

FEDERAL MINISTRY OF EDUCATION

National Skills Qualifications

FOR

POULTRY PRODUCTION

LEVEL 1, 2 & 3

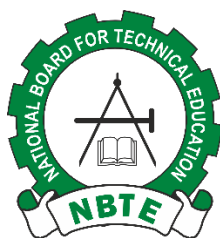
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National Board for Technical Education
Plot B, Bida Road, P.M.B. 2239, Kaduna, Nigeria



NATIONAL SKILLS QUALIFICATION

FOR

POULTRY

PRODUCTION

LEVEL 1-3

FEBRUARY, 2025

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NATIONAL SKILLS QUALIFICATION

FOR

POULTRY PRODUCTION

LEVEL 1

FEBRUARY, 2025

OVERVIEW

This qualification is for those interested in developing a career in Poultry production for the award of National Skills Qualifications (NSQ). It is aimed at producing specialists in poultry production practitioner at NSQ Levels 1, 2 and 3 with the competencies to set up, operate and maintain poultry business professionally while complying with relevant regulatory requirements, health and safety etc.

This qualification is subject to review as and when the need arises.

**NATIONAL SKILLS QUALIFICATION
ANIMAL HUSBANDRY SECTOR**

S/No /Unit No	Reference Number	NOS Title	Credit Value	Guided Learning Hours	Remark
1	AHP/PP/001/L1	Work Safely in Poultry Production Environment	2	20	NSQ Level 1
2	AHP/PP/02/L1	Communicate Effectively in Poultry Production Environment	2	20	NSQ Level 1
3	AHP/PP/03/L1	Team Work	2	20	NSQ Level 1
4	AHP/PP/04/L1	Basics of poultry production	3	30	NSQ Level 1
5	AHP/PP/05/L1	Poultry housing systems	3	30	NSQ Level 1
6	AHP/PP/06/L1	Basic poultry husbandry practices	3	30	NSQ Level 1
7	AHP/PP/07/L1	Feeds and feeding practices in poultry	3	30	NSQ Level 1
TOTAL			18	180	

NSQ LEVEL 1 POULTRY PRODUCTION

NOTE: This is a 24-credit qualification. To achieve this qualification; Learners are required to achieve 24 credits from the mandatory units. Each Credit is equivalent to approx. 10 Guided Learning Hours (GLH). The Total Learning Hours will therefore consist of the GLH *plus* the independent learning hours of the candidate, which is generally 50% – 150% of the GLH. ***The actual Total Learning Hours for each Credit will then be a minimum of 24 hours.***

Qualification Purpose: The qualification is designed to produce highly competent and skilled personnel capable of producing eggs and meat as well as their products and operating the activity as a veritable business enterprise along the poultry value chain.

GUIDE

Unit title	Provides a clear explanation of the content of the unit.
Unit number	The unique number assigned to the unit
Unit reference	The unique reference number given to each unit at qualification approval by NBTE
Unit level	Denotes the level of the unit within the National Skills Qualification framework NSQF.
Unit credit value	The value that has been given to the unit based on the expected learning time for an average learner. 1 credit = 10 learning hours
Unit aim	Provides a brief outline of the unit content.
Learning outcome	A statement of what a learner will know, understand or be able to do, as a result of a process of learning.
Assessment criteria	A description of the requirements a learner must achieve to demonstrate that a learning outcome has been met.
Unit assessment guidance	Any additional guidance provided to support the assessment of the unit.
Unit guided learning hours	The average number of hours of supervised or directed study time or assessment required to achieve a qualification or unit of a qualification.

Unit 1: Work Safely in Poultry Production Environment

Unit Reference Number: AHP/PP/001/L1

NVQ Level: 1

Credit Value: 2

Guided Learning Hours: 20

Unit Purpose: This unit is on the adherence to health and safety precaution and avoidance of environmental hazards associated with Poultry Production

Unit assessment requirements/evidence requirements:

Assessment must be carried out in both real workplace and training environment in which learning and human development is carried out.

Assessment methods to be used include:

1. Direct Observation/oral questions (DO)
2. Question and Answer (QA)
3. Witness Testimony (WT)
4. Personal statement (PS) or Reflective Practice (RP)
5. Work Product (WP)
6. Recognition of Prior Learning (RPL)

UNIT 01: Work Safely in POULTRY Production Environment

LEARNING OBJECTIVE (LO)		PERFORMANCE CRITERIA	Evidence Type					Evidence Ref. No.	Page
The learner will:		The learner can:							
LO 1: Work safely in Poultry Production Environment.	1.1	Explain safe work practices along the poultry production value chain							
	1.2	Identify safety signs and symbols in poultry processing facilities							
	1.3	Display safety signs and symbols correctly							
	1.4	Describe safe work practices and instructions in poultry processing facilities							
LO 2: Comply with safety standards in poultry processing facilities	2.1	Identify work environment hazards							
	2.2	State types of hazards and risks in poultry processing facilities							
	2.3	State safety standards in poultry processing facilities							
	2.4	Use safety tools, materials and equipment in poultry processing facilities							
LO 3: Apply personal protective equipment (PPE) in poultry processing facilities	3.1	Identify the types of PPEs							
	3.2	Select appropriate PPE							
	3.3	Demonstrate the use of PPE							
	3.4	Maintain PPE before and/or after use							
LO 4: Response to accidents/injury in poultry processing	4.1	Locate first aid facility							
	4.2	Use basic dressing materials							
	4.3	Respond to supervisor given instructions							
	4.4	Report accident/injury to the appropriate supervisor							
LO 5: Apply safe work habit and clean work environment in poultry processing	5.1	Use safe access and exit routes in the work environment							
	5.2	Identify appropriate working tools, materials and equipment							
	5.3	Use tools and equipment safely in accordance with the supervisor's instructions							

LEARNING OBJECTIVE (LO)		PERFORMANCE CRITERIA	Evidence Type					Evidence Ref. No.	Page No.
The learner will:		The learner can:							
	5.4	Return all tools, equipment and unused materials for appropriate storage							
	5.5	Carry out general housekeeping of work environment							
	5.6	Dispose all wastes appropriately to designated waste facilities							
LO 6: Comply with standards of lifting, loading/offloading and stacking of materials in poultry processing facilities	6.1	Identify lifting and stacking techniques							
	6.2	Describe lifting techniques in loading and offloading of materials without assistance							
	6.3	Describe correct lifting and loading techniques with mechanical assistance							
	6.4	Stack materials correctly							
Learners Signature:			Date:						
Assessors Signature:			Date:						
IQA Signature (if sampled)			Date:						
EQA Signature (if sampled)			Date:						

Unit 2: Communicate Effectively in Poultry Production Environment

Unit Reference Number: AHP/PP/02/L1

PP Level: 1

Credit Value: 2

Guided Learning Hours: 20

Unit Purpose: This unit is about simple communication techniques in Poultry Production

Unit assessment requirements/evidence requirements:

Assessment must be carried out in both real workplace and training environment in which learning and human development is carried out.

Assessment methods to be used include:

1. Direct Observation/oral questions (DO)
2. Question and Answer (QA)
3. Witness Testimony (WT)
4. Personal statement (PS) or Reflective Practice (RP)
5. Work Product (WP)
6. Recognition of Prior Learning (RPL)

UNIT 02: Communicate Effectively in Poultry Farming Environment

LEARNING OBJECTIVE (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
LO 1: Explain the use of a non-complex communication system in a work environment	1.1	Use a verbal means to pass on necessary information								
	1.2	Use non-verbal means to convey necessary information e.g. body language, signs								
	1.3	Interpret symbols and signs appropriately								
LO 2: Source for information in a work environment	2.1	Identify the source of information in the work environment								
	2.2	Relate effectively with the source of information								
	2.3	Use the different information flow systems in a work environment								
	2.4	Use information gathered to avoid challenges in a work situation								
	2.5	Report findings appropriately in accordance with laid down procedures in the work environment i.e. Cards, Flip Chart								
	2.6	Use simple communication gadget like mobile phones and table phones								
LO 3: Apply various means of communication in a work environment	3.1	Locate the various communication equipment in the work environment								
	3.2	Use effectively the various communication equipment in a work environment								
	3.3	Pass information effectively to the right personnel								
	3.4	Obey instructions in line with ethics of the work environment								

Learners Signature:	Date:
Assessors Signature:	Date:
IQA Signature (if sampled)	Date:
EQA Signature (if sampled)	Date:

UNIT 3: TEAM WORK

Unit Reference Number: PP/PFP/03/L1

PP Level: 1

Credit Value: 2

Guided Learning Hours: 20

Unit Purpose:

The purpose for this unit is to impact into the learner the necessary skills, knowledge and understanding required to develop team spirit and positive working relationship with colleagues.

Unit Assessment requirement

Assessment of this unit must be at a real practical work environment; simulation is not allowed unless where indicated.

Unit assessment requirements/evidence requirements

- Observation
- Work Product
- Professional Discussion
- Question and Answer

Unit 3: Teamwork			Evidence Type				Evidence Ref Page number			
LO (Learning outcome)	Criteria:-									
LO 1 Positive working relationship with colleagues	1.1	Identify the need for developing positive working relationship with colleagues								
	1.2	Recognize the importance of relating with other people in a way that makes them feel valued and respected								
	1.3	Assist team members when required.								
	1.4	Report to the appropriate personnel when request for assistance fall outside area of responsibility.								
	1.5	Communicate information to colleagues about individual work that may affect team work.								
LO 2 Take responsibility within the team										
	2.1	Recognize own role and responsibilities within a team								
	2.2	Perform individual tasks in line with the team's rules and regulations.								
	2.3	Participate effectively in teamwork.								
LO.3 Compliance with policy of organisation										
	3.1	Explain organizational code of conduct								
	3.2	Work in line with organizational standard								
	3.3	Use organizational code of practice								
	3.4	Adhere strictly to instructions given by the Management								

Learners Signature:	Date:
Assessors Signature:	Date:
IQA Signature (if sampled)	Date:
EQA Signature (if sampled)	Date:

Unit 4: Poultry production**Unit Reference Number: AHP/PP/04/L1****NSQ Level: 1****Credit Value: 3****Guided Learning Hours: 30**

Unit Purpose: This unit standard specifies the competencies required to demonstrate the understanding of the concept, history and development of poultry production. It includes history and development of poultry farming, career opportunities and working conditions.

Unit assessment requirements/evidence requirements:

Assessment must be carried out in real workplace environment in which learning and human development is carried out. ***Simulation is not allowed*** in this unit and level.

Assessment methods to be used include:

1. Direct Observation/oral questions (DO)
2. Question and Answer (QA)
3. Witness Testimony (WT)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)

UNIT 04: Demonstrate the knowledge of poultry production

LEARNING OBJECTIVE (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
LO 1: Demonstrate the understanding of poultry production	1.1	Explain the various terminologies used in poultry farming.								
	1.2	Describe the various types of poultry production systems.								
	1.3	Indicate the demand seasons of poultry products in Nigeria.								
	1.4	Explain factors that affect poultry farming								
	1.5	Identify the various breeds of poultry								
LO 2: Demonstrate the Understanding of the various employment opportunities in poultry production.	2.1	Explain the various career opportunities in poultry production								
	2.2	Identify the value chain sectors in poultry production								
	2.3	List the major actors in poultry value chain								
	2.4	Describe the main forms of marketing used in poultry production								
LO 3: Understand the various signs of diseases in poultry	3.1	Identify the signs displayed by sick birds in a flock (Discharges, ruffled feathers etc).								
	3.2	Isolate sick birds from a flock								
	3.3	Identify common vectors of diseases in a poultry house (ticks, louse and rodents).								
	3.4	Identify the sources of contamination in a poultry house (water, feed, visitors)								
Learners Signature:			Date:							
Assessors Signature:			Date:							
IQA Signature (if sampled)			Date:							
EQA Signature (if sampled)			Date:							

LIST OF ITEMS FOR LEARNING

Charts

Visual arts

Posters

Multi-media projector

Live poultry birds: Shika Brown, FUNAAB Alpha, Rhode Island Red, White Leghorn, Indigenous scavenging types etc

Eggs and poultry meat products

Additional information about the unit	
Unit aim(s)	The unit equips the learner with knowledge and techniques in poultry production targeting small scale animal farms operation.
Unit expiry date	Dec. 2020
Details of the relationship between the unit and relevant national occupational standards (if appropriate)	Animal Husbandry Practice (Poultry farming)
Details of the relationship between the unit and other standards or curricula (if appropriate)	
Assessment requirements specified by a sector or regulatory body (if appropriate)	NBTE
Endorsement of the unit by a sector or other appropriate body (if required)	Nigerian Institute of Animal Science (NIAS)
Location of the unit within the subject/sector classification system	Animal Husbandry Practice (Poultry Production)
Name of the organisation submitting the unit	NIAS, MAFITA
Guided Learning Hours	30

Unit 05: Poultry housing systems

Unit Reference Number: AHP/PP/005/L1

NSQ Level: 1

Credit Value: 3

Guided Learning Hours: 30

Unit Purpose: This unit specifies the competencies required to understand the basic principles of constructing and maintaining poultry houses depending on the environment.

Unit assessment requirements/evidence requirements:

Assessment must be carried out in real workplace environment in which learning and human development is carried out. ***Simulation is not allowed*** in this unit and level.

Assessment methods to be used include:

1. Direct Observation/oral questions (DO)
2. Question and Answer (QA)
3. Witness Testimony (WT)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)

UNIT 05: Poultry housing systems

LEARNING OBJECTIVE (LO)		PERFORMANCE CRITERIA	Evidence Type					Evidence Ref. Page No.				
The learner will:		The learner can:										
LO 1: Demonstrate the knowledge of housing needs for poultry	1.1	Describe the different housing systems in poultry production.										
	1.2	Distinguish the following housing types: deep Litter, Battery Cage System, Basket and Free Range										
	1.3	Describe the Deep Litter system										
LO 2: Demonstrate the knowledge of deep litter housing type	2.1	Identify deep Litter Materials										
	2.2	Identify sources of deep Litter Materials										
	2.3	Measure floor spacing requirement for the different classes of poultry on deep litter										
LO3: Demonstrate the knowledge of battery cage housing in poultry	3.1	Identify types of battery cage housing										
	3.2	Explain the peculiarities of battery cage housing type										
	3.3	Measure space provision for caged birds										
	3.4	Clean and disinfect battery cage										
Learners Signature:			Date:									
Assessors Signature:			Date:									
IQA Signature (if sampled)			Date:									
EQA Signature (if sampled)			Date:									

LIST OF TOOLS, EQUIPMENT AND ITEMS FOR LEARNING

Poultry housing equipment

Charts

Visual arts

Posters

Multi-media projectors

Cages

Feed troughs

Water troughs

Light sources

Thermo-hygrotherm etc

Additional information about the unit	
Unit aim(s)	The aim of this unit is about the learner's ability to understand the housing requirements for different classes of birds
Unit expiry date	Dec. 2025
Details of the relationships between the unit and relevant national occupational standards (if appropriate)	Animal Husbandry Practice (Poultry Production)
Details of the relationship between the unit and other standards or curricula (if appropriate)	
Assessment requirements specified by a sector or regulatory body (if appropriate)	NBTE
Endorsement of the unit by a sector or other appropriate body (if required)	Nigerian Institute of Animal Science (NIAS)
Location of the unit within the subject/sector classification system	Animal Husbandry Practice (Poultry Production)
Name of the organisation submitting the unit	NIAS, MAFITA
Guided Learning Hours	20

Unit 06: Basic poultry husbandry practices

Unit Reference Number: AHP/PP/06/L1

NSQ Level: 1

Credit Value: 3

Guided Learning Hours: 30

Unit Purpose: This unit is about the basic husbandry practices in poultry production

Unit assessment requirements/evidence requirements:

Assessment must be carried out in real workplace environment in which learning and human development is carried out. ***Simulation is not allowed*** in this unit and level.

Assessment methods to be used include:

1. Direct Observation/oral questions (DO)
2. Question and Answer (QA)
3. Witness Testimony (WT)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)

UNIT 06: Basic poultry husbandry practices

LEARNING OBJECTIVE (LO)		PERFORMANCE CRITERIA	Evidence Type				Evidence Ref. No.	Page
The learner will:		The learner can:						
LO 1: Demonstrate the knowledge of basic husbandry practices in poultry production	1.1	Explain the following basic husbandry practices: brooding, rearing, vaccination, medication, debeaking, cleaning, litter management etc						
	1.2	Administer feeds and water						
	1.3	Explain the Vaccination programs for the various stages of poultry						
	1.4	Assist in vaccinating the birds against (Gumboro or Newcastle)						
LO 2: Demonstrate the Knowledge of basic Feeding/Watering Practices	2.1	Carry out feeding of the birds						
	2.2	Describe the watering times for the various stages of poultry						
	2.3	Carry out cleaning of feeders and drinkers in a poultry pen.						
LO 3: Demonstrate the knowledge of basic tools in poultry	3.1	Identify the tools for each husbandry practice						
	3.2	Explain the use of the tools for each husbandry practice						
	3.3	Use the tools for each husbandry practice (Feeding and Watering)						
Learners Signature:			Date:					
Assessors Signature:			Date:					
IQA Signature (if sampled)			Date:					
EQA Signature (if sampled)			Date:					

LIST OF TOOLS, EQUIPMENT AND ITEMS FOR LEARNING

Poultry appliances

Electric Bulbs

Debeakers

Hovers

Feed troughs

Water troughs

Visual aids

Multi-media projectors etc

Additional information about the unit	
Unit aim(s)	The aim of this unit is to enable the learner to understand the husbandry practices involved in poultry production.
Unit expiry date	Dec. 2020
Details of the relationship between the unit and relevant national occupational standards (if appropriate)	Animal Husbandry Practice (Poultry Production)
Details of the relationship between the unit and other standards or curricula (if appropriate)	
Assessment requirements specified by a sector or regulatory body (if appropriate)	NBTE
Endorsement of the unit by a sector or other appropriate body (if required)	Nigerian Institute of Animal Science (NIAS)
Location of the unit within the subject/sector classification system	Animal Husbandry Practice (Poultry farming)
Name of the organisation submitting the unit	NIAS, MAFITA
Guided Learning Hours	20

Unit 07: Feeds and feeding practices in poultry**Unit Reference Number: AHP/PP/07/L1****NSQ Level: 1****Credit Value: 3****Guided Learning Hours: 30****Unit Purpose:** This unit is about the feeds and feeding of poultry birds**Unit assessment requirements/evidence requirements:**

Assessment must be carried out in real workplace environment in which learning and human development is carried out. ***Simulation is not allowed*** in this unit and level.

Assessment methods to be used include:

1. Direct Observation/oral questions (DO)
2. Question and Answer (QA)
3. Witness Testimony (WT)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Other methods (O t), assignments.

UNIT 07: Feeds and feeding practices in poultry

LEARNING OBJECTIVE (LO)		PERFORMANCE CRITERIA	Evidence Type					Evidence Ref. Page No.				
The learner will:		The learner can:										
LO 1: Demonstrate the knowledge of different feeds categories of poultry birds	1.1	Identify common feeds ingredients such as maize seed, maize bran, wheat chaff, sorghum seed, groundnut cake, bone meal, blood meal, feed additives etc										
	1.2	Describe the following Feeds: Chicks Mash, Growers Mash, Layers Mash, Broiler Finishers										
	1.3	Carryout feeds storage										
LO 2: Demonstrate the process of feeding poultry birds	2.1	Carryout feeding of Pullet Chicks, Growers, Pre-layers, and Laying Birds										
	2.2	Carryout feeding broiler starter and finisher feeds										
	2.3	Carryout feeding of laying birds										
LO 3: Demonstrate the knowledge of Feed Storage	3.1	Carryout stacking of feeds in the store										
	3.2	Explain the good storage conditions of poultry feeds										
	3.3	Measure the quantity of feed required by 100(no.), two weeks old broilers.										
Learners Signature:			Date:									
Assessors Signature:			Date:									
IQA Signature (if sampled)			Date:									
EQA Signature (if sampled)			Date:									

LIST OF TOOLS, EQUIPMENT AND ITEMS FOR LEARNING

Feeds ingredients

Feeds forms

Feeds troughs

Water troughs

Charts

Visual aids

Multi-media projectors etc

Additional information about the unit	
Unit aim(s)	The aim of this unit is to assess the learner's understanding of poultry nutrition.
Unit expiry date	Dec. 2020
Details of the relationship between the unit and relevant national occupational standards (if appropriate)	Animal Husbandry Practice (Poultry Production)
Details of the relationship between the unit and other standards or curricula (if appropriate)	
Assessment requirements specified by a sector or regulatory body (if appropriate)	NBTE
Endorsement of the unit by a sector or other appropriate body (if required)	Nigerian Institute of Animal Science (NIAS)
Location of the unit within the subject/sector classification system	Animal Husbandry Practice (Poultry Production)
Name of the organisation submitting the unit	NIAS, MAFITA

S/No /Unit No	Reference Number	NOS Title	Credit Value	Guided Learning Hours	Remark
1	AHP/PP/001/L2	Work Safely in Poultry Production Environment	2	20	NSQ Level 2
2	AHP/PP/002/L2	Communicate Effectively in Poultry Production Environment	2	20	NSQ Level 2
3	AHP/PP/003/L2	Team Work	2	20	NSQ Level 2
4	AHP/PP/004/L2	Poultry and tenets of producers	3	30	NSQ Level 2
5	AHP/PP/005/L2	Poultry Husbandry Practices	3	30	NSQ Level 2
6	AHP/PP/006/L2	Poultry health and diseases	3	30	NSQ Level 2
7	AHP/PP/007/L2	Commercial Egg Production	4	40	NSQ Level 2
8	AHP/PP/008/L2	Poultry meat production	3	30	NSQ Level 2
			17	220	

**NATIONAL SKILLS
QUALIFICATION**

FOR

**POULTRY
PRODUCTION**

LEVEL 2

FEBRUARY, 2025

Unit 1: Work Safely in POULTRY PRODUCTION Environment**Unit Reference Number:** PP/FFP/01/L2**NSQ Level:** 2**Credit Value:** 2**Guided Learning Hours:** 20

Unit Purpose: This unit is on the adherence to health and safety precaution and avoidance of environmental hazards associated with poultry production.

Unit assessment requirements/evidence requirements:

Assessment must be carried out in real workplace environment in which learning and human development is carried out. ***Simulation is not allowed*** in this unit and level.

Assessment methods to be used include:

1. Direct Observation/oral questions (DO)
2. Question and Answer (QA)
3. Witness Testimony (WT)
4. Personal statement (PS) or Reflective Practice (RP)
5. Work Product (WP)
6. Recognition of Prior Learning (RPL)

UNIT 01: Work Safely in POULTRY Production Environment

LEARNING OBJECTIVE (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
LO 1: Work safely in Poultry Production Environment.	1.1	Explain safe work practices along the poultry production value chain								
	1.2	Identify safety signs and symbols in poultry processing facilities								
	1.3	Display safety signs and symbols correctly								
	1.4	Demonstrate safe work practices and instructions in poultry processing facilities								
	1.5	Clean equipment in accordance with health and safety practices								
LO 2: Comply with safety standards in poultry processing facilities	2.1	Identify work environment hazards								
	2.2	State types of hazards and risks in poultry processing facilities								
	2.3	State safety standards in poultry processing facilities								
	2.4	Use safety tools, materials and equipment in poultry processing facilities								
LO 3: Apply personal protective equipment (PPE) in poultry processing facilities	3.1	Identify the types of PPEs								
	3.2	Select appropriate PPE								
	3.3	Demonstrate the use of PPE								
	3.4	Maintain PPE before and after use								
LO 4: Response to accidents/injury in poultry processing	4.1	Locate first aid facility								
	4.2	Use basic dressing materials								
	4.3	Respond to supervisor given instructions								
	4.4	Report accident/injury to the appropriate supervisor								
LO 5: Apply safe work habit and clean work	5.1	Use safe access and exit routes in the work environment								
	5.2	Identify appropriate working tools, materials and equipment								

LEARNING OBJECTIVE (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type					Evidence Ref. Page No.				
environment in poultry processing	5.3	Use tools and equipment safely in accordance with the supervisor's instructions										
	5.4	Return all tools, equipment and unused materials for appropriate storage										
	5.5	Carry out general housekeeping of work environment										
	5.6	Dispose all wastes appropriately to designated waste facilities										
LO 6: Comply with standards of lifting, loading/offloading and stacking of materials in poultry processing facilities	6.1	Identify lifting and stacking techniques										
	6.2	Demonstrate lifting techniques in loading and offloading of materials without assistance										
	6.3	Demonstrate correct lifting and loading techniques with mechanical assistance										
	6.4	Stack materials correctly										
Learners Signature:			Date:									
Assessors Signature:			Date:									
IQA Signature (if sampled)			Date:									
EQA Signature (if sampled)			Date:									

Unit 2: Communicate Effectively in Poultry Production Environment

Unit Reference Number: PP/PFP/02/L1

PP Level: 1

Credit Value: 2

Guided Learning Hours: 20

Unit Purpose: This unit is about simple communication techniques in poultry production.

Unit assessment requirements/evidence requirements:

Assessment must be carried out in real workplace environment in which learning and human development is carried out. ***Simulation is/or is not allowed*** in this unit and level.

Assessment methods to be used include:

1. Direct Observation/oral questions (DO)
2. Question and Answer (QA)
3. Witness Testimony (WT)
4. Personal statement (PS) or Reflective Practice (RP)
5. Work Product (WP)
6. Recognition of Prior Learning (RPL)

UNIT 02: Communicate Effectively in Poultry Production Environment

LEARNING OBJECTIVE (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type		Evidence Ref. Page No.
LO 1: Apply the use of a non-complex communication system in a work environment	1.1	Use a verbal means to pass on necessary information			
	1.2	Use non-verbal means to convey necessary information e.g. body language, signs			
	1.3	Interpret symbols and signs appropriately			
LO 2: Source for information in a work environment	2.1	Identify the source of information in the work environment			
	2.2	Relate effectively with the source of information			
	2.3	Use the different information flow systems in a work environment			
	2.4	Use information gathered to avoid challenges in a work situation			
	2.5	Report findings appropriately in accordance with laid down procedures in the work environment i.e. Cards, Flip Chart			
	2.6	Use simple communication gadget like mobile phones and table phones			
LO 3: Apply various means of communication in a work environment	3.1	Locate the various communication equipment in the work environment			
		Use effectively the various communication equipment in a work environment			
	3.2	Pass information effectively to the right personnel			
	3.3	Obey instructions in line with ethics of the work environment			

Learners Signature:	Date:
Assessors Signature:	Date:
IQA Signature (if sampled)	Date:
EQA Signature (if sampled)	Date:

UNIT 3: TEAM WORK

Unit Reference Number: AHP/PP/03/L1

PP Level: 2

Credit Value: 2

Guided Learning Hours: 20

Unit Purpose:

The purpose for this unit is to impact into the learner the necessary skills, knowledge and understanding required to develop team spirit and positive working relationship with colleagues.

Unit Assessment requirement

Assessment of this unit must be at a real practical work environment; simulation is not allowed unless where indicated.

Unit assessment requirements/evidence requirements

- Observation
- Work Product
- Professional Discussion
- Question and Answer

Unit 3: Teamwork

LO (Learning outcome)		Criteria:-	Evidence Type				Evidence Ref Page number			
LO 1 Know Positive working relationship with colleagues	1.1	Identify the need for developing positive working relationship with colleagues								
	1.2	Recognize the importance of relating with other people in a way that makes them feel valued and respected								
	1.3	Assist team members when required.								
	1.4	Report to the appropriate personnel, when request for assistance fall outside area of responsibility.								
	1.5	Communicate information to colleagues about individual work that may affect team work.								
LO 2 Take responsibility within the team										
	2.1	Recognize own role and responsibilities within a team								
	2.2	Perform individual tasks in line with the team's rules and regulations.								
	2.3	Participate effectively in teamwork.								
LO 3 Work in line with organizational standards	3.1	Explain organizational code of conduct								
	3.2	Work in line with organizational standard								
	3.3	Use organizational code of practice								
	3.4	Adhere strictly to instructions given by the Management								

Learners Signature:	Date:
Assessors Signature:	Date:
IQA Signature (if sampled)	Date:
EQA Signature (if sampled)	Date:

Unit 04: Poultry and tenets of producers**Unit Reference Number:** AHP/PP/004/L2**NSQ Level:** 2**Credit Value:** 3**Guided Learning Hours:** 30

Unit Purpose: To emphasize the importance of poultry and poultry products to national development, health management, economic growth and development of Nigeria. To give needed impetus and boost the morale of poultry workers with the mindset of promoting dignity of labour as well as inculcating the thoughts of contributing significantly to national development.

Unit assessment requirements/evidence requirements: Assessment may be carried out in real workplace environment where learning and human activities are normally conducted. However, simulation techniques may also be adopted to replace or enhance real-life experiences.

Assessment methods to be used include:

1. Direct Observation/Oral questions (DO)
2. Question and Answer (QA)
3. Witness Testimony (WT)
4. Personal Statement (PS) or Reflective Practice (RP)
5. Work Product (WP)
6. Recognition of Prior Learning (RPL)

UNIT 04: Poultry and tenets of producers										
LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
LO 1: Demonstrate the Understanding of poultry production	1.1	Identify the types of poultry management systems (Intensive, Semi-Intensive and Free Range)								
	1.2	Administer feeds and water to the birds								
	1.3	Carry out routine delousing and debeaking of the birds								
LO 2: Demonstrate the understanding of prospects in the poultry industry	2.1	State the importance of poultry eggs and meat to Nigeria's Economy								
	2.2	Highlight the risks involved in poultry egg and meat production								
	2.3	Describe the role of poultry by- products (Manure, Feather, Intestine etc) to the economy								
LO3: Demonstrate the Knowledge and Understanding of Poultry Vaccination Programme	3.1	Describe the stages and types of vaccination programs for various stages of Layers production.								
	3.2	Identify the signs of common diseases in a Broiler Flock.								
	3.3	Identify the signs of three most common diseases in a layer flock								
LO 4: Recognize business opportunities in the poultry value chain	4.1	Identify the business opportunities in the egg value-chain								
	4.2	Mention the secondary and support industries for the poultry industry								
	4.3	Carry out the sales of eggs at the farm gate								
Learner's Signature:			Date:							
Assessor's Signature:			Date:							
IQA Signature (if sampled)			Date:							
EQA Signature (if sampled)			Date:							

LIST OF TOOLS, EQUIPMENT AND ITEMS FOR LEARNING

1. Charts
2. Visual arts
3. Posters
4. Multi-media projectors
5. Eggs and poultry meat products
6. Live poultry birds
7. Eggs
8. Poultry housing and husbandry utensils
9. Eggs handling equipment
10. etc.

Additional Information about the Unit	
Unit aim(s)	To promote dignity of labour and enhance the learner's sense of relevance in national development
Unit expiry date	Dec. 20....
Details of the relationship between the unit and the relevant national occupational standards (if appropriate)	Poultry Production: Poultry meat and egg production and handling
Assessment requirements specified by a sector or regulatory body (if appropriate)	NIAS
Endorsement of the unit by a sector or other appropriate body (if required)	NIAS
Location of the unit within the subject/sector classification system	Poultry Production
Name of the organization submitting the unit	NIAS
Guided Learning Hours	20

Unit 05: Poultry Husbandry Practices

Unit Reference Number: AHP/PP/05/L2

NSQ Level: 2

Credit Value: 3

Guided Learning Hours: 30

Unit Purpose: To be familiar with the art and be conversant with the basis of the various poultry husbandry practices

Unit assessment requirements/evidence requirements: Assessment should be carried out in a workplace environment. However, simulation techniques may also be adopted to replace or enhance real-life experiences.

Assessment methods to be used include:

1. Direct Observation/Oral questions (DO)
2. Question and Answer (QA)
3. Witness Testimony (WT)
4. Personal Statement (PS) or Reflective Practice (RP)
5. Work Product (WP)
6. Recognition of Prior Learning (RPL)

UNIT 05 Poultry Husbandry Practices												
LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.					
LO 1: Understand the main husbandry Practices in poultry production	1.1	Explain the main husbandry practices; Brooding, Rearing, Debeaking, Feeding, watering,										
	1.2	Perform these Animal Health Services in poultry management (Vaccination, Prophylactic Treatment Deworming/delousing, Cleaning/washing, disinfection, Culling, etc.)										
	1.3	Perform these non-animal health practices in the management of poultry (Chilling/Fogging, Litter Management, Washing, Cleaning)										
	1.4	Package litter materials for sale										
LO 2: Understand the approach to different husbandry Practices in Poultry production system	2.1	Identify the various types of poultry production system (Intensive, Semi intensive, extensive etc.)										
	2.2	Explain the advantages and disadvantages of each poultry production system										
	2.3	Identify the equipment for each poultry production system (Debeaker, Knap Sack Sprayer, Weighing Scale, etc)										
LO 3: Know the operations within each poultry production activity	3.1	Identify the equipment used in poultry practice										
	3.2	Carryout debeaking										
	3.3	Carry out egg collection										
	3.4	Setup the brooder room										
	3.5	Change the litter										
Learner's Signature:			Date:									
Assessor's Signature:			Date:									
IQA Signature (if sampled)			Date:									
EQA Signature (if sampled)			Date:									

LIST OF TOOLS, EQUIPMENT AND ITEMS FOR LEARNING

1. Poultry tools and equipment
2. Poultry birds
3. Poultry appliances
4. Visual aids
5. Multi-media projectors
6. Others, etc

Additional Information about the Unit	
Unit aim(s)	To expose the learner to various poultry husbandry practices and provoke analytical mind-set for undertaking relevant tasks of poultry
Unit expiry date	Dec. 20....
Details of the relationship between the unit and the relevant national occupational standards (if appropriate)	Animal Production: poultry production system
Assessment requirements specified by a sector or regulatory body (if appropriate)	NIAS
Endorsement of the unit by a sector or other appropriate body (if required)	NIAS
Location of the unit within the subject/sector classification system	Poultry production
Name of the organization submitting the unit	NIAS
Guided Learning Hours	30

Unit 06: Poultry health and diseases**Unit Reference Number:** AHP/PP/06/L2**NVQ Level:** 2**Credit Value:** 3**Guided Learning Hours:** 30

Unit Purpose: This unit is designed to equip learners with the knowledge and skills of maintenance of poultry health, prevention and control of diseases in poultry

Unit assessment requirements/evidence requirements: Assessment should be carried out in a workplace environment. However, visual arts, posters and media presentations may also be used.

Assessment methods to be used include:

1. Direct Observation/Oral questions (DO)
2. Question and Answer (QA)
3. Witness Testimony (WT)
4. Personal Statement (PS) or Reflective Practice (RP)
5. Work Product (WP)
6. Recognition of Prior Learning (RPL)

UNIT 06 POULTRY HEALTH AND DESEASES									
LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.		
LO 1: Know common types of poultry diseases, Treatment, Prevention and Control	1.1	Identify the common poultry diseases (Newcastle, Coccidiosis, Fowl fever, IBD, CRD, fowl pox. Salmonellosis, fowl typhoid,)							
	1.2	Setup a quarantine room							
	1.3	Set up a disinfectant foot bath							
LO 2: Demonstrate the knowledge of unhealthy birds in flock.	2.1	Discuss the importance of regular observation of flocks							
	2.2	Distinguish between normal and abnormal flock behaviour							
	2.3	Explain procedure when abnormal behaviours are observed in a flock							
	2.4	Carry out the disposal of dead birds (mortality)							
	2.5	Identify sick birds							
	2.6	Carry out Culling of sick bird							
LO 3: Understand Disease control and prevention	3.1	mention the available and common poultry vaccines and medications							
	3.2	Explain endo and ecto-parasites of poultry							
	3.3	Discuss various types of poultry diseases (viral, bacterial, fungal, protozoan and nutritional)							
	3.4	Carry out routine vaccinations and medications for different classes of poultry							
	3.5	Institute biosecurity measures on the farm.							
Learner's Signature:			Date:						
Assessor's Signature:			Date:						
IQA Signature (if sampled)			Date:						
EQA Signature (if sampled)			Date:						

LIST OF TOOLS, EQUIPMENT AND ITEMS FOR LEARNING

1. Poultry bird species
2. Clinical thermometers
3. Needle and syringe
4. Measurement utensils for drugs and vaccines
5. Weighing scales
6. Knapsack sprayer
7. Charts
8. Posters
9. Multimedia projectors
10. Visual arts
11. Chicken transport crate
12. Others

Additional Information about the Unit	
Unit aim(s)	To entrench the principles of disease prevention and control in the poultry to the learner
Details of the relationship between the unit and the relevant national occupational standards (if appropriate)	Animal Production: Poultry production system
Assessment requirements specified by a sector or regulatory body (if appropriate)	NIAS
Endorsement of the unit by a sector or other appropriate body (if required)	NIAS
Location of the unit within the subject/sector classification system	Poultry production
Name of the organization submitting the unit	NIAS
Guided Learning Hours	30

Unit 07: Commercial Egg Production**Unit Reference Number:** AHP/PP/007/L2**NVQ Level:** 2**Credit Value:** 4**Guided Learning Hours:** 40

Unit Purpose: This unit is designed to equip the learner with the knowledge and skills of how to produce egg profitably and hygienically

Unit assessment requirements/evidence requirements: Assessment should be carried out in a workplace environment. However, visual arts, posters and media presentations may also be used.

Assessment methods to be used include:

1. Direct Observation/Oral questions (DO)
2. Question and Answer (QA)
3. Witness Testimony (WT)
4. Personal Statement (PS) or Reflective Practice (RP)
5. Work Product (WP)
6. Recognition of Prior Learning (RPL)

UNIT 07 Commercial Egg Production										
LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
LO 1: Know the Management of day-old chicks	1.1	Describe the different breeds of commercial pullets.								
	1.2	Explain the attributes of egg type chickens								
	1.3	Prepare the brooding house for receiving of day-old pullets								
	1.4	Carryout vaccination of pullets at three weeks old								
LO 2: Know the Rearing of Pullets	2.1	Sketch the floor feeding spaces for various stages of pullets								
	2.2	Describe the routine medication and vaccinations for pullet								
	2.3	Demonstrate pest control measures (sanitation, cleaning etc)								
	2.4	Identify stress mitigation measures during rearing of pullets								
LO 3: Know the Management of Laying Pullets/Hens	3.1	Prepare Point of lay birds for laying								
	3.2	Discuss the morphology of a good layer								
	3.3	Carry out Eggs collection, sorting, grading and storage								
	3.4	Carry out the culling of spent layers and/ or sick bird								
	3.5	Administer routine vaccination and medication in laying birds								
LO 4: Know the Management of eggs.	4.1	Identify the external qualities of egg.								
	4.2	Explain Egg glut and shelf life								
	4.3	Pick, sort and crate eggs								
Learner's Signature:			Date:							
Assessor's Signature:			Date:							
IQA Signature (if sampled)			Date:							
EQA Signature (if sampled)			Date:							

LIST OF TOOLS, EQUIPMENT AND ITEMS FOR LEARNING

1. Pullets
2. Pictures of different pullet breeds
3. Charts
3. Visual arts
4. Posters
5. Multimedia projectors
6. Egg products
7. Pullet husbandry utensils
8. Egg trays
9. Eggs
10. etc

Additional Information about the Unit	
Unit aim(s)	To demonstrate how commercial eggs are produced
Details of the relationship between the unit and the relevant national occupational standards (if appropriate)	Poultry Production: Poultry production system
Assessment requirements specified by a sector or regulatory body (if appropriate)	NIAS
Endorsement of the unit by a sector or other appropriate body (if required)	NIAS
Location of the unit within the subject/sector classification system	Poultry production
Name of the organization submitting the unit	NIAS
Guided Learning Hours	20

Unit 08: Poultry Meat Production**Unit Reference Number:** AHP/PP/08/L2**NVQ Level:** 2**Credit Value:** 3**Guided Learning Hours:** 30

Unit Purpose: This unit is designed to equip the learner with the knowledge and skills to carry out broiler chicken/turkey production for meat

Unit assessment requirements/evidence requirements: Assessment should be carried out in a workplace environment. However, visual arts, posters and media presentations may also be used.

Assessment methods to be used include:

1. Direct Observation/Oral questions (DO)
2. Question and Answer (QA)
3. Witness Testimony (WT)
4. Personal Statement (PS) or Reflective Practice (RP)
5. Work Product (WP)
6. Recognition of Prior Learning (RPL)

UNIT 08 POULTRY MEAT AND PRODUCTION										
LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
LO 1: Know Broiler Chicks Management	1.1	Describe the peculiarities of broiler birds								
	1.2	Carry out the transfer of broiler chicks from the brooding house to the finishing pen								
	1.3	Identify various types of broiler chicken breeds								
LO 2: Know the management of Starter /finishing Broiler chicken	2.1	Describe the brooding condition for broiler chicks								
	2.2	Carryout the feeding of commercial broilers								
	2.3	Describe the attributes of a well brooded broiler chick								
	2.4	Explain how to achieve uniform growing flocks								
LO 3: Know Broiler chicken processing										
	3.1	Carry out the preparation of broilers for slaughtering (Bleeding)								
	3.2	Carry out the dressing of the broiler chicken (evisceration, defeathering)								
	3.3	Carry out the cutting of the broiler carcass into parts								
	3.4	Carryout packaging and storage of the meat								
Learner's Signature:			Date:							
Assessor's Signature:			Date:							
IQA Signature (if sampled)			Date:							
EQA Signature (if sampled)			Date:							

LIST OF TOOLS, EQUIPMENT AND ITEMS FOR LEARNING

1. Charts
2. Brooding utensils
3. Visual arts
4. Posters
5. Multimedia projectors
6. Thermo hygrometers
7. Weighing scales
8. Knife
10. Scalding equipment etc.

Additional Information about the Unit	
Unit aim(s)	To demonstrate broiler chicken dressing and production techniques
Details of the relationship between the unit and the relevant national occupational standards (if appropriate)	Poultry Production: Poultry production system
Assessment requirements specified by a sector or regulatory body (if appropriate)	NIAS
Endorsement of the unit by a sector or other appropriate body (if required)	NIAS
Location of the unit within the subject/sector classification system	Poultry production
Name of the organization submitting the unit	NIAS
Guided Learning Hours	20

**NATIONAL SKILLS
QUALIFICATION**

FOR

**POULTRY
PRODUCTION**

LEVEL 3

FEBRUARY, 2025

S/No /Unit No	Reference Number	NOS Title	Credit Value	Guided Learning Hours	Remark
1	AHP/PP/001/L3	Work Safely in Poultry Production Environment	2	20	NSQ Level 3
2	AHP/PP/02/L3	Communicate Effectively in Poultry Farming Environment	2	20	NSQ Level 3
3	AHP/PP/03/L3	Team Work	2	20	NSQ Level 3
4	AHP/PP/04/L3	Poultry Production	4	40	NSQ Level 3
5	AHP/PP/05/L3	POULTRY HOUSING AND EQUIPMENT	4	40	NSQ Level 3
6	AHP/PP/06/L3	Poultry Breeding Farm Operations	5	50	NSQ Level 3
7	AHP/PP/07/L3	Poultry Feeding	5	50	NSQ Level 3
8	AHP/PP/08/L3	Broiler Chicks production	3	30	NSQ Level 3
9	AHP/PP/09/L3	Diseases of Poultry	3	30	NSQ Level 3
10	AHP/PP/10/L3	Keeping of Farm Records	3	30	NSQ Level 3
	TOTAL		33	330	

Unit 1: Work Safely in Poultry Production Environment

Unit Reference Number: AHP/PP/01/L3

NSQ Level: 3

Credit Value: 2

Guided Learning Hours: 20

Unit Purpose: This unit is on the adherence to health and safety precaution and avoidance of environmental hazards associated with Poultry Production.

Unit assessment requirements/evidence requirements:

Assessment must be carried out in real workplace environment in which learning and human development is carried out. ***Simulation is not allowed*** in this unit and level.

Assessment methods to be used include:

1. Direct Observation/oral questions (DO)
2. Question and Answer (QA)
3. Witness Testimony (WT)
4. Personal statement (PS) or Reflective Practice (RP)
5. Work Product (WP)
6. Recognition of Prior Learning (RPL)

UNIT 01: Work Safely in POULTRY Production Environment

LEARNING OBJECTIVE (LO)		PERFORMANCE CRITERIA	Evidence Type				Evidence Ref. Page No.			
The learner will:		The learner can:								
LO 1: Work safely in Poultry Production Environment.	1.1	Explain safe work practices along the poultry production value chain								
	1.2	Identify safety signs and symbols in poultry processing facilities								
	1.3	Use safety signs and symbols correctly								
	1.4	Demonstrate safe work practices and instructions in poultry processing facilities								
	1.5	Operate in accordance with health and safety practices								
LO 2: Comply with safety standards in poultry processing facilities	2.1	Identify work environment hazards								
	2.2	State types of hazards and risks in poultry processing facilities								
	2.3	State safety standards in poultry processing facilities								
	2.4	Use safety tools, materials and equipment in poultry processing facilities								
LO 3: Apply personal protective equipment (PPE) in poultry processing facilities	3.1	Identify the types of PPEs								
	3.2	Select appropriate PPE								
	3.3	Demonstrate the use of PPE								
	3.4	Maintain PPE before and after use								
LO 4: Response to accidents/injury in poultry processing	4.1	Locate first aid facility								
	4.2	Use basic dressing materials								
	4.3	Respond to supervisor given instructions								
	4.4	Report accident/injury to the appropriate supervisor								
LO 5: Apply safe work habit and clean work	5.1	Use safe access and exit routes in the work environment								
	5.2	Identify appropriate working tools, materials and equipment								

LEARNING OBJECTIVE (LO)		PERFORMANCE CRITERIA	Evidence Type				Evidence Ref. No.	Page No.
The learner will:		The learner can:						
environment in poultry processing	5.3	Use tools and equipment safely in accordance with the supervisor's instructions						
	5.4	Return all tools, equipment and unused materials for appropriate storage						
	5.5	Carry out general housekeeping of work environment						
	5.6	Dispose all wastes appropriately to designated waste facilities						
LO 6: Comply with standards of lifting, loading/offloading and stacking of materials in poultry processing facilities	6.1	Identify lifting and stacking techniques						
	6.2	Demonstrate lifting techniques in loading and offloading of materials without assistance						
	6.3	Demonstrate correct lifting and loading techniques with mechanical assistance						
	6.4	Stack materials correctly						
Learners Signature:			Date:					
Assessors Signature:			Date:					
IQA Signature (if sampled)			Date:					
EQA Signature (if sampled)			Date:					

Unit 2: Communicate Effectively in Poultry Production Environment

Unit Reference Number: AHP/PP/02/L3

Level: 3

Credit Value: 3

Guided Learning Hours: 30

Unit Purpose: This unit is about simple communication techniques in poultry production.

Unit assessment requirements/evidence requirements:

Assessment must be carried out in real workplace environment in which learning and human development is carried out. *Simulation is/or is not allowed* in this unit and level.

Assessment methods to be used include:

1. Direct Observation/oral questions (DO)
2. Question and Answer (QA)
3. Witness Testimony (WT)
4. Personal statement (PS) or Reflective Practice (RP)
5. Work Product (WP)
6. Recognition of Prior Learning (RPL)
7. Other methods (O t), assignments, case study, essay, project, etc.

UNIT 02: Communicate Effectively in Poultry Production Environment

LEARNING OBJECTIVE (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
LO 1: Explain the use of a non-complex communication system in a work environment	1.1	Use a verbal means to pass on necessary information								
	1.2	Use non-verbal means to convey necessary information e.g. body language, signs								
	1.3	Interpret symbols and signs appropriately								
LO 2: Source for information in a work environment	2.1	Identify the source of information in the work environment								
	2.2	Relate effectively with the source of information								
	2.3	Use the different information flow systems in a work environment								
	2.4	Use information gathered to avoid challenges in a work situation								
	2.5	Report findings appropriately in accordance with laid down procedures in the work environment i.e. Cards, Flip Chart								
	2.6	Use simple communication gadget like mobile phones and table phones								
LO 3: Explain various means of communication in a work environment	3.1	Locate the various communication equipment in the work environment								
		Use effectively the various communication equipment in a work environment								
	3.2	Pass information effectively to the right personnel								
	3.3	Obey instructions in line with ethics of the work environment								

Learners Signature:	Date:
Assessors Signature:	Date:
IQA Signature (if sampled)	Date:
EQA Signature (if sampled)	Date:

UNIT 3: TEAM WORK**Unit Reference Number: AHP/PP/03/L3****PP Level: 3****Credit Value: 2****Guided Learning Hours: 20****Unit Purpose:**

The purpose for this unit is to impact into the learner the necessary skills, knowledge and understanding required to develop team spirit and positive working relationship with colleagues.

Unit Assessment requirement

Assessment of this unit must be at a real practical work environment; simulation is not allowed unless where indicated.

Unit assessment requirements/evidence requirements

- Observation
- Work Product
- Professional Discussion
- Question and Answer

Unit 3: Teamwork

LO (Learning outcome)		Criteria:-	Evidence Type				Evidence Ref Page number			
LO 1 Positive working relationship with colleagues	1.1	Identify the need for developing positive working relationship with colleagues								
	1.2	Recognize the importance of relating with other people in a way that makes them feel valued and respected								
	1.3	Assist team members when required.								
	1.4	Report to the appropriate personnel when request for assistance fall outside area of responsibility.								
	1.5	Communicate information to colleagues about individual work that may affect team work.								
LO 2 Take responsibility within the team										
	2.1	Recognize own role and responsibilities within a team								
	2.2	Perform individual tasks in line with the team's rules and regulations.								
	2.3	Participate effectively in teamwork.								
LO.3 Compliance with policy of organisation										
	3.1	Explain organizational code of conduct								
	3.2	Work in line with organizational standard								
	3.3	Use organizational code of practice								
	3.4	Adhere strictly to instructions given by the Management								

Learners Signature:	Date:
Assessors Signature:	Date:
IQA Signature (if sampled)	Date:
EQA Signature (if sampled)	Date:

UNIT 04: POULTRY Production**UNIT REFERENCE NUMBER: PP/PP/004/L3****NSQ Level: 3****Credit Value: 4****Guided Learning Hours: 40**

Unit Purpose: This unit standard specifies the competencies required to demonstrate the understanding of the concept, history and development of poultry production.

Unit assessment requirements/evidence requirements:

Assessment must be carried out in real workplace environment in which learning and human development is carried out. *Simulation is not allowed* in this unit and level.

Unit assessment requirements/evidence requirements

- Observation
- Work Product
- Professional Discussion
- Question and Answer

UNIT 04 POULTRY PRODUCTION												
LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type					Evidence Ref. Page No.				
LO 1: Know the development of poultry industry in Nigeria	1.1	Describe the terminologies used in poultry farming (Breeder, Layer, Broiler etc)										
	1.2	Summarize the development of poultry production in Nigeria										
	1.3	Mention the socio-economic importance of poultry production										
	1.4	Explain factors that affect poultry production in a farm (diseases, weather, feeds, housing, breed, management etc)										
LO 2: Know the employment opportunities in the poultry industry	2.1	Describe the poultry value chain										
	2.2	Identify the value chain actors in the poultry industry (Producers, Processors, feed millers, Vet. Healthcare providers etc.)										
	2.3	Identify the various career opportunities in the poultry value chain										
	2.4	list the main forms of marketing used in the poultry industry										
LO 3: Know the Spread of Poultry Industry in Nigeria	3.1	Sketch the map of Nigeria indicating the major Commercial Poultry producing Regions										
	3.2	Use the map to locate various breeds of poultry found in each region										
	3.3	Identify the various climatic zones suitable for commercial poultry production in Nigeria										
	3.4	Identify risk undertakers in the poultry industry in Nigeria (NAIC, NIRSAL,)										
	3.5	Identify the major commercial consumers of poultry products in Nigeria (Restaurants, Beverage companies)										
Learner's Signature:			Date:									
Assessor's Signature:			Date:									
IQA Signature (if sampled)			Date:									
EQA Signature (if sampled)			Date:									

UNIT 05: POULTRY HOUSING AND EQUIPMENT

Unit Reference Number: AHP/PLM/005/L3

NSQ Level: 3

Credit Value: 4

Guided Learning Hours: 40

Unit Purpose:

Unit Assessment Requirements/Evidence

Assessment Methods to be Used Include:

1. Direct Observation/Oral Questions (DO)
2. Questions and Answers (QA)
3. Witness Testimony (WT)
4. Personal Statement (PS) or Reflective Practice (RP)
5. Work Product (WP)
6. Recognition of Prior Learning (RPL)

UNIT 05: POULTRY HOUSING AND EQUIPMENT

LEARNING OBJECTIVE (LO) The learner Will:		PERFORMANCE CRITERIA The learner Can:	Evidence Type		Evidence Ref. NO. Page
LO 1: Know the housing needs for poultry	1.1	Identify the components of poultry house (roof, wall, and floor etc)			
	1.2	Describe the needs for a proper shape and orientation of the poultry (wind flow, sun direction etc)			
	1.3	Sketch different poultry houses (brooding pen, growing, and laying pen)			
LO 2: Know Deep Litter Housing type	2.1	Describe typical Deep Litter Housing			
	2.2	Compute floor spacing requirement for the different types (Broiler, layers etc) of poultry on deep Litter			
	2.4	Identify different litter materials (wood shavings, rice husk etc)			
	2.5	Identify suitable feeders and drinkers for a deep litter system			
LO 3: understand Battery Cage Housing in Poultry production	3.1	Describe the different types of Battery Cage housing (Rows, Tiers etc)			
	3.2	Discuss the advantages of Battery Cage housing system (clean eggs, prevent cannibalism, reduced rate of disease transmission, etc)			
	3.3	Describe the space requirement for caged birds (stocking density)			
	3.4	Identify materials for making cages (wire mesh, wood etc)			

	3.5	Identify suitable feeders and drinkers in a battery cage.			
LO 4: Know the Application of various Equipment in a Poultry House	4.1	Use the feeding Scoop to distribute feeds unto the feeding Trough			
	4.2	Carry out the inspection of Drinker Pipes and Nipples to detect and rectify blockages			
	4.3	Measure and administer powdered and liquid supplements in drinking water			
	4.4	Carry out Cleaning and Disinfection of the Equipment for various uses			
	4.5	Dismantle, Service and Couple various Equipment (Feeders, Drinkers, Knapsack, Automatic Syringes etc) in the Poultry House			
	4.6	Assemble, Clean and Store Equipment appropriately after use.			

Unit 06 POULTRY BREEDING FARM OPERATIONS

Unit Reference Number: AHP/PP/006/L3

NSQ Level: 3

Credit Value: 5

Guided Learning Hours: 50

Unit Purpose: This unit is designed to equip learners with the knowledge and skills of feeds and feeding of poultry birds

Unit assessment requirements/evidence requirements:

Assessment must be carried out in real workplace environment in which learning and human development is carried out. *Simulation is not allowed* in this unit and level.

Assessment methods to be used include:

1. Direct Observation/oral questions (DO)
2. Question and Answer (QA)
3. Witness Testimony (WT)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)

UNIT 06: POULTRY BREEDING FARM OPERATIONS

LO 1: Know the Attributes of Breeder Chicks	1.1	Select Broiler Breeder Chicks with the best Attributes (general health, body conformation etc)			
	1.2	Select Layer Breeder Chicks with the best Attributes (general health, body conformation etc)			
	1.3	Observe and remove Breeder Chicks with signs of deformities (multiple legs, curly legs, paralysis, blindness etc)			
	1.4	Count and Package the Selected Chicks in Cartons for Onward Delivery to the Brooding Pens			
LO 2: Understand the Management of Breeder Eggs	2.1	Supervise the feeding of the Parent Stock to ensure the intake of adequate feed			
	2.2	Gather and Crate the Laid Eggs for proper storage before transfer to Incubator			
	2.3	Sort and Candle Eggs to Select Fertile Eggs for Incubation			
LO 3: Understand the Brooding of Breeder Chicks	3.1	Execute Biosecurity, Cleaning and Sanitation of the Brooding Pen and surrounding			
	3.2	Demonstrate management operations (Feeders, Waterers, Lighting, Heating etc)			
	3.3	Organize Brooding Pen Equipment (Blinds, Hoovers, Feeders, Drinkers, Thermometers, Hygrometer, Bulbs etc)			
	3.4	Examine the Brooding Pen for signs of Disease, Stress,			

		Uniform growth, Wet Litter, Pest, Rodents etc)			
LO 4: Understand Rearing of Breeding Chicks (Weeks 0-8)	4.1	Monitor Chicks Growth to ensure uniformity in Weights (Measure Weight)			
	4.2	Vaccinate Birds during Rearing			
	4.3	Cull Sick or Stunted Birds			
	4.4	Identify and Separate Virile Cocks from the Rearing Flocks			

Unit 07: Poultry feeding

Unit Reference Number: AHP/PP/007/L3

NSQ Level: 3

Credit Value: 4

Guided Learning Hours: 50

Unit Purpose: This unit is designed to equip learners with the knowledge and skills of feeds and feeding of poultry birds

Unit assessment requirements/evidence requirements:

Assessment must be carried out in real workplace environment in which learning and human development is carried out. *Simulation is not allowed* in this unit and level.

Assessment methods to be used include:

6. Direct Observation/oral questions (DO)
7. Question and Answer (QA)
8. Witness Testimony (WT)
9. Work Product (WP)
10. Recognition of Prior Learning (RPL)

UNIT 07: feeding practices in poultry

LO 1: Understand the Digestive System of Birds	1.1	Describe the digestive system of Birds			
	1.2	Explain the different classes of nutrients of poultry feeds (protein, carbohydrates, fats, minerals and vitamins etc)			
	1.3	State the nutrient requirement of different classes of poultry			
LO 2: Know the formulation of poultry Feeds	2.1	List the requirements for feed formulation			
	2.2	Measure the quantity of ingredients for various classes of poultry feeds based on the Pearson and Double Pearson methods			
	2.3	Identify the different forms of poultry feeds (Mash, Pellets and Crumbles)			
	2.4	Describe the physical and chemical characteristics of a good poultry feed			
LO 3: Understand the Feeding of Poultry birds	3.1	Measure appropriate quantity of Feeds from the storage facility.			
	3.2	Deliver Feeds from the storage facility to the Pen			
	3.3	Differentiate the two main types of feeding poultry birds (<i>Ad Lib</i> and Controlled)			
	3.4	Serve required ration of feeds to Chicks, Layers, Growers, Pre-Layers etc			
	3.5	Serve required ration to Starter, Grower and Finishing Broiler			
	3.6	Serve the required ration to Breeder Hen			

Unit 07: Broiler Chicks Production

Unit Reference Number: AHP/PP/008/L3

NSQ Level: 3

Credit Value: 3

Guided Learning Hours: 30

Unit Purpose: This unit is designed to equip learners with the knowledge and skills of boiler chicks production

Unit assessment requirements/evidence requirements:

Assessment must be carried out in real workplace environment in which learning and human development is carried out. *Simulation is not allowed* in this unit and level.

Assessment methods to be used include:

1. Direct Observation/oral questions (DO)
2. Question and Answer (QA)
3. Witness Testimony (WT)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)

UNIT 08: Broiler Chicks

LO 1: Understand the Management of Broiler Chicks/Pouts for Meat	1.1	Describe the attributes of good broiler chicks (weight, liveability, plumage etc)			
	1.2	Identify the different breeds of commercial broiler chickens in Nigeria			
	1.3	Distinguish between Optimal and Sub-Optimal performing Broiler breeds in Nigeria (Anak, Marshal, Arbo Acres, cobb etc)			
LO 2: Know Starter, Grower and Finisher	1.1	Demonstrate the brooding of Broiler Chicks			
	1.2	Discuss the feeding of Broilers for Optimal growth			
	1.3	Demonstrate the periodic Weighing of Broilers in order to achieve uniform growth rate			
LO 3: Understand Broiler Chicken Processing	1.1	Isolate and transport the birds to the slaughter room			
	1.2	Carry out the Slaughter/ Bleeding of broilers			
	1.3	Carry out Depluming (Defeather) and washing of the carcass			
	1.4	Eviscerate and wash the carcass and viscera			
	1.5	Cut the carcass into various parts and wash the parts			
	1.6	Carryout packaging and cooling of the meat			
LO 4: Understand Broiler Meat Quality	1.1	List the factors that affects Broiler meat quality			
	1.2	Identify signs of meat spoilage			
	1.3	Discuss the shelf life of Broiler meat			

Unit 07: Poultry Diseases

Unit Reference Number: AHP/PP/009/L3

NSQ Level: 3

Credit Value: 3

Guided Learning Hours: 30

Unit Purpose: This unit is designed to equip learners with the knowledge and skills of mitigating poultry diseases

Unit assessment requirements/evidence requirements:

Assessment must be carried out in real workplace environment in which learning and human development is carried out. *Simulation is not allowed* in this unit and level.

Assessment methods to be used include:

1. Direct Observation/oral questions (DO)
2. Question and Answer (QA)
3. Witness Testimony (WT)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)

UNIT 09: Poultry Diseases

LO 1: Know the Common Types of Poultry Diseases	1.1	Mention the common types of poultry diseases (Viral, Bacterial, Parasitic, Fungal, Nutritional etc)			
	1.2	Carry out the examination of the flocks for signs of diseases			
	1.3	Carry out the isolation of sick birds from the flock			
	1.4	Carry out quarantine of the sick birds			
	1.5	Institute Biosecurity measures in the Pen/Farm premises			
LO 2: Understand how to recognize unhealthy birds	2.1	Identify birds with ruffled feathers in the Pen			
	2.2	Identify birds with soiled vents			
	2.3	Identify birds with watery and swollen eyes			
	2.4	Identify birds with droopy wings			
	2.5	Identify birds with swollen /discoloration of Combs and Wattles			
	2.6	Identify weak and unresponsive birds			
	2.7	Identify birds producing rales and coughing sounds			
LO 3: Understand Disease Control and Prevention	3.1	Discuss available vaccines and medications			
	3.2	Summarize poultry vaccination schedules			
	3.3	Administer basic drugs and supplements in drinking water and feeds			
	3.4	Carryout measures for the prevention of disease outbreak on a farm (Biosecurity)			

Unit 010: Keeping Farm Records

Unit Reference Number: AHP/PP/010/L3

NSQ Level: 3

Credit Value: 3

Guided Learning Hours: 30

Unit Purpose: This unit is designed to equip learners with the knowledge and skills of farm records keeping

Unit assessment requirements/evidence requirements:

Assessment must be carried out in real workplace environment in which learning and human development is carried out. *Simulation is not allowed* in this unit and level.

Assessment methods to be used include:

1. Direct Observation/oral questions (DO)
2. Question and Answer (QA)
3. Witness Testimony (WT)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)

UNIT 10 Keeping Farm Records

LO 1: Understand importance of keeping Farm Record	1.1	Maintain farm Diary			
	1.2	Maintain Farm activity calendar			
	1.3	Maintain Flock Records			
LO 2: Understand the trend of diseases on the farm	2.1	Maintain Health Records			
	2.2	Display Vaccination records			
	3.3	Maintain records of seasonal disease occurrence			
LO 3: Understand Cost- Benefit Analysis	3.1	Develop inventory of inputs (feeds, drugs etc)			
	3.2	Display records of services rendered (veterinary, utility, fumigation, sanitation etc)			
	3.3	Keep records of mortalities, morbidities etc			
	3.4	Analyse records of outputs including by-products			

National Skills Qualifications FOR POULTRY PRODUCTION

LEVEL 1, 2 & 3



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