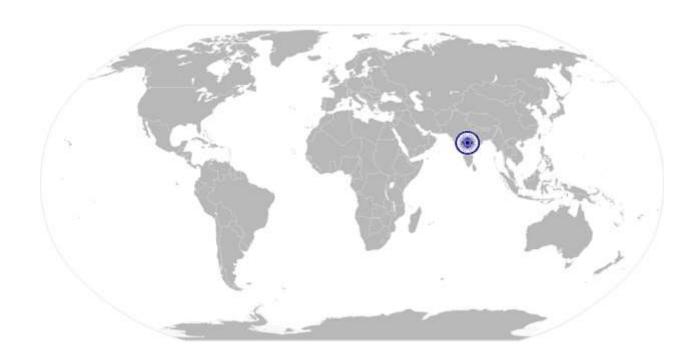


Build entrepreneurship and marketing skills

NOS Version Control

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Occupation	Poultry farming	Next review date	22/01/20		

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Complete documentation and record keeping related to poultry farming

National Occupational Standard



Overview

This OS unit is about documenting and maintaining records related to poultry farming and production of eggs and meat







Complete documentation and record keeping related to poultry farming

Unit Code	AGR/N4334
Unit Title (Task)	Complete documentation and record keeping related to poultry farming
Description	This OS unit is about documenting and maintaining records related to poultry farming and production of eggs and meat
Scope	 This unit/task covers the following: Document and maintain records of layers and broilers (related to small poultry farm) Document and maintain records related to poultry production (related to small poultry farm) Document and maintain financial records (related to small poultry farm)
Performance Criteria(P	C) w.r.t. the Scope
Element	Performance Criteria
Document and maintain records of layers and broilers (related to small poultry farm) Document and maintain records related to poultry production (related to small poultry farm) Document and maintain financial records (related to small poultry farm)	To be competent, the user/individual must be able to: PC1. document and maintain records of feed consumption, water consumption and egg production of layers PC2. document and maintain records of feed consumption, water consumption, weight, average daily gain, days on feed and processing date for broilers To be competent, the user/individual must be able to: PC3. document and maintain records of mortality rate of birds PC4. document and maintain records of quantity of feed fed to the birds To be competent, the user/individual must be able to: PC5. document maintain financial records of any items bought, eg. feed, equipments, etc PC6. document and maintain record of other costs incurred
Kasuladas and Hadaw	PC7. document and maintain records of revenue and profit earned
A. Organizational Context (Knowledge of the company / organization and its processes)	The user/individual on the job needs to know and understand: KA1. documentation system followed by the organization KA2. job responsibilities/duties and standard operating procedures KA3. entering the details in ERP system followed by the organisation







AGR/N4334 Complete documentation and record keeping related to poultry farming

B. Technical	The user/individual on the job needs to know and understand:				
Knowledge	KB1. details to be recorded of raw materials				
	KB2. methods to record and maintain records of observations (if any) related to				
	raw material				
	KB3. methods to track back the record from finished product to raw material				
	KB4. basic computer knowledge				
Skills (S)					
A. Core Skills/	Writing Skills				
Generic Skills	The user/ individual on the job needs to know and understand how to:				
Generic Skins	SA1. note the information communicated				
	SA2. note the raw materials to be used				
	SA3. note the readings of the process parameters and provide necessary				
	information to fill the process chart				
	SA4. note down observations (if any) related to the process				
	SA5. write information documents to internal departments/ internal teams				
	SA6. note down the data for online ERP or as per applicability in the organization				
	Reading Skills				
	The user/individual on the job needs to know and understand how to:				
	SA7. read and interpret the process required				
	SA8. read and interpret and process flowchart				
	SA9. read equipment manuals and process documents to understand the				
	equipments operation and process requirement				
	SA10.read internal information documents sent by internal teams				
	Oral Communication (Listening and Speaking skills)				
	The user/individual on the job needs to know and understand how to:				
	SA11. discuss task lists, schedules and activities				
	SA12. effectively communicate with team members				
	SA13. question in order to understand the nature of the problem and to clarify				
	queries				
	SA14. attentively listen and comprehend the information given by the speaker				
	SA15.communicate clearly on the issues being faced				
B. Professional Skills	Decision Making				
	The user/individual on the job needs to know and understand how to:				
	SB1. analyse critical points in day to day tasks through experience and observation				
	and identify measures to solve the issue				
	SB2. handle issues in case the manager is not available (as per the authority matrix				
	defined by the organization)				
	Plan and Organize				
	The user/individual on the job needs to know and understand how to:				
	SB3. plan and organize the work order and jobs received				
	SB4. organize raw materials and packaging materials required for all products				
	SB5. plan and prioritize the work based on the instructions received				
	SB6. plan to utilise time and equipment's effectively				
	SB7. organize all process/ equipment manuals so as to access information easily				







Complete documentation and record keeping related to poultry farming

SB8. support the manager in scheduling tasks for helper(s)

Customer Centricity

The user/individual on the job needs to know and understand how to:

SB9. understand customer requirements and their priority and respond as per their needs

Problem Solving

The user/individual on the job needs to know and understand how to:

SB10. support manager in solving problems by detailing out problems

SB11. discuss the possible solutions with the manager for problem solving

Analytical Thinking

The user/individual on the job needs to know and understand how to:

SB12. apply domain information about maintenance processes and technical knowledge about tools and equipment

Critical Thinking

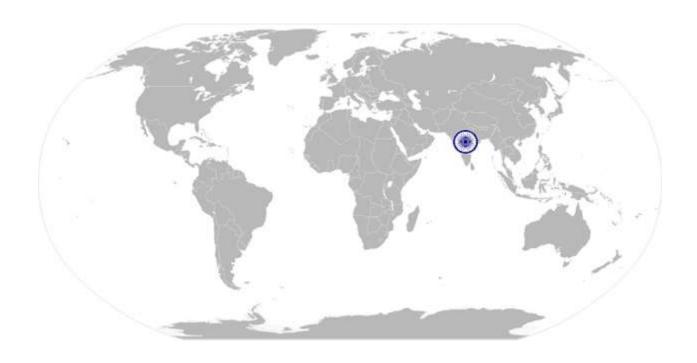
The user/individual on the job needs to know and understand how to:

SB13. use common sense and make judgments on day to day basis

SB14. use reasoning skills to identify and resolve basic problems

SB15. use intuition to detect any potential problems which could arise during operations

SB16. use acquired knowledge of the process for identifying and handling issues







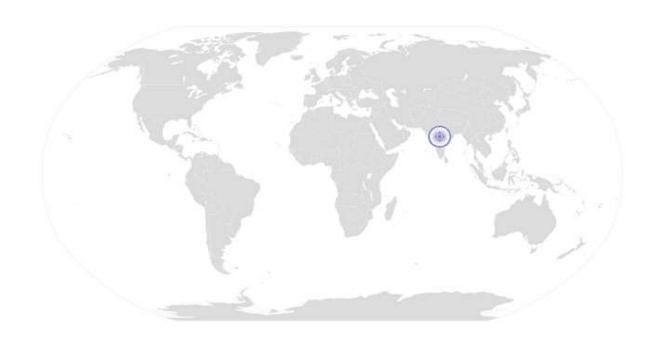


Complete documentation and record keeping related to poultry farming

NOS Version Control

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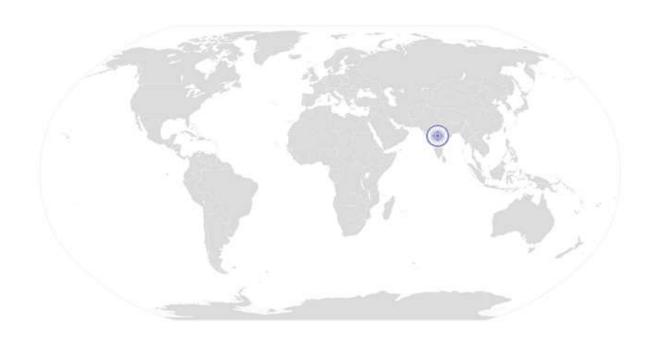






Ensure safety, hygiene and sanitation of poultry farm

National Occupational Standard



Overview

This OS unit is about maintaining safety and hygiene of birds and workers in the poultry farm







Ensure safety, hygiene and sanitation of poultry farm

Unit Code	AGR/N4316				
Unit Title (Task)	Ensure safety, hygiene and sanitation of poultry farm				
Description	This OS unit is about maintaining safety and hygiene of birds and workers in the poultry farm				
Scope	 his unit/task covers the following: Ensure a safe and clean place for birds and poultry workers Ensure compliance with appropriate emergency procedures 				
Performance Criteria(P	PC) w.r.t. the Scope				
Element	Performance Criteria				
Ensure a safe and clean place for birds and poultry workers	To be competent, the user/individual must be able to: PC1. comply with food safety and hygiene procedures followed in the organisation PC2. ensure personal hygiene by using of gloves, masks, goggles, boots, etc. whenever required PC3. wear appropriate protective clothing or use protective equipment as and when required PC4. perform all procedures and follow work instructions for controlling operational risks PC5. understand the hazards of use and contamination mentioned on labels of vaccine / medication / pesticides / fumigants bottles PC6. take safety measures when handling chemicals used for disinfection PC7. use safety equipment such as fire extinguisher, first aid kit and eye-wash station when required PC8. check all tools and equipments before operating them PC9. perform duties in a manner which minimizes environmental damage PC10.report any accidents, incidents or problems without delay to farm supervisor and take necessary immediate action to reduce further danger PC11.clean, maintain and monitor poultry shelters and equipments periodically, PC12.ensure proper disposal of waste and other potentially hazardous materials PC13.identify, document and report problems such as rodents and pests to management PC14.conduct workplace checklist audits before and after work to ensure safety and hygiene				
Ensure compliance	To be competent, the user/individual must be able to:				
with appropriate	PC15. ensure the procedures for dealing with accidents, fires and emergencies are				
emergency procedures	followed at all times PC16.ensure that first aid treatment is provided to any injured in case of an accident				
p. occuu. co	PC17.ensure that emergency equipments are in place and in a proper working condition				
Knowledge and Unders	standing (K)				
A. Organizational	The user/individual on the job needs to know and understand:				
Context	KA1. organization standards, process standards and procedures followed in the				
(Knowledge of	case of any health emergency or accident				







Ensure safety, hygiene and sanitation of poultry farm

the company /	KA2. dress code to be followed			
	KA3. organization norms for storage of produce, chemicals, insecticides, etc			
organization and	KA4. safety checklists followed by the organization			
its processes)	KA4. Safety checklists followed by the organization			
B. Technical	The user/individual on the job needs to know and understand:			
Knowledge	KB1. possible physical, chemical and biological hazards and methods of prevention			
	of various hazards			
	KB2. personal hygiene requirements			
	KB3. different types of sanitizers used for storage area and equipments and the			
	procedure to use			
	KB4. cleaning and sanitation of equipments and work area			
	KB5. storage norms for produce, chemicals, insecticides etc			
	KB6. maintain safety check lists for all equipments and follow the checklist			
	Kbo. Inallically safety check lists for all equipments and follow the checklist			
Skills (S)				
A. Core Skills/	Writing Skills			
Generic Skills	The user/ individual on the job needs to know and understand how to:			
	SA1. note the information communicated by the supervisor			
	SA2. note the raw materials used for production and the finished products			
	produced			
	SA3. note the readings of the process parameters and provide necessary			
	information to fill the process chart			
	SA4. note down observations (if any) related to the process			
	SA5. write information documents to internal departments/ internal teams			
	SA6. note down the data for ERP or as required by the organization			
	Reading Skills			
	The user/individual on the job needs to know and understand how to:			
	SA7. read and interpret the process required for producing various types of			
	products			
	SA8. read and interpret the process flowchart for all products produced			
	SA9. read equipment manuals and process documents to understand the			
	equipments operation and process requirement			
	SA10. read internal information documents sent by internal teams			
	Oral Communication (Listening and Speaking skills)			
	The user/individual on the job needs to know and understand how to:			
	SA11. discuss task lists, schedules and activities with the supervisor			
	SA12. effectively communicate with team members			
	SA13. question the supervisor in order to understand the nature of the problem and			
	to clarify queries			
	SA14. attentively listen and comprehend the information given by the speaker			
	SA15. communicate clearly with the supervisor and cross department teams on the			
	issues faced during the process			
B. Professional Skills	Decision Making			
	The user/individual on the job needs to know and understand how to:			
	SB1. analyse critical points in day to day tasks through experience and observation			







Ensure safety, hygiene and sanitation of poultry farm

and identify control measures to solve the issue

SB2. handle issues in case the supervisor is not available (as per the authority matrix defined by the organization)

Plan and Organize

The user/individual on the job needs to know and understand how to:

- SB3. plan and organize the work order and jobs received from the supervisor
- SB4. organize raw materials and packaging materials required for all products following the instruction provided by the supervisor
- SB5. plan and prioritize work based on instructions received from the supervisor
- SB6. plan to utilise time and equipment's effectively
- SB7. organize all process/ equipment manuals so as to access information easily
- SB8. support the supervisor in scheduling tasks for helper(s)

Customer Centricity

The user/individual on the job needs to know and understand how to:

SB9. understand customer requirements and their priority and respond as per their needs

Problem Solving

The user/individual on the job needs to know and understand how to:

- SB10. support supervisor in solving problems by detailing out problems
- SB11. discuss the possible solutions with the supervisor for problem solving

Analytical Thinking

The user/individual on the job needs to know and understand how to:

SB12. apply domain information about maintenance processes and technical knowledge about tools and equipment

Critical Thinking

The user/individual on the job needs to know and understand how to:

- SB13. use common sense and make judgments on day to day basis
- SB14. use reasoning skills to identify and resolve basic problems
- SB15. use intuition to detect any potential problems which could arise during operations
- SB16. use acquired knowledge of the process for identifying and handling issues







Ensure safety, hygiene and sanitation of poultry farm

NOS Version Control

NOS Code	AGR/N4316				
Credits (NSQF)	TBD Version number 1.0				
Industry	Agriculture and Allied Drafted on 12/10/15				
Industry Sub-sector	Poultry	Last reviewed on	25/11/16		
Occupation	Poultry farming	Next review date	22/01/20		

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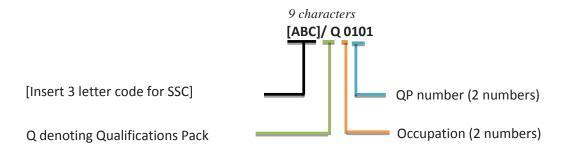




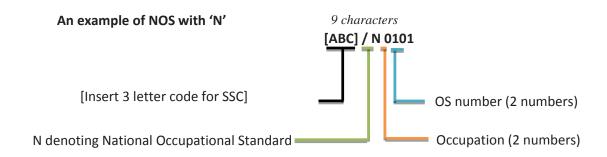
Annexure

Nomenclature for QP and NOS

Qualifications Pack



Occupational Standard



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The following acronyms/codes have been used in the nomenclature above:

	Range of Occupation
Sub-sector	numbers
Agriculture Crop Production	01 – 40
Dairying	41 – 42
Poultry	43 – 44
Animal Husbandry	45 – 48
Fisheries	49 – 51
Agriculture Allied Activities	52 – 60
Forestry, Environment and Renewable Energy	61 - 70
Management	
Agriculture Industries	71 – 90
Generic Occupations	96 - 99

Sequence	Description	Example
Three letters	Industry name	AGR
Slash	/	/
Next letter	Whether QP or NOS	Q or N
Next two numbers	Occupation code	01
Next two numbers	OS number	01

Note:

- The range of occupation numbers have been decided based on the number of existing and future occupations in a segment
- Occupation numbers from 91 95 have been intentionally left blank to accommodate any emerging segment in future





CRITERIA FOR ASSESSMENT OF TRAINEES

Job Role Small Poultry Farmer **Qualification Pack** AGR/Q4306

Sector Skill Council Agriculture Skill Council of India

Guidelines for Assessment

- 1. Criteria for assessment for each Qualification Pack will be created by the Sector Skill Council. Each Performance Criteria (PC) will be assigned marks proportional to its importance in NOS. SSC will also lay down proportion of marks for Theory and Skills Practical for each PC
- 2. The assessment for the theory part will be based on knowledge bank of questions created by the SSC
- 3. Individual assessment agencies will create unique question papers for theory part for each candidate at each examination/training center (as per assessment criteria below)
- 4. Individual assessment agencies will create unique evaulations for skill practical for every student at each examination/training center based on this criteria
- 5. To pass the Qualification Pack, every trainee should score a minimum of 70% in aggregate.
- 6. In case of successfully passing only certain number of NOS's, the trainee is eligible to take subsequent assessment on the balance NOS's to pass the Qualification Pack

		Marks Allocation			
Assessable outcomes	Assessment criteria for outcomes	Total Marks	Out Of	Theory	Skills Practical
1.AGR/Q4327 Prepare and maintain accommodation for poultry birds	PC1. prepare and develop bird accommodation/shed which achieves the best balance between bird health, well-being and available resources		10	3	7
	PC2. specify a designated area for the construction of the shed		5	2	3
	PC3. prepare and maintain equipment, tools and materials required for bird accommodation		10	3	7
	PC4. follow cleaning routine on a regular basis	100	10	3	7
	PC5. keep accommodation in a safe and clean condition for the birds		10	3	7
	PC6. replenish materials and supplies as and when required		5	1	4
	PC7. clean tools and equipment and maintain them, according to established workplace procedures		10	3	7
	PC8. store equipment safely and securely in the assigned location		10	3	7





	PC9.	use working methods and systems which promote health and safety of the birds and which are in alignment with the standard operating procedures		10	3	7
	PC10.	take appropriate action when monitoring of theaccomodation/shed reveals problems or issues		10	3	7
	PC11.	dispose waste materials as per defined SOPs and industry requirements		10	3	7
				100	30	70
2.AGR/Q4328 Handle birds in poultry sheds	PC1.	wear suitable personal protective equipment when handling poultry birds in their accommodation/sheds		10	3	7
	PC2.	check that the equipment, materials and accommodation are suitable for reception of the birds, prior to their arrival		10	3	7
	PC3.	establish suitable environmental conditions for the poultry birds		10	5	5
	PC4.	handle and move the birds correctly and safely		10	3	7
	PC5.	introduce birds into the accommodation in a way that minimizes stress and maintains their health and hygiene	100	10	3	7
	PC7.	follow standard operating procedures while carrying out work		10	5	5
	PC8.	monitor the birds carefully, to ensure their on-going health and hygiene is maintained		10	2	8
	PC9.	adjust and replenish materials as required by the birds		10	2	8
	PC10.	arrange for regular cleaning of the shed, floor and water containers and nests according to the bird accommodation and specification		10	2	8
	PC11.	arrange for regular disposal of bird waste and other wastes as per prescribed procedures		10	2	8
		1 2 22		100	30	70
3.AGR/Q4329 Provide feed and water for poultry birds	PC1.	check that the correct quantities and types of bird feed have been delivered and that they are in an acceptable condition		5	2	3
	PC2.	report any issues in delivered bird feed to the supervisor	100	3	1	2
	PC3.	handle bird feed safely, and in a way that protects it from damage and contamination and minimizes wastage		5	2	3





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	PC4.	store bird feed safely as per SOP's, in the order in which it is to be used		5	1	4
	PC5.	check stored bird feed regularly for				
	165.	any signs of pest infestation and		5	2	3
	PC6.	report this to the appropriate person check stock levels regularly and tell				
		the supervisor in case the stock drops below a certain level		5	2	3
	PC7.	wash hands effectively before and				
		after handling bird feed		5	2	3
	PC8.	obtain the equipment and materials				
		needed to prepare and serve bird		5	2	3
		feed				
	PC9.	clean work surfaces, utensils and				
		equipment effectively before and		5	2	3
		after use				
	PC10.	arrange for various feed and feed				
		supplements essential for bird		5	2	3
		nutrition and growth				
	PC11.	mix the appropriate proportions of				
		feed and feed supplements		5	1	4
		depending on the age and stage of		J	, ,	4
		growth of bird				
	PC12.	prepare the correct amount of bird				
		feed as directed in the feeding plan in		5	1	4
		a way that minimizes wastage			ļ	
	PC13.	operate and maintain equipment		_	<u> </u>	_
		used in feed preparation e.g. feed		5	1	4
		grinder			 	
	PC14.	dispose off any stale and unusable		_		
		bird feed in a safe place and put		5	1	4
	DC4.F	equipment and utensils away safely				
	PC15.	wear suitable personal protective		_	1	4
		equipment when providing feed and water to poultry birds		5	1	4
	PC16	supply feed to birds according to				
		SOP's		5	1	4
	PC17.	supply clean, fresh water to the birds		5	1	4
		according to their needs			_	•
	PC18.	report concerns related to the feeding		•		_
		and drinking habits of birds to the		3	1	2
	DC4.0	supervisor				
	PC19.	monitor the condition of feed and		_	1	4
		water and take appropriate action in case of issues		5	1	4
	PC20.	clean and maintain feed and water				
	FC20.	equipment according to SOP's		4	2	2
	PC21.	dispose off waste from the feeding				
	1 021.	and watering systems safely and		5	1	4
		correctly, according to SOP's		,	_	7
		correctly, according to 301 3		100	30	70
4 ACD/04220 Maintain	DC1	troat hirds in a mannar which		100	30	70
4.AGR/Q4330 Maintain health of birds at poultry	PC1.	treat birds in a manner which complies with relevant regulations,	100	10	3	7
neutili of bilds at poultry		compiles with relevant regulations,			Dago E4	
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farm		minimizes any likelihood of stress and injury, and maintains their health and well-being				
	PC2.	provide birds with sufficient and effective opportunities to move, and maintain physical functioning		10	3	7
	PC3.	monitor the physical condition of the birds at suitable intervals, and recognize, record and report any abnormal signs		5	2	3
	PC4.	check for presence of external parasites in the birds		10	3	7
	PC5.	ensure specific measures are in place to promote and maintain birds' health and welfare and prevent diseases such as bird flu		10	3	7
	PC6.	immediately call for assistance for any bird health emergency, and initiate action appropriate to the situation		5	1	4
	PC7.	manage waste safely and correctly in accordance with regulatory requirements		5	1	4
	PC8.	use and store drugs, medication and equipment in accordance with veterinary operating instructions		10	3	7
	PC9.	use uncontaminated prescribed medication only for the intended birds		10	3	7
	PC10.	use the correct technique to give the specified treatment at the correct time		10	3	7
	PC11.	report any difficulties, in administering treatments, immediately to the supervisor		5	2	3
	PC12.	complete records of the treatment accurately, according to established safety procedures		5	2	3
	PC13.	observe the birds after treatment and report concerns immediately to the supervisor		5	1	4
				100	30	70
5.AGR/Q4331 Harvest eggs and meat from the birds	PC1.	assess the poultry sheds to roughly estimate the number of eggs laid by the birds and the birds which look fit for meat harvesting		10	3	7
	PC2.	ensure personal hygiene by usage of gloves, hairnets, masks, goggles etc	100	10	2	8
	PC3.	ensure that there is a cushioned container to collect the eggs to avoid breakage during collection	100	15	5	10
	PC4.	ensure that the harvesting cycle is followed, as the first harvest might occur as early as 30-35 days or as late		10	3	7





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		as 55-60 days				
	PC5.	collect the eggs in a container without disturbing the birds		10	2	8
	PC6.	carry out harvesting activities preferably at night as it is cooler and the birds are more settled and therefore easy to handle		15	5	10
	PC7.	ensure that the birds identified for harvesting meat are caught by hand and placed into plastic crates or aluminium modules designed for good ventilation and safety		15	5	10
	PC8.	ensure that the crates or modules are loaded onto locomotive for transport to the procressing plant (if not processed in the farm itself)		15	5	10
				100	30	70
6.AGR/Q4332 Maintain post harvest cleanliness	PC1.	plan in advance for the post harvest cleanout		10	2	8
	PC2.	identify the shed that needs to be cleaned out after harvesting of all its birds		15	5	10
		 activities: remove bedding brush the floor scrub feed pans clean out water lines scrub fan blades and other equipments check rodent stations 		10	2	8
	PC4.	use a high pressure hose to clean the whole shed thoroughly		10	3	7
	PC5.	ensure that the water used for cleaning does not collect in one area and gets washed away	100	15	5	10
	PC6.	disinfect the shed using low volumes of disinfectant which can be sprayed throughout the shed		15	5	10
	PC7.	minimize the risk of disease such as bird flu infection through human contact		10	3	7
	PC8.	ensure that the following precautions are taken: • proper signage and gates at access points to the farm to discourage unauthorised entry • entry requirements for visitors • mandate service providers to wear overalls and boots		15	5	10





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		 usage of proper disinfectants for footwear in foot washing baths at the entrance of each shed minimise vehicle movements, and ensure mandatory washing down of vehicles or equipment that have visited other farms schedule movements in such a way that when it is required for people or vehicles to go between farms on the same day without a thorough disinfection, the youngest flocks are visited first and the oldest last. undertake prevention measures for minimizing infections through wild birds like netting the sheds so they are wild bird proof, not allowing other workers to keep birds of any type including budgies or parrots as pets, cleaning up spilled feed promptly to discourage visiting birds, sanitizing chicken's drinking water to prevent contimation by wild birds ensure that the farmers have documented pest control programs to reduce the risk of diseases being carried on to the farm by rodents 				
				100	30	70
7.AGR/Q4333 Build entrepreneurship and marketing skills	PC1.	farm planning and budgeting with reference to various components of poultry farm		10	3	7
	PC2.	keep books of accounts and various transactions of the farm		10	3	7
	PC3.	arrange for financial assistance from various quarters in the light of various schemes available for poultry development	100	10	3	7
	PC4.	ascertain the prices of various inputs and egg and meat products from the market		10	3	7
	PC5.	assess the influence of various quality parameters of egg/meat on the egg/meat pricing		10	3	7
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	PC6.	establish cordial relations with various clients for the benefit of poultry farm development		10	3	7
	PC7.	assess the needs and requirement of the clients and assess one's own unique selling proposition		10	3	7
	PC8.	extract critical market information that is otherwise not in the public domain		10	3	7
	PC9.	choose appropriate buyer in a given situation of market parametres		5	1	4
	PC10.	identify best ways of attracting market price for one's produce		5	2	3
	PC11.	ensure quality before and during the sale activity to ensure good returns.		10	3	7
				100	30	70
8.AGR/Q4334 Complete documentation and record keeping related to poultry farming	PC1.	document and maintain records of feed consumption, water consumption and egg production of layers		15	8	7
	PC2.	document and maintain records of feed consumption, water consumption, weight, average daily gain, days on feed and processing date for broilers		15	8	7
	PC3.	document and maintain records of mortality rate of birds	100	15	10	5
	PC4.	document and maintain records of quantity of feed fed to the birds		15	10	5
	PC5.	document maintain financial records of any items bought, eg. feed, equipments, etc		15	10	5
	PC6.	document and maintain record of other costs incurred		15	8	7
	PC7.	document and maintain records of revenue and profit earned		10	6	4
				100	60	40
9.AGR/Q4316 Ensure safety,hyigene and sanitation of poultry farm	PC1.	comply with food safety and hygiene procedures followed in the organisation		5	1	4
	PC2.	ensure personal hygiene by using of gloves, masks, goggles, boots, etc. whenever required	100	10	3	7
	PC3.	wear appropriate protective clothing or use protective equipment as and when required		10	3	7
	PC4.	perform all procedures and follow work instructions for controlling		5	1	4





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	operational risks			
PC5.	understand the hazards of use and contamination mentioned on labels of vaccine / medication / pesticides / fumigants bottles	10	3	7
PC6.	take safety measures when handling chemicals used for disinfection	5	1	4
PC7.	use safety equipment such as fire extinguisher, first aid kit and eyewash station when required	5	2	3
PC8.	check all tools and equipments before operating them	5	2	3
PC9.	perform duties in a manner which minimizes environmental damage	5	1	4
PC10.	report any accidents, incidents or problems without delay to farm supervisor and take necessary immediate action to reduce further danger	5	2	3
PC11.	clean, maintain and monitor poultry shelters and equipments periodically,	5	2	3
PC12.	ensure proper disposal of waste and other potentially hazardous materials	5	1	4
PC13.	identify, document and report problems such as rodents and pests to management	5	1	4
PC14.	conduct workplace checklist audits before and after work to ensure safety and hygiene	5	1	4
PC15.	ensure the procedures for dealing with accidents, fires and emergencies are followed at all times	5	2	3
PC16.	ensure that first aid treatment is provided to any injured in case of an accident	5	2	3
PC17.	ensure that emergency equipments are in place and in a proper working	5	2	3





condition			
	100	30	70