



NATIONAL BOARD FOR TECHNICAL EDUCATION

PLOT B BIDA ROAD, P.M.B. 2239, KADUNA, NIGERIA

IN COLLABORATION WITH



NATIONAL OCCUPATIONAL STANDARDS (NOS)

QUALITY ASSURANCE IN POULTRY LEVELS 3 - 4

JUNE, 2026



**RENEWED HOPE
IN AGRICULTURE**

PREFACE

The development of the National Occupational Standards (NOS) for the agricultural sector marks another important milestone in Nigeria's commitment to strengthening Technical and Vocational Education and Training (TVET), promoting skills development, and improving workforce productivity. These standards have been developed to provide nationally recognized benchmarks for the knowledge, skills, and competencies required for effective performance in various agricultural occupations. The National Occupational Standards were developed through a collaborative process involving industry experts, employers, professional bodies, regulatory agencies, training institutions, development partners, and other key stakeholders. Their contributions ensured that the standards reflect current industry practices, emerging technologies, and the competency requirements of the modern agricultural sector. I wish to express my sincere appreciation to the Honourable Minister of Education for providing the policy direction that made this initiative possible. I also acknowledge the support of the Honourable Minister of Agriculture and Food Security and the Honourable Minister of Livestock Development for their commitment to advancing agricultural skills development in Nigeria. I extend my profound gratitude to the Tertiary Education Trust Fund (TETFund) for its intervention and support, which facilitated the development of these National Occupational Standards. I also appreciate the invaluable contributions of the Sector Skills Council for Agriculture (SSC4A), members of the Implementation Committee, resource persons, industry practitioners, employers, professional associations, regulatory agencies, the French Embassy in Nigeria, development partners, and all stakeholders who contributed their expertise throughout the development process. These National Occupational Standards will serve as an important reference for competency-based training, assessment, certification, apprenticeship, Recognition of Prior Learning (RPL), and workforce development within the agricultural sector. It is my expectation that all implementing institutions and industry partners will effectively utilize these standards to enhance the quality, relevance, and competitiveness of agricultural skills development in Nigeria. I commend all stakeholders for their dedication and commitment to this important national assignment and look forward to the successful implementation of these National Occupational Standards for the benefit of the agricultural sector and the nation as a whole.

Professor Idris M. Bugaje, FNSE
Chairman, Implementation Committee

EXECUTIVE SECRETARY

National Board for Technical Education (NBTE), Kaduna

TABLE OF CONTENTS

PREFACE	2
LEVEL 3	4
GENERAL INFORMATION	5
NATIONAL SKILLS QUALIFICATION TABLE	7
Unit 001: Health, Safety and Environment.....	10
Unit 002: Communication System in Work Environment.....	12
UNIT 003: Team Collaboration in Poultry Quality Assurance Operations.....	15
Unit 004: Quality Control in Brooding Operations	18
Unit 005: Quality Control in Rearing Operations.....	24
Unit 006: Quality Control in Broiler Production	30
Unit 007: Quality Control in Feed Mill Operations.....	36
Unit 007: Quality Control in Feed Mill Operations.....	37
Unit 008: Quality Control In Broiler Processing	42
Unit 009: Quality Control in Table Egg Production	48
Unit 10: Quality Control in Breeder Flock and Hatchable Egg Production	54
Unit 011: Quality Control in Hatchery Operations.....	60
UNIT 012: Climate-Smart Poultry Quality Assurance	66
LEVEL 4.....	72
GENERAL INFORMATION	73
NATIONAL SKILLS QUALIFICATION TABLE	75
GENERAL GUIDE.....	77
Unit 001: Health, Safety, and Environmental Practices	78
UNIT 002: Communication Systems in the Work Environment.....	82
Unit 003: Teamwork and Collaborative Work Practices	85
Unit 004: Quality Control in Poultry Production.....	88
Unit 005: Quality Control in Broiler Processing	92
Unit 006: Quality Control in Poultry Products Distribution.....	96
Unit 007: Product Protection, Recall and Recovery	100
Unit 008: Data Management in Poultry Production	104
Unit 009: Data Management in Feed Mill Operations.....	108
Unit 010: Standard Operating Procedures (SOPs).....	112
Unit 010: Standard Operating Procedures (Sops).....	113
Unit 011: Climate-Smart Quality Assurance (Supervisory)	116
LIST OF MINIMUM RESOURCES/ PHYSICAL FACILITIES.....	120
LIST OF PARTICIPANTS.....	123

NATIONAL SKILLS QUALIFICATION (NSQ)



QUALITY ASSURANCE IN POULTRY

LEVEL 3

JUNE, 2026

GENERAL INFORMATION

OVERVIEW

This qualification is designed for individuals interested in pursuing a career in **Quality Assurance in Poultry** for the award of National Skills Qualification (NSQ) based on National Occupational Standards (NOS). It is aimed at developing the competencies required to carry out routine poultry quality assurance activities, monitor compliance with established standards, maintain quality records and support corrective actions at **NSQ Level 3**.

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

QUALIFICATION PURPOSE

The qualification is designed to produce a competent Poultry Quality Assurance Operative with the knowledge, skills and attitudes required to inspect poultry production activities, monitor compliance with quality standards, identify quality deviations, maintain accurate records, support corrective actions and contribute to the production of safe and quality poultry products.

QUALIFICATION REQUIREMENTS

All Candidates must be:

- At least sixteen (16) years of age
- Medically fit
- Mentally fit (Mental alertness)
- A Nigerian citizen
- Other nationals should present International passport; residence permit or Parent's work permit.
- Vetted
- Interest in agricultural production and related support operations;
- Ability to carry out simple practical tasks under supervision

QUALIFICATION OBJECTIVES

At the end of this qualification, the learner should be able to:

- i. Apply health, safety and environmental requirements in poultry quality assurance operations to ensure safe working practices and compliance with workplace standards.
- ii. Apply effective communication systems in the work environment to exchange information, report quality issues and maintain workplace coordination.
- iii. Demonstrate teamwork practices by collaborating with supervisors, colleagues and other stakeholders to achieve poultry quality assurance objectives.
- iv. Apply quality control procedures in brooding operations to monitor chick management practices, environmental conditions and production standards.
- v. Monitor quality control practices in rearing operations to support healthy bird development, welfare and production performance.
- vi. Implement quality control measures in broiler production operations to maintain production standards, bird health, welfare and product quality.

- vii. Apply quality control procedures in feed mill operations to support feed quality, safety, storage and compliance with poultry nutrition requirements.
- viii. Monitor quality control practices in broiler processing operations to ensure hygiene, food safety, product quality and compliance with processing standards.
- ix. Apply quality control procedures in table egg production to maintain egg quality, safety, handling and storage requirements.
- x. Apply quality assurance practices in breeder flock and hatchable egg production to support flock performance, egg quality and hatchability standards.
- xi. Monitor quality control procedures in hatchery operations to support effective incubation practices, chick quality and hatchery hygiene standards.
- xii.** Apply climate-smart poultry quality assurance practices.



NATIONAL SKILLS QUALIFICATION TABLE

Unit No	Reference Number	NOS Title	Credit Value	Guided Learning Hours	Practice Time	Remark
01	AGR/PFQ/001/L3	Health, Safety and Environment	2	20	80	Mandatory Unit
02	AGR/PFQ/002/L3	Communication System in the Work Environment.	2	20	80	Mandatory Unit
03	AGR/PFQ/003/L3	Team Collaboration in Poultry Quality Assurance Operations	2	20	80	Mandatory Unit
04	AGR/PFQ/004/L3	Quality Control in Brooding Operations	3	30	120	Mandatory Unit
05	AGR/PFQ/005/L3	Quality Control in Rearing Operations	2	20	100	Mandatory Unit
06	AGR/PFQ/006/L3	Quality Control in Broiler Production	4	40	150	Mandatory Unit
07	AGR/PFQ/007/L3	Quality Control in Feed Mill Operations	4	40	150	Mandatory Unit
08	AGR/PFQ/008/L3	Quality Control in Broiler Processing	4	40	150	Mandatory Unit
09	AGR/PFQ/009/L3	Quality Control in Table Egg Production	3	30	120	Mandatory Unit
10	AGR/PFQ/010/L3	Quality Control in Breeder Flock and Hatchable Egg Production	4	40	150	Mandatory Unit
11	AGR/PFQ/011/L3	Quality Control in Hatchery Operations	4	40	150	Mandatory Unit
12	AGR/PFQ/012/L3	Climate-Smart Poultry Quality Assurance	3	30	120	Mandatory Unit
	Total		37	370	1450	

QUALIFICATION STRUCTURE

This qualification comprises a total of twelve (12) Mandatory Units, with a credit value of 37 and 370 Guided Learning Hours (GLH) across the full qualification. One (1) credit is equivalent to ten (10) GLH. Guided Learning Hours are the time a learner spends in the classroom, workshop and laboratory of the Skills Training Centre (STC), being taught, instructed,

supervised or assessed by a qualified trainer, facilitator or assessor.

In addition to the GLH, the qualification requires at least twice or thrice the GLH as practice time. Practice time is the time a learner is expected to spend applying the skills of each unit in a real workplace environment, carrying out the same tasks repeatedly until performance becomes consistent, accurate and habitual to the standard the qualification demands. It is undertaken under the guidance of a workplace supervisor, recorded in the learner's logbook and duly endorsed. Practice time is the principal setting where core assessment is conducted. It is through repeated performance in the workplace that a learner's achievement of the Learning Outcomes and Performance Criteria is judged and evidenced. Practice time is an additional requirement to GLH and does not replace them.

To achieve this qualification, the learner must complete all mandatory units, undertake the prescribed practice time, and accumulate the minimum credit value approved by NBTE. Credit is awarded only when a learner has been assessed as competent against all Learning Outcomes and Performance Criteria of a unit.



GENERAL 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 Qualifications 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, because of learning process.
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 001: HEALTH, SAFETY AND ENVIRONMENT

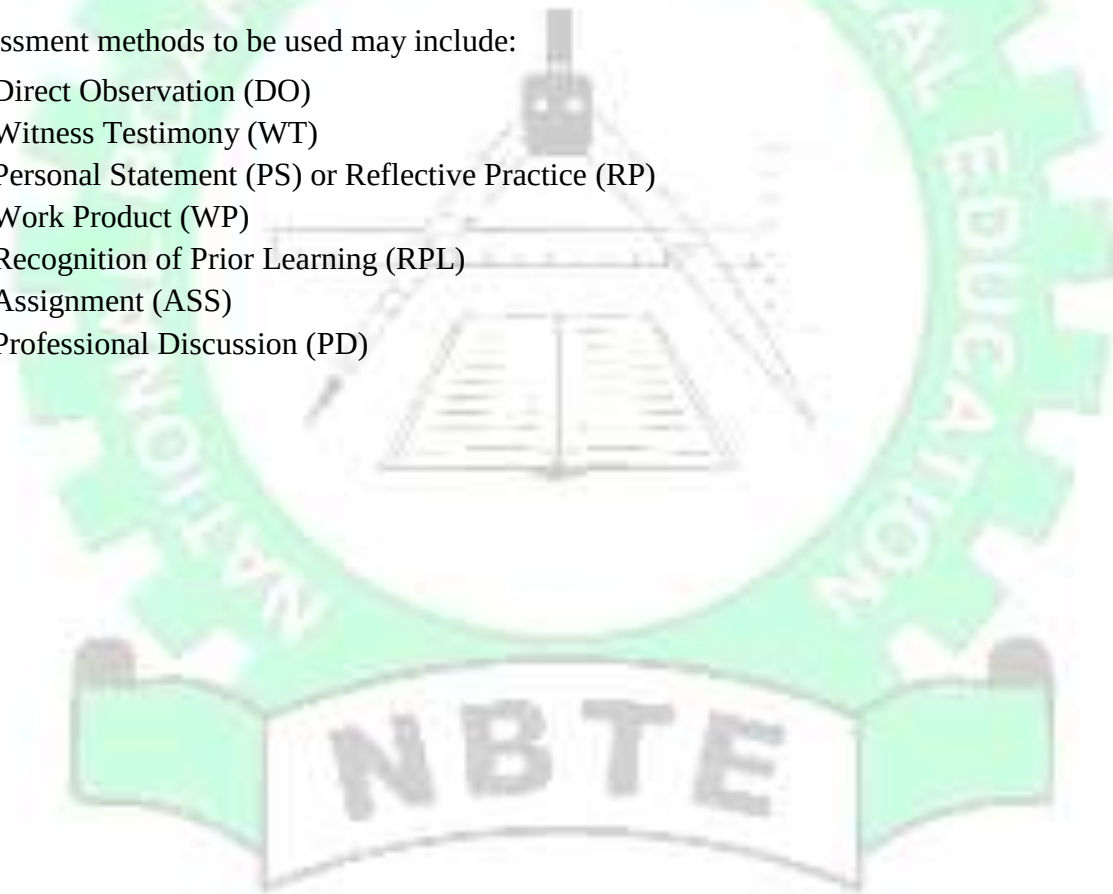
Unit Reference Number: AGR/PFQ/001/L3
NSQ Level: 3
Credit Value: 2
Guided Learning Hours: 20
Practice Time: 80 hours

Unit Purpose: This unit is designed to provide the trainee with the knowledge and skills required for health and safety in work environment.

Unit assessment requirements/evidence requirements: Assessment must be carried out in both a real workplace and a training environment in which learning and human development is carried out.

Assessment methods to be used may include:

1. Direct Observation (DO)
2. Witness Testimony (WT)
3. Personal Statement (PS) or Reflective Practice (RP)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Assignment (ASS)
7. Professional Discussion (PD)



UNIT 001: Health, Safety and Environment

LEARNING OUTCOME (LO) The Learner Will:		PERFORMANCE CRITERIA The Learner Can:	Evidence Type				Evidence Ref. Page No.			
LO 1: <i>Identify workplace environment</i>	1.1	Identify workplace areas according to site layout requirements.								
	1.2	Locate workplace facilities including stores, changing rooms, exits and emergency points.								
	1.3	Recognise safety signs and symbols within the workplace.								
	1.4	Identify positions of first aid boxes, fire extinguishers, sand buckets and main switches.								
	1.5	Use workplace facilities according to established procedures.								
LO 2: <i>Apply Safety rules and regulations in a workplace</i>	2.1	Explain workplace safety rules and regulations.								
	2.2	Select appropriate PPE for workplace activities.								
	2.3	Identify workplace hazards and unsafe conditions.								
	2.4	Perform hazard prevention practices according to safety procedures.								
	2.5	Maintain safe working practices during routine activities.								
LO 3: <i>Demonstrate first aid procedures</i>	3.1	Define basic first aid procedures.								
	3.2	Identify common workplace injuries and emergencies.								
	3.3	Select appropriate first aid materials and equipment.								
	3.4	Perform basic first aid response procedures.								
	3.5	Communicate workplace incidents through appropriate channels.								
Learner's Signature: _____			Date: _____							
Assessor's Signature: _____			Date: _____							
IQAM Signature (if sampled): _____			Date: _____							
EQAM Signature (if sampled): _____			Date: _____							

UNIT 002: COMMUNICATION SYSTEM IN WORK ENVIRONMENT

Unit Reference Number:	AGR/PFQ/002/L3
NSQ Level:	3
Credit Value:	2
Guided Learning Hours:	20
Practice Time:	80 hours
Unit Status:	Mandatory Unit

Unit Purpose: This unit is designed to provide the trainee with the knowledge and skills required to use workplace communication systems, exchange quality information and maintain accurate communication records.

Unit assessment requirements/evidence requirements: Assessment must be carried out in both a real workplace and a training environment in which learning and human development is carried out.

Unit Assessment Requirements/Evidence Requirements

Assessment methods to be used may include:

1. Direct Observation (DO)
2. Witness Testimony (WT)
3. Personal Statement (PS) or Reflective Practice (RP)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Assignment (ASS)
7. Professional Discussion (PD)

Unit 002: Communication System in Work Environment

LEARNING OUTCOME (LO) The Learner Will:		PERFORMANCE CRITERIA The Learner Can:	Evidence Type				Evidence Ref. Page No.			
LO 1: <i>Communicate effectively in the work environment</i>	1.1	Identify workplace communication requirements according to organisational procedures.								
	1.2	Use appropriate communication methods during workplace activities.								
	1.3	Communicate workplace information clearly with supervisors and colleagues.								
	1.4	Record workplace information using approved workplace formats.								
	1.5	Respond to workplace instructions and feedback appropriately.								
LO 2: Identify Sources of Information in a Work Environment	2.1	Identify sources of workplace information relevant to assigned tasks.								
	2.2	Locate workplace documents, records and information resources.								
	2.3	Select relevant information for workplace activities.								
	2.4	Interpret workplace information according to operational requirements.								
	2.5	Report obtained information through appropriate workplace channels.								
LO 3: Use Communication Means in a Work Environment	3.1	Identify communication means used within the workplace.								
	3.2	Select suitable communication channels for workplace situations.								
	3.3	Use communication tools and devices according to workplace procedures.								
	3.4	Maintain communication records according to organisational requirements.								
	3.5	Interact with workplace personnel using appropriate communication practices.								

LEARNING OUTCOME (LO) The Learner Will:	PERFORMANCE CRITERIA The Learner Can:	Evidence Type	Evidence Ref. Page No.
Learner's Signature: _____		Date: _____	
Assessor's Signature: _____		Date: _____	
IQAM Signature (if sampled): _____		Date: _____	
EQAM Signature (if sampled): _____		Date: _____	



UNIT 003: TEAM COLLABORATION IN POULTRY QUALITY ASSURANCE OPERATIONS

Unit Reference Number:	AGR/PFQ/003/L3
NSQ Level:	3
Credit Value:	2
Guided Learning Hours:	20
Practice Time:	80 hours
Unit Status:	Mandatory Unit

Unit Purpose: This unit is designed to provide the trainee with the knowledge and skills required to work collaboratively, fulfil assigned responsibilities and support quality assurance activities in poultry operations.

Unit assessment requirements/evidence requirements: Assessment must be carried out in both a real workplace and a training environment in which learning and human development is carried out.

Unit Assessment Requirements/Evidence Requirements

Assessment methods to be used may include:

1. Direct Observation (DO)
2. Witness Testimony (WT)
3. Personal Statement (PS) or Reflective Practice (RP)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Assignment (ASS)
7. Professional Discussion (PD)

Unit 003: Team Collaboration in Poultry Quality Assurance Operations

LEARNING OUTCOME (LO) The Learner Will:		PERFORMANCE CRITERIA The Learner Can:	Evidence Type				Evidence Ref. Page No.			
LO 1: <i>Develop good working relationship with co-workers</i>	1.1	Identify roles and responsibilities of team members in the workplace.								
	1.2	Communicate effectively with co-workers during workplace activities.								
	1.3	Support team members in achieving assigned tasks.								
	1.4	Maintain positive working relationships with co-workers.								
	1.5	Interact respectfully with team members and supervisors.								
LO 2: <i>Take responsibility within the team</i>	2.1	Perform assigned team tasks according to workplace requirements.								
	2.2	Accept responsibility for assigned duties and outcomes.								
	2.3	Assist team members during workplace operations.								
	2.4	Report challenges affecting team performance through appropriate channels.								
	2.5	Maintain commitment to team objectives and workplace goals.								
LO 3: <i>Comply with rule of organization</i>	3.1	Identify organisational rules and workplace procedures.								
	3.2	Follow workplace policies and operational guidelines.								
	3.3	Apply organisational standards during workplace activities.								
	3.4	Maintain professional conduct within the workplace.								
	3.5	Report breaches of organisational rules through appropriate channels.								

LEARNING OUTCOME (LO) The Learner Will:	PERFORMANCE CRITERIA The Learner Can:	Evidence Type	Evidence Ref. Page No.
Learner's Signature: _____ Assessor's Signature: _____ IQAM Signature (if sampled): _____ EQAM Signature (if sampled): _____		Date: _____ Date: _____ Date: _____ Date: _____	



UNIT 004: QUALITY CONTROL IN BROODING OPERATIONS

Unit Reference Number:	AGR/PFQ/004/L3
NSQ Level:	3
Credit Value:	3
Guided Learning Hours:	30
Practice Time:	120 hours
Unit Status:	Mandatory Unit

Unit Purpose: This unit is designed to provide the trainee with the knowledge and skills required to monitor brooding conditions, chick placement, biosecurity, flock performance and operational records against approved quality standards.

Unit assessment requirements/evidence requirements: Assessment must be carried out in both a real workplace and a training environment in which learning and human development is carried out.

Unit Assessment Requirements/Evidence Requirements

Assessment methods to be used may include:

1. Direct Observation (DO)
2. Witness Testimony (WT)
3. Personal Statement (PS) or Reflective Practice (RP)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Assignment (ASS)
7. Professional Discussion (PD)

Unit 004: Quality Control in Brooding Operations

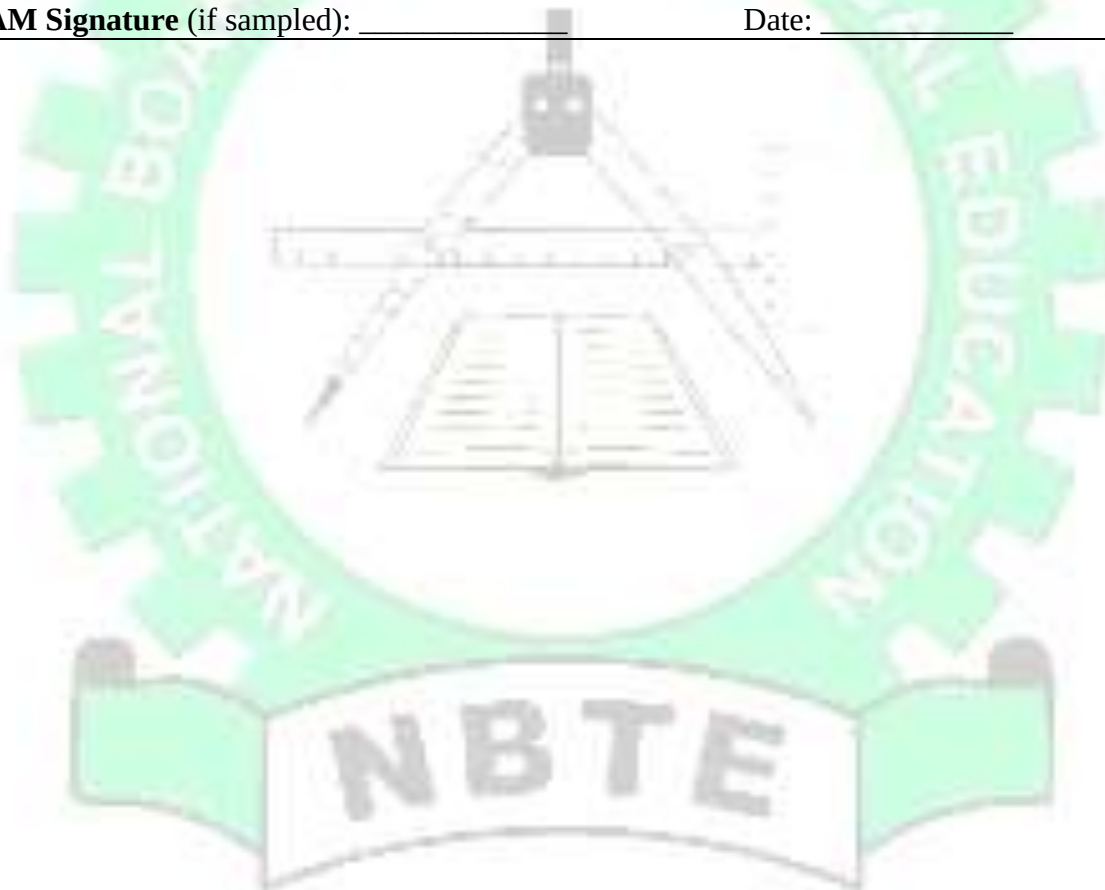
LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
LO 1: <i>Prepare the brooding house and equipment</i>	1.1	Inspect brooding house structure (roof, walls, floor, doors etc)								
	1.2	Repair defects prior to chick arrival								
	1.3	Clean the brooding house								
	1.4	Disinfect the brooding house and all equipment in line with the farm's biosecurity SOP and required downtime period								
	1.5	Set up brooders, heat sources, brooder guards, feeders and drinkers per the flock placement plan								
	1.6	Verify functionality of heating, lighting and ventilation equipment before chick arrival								
	1.7	Confirm litter type and depth meet specification (minimum 5–8 cm, dry and friable)								
	1.8	Pre-heat the house to the target brooding temperature (32–35°C, at chick level) at least 24 hours before chick arrival								
	1.9	Inspect brooding house structure (roof, walls, floor, doors) for integrity								
	1.10	Repair defects prior to chick arrival								
LO 2: <i>Manage temperature and relative humidity</i>	2.1	Measure house/brooder temperature using appropriate instruments (thermometer, infra-red thermometer, data logger)								
	2.2	Compare measured temperature against the age/breed-specific brooding temperature curve								
	2.3	Record deviations								
	2.4	Adjust the heat source to correct temperature deviations within an agreed tolerance ($\pm 1^{\circ}\text{C}$)								
	2.5	Measure relative humidity using a								

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA The learner can:	Evidence Type					Evidence Ref. Page No.			
		hygrometer or thermo-hygrometer									
	2.6	Maintain within the target range (60–70% in week 1)									
	2.7	Adjust ventilation or humidification to correct relative humidity deviations									
LO 3: <i>Manage ventilation and air quality</i>	3.1	Measure air speed and air quality indicators (ammonia, carbon dioxide) using appropriate instruments									
	3.2	Adjust air inlets and fans to maintain the minimum ventilation rate for chick age and stocking level									
	3.3	Identify draughts at chick level									
	3.4	Correct draughts at chick level									
	3.5	Record ventilation settings and adjustments in the brooding house log									
LO 4: <i>Receive day-old chicks</i>	4.1	Inspect chick quality on arrival against acceptance criteria (activity level, navel closure, uniformity, sample body weight etc)									
	4.2	Record chick source, hatchery, breed, batch number and delivery condition on receipt									
	4.3	Place chicks evenly across the brooding area within the recommended time of arrival									
	4.4	Provide immediate access to feed and water at the point of placement									
LO 5: <i>Manage brooding density and stocking rate</i>	5.1	Calculate stocking density (birds/m ²) against the breed/age standard for the brooding period									
	5.2	Adjust brooder guard/circle size progressively as chicks grow									
	5.3	Monitor bird distribution across the brooding area									
	5.4	Correct overcrowding or under-utilisation of space									
LO 6: <i>Manage feed</i>	6.1	Provide starter feed of the correct nutrient specification and physical									

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA	Evidence Type					Evidence Ref. Page No.			
The learner will:		The learner can:									
and water during brooding		form (crumb/mash) for chick age									
	6.2	Monitor daily feed intake against the target for age and breed									
	6.3	Record deviations									
	6.4	Verify water quality, temperature and accessibility at chick height									
	6.5	Monitor daily water consumption against target									
	6.6	Investigate deviations greater than 10%									
	6.7	Sanitise feeders and drinkers according to the cleaning schedule									
	6.8	Provide starter feed of the correct nutrient specification and physical form (crumb/mash) for chick age									
	6.9	Monitor daily feed intake against the target for age and breed, and record deviations									
LO 7: Monitor chick behaviour, growth and uniformity	7.1	Observe chick activity, alertness and distribution pattern at each inspection round									
	7.2	Conduct seven-day body weight sampling (minimum 1% of flock or 100 birds)									
	7.3	Compare to the target seven-day body weight									
	7.4	Calculate flock uniformity (coefficient of variation, CV%)									
	7.5	Compare to the breed standard (target $CV \leq 10\%$)									
	7.6	Identify weak, sick, or abnormal chicks for further assessment									
	7.7	Record weak, sick, or abnormal chicks for further assessment									
	7.8	Isolate weak, sick, or abnormal chicks for further assessment									
LO 8: Implement biosecurity	8.1	Apply farm entry biosecurity protocols (foot dips, protective clothing/PPE, hand hygiene, visitor									

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
The learner will: <i>and sanitation procedures</i>		logbook) on every entry to the brooding house								
	8.2	Implement vermin, wild bird and insect control measures in and around the brooding house								
	8.3	Apply all-in/all-out flock management								
	8.4	Observe the required downtime between flocks								
	8.5	Dispose of dead birds and used litter in accordance with the farm's biosecurity and environmental disposal procedure								
LO 9: <i>Implement vaccination and medication protocols</i>	9.1	Verify the vaccination schedule against flock age, breed, and current health status before administration								
	9.2	Administer vaccination via the correct route (spray, drinking water, eye-drop, subcutaneous/intramuscular injection as applicable)								
	9.3	Record vaccine name, batch number, expiry date, administration date, dose and route in the flock health record								
	9.4	Monitor the flock for vaccine reactions or adverse effects								
	9.5	Report abnormal findings promptly								
LO 10: <i>Manage mortality, waste and brooding records</i>	10.1	Record daily mortality and culls in the flock mortality log								
	10.2	Calculate seven-day mortality percentage								
	10.3	Compare against the farm/breed benchmark								
	10.4	Dispose of mortality using an approved method (composting, incineration, or approved burial) in line with environmental regulations								
	10.5	Maintain complete brooding house records (temperature, humidity, ventilation, feed intake, water consumption, mortality, vaccination)								

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type					Evidence Ref. Page No.				
	10.6	Report compiled key brooding performance indicators (seven-day mortality, seven-day body weight, feed intake, water consumption, uniformity) to the supervisor at the end of the brooding period										
Learner's Signature: _____ Assessor's Signature: _____ IQAM Signature (if sampled): _____ EQAM Signature (if sampled): _____			Date: _____ Date: _____ Date: _____ Date: _____									



UNIT 005: QUALITY CONTROL IN REARING OPERATIONS

Unit Reference Number:	AGR/PFQ/005/L3
NSQ Level:	3
Credit Value:	2
Guided Learning Hours:	20
Practice Time:	100 hours
Unit Status:	Mandatory Unit

Unit Purpose: This unit is designed to provide the trainee with the knowledge and skills required to monitor rearing conditions, flock health, growth, welfare, biosecurity and records in accordance with established quality requirements.

Unit assessment requirements/evidence requirements: Assessment must be carried out in both a real workplace and a training environment in which learning and human development is carried out.

Unit Assessment Requirements/Evidence Requirements

Assessment methods to be used may include:

1. Direct Observation (DO)
2. Witness Testimony (WT)
3. Personal Statement (PS) or Reflective Practice (RP)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Assignment (ASS)
7. Professional Discussion (PD)

Unit 005: Quality Control in Rearing Operations

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type	Evidence Ref. Page No.
LO 1: <i>Interpret rearing quality standards</i>	1.1	Identify approved rearing standards for flock breed, age, production type and farm objectives.		
	1.2	Describe quality requirements for housing, equipment, feed, water, health, welfare and records.		
	1.3	Distinguish critical control points from routine operational checks in the rearing cycle.		
	1.4	Select measurable indicators for growth, uniformity, mortality, feed efficiency and welfare.		
	1.5	Construct a quality-control checklist aligned with farm SOPs and production targets.		
	1.6	Communicate quality responsibilities, inspection frequency and reporting lines to the rearing team.		
	1.7	Review previous flock records to establish baselines and recurring quality deviations.		
LO 2: <i>Inspect rearing facilities and equipment</i>	2.1	Inspect the rearing house structure, floor, litter, pens, cages, doors and drainage for conformity.		
	2.2	Test feeders, drinkers, lighting, ventilation, weighing and alarm systems for functionality.		
	2.3	Measure stocking space, feeder space and drinker availability against flock specifications.		
	2.4	Locate defects, contamination risks and unsafe conditions before and during rearing.		
	2.5	Rectify authorised facility and equipment non-conformities within the required timeframe.		

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type					Evidence Ref. Page No.			
LO 3: <i>Monitor rearing environment</i>	3.1	Measure temperature, relative humidity, air speed, ammonia, carbon dioxide and light intensity with calibrated instruments.									
	3.2	Interpret environmental readings against age-specific, breed-specific and farm limits.									
	3.3	Monitor ventilation, litter moisture, dust, odour and bird distribution during inspection rounds.									
	3.4	Modify environmental controls to restore acceptable rearing conditions.									
LO 4: <i>Assess flock health and welfare</i>	4.1	Observe flock activity, posture, feather condition, gait, respiration, feeding and drinking behaviour.									
	4.2	Identify signs of disease, injury, stress, cannibalism, feather pecking and abnormal mortality.									
	4.3	Assess flock welfare against approved farm and statutory requirements.									
	4.4	Initiate isolation, referral, treatment or emergency response in line with veterinary instructions.									
LO 5: <i>Evaluate flock growth and uniformity</i>	5.1	Gather representative body-weight samples using the approved sampling procedure.									
	5.2	Calculate average body weight, weight gain, uniformity, coefficient of variation and target achievement.									
	5.3	Evaluate growth trends and categorise deviations by severity and likely operational cause.									
LO 6: <i>Monitor feed and water</i>	6.1	Inspect feed appearance, odour, texture, packaging, label, expiry date and storage condition.									

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
quality	6.2	Examine feed formulation, batch and delivery records against flock requirements.								
	6.3	Measure daily feed and water consumption against age-specific and breed-specific targets.								
	6.4	Test water pH, temperature, cleanliness and disinfectant level using approved methods.								
	6.5	Monitor feeder and drinker height, distribution, cleanliness, pressure and accessibility.								
	6.6	Investigate abnormal consumption, wastage, contamination or supply interruption.								
	6.7	Rectify feed and water quality deviations according to farm SOPs.								
LO 7: Monitor biosecurity and sanitation	7.1	Inspect compliance with entry, movement, PPE, hand hygiene, footbath, visitor and vehicle controls.								
	7.2	Assess cleaning, disinfection, litter management, carcass disposal and downtime records for conformity.								
	7.3	Monitor rodents, insects, wild birds and other biosecurity threats within the rearing area.								
	7.4	Address biosecurity breaches promptly in accordance with the farm response procedure.								
LO 8: Maintain quality-control instruments	8.1	Examine calibration status, condition and identification of scales, thermometers, meters and sampling tools.								
	8.2	Test monitoring instruments against approved reference								

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. No.	Page No.	
		standards before use.							
	8.3	Maintain calibration, verification, servicing and fault records for each instrument.							
	8.4	Certify instruments as fit for use or remove non-conforming equipment from service.							
LO 9: Analyse deviations and corrective actions	9.1	Analyse quality deviations using observations, measurements, records and trend data.							
	9.2	Diagnose likely root causes involving environment, nutrition, health, equipment, personnel or procedures.							
	9.3	Select corrective and preventive actions according to risk, urgency and authorised responsibility.							
	9.4	Evaluate corrective-action effectiveness within the agreed review period.							
LO 10: Compile quality records and reports	10.1	Maintain complete records for environment, feed, water, growth, health, welfare, mortality and equipment.							
	10.2	Categorise non-conformities by source, severity, frequency and corrective-action status.							
	10.3	Compile quality indicators into daily, weekly and flock-end summaries.							
	10.4	Communicate significant deviations, risks and corrective actions to authorised personnel.							
	10.5	Summarise quality-control findings and improvement priorities for the next rearing cycle.							
Learner's Signature: _____			Date: _____						
Assessor's Signature: _____			Date: _____						
IQAM Signature (if sampled): _____			Date: _____						

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA	Evidence Type	Evidence Ref. Page No.
The learner will:		The learner can:		
EQAM Signature (if sampled): _____ Date: _____				



UNIT 006: QUALITY CONTROL IN BROILER PRODUCTION

Unit Reference Number:	AGR/PFQ/006/L3
NSQ Level:	3
Credit Value:	4
Guided Learning Hours:	40
Practice Time:	150 hours
Unit Status:	Mandatory Unit

Unit Purpose: This unit is designed to provide the trainee with the knowledge and skills required to inspect and monitor broiler production inputs, flock performance, welfare, biosecurity and product quality against approved standards.

Unit assessment requirements/evidence requirements: Assessment must be carried out in both a real workplace and a training environment in which learning and human development is carried out.

Unit Assessment Requirements/Evidence Requirements

Assessment methods to be used may include:

1. Direct Observation (DO)
2. Witness Testimony (WT)
3. Personal Statement (PS) or Reflective Practice (RP)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Assignment (ASS)
7. Professional Discussion (PD)

Unit 006: Quality Control in Broiler Production

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA	Evidence Type				Evidence Ref. Page No.			
The learner will:		The learner can:								
LO 1: <i>Interpret broiler quality standards</i>	1.1	Identify approved broiler production standards for breed, age, market weight and farm objectives.								
	1.2	Describe quality requirements for chick placement, housing, environment, feed, water, health, welfare and records.								
	1.3	Distinguish critical control points from routine production checks across the broiler cycle.								
	1.4	Select measurable indicators for growth, uniformity, mortality, feed conversion, condemnation risk and welfare.								
	1.5	Construct a broiler quality-control checklist aligned with farm SOPs and customer specifications.								
	1.6	Communicate inspection responsibilities, sampling frequency, escalation limits and reporting lines to production staff.								
	1.7	Review previous flock results to establish baselines and recurring quality deviations.								
LO 2: <i>Inspect production facilities and equipment</i>	2.1	Inspect house structure, litter, drainage, access points and loading areas for conformity before placement.								
	2.2	Test brooders, feeders, drinkers, fans, controllers, alarms, scales and generators for functionality.								
	2.3	Measure feeder space, drinker availability, stocking area and litter depth against placement specifications.								
	2.4	Locate defects, contamination								

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. No.	Page No.		
		sources, pest access and unsafe conditions within the production house.								
	2.5	Rectify authorised facility and equipment non-conformities before chick placement or continued use.								
LO 3: <i>Monitor broiler environment and stocking</i>	3.1	Measure temperature, relative humidity, air speed, ammonia, carbon dioxide and light intensity with calibrated instruments.								
	3.2	Interpret environmental readings against age-specific limits, breed requirements and bird distribution.								
	3.3	Monitor ventilation, litter moisture, dust, odour and stocking density during inspection rounds.								
	3.4	Modify environmental controls to restore acceptable conditions and reduce heat or cold stress.								
LO 4: <i>Assess chick placement and early performance</i>	4.1	Inspect chick quality on arrival using activity, navel closure, hydration, uniformity and sample weight.								
	4.2	Assess placement density, distribution, crop fill and access to feed and water during the first 24 hours.								
	4.3	Observe chick behaviour for chilling, overheating, dehydration, crowding or delayed feeding.								
	4.4	Initiate corrective response for poor placement, uneven distribution or substandard early performance.								
LO 5: <i>Evaluate growth and uniformity</i>	5.1	Gather representative body-weight samples at approved ages and locations within the house.								
	5.2	Calculate average weight, daily gain, uniformity, coefficient of								

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type					Evidence Ref. Page No.			
		variation and target achievement.									
	5.3	Evaluate growth trends against breed standards, market targets and previous flock performance.									
LO 6: Monitor feed and water quality	6.1	Inspect feed batch identity, appearance, odour, texture, label, expiry date and storage condition.									
	6.2	Examine formulation, delivery and silo records against flock age and nutrient requirements.									
	6.3	Measure daily feed intake and water consumption against breed-specific production targets.									
	6.4	Test water pH, temperature, cleanliness and residual sanitiser using approved methods.									
	6.5	Monitor feeder and drinker height, pressure, distribution, cleanliness and accessibility.									
	6.6	Investigate abnormal consumption, wastage, contamination or supply interruption.									
	6.7	Rectify feed and water deviations according to farm SOPs and authorised responsibility.									
LO 7: Assess flock health, welfare and biosecurity	7.1	Observe flock activity, posture, gait, plumage, respiration, droppings, feeding and drinking behaviour.									
	7.2	Identify signs of disease, injury, stress, dermatitis, hock burn, cannibalism or abnormal mortality.									
	7.3	Assess compliance with biosecurity, sanitation, vaccination, medication, withdrawal and welfare requirements.									

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
	7.4	Address health, welfare or biosecurity deviations according to veterinary and farm response procedures.								
LO 8: <i>Evaluate pre-harvest and loading quality</i>	8.1	Review slaughter schedule, target weight, feed withdrawal, medication withdrawal and transport plan.								
	8.2	Assess flock fitness, uniformity, mortality and house condition before catching.								
	8.3	Supervise catching, crating, stocking density and handling to minimise injury and stress.								
	8.4	Inspect loaded crates, vehicle hygiene, ventilation, documentation and dispatch condition.								
LO 9: <i>Analyse deviations and corrective actions</i>	9.1	Analyse quality deviations using observations, measurements, production records and trend data.								
	9.2	Diagnose likely root causes involving environment, nutrition, health, equipment, personnel or procedures.								
	9.3	Select corrective and preventive actions according to risk, urgency and authorised responsibility.								
	9.4	Evaluate corrective-action effectiveness within the agreed review period.								
LO 10: <i>Compile production quality records</i>	10.1	Maintain complete records for placement, environment, feed, water, growth, health, welfare and mortality.								
	10.2	Categorise non-conformities by source, severity, frequency and corrective-action status.								
	10.3	Calculate feed conversion,								

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA	Evidence Type				Evidence Ref. Page No.			
The learner will:		The learner can:								
		livability, production efficiency, rejection and target-achievement indicators.								
	10.4	Compile daily, weekly and flock-end quality summaries for management review.								
	10.5	Communicate significant deviations, corrective actions and improvement priorities to authorised personnel.								

Learner's Signature: _____	Date: _____
Assessor's Signature: _____	Date: _____
IQAM Signature (if sampled): _____	Date: _____
EQAM Signature (if sampled): _____	Date: _____

UNIT 007: QUALITY CONTROL IN FEED MILL OPERATIONS

Unit Reference Number:	AGR/PFQ/007/L3
NSQ Level:	3
Credit Value:	4
Guided Learning Hours:	40
Practice Time:	150 hours
Unit Status:	Mandatory Unit

Unit Purpose: This unit is designed to provide the trainee with the knowledge and skills required to monitor feed ingredients, milling processes, equipment hygiene, finished feed quality, storage and traceability in feed mill operations.

Unit assessment requirements/evidence requirements: Assessment must be carried out in both a real workplace and a training environment in which learning and human development is carried out.

Unit Assessment Requirements/Evidence Requirements

Assessment methods to be used may include:

1. Direct Observation (DO)
2. Witness Testimony (WT)
3. Personal Statement (PS) or Reflective Practice (RP)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Assignment (ASS)
7. Professional Discussion (PD)

**UNIT 007: QUALITY CONTROL IN FEED MILL
OPERATIONS**

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type						Evidence Ref. No.	Page No.
LO 1: Interpret feed mill quality standards	1.1	Identify applicable feed safety, nutritional, legal, customer and farm quality standards.								
	1.2	Describe quality requirements for raw materials, formulation, processing, finished feed, hygiene and traceability.								
	1.3	Distinguish critical control points from routine process checks throughout feed manufacture.								
	1.4	Select specifications for nutrient content, particle size, homogeneity, pellet quality, moisture and contaminants.								
	1.5	Construct a feed mill quality-control plan aligned with HACCP, GMP, SOPs and product specifications.								
	1.6	Communicate sampling, hold-release, rejection and escalation responsibilities to mill personnel.								
	1.7	Review previous batch results, complaints and non-conformities to establish risk priorities.								
LO 2: Inspect raw materials and storage	2.1	Inspect delivery vehicles, seals, documents, lot identity and raw material condition at receipt.								
	2.2	Gather representative raw material samples using approved sampling methods.								
	2.3	Examine colour, odour, texture, moisture, infestation, foreign matter, mould and rancidity indicators.								
	2.4	Measure storage temperature, humidity, stock age and silo or bin condition against approved								

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type					Evidence Ref. Page No.			
		limits.									
	2.5	Categorise materials as accepted, quarantined, reworked or rejected according to inspection and test results.									
LO 3: <i>Evaluate sampling and laboratory controls</i>	3.1	Test raw material samples for moisture, protein, fat, fibre, ash, mycotoxins or other required parameters.									
	3.2	Assess sampling integrity, sample labelling, retention and chain-of-custody records.									
	3.3	Evaluate laboratory results against purchase specifications and formulation tolerances.									
	3.4	Certify compliant materials for use or initiate authorised hold procedures for non-conforming lots.									
LO 4: <i>Monitor formulation, batching and weighing</i>	4.1	Review formulation instructions, approved recipes, ingredient availability and production sequence before batching.									
	4.2	Inspect scales, micro-dosing devices, bins and transfer systems for cleanliness and readiness.									
	4.3	Measure major, minor and micro-ingredients within approved weighing tolerances.									
	4.4	Monitor batch identification, ingredient addition sequence and operator compliance during production.									
LO 5: Assess grinding, mixing and homogeneity	5.1	Measure ground particle size and screen condition against product specifications.									
	5.2	Assess mixer loading, mixing time, ingredient sequence and discharge for process consistency.									
	5.3	Test mixer homogeneity using									

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
The learner will:		approved tracer or nutrient-distribution methods.								
LO 6: <i>Monitor conditioning, pelleting and cooling</i>	6.1	Measure conditioner temperature, moisture and retention time against product specifications.								
	6.2	Monitor pellet mill load, die condition, steam quality and throughput during operation.								
	6.3	Test pellet durability, hardness, fines level and dimensions using approved methods.								
	6.4	Inspect cooler temperature, airflow, discharge moisture and condensation risks.								
	6.5	Evaluate crumbled feed particle distribution and sieve results against chick-feed specifications.								
	6.6	Rectify authorised process deviations affecting pellet quality, moisture or throughput.								
	6.7	Maintain process settings and quality results for each production batch.								
LO 7: <i>Monitor additive and carryover controls</i>	7.1	Inspect additive, premix, enzyme and medication identity, expiry, storage and dispensing controls.								
	7.2	Assess production sequencing, flushing and line-clearance procedures for cross-contamination prevention.								
	7.3	Monitor carryover risks at intake, grinding, mixing, conveying, pelleting and packing points.								
	7.4	Investigate suspected mis-dosing, contamination, carryover or unauthorised ingredient use.								
LO 8: <i>Inspect finished feed,</i>	8.1	Test finished feed for nutrient, moisture, particle-size,								

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
packaging and dispatch		homogeneity, pellet and contaminant specifications.								
	8.2	Inspect bags, labels, seals, batch codes, weights and pallet condition before release.								
	8.3	Evaluate finished-feed storage for temperature, humidity, pest activity, stock rotation and segregation.								
	8.4	Certify compliant batches for dispatch or maintain quarantine status pending authorised disposition.								
LO 9: Analyse process deviations and corrective actions	9.1	Examine calibration status and cleanliness of scales, meters, samplers and laboratory instruments.								
	9.2	Maintain sanitation, pest-control, dust-control and equipment-cleaning records.								
	9.3	Analyse process deviations, complaints and test failures using batch and trend data.								
	9.4	Diagnose root causes.								
	9.5	Select corrective or preventive actions within authorised responsibility.								
LO 10: Compile traceability and quality records	10.1	Maintain receipt, sample, formulation, production, test, release and dispatch records.								
	10.2	Compile traceability links from raw-material lots to finished-feed batches and customers.								
	10.3	Calculate yield, shrinkage, rework, fines, rejection and specification-conformance indicators.								
	10.4	Evaluate corrective-action effectiveness and recurring feed-quality risks.								
	10.5	Summarise batch performance,								

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA	Evidence Type				Evidence Ref. Page No.			
The learner will:		The learner can:								
		non-conformities and improvement priorities for management review.								
Learner's Signature: _____			Date: _____							
Assessor's Signature: _____			Date: _____							
IQAM Signature (if sampled): _____			Date: _____							
EQAM Signature (if sampled): _____			Date: _____							



UNIT 008: QUALITY CONTROL IN BROILER PROCESSING

Unit Reference Number:	AGR/PFQ/008/L3
NSQ Level:	3
Credit Value:	4
Guided Learning Hours:	40
Practice Time:	150 hours
Unit Status:	Mandatory Unit

Unit Purpose: This unit is designed to provide the trainee with the knowledge and skills required to monitor broiler receiving, slaughter, dressing, evisceration, chilling, hygiene, packaging and processing records against food safety requirements.

Unit assessment requirements/evidence requirements: Assessment must be carried out in both a real workplace and a training environment in which learning and human development is carried out.

Unit Assessment Requirements/Evidence Requirements

Assessment methods to be used may include:

1. Direct Observation (DO)
2. Witness Testimony (WT)
3. Personal Statement (PS) or Reflective Practice (RP)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Assignment (ASS)
7. Professional Discussion (PD)

Unit 008: Quality Control in Broiler Processing

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type	Evidence Ref. Page No.
LO 1: <i>Interpret broiler processing standards</i>	1.1	Identify legal, customer, food safety, animal welfare and product quality standards for broiler processing.		
	1.2	Describe quality requirements for bird reception, slaughter, dressing, chilling, cutting, packaging, storage and dispatch.		
	1.3	Distinguish critical control points from operational prerequisite checks across the processing flow.		
	1.4	Select indicators for welfare, bleed-out, contamination, carcass defects, temperature, yield and shelf life.		
	1.5	Construct a processing quality-control checklist aligned with HACCP, GMP, SSOPs and product specifications.		
	1.6	Communicate monitoring, hold-release, escalation and corrective-action responsibilities to processing personnel.		
	1.7	Review previous processing results, complaints, condemnations and deviations to establish performance baselines.		
LO 2: <i>Assess bird reception and ante-mortem controls</i>	2.1	Inspect transport vehicles and crates for cleanliness, ventilation, stocking density, damage and bird security.		
	2.2	Review flock documents, health status, withdrawal times, source identification and traceability information.		
	2.3	Observe birds for stress, injury, mortality, disease signs and abnormal behaviour on arrival.		

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA	Evidence Type					Evidence Ref. Page No.			
The learner will:		The learner can:									
	2.4	Measure lairage time, temperature, humidity and ventilation against approved limits.									
	2.5	Assess flock fitness for slaughter and required disposition of abnormal birds or lots.									
LO 3: Monitor stunning, slaughter and bleeding	3.1	Test stunning equipment settings, contact points, backup systems and operator readiness before production.									
	3.2	Observe stunning effectiveness using approved signs of unconsciousness and recovery risk.									
	3.3	Measure bleed time, cut accuracy and blood drainage against process specifications.									
	3.4	Rectify authorised stunning, cutting or bleeding deviations without compromising welfare or food safety.									
LO 4: Inspect scalding, defeathering and evisceration	4.1	Measure scald temperature, immersion time and water condition against product requirements.									
	4.2	Inspect defeathering effectiveness, skin condition, equipment settings and feather contamination.									
	4.3	Observe evisceration practices for organ removal, line speed, carcass damage and contamination control.									
	4.4	Locate faecal, bile, ingesta and equipment-related contamination points within the dressing line.									
LO 5: Assess carcass hygiene and product	5.1	Inspect carcasses and viscera for contamination, feathers, bruises, skin tears, lesions and processing defects.									

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
quality	5.2	Assess trimming, reprocessing and condemnation decisions against approved acceptance criteria.								
	5.3	Calculate yield, defect, rework, trimming and condemnation rates for each production lot.								
LO 6: Monitor chilling, cutting and packaging controls	6.1	Measure carcass temperature after chilling and during cutting or deboning operations.								
	6.2	Monitor chiller water temperature, sanitiser level, overflow, dwell time and product loading.								
	6.3	Inspect cutting surfaces, tools, machinery and employee practices for hygienic operation.								
	6.4	Evaluate portion weights, cut accuracy, bone fragments, appearance and customer specifications.								
	6.5	Test package integrity, seal quality, vacuum or gas condition, labels, batch codes and dates.								
	6.6	Monitor product exposure time, room temperature and work-in-progress movement.								
	6.7	Rectify deviations affecting product temperature, hygiene, weight, appearance or package integrity.								
LO 7: Maintain sanitation, water and waste controls	7.1	Inspect pre-operational cleaning, sanitation and equipment condition for production-release readiness.								
	7.2	Test sanitation chemical concentration, contact time and processing-water quality using approved methods.								

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
	7.3	Monitor personnel hygiene, handwashing, PPE, tool sterilisation and controlled movement.								
	7.4	Assess pest control, waste, by-product, drainage and effluent management for conformity.								
LO 8: <i>Evaluate cold-chain storage and dispatch</i>	8.1	Measure cold-room, freezer, product-core and loading temperatures against approved limits.								
	8.2	Evaluate stock rotation, product segregation, stacking, airflow and storage duration.								
	8.3	Inspect vehicle cleanliness, pre-cooling, loading practice, temperature control and documentation.								
	8.4	Certify compliant product lots for dispatch or maintain hold status pending authorised disposition.								
LO 9: <i>Analyse hazards and corrective actions</i>	9.1	Analyse food safety, welfare and quality deviations using monitoring, test and trend data.								
	9.2	Diagnose likely root causes involving birds, equipment, process settings, sanitation, personnel or materials.								
	9.3	Select corrective and preventive actions according to hazard severity, urgency and authority.								
	9.4	Evaluate corrective-action effectiveness through follow-up inspection, testing and product review.								
LO 10: <i>Compile processing quality records</i>	10.1	Maintain reception, welfare, process, sanitation, temperature, inspection, hold and release records.								
	10.2	Compile traceability links from								

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
		flock source to finished product lot and customer destination.								
	10.3	Calculate yield, defect, condemnation, rework, temperature-conformance and complaint indicators.								
	10.4	Communicate significant hazards, product holds, corrective actions and release decisions to authorised personnel.								
	10.5	Summarise processing performance, recurring deviations and improvement priorities for management review.								
Learner's Signature: _____							Date: _____			
Assessor's Signature: _____							Date: _____			
IQAM Signature (if sampled): _____							Date: _____			
EQAM Signature (if sampled): _____							Date: _____			

UNIT 009: QUALITY CONTROL IN TABLE EGG PRODUCTION

Unit Reference Number:	AGR/PFQ/009/L3
NSQ Level:	3
Credit Value:	3
Guided Learning Hours:	30
Practice Time:	120 hours
Unit Status:	Mandatory Unit

Unit Purpose: This unit is designed to provide the trainee with the knowledge and skills required to monitor laying flock conditions, egg collection, handling, grading, storage, sanitation and production records against approved quality standards.

Unit assessment requirements/evidence requirements: Assessment must be carried out in both a real workplace and a training environment in which learning and human development is carried out.

Unit Assessment Requirements/Evidence Requirements

Assessment methods to be used may include:

1. Direct Observation (DO)
2. Witness Testimony (WT)
3. Personal Statement (PS) or Reflective Practice (RP)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Assignment (ASS)
7. Professional Discussion (PD)

Unit 009: Quality Control in Table Egg Production

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type	Evidence Ref. Page No.
LO 1: Interpret table egg quality standards	1.1	Identify approved standards for flock strain, age, egg class, production system and target market.		
	1.2	Describe quality requirements for housing, environment, feed, water, health, welfare, eggs and records.		
	1.3	Distinguish critical control points from routine production and egg-handling checks.		
	1.4	Select indicators for lay rate, egg weight, shell quality, dirty eggs, cracks, mortality and feed efficiency.		
	1.5	Construct a table egg quality-control checklist aligned with farm SOPs and market specifications.		
	1.6	Communicate inspection responsibilities, sampling frequency, grading limits and reporting lines to production staff.		
	1.7	Review previous flock and egg-quality results to establish baselines and recurring deviations.		
LO 2: Inspect layer housing and equipment	2.1	Inspect house structure, cages or aviary areas, nests, litter, manure systems, drainage and pest proofing.		
	2.2	Test feeders, drinkers, nests, egg belts, conveyors, ventilation, lighting, alarms and backup systems.		
	2.3	Measure stocking density, feeder space, drinker availability and nest capacity against flock		

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
		specifications.								
	2.4	Locate defects, sharp edges, broken wires, contamination sources and egg-damage points.								
	2.5	Rectify authorised facility and equipment non-conformities before continued production.								
LO 3: Monitor environment and lighting	3.1	Measure temperature, relative humidity, air speed, ammonia, carbon dioxide and light intensity with calibrated instruments.								
	3.2	Interpret readings against age-specific, strain-specific and production-system limits.								
	3.3	Monitor ventilation, dust, manure moisture, litter condition and bird distribution during inspection rounds.								
	3.4	Modify environmental and lighting controls to restore acceptable laying conditions.								
LO 4: Assess flock health and welfare	4.1	Observe flock activity, posture, gait, plumage, comb condition, respiration, droppings and feeding behaviour.								
	4.2	Identify signs of disease, injury, stress, feather pecking, prolapse, cannibalism or abnormal mortality.								
	4.3	Assess compliance with biosecurity, sanitation, vaccination, medication and welfare requirements.								
	4.4	Initiate isolation, veterinary referral or authorised response for abnormal health and welfare findings.								
LO 5: Evaluate laying	5.1	Gather representative production records and egg samples using approved sampling procedures.								

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
The learner will: <i>performance and egg quality</i>	5.2	Calculate hen-day production, hen-housed production, egg mass, mortality and feed efficiency.								
	5.3	Evaluate production and egg-quality trends against strain standards, flock targets and previous results.								
LO 6: <i>Monitor feed, water and egg-quality indicators</i>	6.1	Inspect feed identity, appearance, odour, texture, label, expiry date and storage condition.								
	6.2	Measure daily feed and water consumption against strain and age targets.								
	6.3	Test water pH, cleanliness, temperature and residual sanitiser using approved methods.								
	6.4	Measure egg weight, shell thickness or strength, albumen height, Haugh unit and yolk colour.								
	6.5	Inspect external egg quality for dirt, cracks, checks, shape, texture and shell defects.								
	6.6	Evaluate internal egg defects using approved candling or breakout procedures.								
	6.7	Investigate declines in production, consumption, shell quality or internal egg quality.								
LO 7: <i>Inspect egg collection and handling</i>	7.1	Monitor collection frequency, belt speed, nest use and accumulation time throughout the laying day.								
	7.2	Inspect nests, belts, trays, hands and collection equipment for cleanliness and egg-damage risks.								
	7.3	Observe egg transfers, tray loading and movement to minimise cracks, shock and								

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type					Evidence Ref. Page No.			
		contamination.									
	7.4	Address dirty, broken, leaking or contaminated eggs according to segregation and disposal procedures.									
LO 8: <i>Evaluate grading, packing and storage</i>	8.1	Inspect grading equipment, candlers and scales for calibration, cleanliness and correct settings.									
	8.2	Test packing materials, labels, batch codes, seals, counts and declared weights for conformity.									
	8.3	Measure egg-room temperature, relative humidity, stock age and storage duration against limits.									
	8.4	Certify compliant egg lots for sale or maintain hold status pending authorised disposition.									
LO 9: <i>Analyse deviations and corrective actions</i>	9.1	Analyse production, egg-defect, complaint and rejection data to determine quality trends.									
	9.2	Diagnose likely root causes involving nutrition, disease, age, environment, equipment or handling.									
	9.3	Select corrective and preventive actions according to risk, urgency and authorised responsibility.									
	9.4	Evaluate corrective-action effectiveness through follow-up production and egg-quality results.									
LO 10: <i>Compile table egg quality records</i>	10.1	Maintain complete records for environment, feed, water, health, production, grading, storage and dispatch.									
	10.2	Categorise egg defects by type, source, severity, frequency and disposition.									
	10.3	Calculate grade yield, dirty-egg									

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA	Evidence Type					Evidence Ref. Page No.				
The learner will:		The learner can:										
		rate, crack rate, rejection rate and target achievement.										
	10.4	Compile daily, weekly and flock-end quality summaries for management review.										
	10.5	Communicate significant deviations, corrective actions and improvement priorities to authorised personnel.										
Learner's Signature: _____			Date: _____									
Assessor's Signature: _____			Date: _____									
IQAM Signature (if sampled): _____			Date: _____									
EQAM Signature (if sampled): _____			Date: _____									



UNIT 10: QUALITY CONTROL IN BREEDER FLOCK AND HATCHABLE EGG PRODUCTION

Unit Reference Number:	AGR/PFQ/010/L3
NSQ Level:	3
Credit Value:	4
Guided Learning Hours:	40
Practice Time:	150 hours
Unit Status:	Mandatory Unit

Unit Purpose: This unit is designed to provide the trainee with the knowledge and skills required to monitor breeder flock performance, fertility, hatchable egg quality, egg handling, storage, biosecurity and production records.

Unit assessment requirements/evidence requirements: Assessment must be carried out in both a real workplace and a training environment in which learning and human development is carried out.

Unit Assessment Requirements/Evidence Requirements

Assessment methods to be used may include:

1. Direct Observation (DO)
2. Witness Testimony (WT)
3. Personal Statement (PS) or Reflective Practice (RP)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Assignment (ASS)
7. Professional Discussion (PD)

Unit 010: Quality Control in Breeder Flock and Hatchable Egg Production

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type	Evidence Ref. Page No.
LO 1: Interpret breeder and hatchable egg standards	1.1	Identify breeder standards for strain, age, mating system, hatchery requirements and production targets.		
	1.2	Describe quality requirements for housing, environment, body weight, uniformity, fertility, eggs and records.		
	1.3	Distinguish critical control points from routine breeder and hatchable egg checks.		
	1.4	Select indicators for body weight, uniformity, egg production, fertility, hatchability, floor eggs and rejects.		
	1.5	Construct a breeder and hatchable egg quality-control checklist aligned with farm and hatchery SOPs.		
	1.6	Communicate inspection, sampling, egg-selection, escalation and reporting responsibilities to flock personnel.		
	1.7	Review previous flock results and hatchery feedback to establish baselines and recurring deviations.		
LO 2: Inspect breeder facilities and equipment	2.1	Inspect breeder houses, nests, slats, litter, pens, doors, drainage and pest-proofing measures.		
	2.2	Test feeders, drinkers, nests, egg belts, ventilation, lighting, scales, alarms and backup systems.		
	2.3	Measure stocking density, feeder space, drinker availability and nest capacity against breeder specifications.		
	2.4	Locate defects, contamination		

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. No.	Page No.	
		sources, egg-damage points, pest access and unsafe conditions.							
	2.5	Rectify authorised facility and equipment non-conformities before continued use.							
LO 3: <i>Monitor breeder environment and lighting</i>	3.1	Measure temperature, relative humidity, air speed, ammonia, carbon dioxide, light intensity and photoperiod.							
	3.2	Interpret environmental and lighting readings against age-specific and strain-specific limits.							
	3.3	Monitor ventilation, litter moisture, nest condition, bird distribution and floor-egg locations.							
	3.4	Modify environmental and lighting controls to restore acceptable breeder conditions.							
LO 4: <i>Assess breeder health, welfare and biosecurity</i>	4.1	Observe breeder activity, gait, plumage, body condition, mating injuries, respiration and droppings.							
	4.2	Identify signs of disease, injury, stress, footpad damage, male aggression or abnormal mortality.							
	4.3	Assess compliance with biosecurity, sanitation, vaccination, medication and welfare requirements.							
	4.4	Address health, welfare or biosecurity deviations according to veterinary and farm response procedures.							
LO 5: <i>Evaluate body weight and reproductive performance</i>	5.1	Gather representative male and female body-weight samples using approved sampling procedures.							
	5.2	Calculate average weight, uniformity, coefficient of							

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type					Evidence Ref. Page No.			
		variation, condition score and target achievement.									
	5.3	Evaluate body-weight, egg-production, fertility and hatchability trends against breeder standards.									
LO 6: Monitor feed, water and mating management	6.1	Inspect male and female feed identity, quality, allocation, distribution and storage condition.									
	6.2	Measure feed and water consumption together with body-weight and egg-production response.									
	6.3	Monitor separate-sex feeding, feeder access, feed clean-up time and flock distribution.									
	6.4	Assess male-to-female ratio, male condition, mating activity and female injury.									
	6.5	Observe mating behaviour, floor mating, nest use and flock interaction during inspection rounds.									
	6.6	Investigate declines in fertility, egg production, shell quality or mating performance.									
	6.7	Modify authorised feeding, male-management or flock-distribution controls to restore performance.									
LO 7: Inspect hatchable egg collection and selection	7.1	Monitor nest availability, nest hygiene, collection frequency and egg accumulation time.									
	7.2	Inspect hatchable eggs for cleanliness, shape, shell texture, cracks, size and floor-egg status.									
	7.3	Categorise eggs as settable, downgraded, floor, cracked,									

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type					Evidence Ref. Page No.			
		misshapen or reject.									
	7.4	Use approved handling methods to minimise egg shock, contamination, sweating and shell damage.									
LO 8: <i>Evaluate egg sanitation, storage and transport</i>	8.1	Inspect egg sanitation method, chemical concentration, contact time and equipment condition.									
	8.2	Measure egg-room temperature, relative humidity, storage duration and temperature stability.									
	8.3	Evaluate tray orientation, identification, stock rotation, loading and transport conditions.									
	8.4	Certify compliant hatchable egg lots for hatchery dispatch or maintain hold status.									
LO 9: <i>Analyse fertility deviations and corrective actions</i>	9.1	Analyse fertility, hatchability, egg-defect and hatchery-feedback trends using flock records.									
	9.2	Diagnose likely root causes involving males, females, nutrition, disease, environment, egg handling or storage.									
	9.3	Select corrective and preventive actions according to reproductive risk and authorised responsibility.									
	9.4	Evaluate corrective-action effectiveness through subsequent breeder and hatchery results.									
LO 10: <i>Compile breeder and egg quality records</i>	10.1	Maintain breeder, egg-production, sanitation, storage, dispatch, health and environmental records.									
	10.2	Compile traceability links from breeder flock and collection date to hatchery egg lot.									
	10.3	Calculate egg production, floor-egg rate, reject rate, fertility, hatchability and target									

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA	Evidence Type	Evidence Ref. No.	Page No.
The learner will:		The learner can:			
		achievement.			
	10.4	Communicate significant deviations, hatchery feedback and corrective actions to authorised personnel.			
	10.5	Summarise breeder and hatchable egg performance with improvement priorities for the next production period.			
Learner's Signature: _____			Date: _____		
Assessor's Signature: _____			Date: _____		
IQAM Signature (if sampled): _____			Date: _____		
EQAM Signature (if sampled): _____			Date: _____		



UNIT 011: QUALITY CONTROL IN HATCHERY OPERATIONS

Unit Reference Number:	AGR/PFQ/011/L3
NSQ Level:	3
Credit Value:	4
Guided Learning Hours:	40
Practice Time:	150 hours
Unit Status:	Mandatory Unit

Unit Purpose: This unit is designed to provide the trainee with the knowledge and skills required to monitor egg receipt, incubation, hatching, chick processing, sanitation, equipment performance and hatchery records.

Unit assessment requirements/evidence requirements: Assessment must be carried out in both a real workplace and a training environment in which learning and human development is carried out.

Unit Assessment Requirements/Evidence Requirements

Assessment methods to be used may include:

1. Direct Observation (DO)
2. Witness Testimony (WT)
3. Personal Statement (PS) or Reflective Practice (RP)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Assignment (ASS)
7. Professional Discussion (PD)

Unit 011: Quality Control in Hatchery Operations

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
LO 1: Interpret hatchery quality standards	1.1	Identify hatchery standards for egg receipt, storage, incubation, chick quality, hygiene and dispatch.								
	1.2	Describe quality requirements for setters, hatchers, egg handling, chick processing and traceability.								
	1.3	Distinguish critical control points from routine hatchery process and sanitation checks.								
	1.4	Select indicators for fertility, hatchability, embryo mortality, chick yield, grade-A chicks and contamination.								
	1.5	Construct a hatchery quality-control plan aligned with biosecurity, SOPs and breeder-flock specifications.								
	1.6	Communicate monitoring, sampling, hold-release, escalation and reporting responsibilities to hatchery personnel.								
	1.7	Review previous hatch results, breakout findings, complaints and deviations to establish baselines.								
LO 2: Inspect hatchery facilities and equipment	2.1	Inspect clean and dirty zones, airflow direction, surfaces, drains, pest proofing and material flow.								
	2.2	Test setters, hatchers, alarms, sensors, turning systems, humidifiers, ventilation and backup generators.								
	2.3	Examine calibration status, identification and condition of thermometers, hygrometers, scales and meters.								
	2.4	Locate hygiene breaches, condensation, dust, fluff,								

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type					Evidence Ref. Page No.			
		equipment faults and cross-traffic risks.									
	2.5	Rectify authorised facility, sanitation and equipment non-conformities before operation.									
LO 3: Assess egg receipt, storage and pre-warming	3.1	Inspect eggs, trays, seals, documents, flock identity, lay date and transport condition on receipt.									
	3.2	Measure egg-room temperature, relative humidity, storage duration and temperature stability.									
	3.3	Assess egg cleanliness, cracks, orientation, sweating, shell condition and lot segregation.									
	3.4	Monitor pre-warming time, egg-shell temperature, room conditions and condensation risk.									
LO 4: Monitor setter loading and incubation	4.1	Select egg lots by flock, age, storage duration, setter capacity and production plan.									
	4.2	Inspect loading pattern, tray orientation, setter identification and machine cleanliness.									
	4.3	Measure incubator temperature, relative humidity, ventilation, turning angle and turning frequency.									
	4.4	Monitor egg-shell temperature, alarms, machine performance and environmental stability throughout incubation.									
LO 5: Evaluate fertility, candling and transfer	5.1	Carry out candling using the approved schedule, sampling plan and handling technique.									
	5.2	Calculate infertility, early mortality, mid mortality, late mortality and contamination percentages.									
	5.3	Evaluate transfer timing, egg handling, tray condition, hatcher									

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA The learner can:	Evidence Type					Evidence Ref. Page No.			
The learner will:											
		readiness and vaccination preparation.									
LO 6: <i>Monitor hatching and chick processing</i>	6.1	Measure hatcher temperature, relative humidity, ventilation and chick-emergence window.									
	6.2	Monitor hatch progress, shell debris, chick comfort, noise and hatcher loading.									
	6.3	Inspect chick take-off timing, dryness, activity, navel closure and holding conditions.									
	6.4	Perform chick separation, counting, grading and approved processing procedures.									
	6.5	Measure vaccine dose, spray coverage or injection accuracy according to the vaccination method.									
	6.6	Inspect chick-processing equipment, vaccine handling, operator hygiene and batch identification.									
	6.7	Rectify deviations affecting hatch timing, chick comfort, processing accuracy or vaccine application.									
LO 7: <i>Maintain hatchery hygiene and biosecurity</i>	7.1	Inspect cleaning and sanitation between batches and after chick take-off.									
	7.2	Test disinfectant concentration, contact time, water quality and surface hygiene using approved methods.									
	7.3	Monitor personnel movement, PPE, hand hygiene, equipment flow and zone separation.									
	7.4	Assess disposal of shells, culls, fluff, wastewater and hatchery waste for conformity.									
LO 8:	8.1	Assess chick quality using									

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. No.	Page No.			
Assess chick quality and dispatch readiness		activity, navel condition, legs, abdomen, down, hydration and weight.									
	8.2	Calculate chick yield, grade-A percentage, cull rate, sexing accuracy and box counts.									
	8.3	Inspect chick boxes, labels, ventilation, loading density, vehicle condition and dispatch documents.									
	8.4	Certify chick batches for dispatch or maintain quarantine status pending authorised disposition.									
LO 9: Analyse hatch results and corrective actions	9.1	Analyse hatch window, breakout, contamination, chick-quality and equipment-performance data.									
	9.2	Diagnose root causes involving breeder flock, egg handling, storage, incubation, transfer or equipment.									
	9.3	Select corrective and preventive actions according to risk, urgency and authorised responsibility.									
	9.4	Evaluate corrective-action effectiveness through subsequent hatch and chick-quality results.									
LO 10: Compile hatchery quality records	10.1	Maintain receipt, storage, setting, transfer, hatch, sanitation, vaccination and dispatch records.									
	10.2	Compile traceability links from breeder flock and egg lot to chick batch and customer.									
	10.3	Calculate fertility, hatchability, embryo mortality, contamination, chick yield and grade-A indicators.									
	10.4	Communicate abnormal hatch results, product holds and corrective actions to authorised personnel.									

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA	Evidence Type				Evidence Ref. Page No.			
The learner will:		The learner can:								
	10.5	Summarise hatchery performance, recurring deviations and improvement priorities for management review.								
Learner's Signature: _____			Date: _____							
Assessor's Signature: _____			Date: _____							
IQAM Signature (if sampled): _____			Date: _____							
EQAM Signature (if sampled): _____			Date: _____							



UNIT 012: CLIMATE-SMART POULTRY QUALITY

ASSURANCE

Unit Reference Number:	AGR/PFQ/012/L3
NSQ Level:	3
Credit Value:	3
Guided Learning Hours:	30
Practice Time:	120 hours
Unit Status:	Mandatory Unit

Unit Purpose: This unit is designed to provide the trainee with the knowledge and skills required to apply climate-smart quality assurance practices involving heat-stress control, resource efficiency, waste management and environmentally responsible poultry operations.

Unit assessment requirements/evidence requirements: Assessment must be carried out in both a real workplace and a training environment in which learning and human development is carried out.

Unit Assessment Requirements/Evidence Requirements

Assessment methods to be used may include:

1. Direct Observation (DO)
2. Witness Testimony (WT)
3. Personal Statement (PS) or Reflective Practice (RP)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Assignment (ASS)
7. Professional Discussion (PD)

Unit 012: Climate-Smart Poultry Quality Assurance

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
LO 1: <i>Interpret climate-smart poultry standards</i>	1.1	Identify climate-smart poultry standards, regulations and farm sustainability objectives.								
	1.2	Describe quality requirements for resilience, resource efficiency, emissions, welfare, productivity and traceability.								
	1.3	Distinguish climate adaptation measures from mitigation measures and routine operational controls.								
	1.4	Select indicators for energy, water, feed, waste, emissions, heat stress, mortality and productivity.								
	1.5	Construct a climate-smart quality-assurance plan aligned with farm SOPs and climate risks.								
	1.6	Communicate responsibilities, performance thresholds, emergency limits and reporting lines to farm personnel.								
	1.7	Review historical weather, production and resource-use records to establish baselines and seasonal patterns.								
LO 2: <i>Assess climate risks and resource use</i>	2.1	Gather climate, site, infrastructure, production and resource-use data using approved sources.								
	2.2	Analyse exposure to heat, flooding, drought, storms, power failure and water scarcity.								
	2.3	Assess vulnerability of birds, housing, feed, water, energy, waste systems and supply chains.								
	2.4	Categorise climate risks by likelihood, consequence, season								

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type					Evidence Ref. Page No.			
		and production stage.									
	2.5	Select priority controls for the highest climate risks and resource losses.									
LO 3: <i>Monitor housing and thermal resilience</i>	3.1	Inspect insulation, roofing, shading, orientation, drainage, ventilation and cooling systems for climate readiness.									
	3.2	Measure temperature, relative humidity, air speed and temperature-humidity index during risk periods.									
	3.3	Monitor heat-stress signs, bird distribution, litter condition, air quality and mortality.									
	3.4	Modify ventilation, cooling, shading or stocking controls to reduce thermal stress.									
LO 4: <i>Evaluate energy efficiency and renewable use</i>	4.1	Measure electricity and fuel use per bird, kilogram of meat or unit of egg output.									
	4.2	Inspect motors, fans, pumps, lighting, generators and renewable-energy systems for efficient operation.									
	4.3	Evaluate energy losses, peak demand, backup reliability and renewable-energy contribution.									
	4.4	Initiate maintenance or operational changes to improve energy efficiency and reliability.									
LO 5: <i>Assess water efficiency and quality</i>	5.1	Measure water use, flow, leakage, pressure, storage and quality at critical points.									
	5.2	Assess water-source reliability, harvesting, reuse, treatment and drought-contingency arrangements.									
	5.3	Rectify authorised leaks, contamination risks and inefficient									

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type					Evidence Ref. Page No.				
		water-delivery conditions.										
LO 6: <i>Monitor feed, waste and emission controls</i>	6.1	Inspect feed storage and delivery for spoilage, wastage, pest damage and climate exposure.										
	6.2	Evaluate feed conversion, nutrient efficiency and locally suitable ingredient use against targets.										
	6.3	Monitor manure moisture, litter condition, mortality waste and by-product segregation.										
	6.4	Measure waste quantities, compost conditions, odour and environmental-release indicators.										
	6.5	Assess opportunities for composting, biogas, nutrient recovery, recycling and safe reuse.										
	6.6	Investigate abnormal emissions, odour, runoff, waste accumulation or resource loss.										
	6.7	Refine feed, waste and emission controls to improve efficiency and reduce environmental impact.										
LO 7: <i>Support climate-resilient health and biosecurity</i>	7.1	Monitor climate-sensitive disease vectors, pests and biosecurity threats within the poultry operation.										
	7.2	Assess vaccination, surveillance, sanitation and emergency health readiness under climate stress.										
	7.3	Support staff compliance with heat-stress, disease-outbreak and welfare response procedures.										
	7.4	Promote safe work practices, animal welfare and community protection during extreme conditions.										
LO 8:	8.1	Construct response procedures										

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
Evaluate adaptation and emergency preparedness		for heatwaves, floods, storms, water shortage and power failure.								
	8.2	Test alarms, backup power, water reserves, communication and evacuation arrangements.								
	8.3	Supervise emergency drills and readiness checks at planned intervals.								
	8.4	Evaluate recovery actions and business-continuity readiness after climate events.								
LO 9: Analyse climate performance and corrective actions	9.1	Analyse environmental and production indicators against baselines, limits and improvement targets.								
	9.2	Diagnose causes of poor resource efficiency, heat stress, emissions or climate-related losses.								
	9.3	Select corrective, preventive and improvement actions based on risk, feasibility and farm authority.								
	9.4	Evaluate effectiveness and unintended impacts of climate-smart interventions.								
LO 10: Compile climate-smart quality records	10.1	Maintain records for climate, energy, water, feed, waste, emissions, welfare and incidents.								
	10.2	Calculate resource-intensity, emission-intensity, loss-reduction and cost-saving indicators.								
	10.3	Compile climate-smart performance dashboards and periodic quality-assurance reports.								
	10.4	Communicate climate risks, performance results, emergency findings and improvement actions to stakeholders.								

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA	Evidence Type				Evidence Ref. Page No.			
The learner will:		The learner can:								
	10.5	Summarise lessons, verified benefits and priority actions for continuous climate resilience.								
Learner's Signature: _____			Date: _____							
Assessor's Signature: _____			Date: _____							
IQAM Signature (if sampled): _____			Date: _____							
EQAM Signature (if sampled): _____			Date: _____							



NATIONAL SKILLS QUALIFICATION (NSQ)



GENERAL INFORMATION

OVERVIEW

This qualification is designed for individuals interested in pursuing a career in **Quality Assurance in Poultry** for the award of National Skills Qualifications (NSQ). It is aimed at producing **Poultry Quality Assurance Supervisors I** with competencies in supervising quality control activities, managing quality systems, coordinating teams and ensuring compliance with poultry production standards. This qualification is subject to review as and when the need arises.

QUALIFICATION PURPOSE

This qualification develops competence in **Quality Assurance in Poultry**, focusing on supervising quality control processes, managing records and data, implementing standard operating procedures, ensuring product safety and traceability, coordinating resources, and promoting compliance with regulatory and climate-smart poultry production standards.

QUALIFICATION REQUIREMENTS

All Candidates must be:

- At least sixteen (16) years of age
- Medically fit
- Mentally fit (Mental alertness)
- A Nigerian citizen
- Other nationals should present International passport; residence permit or Parent's work permit.
- Vetted
- Interest in agricultural production and related support operations;
- Ability to carry out simple practical tasks under supervision

QUALIFICATION OBJECTIVES

At the end of this qualification, the learner should be able to:

- i. Supervise the implementation of health, safety and environmental requirements in poultry quality assurance operations to ensure workplace compliance and risk control.
- ii. Coordinate communication systems within the work environment to facilitate effective information flow, reporting and decision-making in poultry quality assurance activities.
- iii. Lead and support teamwork practices by coordinating personnel, assigning responsibilities and promoting collaboration to achieve poultry quality assurance objectives.
- iv. Supervise quality control activities in poultry production operations to ensure compliance with production standards, animal welfare requirements and quality

- benchmarks.
- v. Monitor and coordinate quality control practices in broiler processing operations to ensure food safety, hygiene, product quality and regulatory compliance.
 - vi. Supervise quality control activities in poultry product distribution operations to maintain product integrity, traceability, handling standards and customer requirements.
 - vii. Implement product protection, recall and recovery procedures to manage quality failures, reduce risks and maintain consumer safety.
 - viii. Manage poultry production data collection and documentation systems to support monitoring, reporting, analysis and evidence-based decision-making.
 - ix. Manage feed mill data systems and records to support feed quality monitoring, production efficiency and compliance with established standards.
 - x. Develop, implement and maintain standard operating procedures (SOPs) for feed mill and poultry operations to ensure consistency, quality and workplace compliance.
 - xi. Supervise climate-smart quality assurance practices in poultry operations to promote sustainable production, environmental responsibility and efficient resource management.



NATIONAL SKILLS QUALIFICATION TABLE

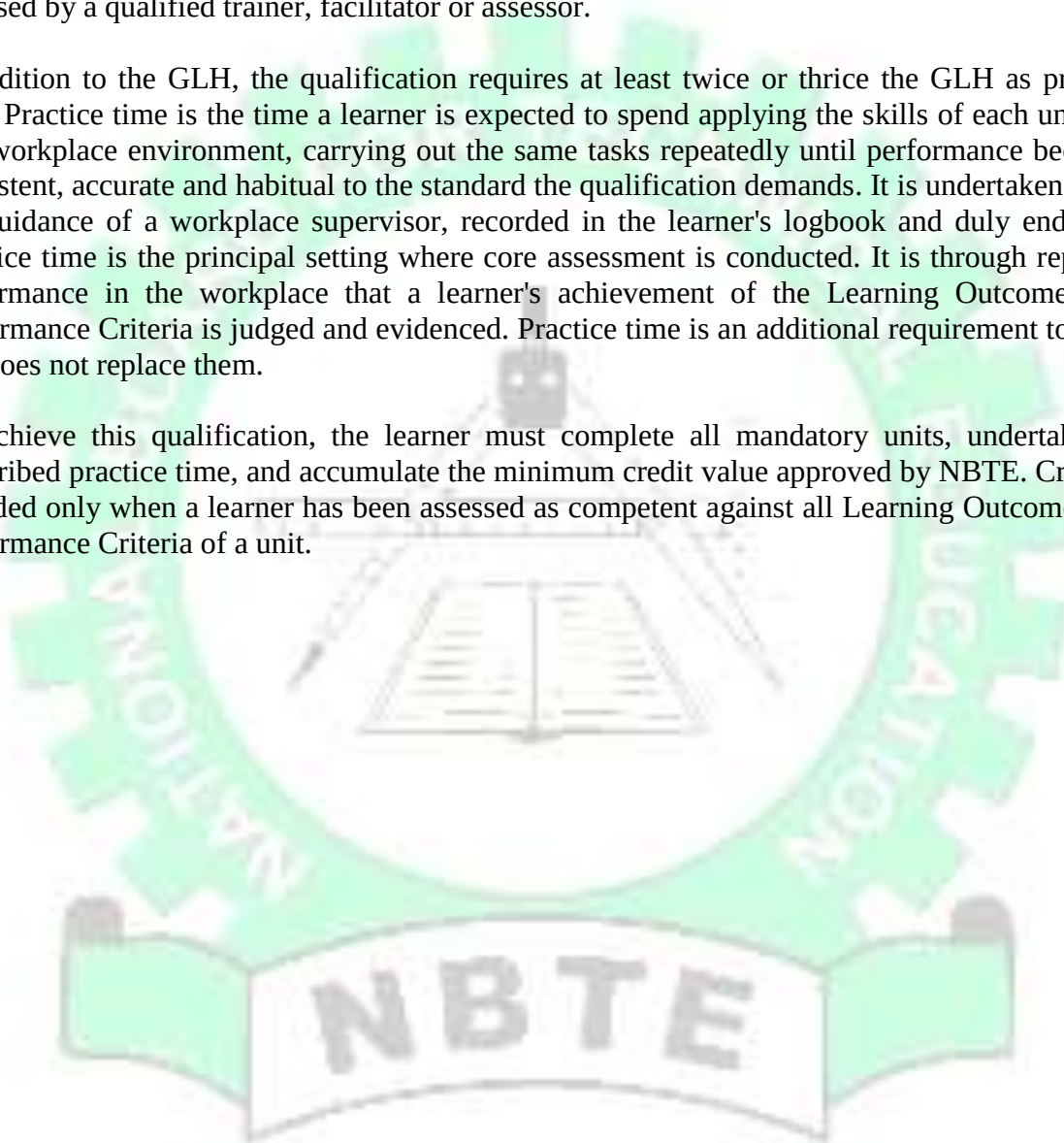
Unit No	Reference Number	NOS Title	Credit Value	Guided Learning Hours	Practice Time	Remark
01	AGR/PFQ/001/L4	Health, Safety, and Environmental Practices	3	30	80	Mandatory Unit
02	AGR/PFQ/002/L4	Communication Systems in the Work Environment	3	30	80	Mandatory Unit
03	AGR/PFQ/003/L4	Teamwork and Collaborative Work Practices	3	30	80	Mandatory Unit
04	AGR/PFQ/004/L4	Quality Control in Poultry Production	6	60	200	Mandatory Unit
05	AGR/PFQ/005/L4	Quality Control in Broiler Processing	6	60	200	Mandatory Unit
06	AGR/PFQ/006/L4	Quality Control in Poultry Products Distribution	6	60	200	Mandatory Unit
07	AGR/PFQ/007/L4	Product Protection, Recall and Recovery	6	60	200	Mandatory Unit
08	AGR/PFQ/008/L4	Data Management in Poultry Production	5	50	180	Mandatory Unit
09	AGR/PFQ/009/L4	Data Management in Feed Mill	5	50	180	Mandatory Unit
10	AGR/PFQ/010/L4	Standard Operating Procedures (SOP) for Feed Mill and Poultry	5	50	180	Mandatory Unit
11	AGR/PFQ/011/L4	Climate-Smart Quality Assurance (Supervisory)	5	50	180	Mandatory Unit
	Total		53	530	1760	

QUALIFICATION STRUCTURE

This qualification comprises a total of eleven (11) Mandatory Units, with a credit value of 53 and 530 Guided Learning Hours (GLH) across the full qualification. One (1) credit is equivalent to ten (10) GLH. Guided Learning Hours are the time a learner spends in the classroom, workshop and laboratory of the Skills Training Centre (STC), being taught, instructed, supervised or assessed by a qualified trainer, facilitator or assessor.

In addition to the GLH, the qualification requires at least twice or thrice the GLH as practice time. Practice time is the time a learner is expected to spend applying the skills of each unit in a real workplace environment, carrying out the same tasks repeatedly until performance becomes consistent, accurate and habitual to the standard the qualification demands. It is undertaken under the guidance of a workplace supervisor, recorded in the learner's logbook and duly endorsed. Practice time is the principal setting where core assessment is conducted. It is through repeated performance in the workplace that a learner's achievement of the Learning Outcomes and Performance Criteria is judged and evidenced. Practice time is an additional requirement to GLH and does not replace them.

To achieve this qualification, the learner must complete all mandatory units, undertake the prescribed practice time, and accumulate the minimum credit value approved by NBTE. Credit is awarded only when a learner has been assessed as competent against all Learning Outcomes and Performance Criteria of a unit.



GENERAL 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 Qualifications 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, because of learning process.
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 001: HEALTH, SAFETY, AND ENVIRONMENTAL PRACTICES

Unit Reference Number:	AGR/PFQ/001/L4
NSQ Level:	4
Credit Value:	3
Guided Learning Hours:	30
Practice Time:	80 hours
Unit Status:	Mandatory Unit

Unit Purpose: This unit is designed to provide the trainee with the knowledge and supervisory skills required to manage workplace health, safety and environmental practices in poultry quality assurance operations.

Unit assessment requirements/evidence requirements: Assessment must be carried out in both a real workplace and a training environment in which learning and human development is carried out.

Unit Assessment Requirements/Evidence Requirements

Assessment methods to be used may include:

1. Direct Observation (DO)
2. Witness Testimony (WT)
3. Personal Statement (PS) or Reflective Practice (RP)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Assignment (ASS)
7. Professional Discussion (PD)

Unit 001: Health, Safety, and Environmental Practices in The Workplace

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
LO 1: <i>Evaluate workplace health and safety requirements</i>	1.1	Analyse workplace activities to identify biological, chemical, physical, ergonomic and operational hazards.								
	1.2	Interpret applicable health, safety, biosecurity and environmental requirements for poultry operations.								
	1.3	Assess risk levels using approved likelihood, severity and exposure criteria.								
	1.4	Develop risk-control measures according to the hierarchy of controls and organisational procedures.								
	1.5	Communicate identified risks, controls and individual responsibilities to relevant personnel.								
LO 2: <i>Supervise safe work practices</i>	2.1	Monitor compliance with PPE, hygiene, access control, equipment guarding and safe-work procedures.								
	2.2	Verify machinery isolation, lockout, electrical safety and maintenance controls before hazardous work.								
	2.3	Supervise handling, storage and use of chemicals, veterinary products, fuels and compressed gases.								
	2.4	Investigate unsafe acts, near misses, incidents and occupational health complaints using approved procedures.								
	2.5	Implement corrective actions to address identified safety deviations within authorised responsibility.								

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type	Evidence Ref. Page No.
LO 3: <i>Coordinate emergency preparedness and response</i>	3.1	Review emergency plans for fire, disease outbreak, chemical spill, equipment failure and extreme weather.		
	3.2	Organise emergency drills, evacuation procedures and assigned response roles at planned intervals.		
	3.3	Evaluate availability and serviceability of alarms, first-aid materials, extinguishers and spill-control equipment.		
	3.4	Lead initial emergency response according to site procedures and escalation requirements.		
	3.5	Compile incident, drill and emergency-response records for management review.		
LO 4: <i>Manage environmental protection practices</i>	4.1	Assess waste, wastewater, emissions, odour, noise and resource-use risks arising from workplace activities.		
	4.2	Monitor segregation, storage, treatment and disposal of litter, mortalities, effluent and hazardous waste.		
	4.3	Implement pollution-prevention and resource-conservation controls in line with environmental procedures.		
	4.4	Evaluate environmental performance against legal limits, site targets and corrective-action plans.		
	4.5	Recommend practical improvements for environmental compliance and sustainable workplace performance.		

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA	Evidence Type	Evidence Ref. Page No.
The learner will:		The learner can:		
Learner's Signature: _____		Date: _____		
Assessor's Signature: _____		Date: _____		
IQAM Signature (if sampled): _____		Date: _____		
EQAM Signature (if sampled): _____		Date: _____		



UNIT 002: COMMUNICATION SYSTEMS IN THE WORK ENVIRONMENT

Unit Reference Number:	AGR/PFQ/002/L4
NSQ Level:	4
Credit Value:	3
Guided Learning Hours:	30
Practice Time:	80 hours
Unit Status:	Mandatory Unit

Unit Purpose: This unit is designed to provide the trainee with the knowledge and supervisory skills required to coordinate workplace communication systems, quality reporting, feedback and information flow.

Unit assessment requirements/evidence requirements: Assessment must be carried out in both a real workplace and a training environment in which learning and human development is carried out.

Unit Assessment Requirements/Evidence Requirements

Assessment methods to be used may include:

1. Direct Observation (DO)
2. Witness Testimony (WT)
3. Personal Statement (PS) or Reflective Practice (RP)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Assignment (ASS)
7. Professional Discussion (PD)

Unit 002: Communication Systems in The Work Environment

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
LO 1: Analyse workplace communication requirements	1.1	Assess communication needs across production, quality, maintenance, veterinary, logistics and management functions.								
	1.2	Identify appropriate communication channels for routine, urgent, confidential and regulatory information.								
	1.3	Interpret organisational reporting lines, escalation routes and information-authorisation requirements.								
	1.4	Evaluate communication risks caused by language, literacy, technology, hierarchy or shift-work barriers.								
	1.5	Develop a communication plan that defines messages, audiences, timing, channels and responsibilities.								
LO 2: Coordinate operational information flow	2.1	Organise shift briefings, handovers, toolbox meetings and quality updates using approved formats.								
	2.2	Communicate instructions, specifications, deviations and corrective actions clearly to relevant personnel.								
	2.3	Verify recipient understanding through feedback, questioning and task confirmation.								
	2.4	Escalate critical food safety, animal health, welfare, product quality and operational issues promptly.								
	2.5	Maintain accurate communication logs, meeting notes and handover records.								

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
LO 3: <i>Manage digital and documented communication systems</i>	3.1	Select suitable digital platforms, forms, dashboards and notice systems for workplace communication.								
	3.2	Control access to confidential, restricted and commercially sensitive information.								
	3.3	Validate transmitted data, attachments, recipients and version status before release.								
	3.4	Monitor communication-system availability, message delivery and response status.								
	3.5	Resolve communication failures, incomplete records and unauthorised information disclosure according to procedure.								
LO 4: <i>Evaluate communication effectiveness</i>	4.1	Review feedback, delays, errors, complaints and repeated misunderstandings to identify communication gaps.								
	4.2	Analyse the effect of communication quality on safety, productivity, traceability and quality performance.								
	4.3	Investigate recurring communication breakdowns using evidence from personnel and records.								
	4.4	Implement improvements to channels, formats, responsibilities or response times.								
	4.5	Report communication performance and unresolved barriers to authorised management personnel.								
Learner's Signature: _____			Date: _____							
Assessor's Signature: _____			Date: _____							
IQAM Signature (if sampled): _____			Date: _____							
EQAM Signature (if sampled): _____			Date: _____							

UNIT 003: TEAMWORK AND COLLABORATIVE WORK PRACTICES

Unit Reference Number:	AGR/PFQ/003/L4
NSQ Level:	4
Credit Value:	3
Guided Learning Hours:	30
Practice Time:	80 hours
Unit Status:	Mandatory Unit

Unit Purpose: This unit is designed to provide the trainee with the knowledge and leadership skills required to organise teams, coordinate collaborative work and improve performance in poultry quality assurance operations.

Unit assessment requirements/evidence requirements: Assessment must be carried out in both a real workplace and a training environment in which learning and human development is carried out.

Unit Assessment Requirements/Evidence Requirements

Assessment methods to be used may include:

1. Direct Observation (DO)
2. Witness Testimony (WT)
3. Personal Statement (PS) or Reflective Practice (RP)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Assignment (ASS)
7. Professional Discussion (PD)

Unit 003: Teamwork and Collaborative Work Practices

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA	Evidence Type	Evidence Ref. No.	Page No.
The learner will:		The learner can:			
LO 1: Organise teams for poultry quality operations	1.1	Assess operational requirements to determine team composition, competence and resource needs.			
	1.2	Allocate roles, responsibilities and authority according to competence, workload and quality objectives.			
	1.3	Establish team targets, performance measures and reporting arrangements for assigned activities.			
	1.4	Coordinate work schedules with production, laboratory, maintenance, veterinary and logistics personnel.			
	1.5	Communicate expected standards, deadlines and interdependent responsibilities to team members.			
LO 2: Lead collaborative work activities	2.1	Facilitate team briefings, consultations and problem-solving discussions using inclusive practices.			
	2.2	Supervise task execution to ensure safety, quality, welfare and operational requirements are met.			
	2.3	Support team members with technical guidance, resources and timely feedback.			
	2.4	Promote cooperation, accountability, respect and knowledge sharing across work functions.			
	2.5	Adapt work allocation when priorities, risks, staffing or production conditions change.			
LO 3: Manage team conflict and	3.1	Identify interpersonal, procedural and resource-related causes of team conflict.			

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type	Evidence Ref. Page No.
<i>operational problems</i>	3.2	Analyse differing views and available evidence before selecting a resolution approach.		
	3.3	Mediate disagreements fairly according to organisational policy and delegated authority.		
	3.4	Resolve operational problems through collaborative decisions and agreed corrective actions.		
	3.5	Escalate unresolved conflict, misconduct or competence concerns through approved channels.		
LO 4: <i>Evaluate team performance and development</i>	4.1	Monitor individual and team performance against assigned targets and quality indicators.		
	4.2	Review completed work, errors, delays and improvement contributions with team members.		
	4.3	Assess competence gaps affecting safety, quality assurance and operational effectiveness.		
	4.4	Develop coaching, mentoring or training actions to address identified development needs.		
	4.5	Report team achievements, constraints and development priorities to relevant management personnel.		
Learner's Signature: _____ Assessor's Signature: _____ IQAM Signature (if sampled): _____ EQAM Signature (if sampled): _____			Date: _____ Date: _____ Date: _____ Date: _____	

UNIT 004: QUALITY CONTROL IN POULTRY PRODUCTION

Unit Reference Number:	AGR/PFQ/004/L4
NSQ Level:	4
Credit Value:	6
Guided Learning Hours:	60
Practice Time:	200 hours
Unit Status:	Mandatory Unit

Unit Purpose: This unit is designed to provide the trainee with the knowledge and supervisory skills required to plan, coordinate and evaluate quality control activities across poultry production operations.

Unit assessment requirements/evidence requirements: Assessment must be carried out in both a real workplace and a training environment in which learning and human development is carried out.

Unit Assessment Requirements/Evidence Requirements

Assessment methods to be used may include:

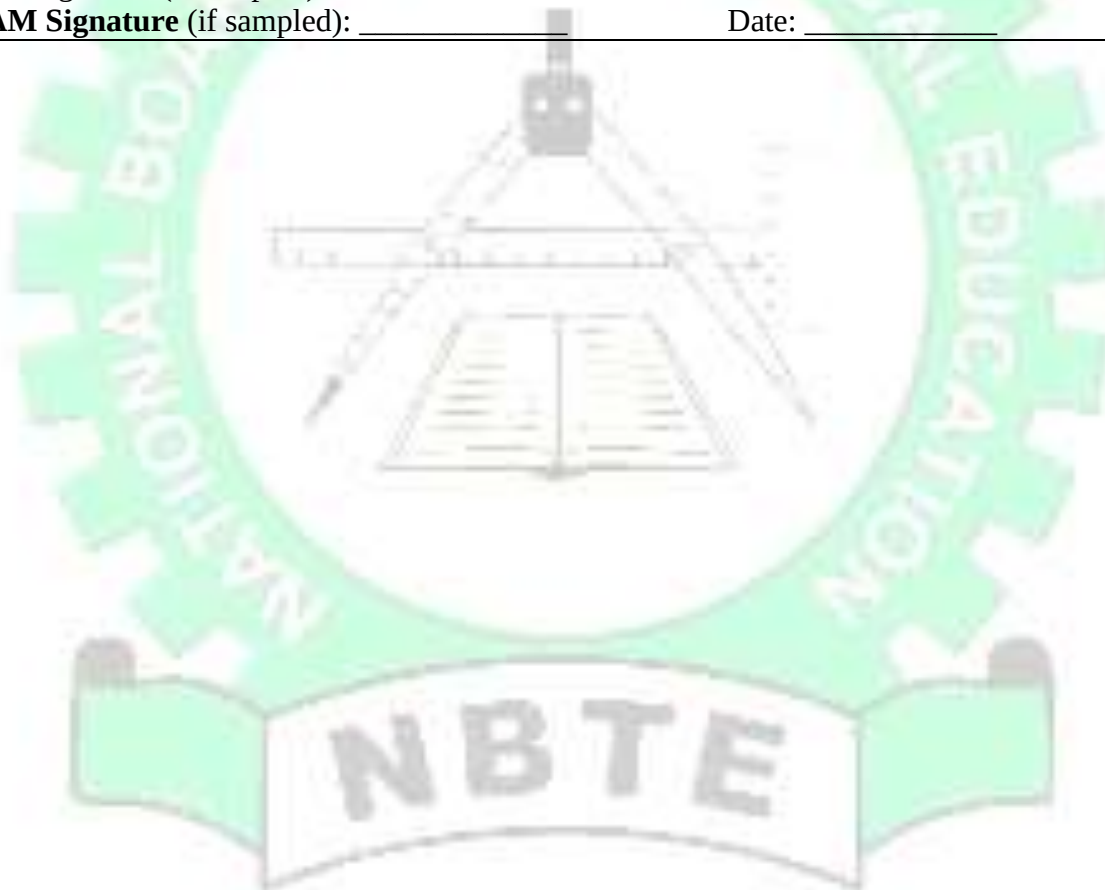
1. Direct Observation (DO)
2. Witness Testimony (WT)
3. Personal Statement (PS) or Reflective Practice (RP)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Assignment (ASS)
7. Professional Discussion (PD)

Unit 004: Quality Control in Poultry Production

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA	Evidence Type				Evidence Ref. Page No.			
The learner will:		The learner can:								
LO 1: Plan poultry production quality controls	1.1	Analyse production objectives, flock type, customer requirements and regulatory standards.								
	1.2	Identify critical quality points covering inputs, housing, environment, nutrition, health, welfare and outputs.								
	1.3	Develop inspection, sampling, testing and recording schedules for the production cycle.								
	1.4	Establish acceptance limits, escalation thresholds and responsibilities for quality checks.								
	1.5	Communicate the approved quality-control plan to production and support personnel.								
LO 2: Monitor production inputs and operating conditions	2.1	Verify chick or pullet source, feed, water, litter, vaccines and consumables against approved specifications.								
	2.2	Inspect housing, equipment, hygiene, pest control and biosecurity conditions at planned intervals.								
	2.3	Measure temperature, humidity, ventilation, air quality, lighting and stocking conditions using calibrated instruments.								
	2.4	Monitor feed intake, water consumption, mortality, behaviour and health indicators against flock targets.								
	2.5	Supervise corrective adjustments to operating conditions within authorised limits.								
LO 3: Evaluate flock and product	3.1	Gather representative samples for body weight, uniformity, egg quality or other flock-specific measurements.								

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
quality performance	3.2	Calculate production indicators including livability, growth, feed conversion, lay rate and rejection levels.								
	3.3	Analyse performance trends against breed standards, farm targets and previous flock results.								
	3.4	Assess animal welfare outcomes using approved behavioural and physical indicators.								
	3.5	Evaluate final flock or product conformity against market and customer specifications.								
LO 4: Manage production non-conformities	4.1	Identify deviations affecting flock health, welfare, food safety, productivity or product quality.								
	4.2	Investigate root causes using observations, records, measurements and personnel evidence.								
	4.3	Determine product, flock or material disposition according to risk and delegated authority.								
	4.4	Implement corrective and preventive actions with assigned responsibilities and completion dates.								
	4.5	Verify corrective-action effectiveness through follow-up monitoring and review.								
LO 5: Audit and report production quality performance	5.1	Audit compliance with production SOPs, quality plans, biosecurity controls and record requirements.								
	5.2	Validate traceability links between flock inputs, treatments, production outputs and dispatch records.								
	5.3	Compile quality indicators, non-conformities, corrective actions and audit findings.								

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
	5.4	Evaluate recurring risks and opportunities for process improvement.								
	5.5	Recommend prioritised quality improvements to management and relevant stakeholders.								
Learner's Signature: _____			Date: _____							
Assessor's Signature: _____			Date: _____							
IQAM Signature (if sampled): _____			Date: _____							
EQAM Signature (if sampled): _____			Date: _____							



UNIT 005: QUALITY CONTROL IN BROILER PROCESSING

Unit Reference Number: AGR/PFQ/005/L4

NSQ Level: 4

Credit Value: 6

Guided Learning Hours: 60

Practice Time: 200 hours

Unit Status: Mandatory Unit

Unit Purpose: This unit is designed to provide the trainee with the knowledge and supervisory skills required to coordinate broiler processing controls, food safety checks, hygiene programmes, product conformity and corrective actions.

Unit assessment requirements/evidence requirements: Assessment must be carried out in both a real workplace and a training environment in which learning and human development is carried out.

Unit Assessment Requirements/Evidence Requirements

Assessment methods to be used may include:

1. Direct Observation (DO)
2. Witness Testimony (WT)
3. Personal Statement (PS) or Reflective Practice (RP)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Assignment (ASS)
7. Professional Discussion (PD)

Unit 005: Quality Control in Broiler Processing

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type	Evidence Ref. No.	Page No.
LO 1: Plan broiler processing quality controls	1.1	Analyse product specifications, process flow, food safety hazards and welfare requirements.			
	1.2	Identify critical control points and operational quality checks from reception to dispatch.			
	1.3	Develop monitoring, sampling, testing, hold and release procedures for processing operations.			
	1.4	Establish acceptance limits for welfare, contamination, temperature, defects, yield and packaging.			
	1.5	Communicate quality responsibilities and escalation requirements to processing personnel.			
LO 2: Control bird reception and primary processing	2.1	Verify flock identity, health documentation, withdrawal status and transport conditions on arrival.			
	2.2	Assess bird welfare, mortality, injury and fitness for slaughter using approved criteria.			
	2.3	Monitor stunning, slaughter, bleeding, scalding and defeathering parameters against specifications.			
	2.4	Inspect evisceration practices and carcasses for faecal, ingesta, bile and equipment contamination.			
	2.5	Supervise immediate correction of authorised process deviations affecting welfare or hygiene.			
LO 3: Evaluate chilling,	3.1	Measure carcass, chiller, room and product temperatures using calibrated instruments.			

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type	Evidence Ref. Page No.
<i>cutting and packaging quality</i>	3.2	Evaluate carcass appearance, defects, trimming, condemnation and yield against acceptance criteria.		
	3.3	Inspect cutting, deboning and portioning operations for accuracy, hygiene and bone-fragment control.		
	3.4	Verify pack weight, seal integrity, label accuracy, coding and shelf-life information.		
	3.5	Assess finished-product conformity through approved inspection and testing procedures.		
LO 4: <i>Manage sanitation, cold-chain and traceability controls</i>	4.1	Audit pre-operational and operational sanitation against approved SSOP requirements.		
	4.2	Validate water quality, chemical concentration, contact time and equipment-cleaning records.		
	4.3	Monitor cold-room, freezer, loading and transport temperatures throughout product movement.		
	4.4	Verify traceability from source flock through processing lot to customer destination.		
	4.5	Control non-conforming product through identification, segregation, hold and authorised disposition.		
LO 5: <i>Investigate and report processing quality performance</i>	5.1	Analyse defects, contamination events, complaints, yield losses and temperature deviations.		
	5.2	Investigate root causes using processing records, test results, observations and staff evidence.		
	5.3	Implement corrective and preventive actions according to risk and authorised responsibility.		

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA	Evidence Type				Evidence Ref. Page No.			
The learner will:		The learner can:								
	5.4	Evaluate action effectiveness through follow-up inspection, testing and trend review.								
	5.5	Compile processing quality reports for management, customers and regulatory review as required.								
Learner's Signature: _____			Date: _____							
Assessor's Signature: _____			Date: _____							
IQAM Signature (if sampled): _____			Date: _____							
EQAM Signature (if sampled): _____			Date: _____							



UNIT 006: QUALITY CONTROL IN POULTRY PRODUCTS DISTRIBUTION

Unit Reference Number:	AGR/PFQ/006/L4
NSQ Level:	4
Credit Value:	6
Guided Learning Hours:	60
Practice Time:	200 hours
Unit Status:	Mandatory Unit

Unit Purpose: This unit is designed to provide the trainee with the knowledge and supervisory skills required to manage poultry product handling, cold-chain control, storage, transportation, traceability and distribution quality.

Unit assessment requirements/evidence requirements: Assessment must be carried out in both a real workplace and a training environment in which learning and human development is carried out.

Unit Assessment Requirements/Evidence Requirements

Assessment methods to be used may include:

1. Direct Observation (DO)
2. Witness Testimony (WT)
3. Personal Statement (PS) or Reflective Practice (RP)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Assignment (ASS)
7. Professional Discussion (PD)

Unit 006: Quality Control in Poultry Products Distribution

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
LO 1: Plan poultry product distribution controls	1.1	Analyse product characteristics, customer specifications, legal requirements and distribution risks.								
	1.2	Identify critical controls for storage, handling, loading, transport, delivery and returns.								
	1.3	Develop distribution inspection, temperature-monitoring and documentation schedules.								
	1.4	Establish acceptance limits for vehicle condition, product temperature, package integrity and delivery time.								
	1.5	Communicate distribution quality requirements to warehouse, transport and sales personnel.								
LO 2: Control storage, loading and transport conditions	2.1	Inspect warehouses, cold rooms, loading bays, pallets and vehicles for hygiene and serviceability.								
	2.2	Verify product identity, lot status, quantity, shelf life and release authorisation before loading.								
	2.3	Measure storage, loading and transport temperatures using calibrated monitoring devices.								
	2.4	Supervise product segregation, stock rotation, stacking, airflow and load protection practices.								
	2.5	Resolve authorised deviations before product dispatch or continued transport.								
LO 3: Manage inventory, security and traceability	3.1	Validate inventory movements against production, release, dispatch and customer records.								
	3.2	Monitor stock rotation using approved first-expired-first-out or first-in-first-out procedures.								

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. No.	Page No.			
	3.3	Control access, seals, tamper evidence and product security throughout distribution.									
	3.4	Verify traceability from production lot to vehicle, route, consignee and delivery confirmation.									
	3.5	Reconcile shortages, damages, returns and stock discrepancies according to procedure.									
LO 4: Evaluate delivery and customer quality outcomes	4.1	Inspect product condition, temperature, packaging and documentation at delivery points.									
	4.2	Assess delivery timeliness, handling practices and customer acceptance against service standards.									
	4.3	Investigate customer complaints, rejected deliveries and cold-chain breaches using traceability evidence.									
	4.4	Determine product hold, return, recovery or disposal actions within delegated authority.									
	4.5	Implement corrective actions with transporters, warehouses and customer-service personnel.									
LO 5: Review distribution quality performance	5.1	Analyse temperature records, delivery data, damages, complaints, returns and distribution losses.									
	5.2	Audit transporter and distributor compliance with approved quality agreements and procedures.									
	5.3	Evaluate route, vehicle, packaging and handling performance against quality targets.									
	5.4	Compile distribution quality reports and corrective-action status for management review.									

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA	Evidence Type				Evidence Ref. Page No.			
The learner will:		The learner can:								
	5.5	Recommend improvements to cold-chain reliability, traceability and delivery performance.								
Learner's Signature: _____			Date: _____							
Assessor's Signature: _____			Date: _____							
IQAM Signature (if sampled): _____			Date: _____							
EQAM Signature (if sampled): _____			Date: _____							



UNIT 007: PRODUCT PROTECTION, RECALL AND RECOVERY

Unit Reference Number:	AGR/PFQ/007/L4
NSQ Level:	4
Credit Value:	6
Guided Learning Hours:	60
Practice Time:	200 hours
Unit Status:	Mandatory Unit

Unit Purpose: This unit is designed to provide the trainee with the knowledge and supervisory skills required to protect poultry products and coordinate product withdrawal, recall, recovery, reconciliation and reporting procedures.

Unit assessment requirements/evidence requirements: Assessment must be carried out in both a real workplace and a training environment in which learning and human development is carried out.

Unit Assessment Requirements/Evidence Requirements

Assessment methods to be used may include:

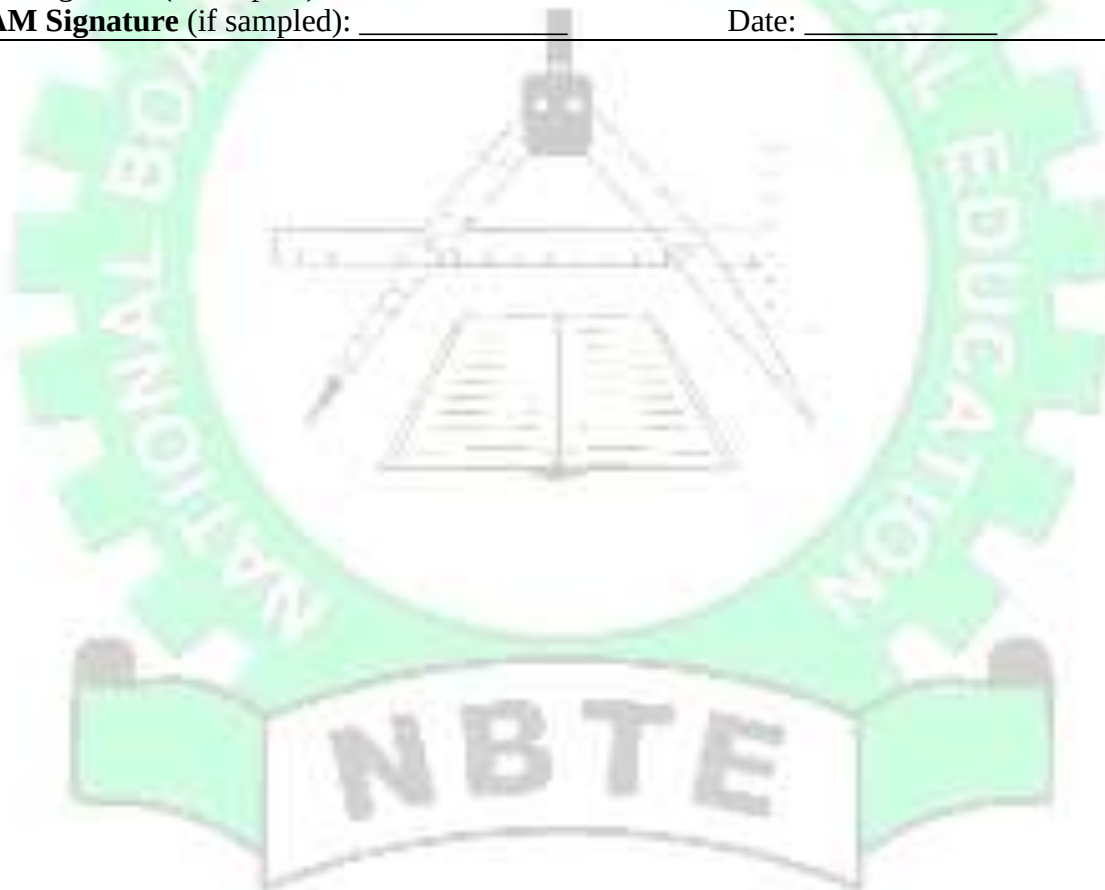
1. Direct Observation (DO)
2. Witness Testimony (WT)
3. Personal Statement (PS) or Reflective Practice (RP)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Assignment (ASS)
7. Professional Discussion (PD)

Unit 007: Product Protection, Recall, and Recovery Procedures

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type	Evidence Ref. Page No.
LO 1: Assess product protection and recall risks	1.1	Analyse biological, chemical, physical, fraud and security threats affecting poultry products.		
	1.2	Evaluate product vulnerability across production, processing, storage and distribution stages.		
	1.3	Identify events requiring product hold, withdrawal, recall or recovery action.		
	1.4	Develop product-protection controls according to risk, legal requirements and customer expectations.		
	1.5	Communicate product-protection responsibilities and escalation criteria to relevant personnel.		
LO 2: Establish recall readiness and traceability	2.1	Design recall procedures defining authority, roles, classifications, decisions and communication routes.		
	2.2	Verify traceability systems can identify affected inputs, lots, quantities, locations and customers.		
	2.3	Maintain current recall-team, regulator, customer, supplier and service-provider contact information.		
	2.4	Organise mock recall exercises at approved intervals using realistic product scenarios.		
	2.5	Evaluate mock recall speed, accuracy, reconciliation and communication effectiveness.		
LO 3: Lead product recall operations	3.1	Assess available evidence to determine recall scope, classification and urgency.		

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. No.	Page No.		
	3.2	Authorise product hold and recall actions within delegated responsibility.								
	3.3	Coordinate notification of management, regulators, customers, distributors and affected personnel.								
	3.4	Monitor product identification, segregation, retrieval and quantity reconciliation during recall.								
	3.5	Document recall decisions, communications, recovered quantities and outstanding product.								
LO 4: <i>Manage recovered and affected products</i>	4.1	Inspect recovered products for identity, integrity, condition and chain-of-custody compliance.								
	4.2	Control secure storage and segregation of recalled or suspect products.								
	4.3	Determine rework, relabelling, return, destruction or other disposition according to authorised decisions.								
	4.4	Supervise product disposition to prevent unauthorised release or environmental harm.								
	4.5	Reconcile produced, distributed, recovered, disposed and unaccounted quantities.								
LO 5: <i>Evaluate recall effectiveness and preventive action</i>	5.1	Investigate the root cause and extent of the event that initiated the recall.								
	5.2	Analyse recall timelines, recovery rates, communication outcomes and control failures.								
	5.3	Implement corrective and preventive actions across affected processes and systems.								

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA	Evidence Type				Evidence Ref. Page No.			
The learner will:		The learner can:								
	5.4	Verify action effectiveness through audit, testing, traceability review or repeat simulation.								
	5.5	Compile final recall reports and improvement recommendations for authorised stakeholders.								
Learner's Signature: _____			Date: _____							
Assessor's Signature: _____			Date: _____							
IQAM Signature (if sampled): _____			Date: _____							
EQAM Signature (if sampled): _____			Date: _____							



UNIT 008: DATA MANAGEMENT IN POULTRY PRODUCTION

Unit Reference Number:	AGR/PFQ/008/L4
NSQ Level:	4
Credit Value:	5
Guided Learning Hours:	50
Practice Time:	180 hours
Unit Status:	Mandatory Unit

Unit Purpose: This unit is designed to provide the trainee with the knowledge and analytical skills required to organise, validate, analyse, protect and report poultry production data for quality assurance decisions.

Unit assessment requirements/evidence requirements: Assessment must be carried out in both a real workplace and a training environment in which learning and human development is carried out.

Unit Assessment Requirements/Evidence Requirements

Assessment methods to be used may include:

1. Direct Observation (DO)
2. Witness Testimony (WT)
3. Personal Statement (PS) or Reflective Practice (RP)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Assignment (ASS)
7. Professional Discussion (PD)

Unit 008: Data Management in Poultry Production

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type	Evidence Ref. Page No.
LO 1: Design poultry production data systems	1.1	Analyse operational, quality, veterinary, welfare, financial and regulatory data requirements.		
	1.2	Define data fields, sources, formats, collection frequency and responsible personnel.		
	1.3	Design standard forms, digital templates, coding systems and data-flow arrangements.		
	1.4	Establish data-quality rules for completeness, accuracy, timeliness, consistency and traceability.		
	1.5	Communicate data-entry, verification and escalation requirements to authorised users.		
LO 2: Control production data capture and validation	2.1	Monitor recording of flock placement, environment, feed, water, growth, health, mortality and outputs.		
	2.2	Verify data entries against source documents, instrument readings and physical observations.		
	2.3	Validate unusual values, missing records, duplicates and corrections before analysis.		
	2.4	Resolve authorised data discrepancies through documented review and correction procedures.		
	2.5	Maintain audit trails for data creation, amendment, approval and submission.		
LO 3: Analyse poultry production data	3.1	Calculate flock indicators including livability, weight gain, uniformity, feed conversion and production rate.		
	3.2	Analyse trends, variation and relationships across houses, flocks, cycles and production sites.		

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type	Evidence Ref. Page No.
	3.3	Evaluate performance against breed standards, budgets, quality targets and historical baselines.		
	3.4	Investigate significant deviations using linked production, health and environmental data.		
	3.5	Develop dashboards and exception reports that support timely operational decisions.		
LO 4: Manage data security and record retention	4.1	Control user access according to role, confidentiality and approval requirements.		
	4.2	Protect electronic and paper records from loss, damage, alteration and unauthorised disclosure.		
	4.3	Verify backup, recovery, archiving and retention arrangements at planned intervals.		
	4.4	Monitor compliance with data-protection, traceability and record-retention procedures.		
	4.5	Resolve identified security incidents and record-control failures through authorised actions.		
LO 5: Report and improve production data performance	5.1	Compile validated production, quality and welfare information for scheduled reporting.		
	5.2	Interpret analytical results for management, technical personnel and operational teams.		
	5.3	Evaluate data-system performance using error rates, completeness, timeliness and user feedback.		
	5.4	Recommend improvements to data collection, integration, analysis and presentation.		

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA	Evidence Type				Evidence Ref. Page No.			
The learner will:		The learner can:								
	5.5	Review implemented improvements to confirm sustained data quality and decision value.								
Learner's Signature: _____			Date: _____							
Assessor's Signature: _____			Date: _____							
IQAM Signature (if sampled): _____			Date: _____							
EQAM Signature (if sampled): _____			Date: _____							



UNIT 009: DATA MANAGEMENT IN FEED MILL OPERATIONS

Unit Reference Number: AGR/PFQ/009/L4

NSQ Level: 4

Credit Value: 5

Guided Learning Hours: 50

Practice Time: 180 hours

Unit Status: Mandatory Unit

Unit Purpose: This unit is designed to provide the trainee with the knowledge and analytical skills required to manage feed mill data relating to raw materials, formulations, production, laboratory results, inventory and traceability.

Unit assessment requirements/evidence requirements: Assessment must be carried out in both a real workplace and a training environment in which learning and human development is carried out.

Unit Assessment Requirements/Evidence Requirements

Assessment methods to be used may include:

1. Direct Observation (DO)
2. Witness Testimony (WT)
3. Personal Statement (PS) or Reflective Practice (RP)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Assignment (ASS)
7. Professional Discussion (PD)

Unit 009: Data Management in Feed Mill Operations

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA	Evidence Type	Evidence Ref. No.	Page No.
The learner will:		The learner can:			
LO 1: Design feed mill data-management systems	1.1	Analyse data requirements for purchasing, receipt, storage, formulation, production, testing and dispatch.			
	1.2	Define master data for ingredients, suppliers, formulas, batches, products and customers.			
	1.3	Design standard records, batch codes, electronic templates and data-flow arrangements.			
	1.4	Establish data-quality rules for weights, formulations, test results, inventory and traceability.			
	1.5	Communicate data responsibilities, approval levels and correction procedures to mill personnel.			
LO 2: Control raw-material and formulation data	2.1	Verify supplier, purchase, delivery, lot, inspection and laboratory data at material receipt.			
	2.2	Validate ingredient specifications, formulation versions, approvals and effective dates before production.			
	2.3	Monitor inventory quantities, locations, shelf life, quarantine and release status.			
	2.4	Resolve discrepancies between physical stock, system balances and receipt records.			
	2.5	Maintain traceable links between ingredient lots, approved formulas and production orders.			
LO 3: Control batch and process data	3.1	Monitor weighing, dosing, grinding, mixing, pelleting, cooling, packing and rework records.			

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type					Evidence Ref. Page No.			
	3.2	Verify process readings, scale data, operator entries and batch-completion information.									
	3.3	Validate batch identity, sequencing, flush records and cross-contamination controls.									
	3.4	Investigate missing, inconsistent or out-of-tolerance process data before product release.									
	3.5	Maintain secure audit trails for batch creation, modification, approval and disposition.									
LO 4: <i>Analyse feed mill quality and performance data</i>	4.1	Calculate yield, shrinkage, rework, downtime, throughput, energy use and specification-conformance indicators.									
	4.2	Analyse laboratory, process and complaint trends across ingredients, formulas, shifts and equipment.									
	4.3	Evaluate supplier and process performance against quality, cost and delivery targets.									
	4.4	Investigate recurring deviations using linked receipt, formulation, process and test data.									
	4.5	Develop dashboards and exception reports for operational and quality decision-making.									
LO 5: <i>Manage reporting, security and data improvement</i>	5.1	Control access, backup, recovery, retention and confidentiality of feed mill records.									
	5.2	Compile validated production, inventory, quality, traceability and compliance reports.									
	5.3	Audit data completeness, accuracy, timeliness and authorisation against approved procedures.									

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
	5.4	Recommend improvements to data capture, system integration, automation and reporting.								
	5.5	Review implemented improvements to confirm sustained reliability and traceability.								
Learner's Signature: _____			Date: _____							
Assessor's Signature: _____			Date: _____							
IQAM Signature (if sampled): _____			Date: _____							
EQAM Signature (if sampled): _____			Date: _____							



UNIT 010: STANDARD OPERATING PROCEDURES (SOPS)

Unit Reference Number:	AGR/PFQ/010/L4
NSQ Level:	4
Credit Value:	5
Guided Learning Hours:	50
Practice Time:	180 hours
Unit Status:	Mandatory Unit

Unit Purpose: This unit is designed to provide the trainee with the knowledge and supervisory skills required to develop, review, implement and control standard operating procedures for feed mill and poultry operations.

Unit assessment requirements/evidence requirements: Assessment must be carried out in both a real workplace and a training environment in which learning and human development is carried out.

Unit Assessment Requirements/Evidence Requirements

Assessment methods to be used may include:

1. Direct Observation (DO)
2. Witness Testimony (WT)
3. Personal Statement (PS) or Reflective Practice (RP)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Assignment (ASS)
7. Professional Discussion (PD)

Unit 010: Standard Operating Procedures (Sops)

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA	Evidence Type				Evidence Ref. Page No.			
The learner will:		The learner can:								
LO 1: <i>Develop an SOP management framework</i>	1.1	Analyse legal, quality, safety, biosecurity, welfare and operational requirements for SOP development.								
	1.2	Identify processes requiring controlled procedures, work instructions, forms and checklists.								
	1.3	Establish SOP structure, coding, ownership, approval, review and change-control requirements.								
	1.4	Develop an SOP register showing status, version, location, owner and review date.								
	1.5	Communicate document-control responsibilities to process owners and authorised users.								
LO 2: <i>Develop SOPs for feed mill operations</i>	2.1	Map feed mill processes from raw-material receipt through manufacture, storage and dispatch.								
	2.2	Draft procedures for sampling, formulation, batching, processing, sanitation, testing and traceability.								
	2.3	Define responsibilities, equipment, hazards, controls, records and acceptance criteria within each SOP.								
	2.4	Validate draft procedures through technical review, risk assessment and workplace trial.								
	2.5	Revise feed mill SOPs using authorised review comments and trial findings.								
LO 3: <i>Develop SOPs for poultry</i>	3.1	Map poultry processes covering placement, husbandry, health, welfare, egg handling, catching and dispatch.								

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type	Evidence Ref. Page No.
operations	3.2	Draft procedures for biosecurity, environment, feeding, vaccination, monitoring, sanitation and emergencies.		
	3.3	Define responsibilities, resources, control limits, records and escalation requirements within each SOP.		
	3.4	Validate draft procedures with production, veterinary, quality and safety personnel.		
	3.5	Revise poultry SOPs using authorised review comments and operational evidence.		
LO 4: Implement and control approved SOPs	4.1	Authorise controlled SOPs according to organisational approval requirements.		
	4.2	Distribute current versions to points of use while removing obsolete copies.		
	4.3	Train personnel to apply relevant SOPs and complete associated records.		
	4.4	Monitor workplace compliance with procedural steps, control limits and documentation requirements.		
	4.5	Resolve implementation gaps through coaching, clarification, resource provision or corrective action.		
LO 5: Review and improve SOP effectiveness	5.1	Audit SOP use against actual practice, quality outcomes, incidents and regulatory requirements.		
	5.2	Evaluate whether procedures remain clear, current, practical and risk-appropriate.		

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
	5.3	Investigate deviations, repeated errors and process changes requiring document revision.								
	5.4	Implement approved changes through controlled revision, retraining and version replacement.								
	5.5	Compile SOP review, change, training and compliance records for management oversight.								
Learner's Signature: _____			Date: _____							
Assessor's Signature: _____			Date: _____							
IQAM Signature (if sampled): _____			Date: _____							
EQAM Signature (if sampled): _____			Date: _____							



UNIT 011: CLIMATE-SMART QUALITY ASSURANCE (SUPERVISORY)

Unit Reference Number:	AGR/PFQ/011/L4
NSQ Level:	4
Credit Value:	5
Guided Learning Hours:	50
Practice Time:	180 hours
Unit Status:	Mandatory Unit

Unit Purpose: This unit is designed to provide the trainee with the knowledge and supervisory skills required to plan, monitor and improve climate-smart quality assurance practices in poultry and feed mill operations.

Unit assessment requirements/evidence requirements: Assessment must be carried out in both a real workplace and a training environment in which learning and human development is carried out.

Unit Assessment Requirements/Evidence Requirements

Assessment methods to be used may include:

1. Direct Observation (DO)
2. Witness Testimony (WT)
3. Personal Statement (PS) or Reflective Practice (RP)
4. Work Product (WP)
5. Recognition of Prior Learning (RPL)
6. Assignment (ASS)
7. Professional Discussion (PD)

Unit 011: Climate-Smart Quality Assurance Practices

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type	Evidence Ref. Page No.
LO 1: Assess climate risks and resource performance	1.1	Analyse climate hazards affecting poultry housing, feed supply, water, energy, health and distribution.		
	1.2	Assess vulnerability of facilities, flocks, equipment, workers and supply chains to identified hazards.		
	1.3	Measure baseline energy, water, feed, waste, mortality and emission-related performance indicators.		
	1.4	Evaluate current controls against climate resilience, quality, welfare and environmental objectives.		
	1.5	Prioritise climate risks and resource-efficiency opportunities using approved criteria.		
LO 2: Design climate-smart quality controls	2.1	Develop controls for heat stress, ventilation failure, water scarcity, flooding and disease pressure.		
	2.2	Design resource-efficient practices for lighting, cooling, heating, pumping, feed use and water management.		
	2.3	Integrate renewable energy, water recovery, waste valorisation and low-loss practices where feasible.		
	2.4	Establish climate-related control limits, monitoring schedules and emergency escalation requirements.		
	2.5	Communicate climate-smart responsibilities and operating changes to relevant personnel.		
LO 3: Monitor climate-smart operational	3.1	Monitor weather, house climate, animal behaviour, mortality and production indicators for emerging stress.		

LEARNING OUTCOME (LO)		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
The learner will: <i>performance</i>	3.2	Measure energy, water, feed, waste and emissions-related indicators at planned intervals.								
	3.3	Verify equipment efficiency, sensor accuracy and emergency-system readiness.								
	3.4	Analyse resource-use and production trends against baselines and improvement targets.								
	3.5	Supervise timely adjustments to maintain welfare, quality and operational continuity.								
LO 4: <i>Manage climate-related incidents and adaptation actions</i>	4.1	Lead response to heat waves, floods, water shortages, power failures and climate-linked disease events.								
	4.2	Coordinate continuity measures for ventilation, cooling, water, feed, transport and product protection.								
	4.3	Investigate losses, welfare impacts, quality deviations and system failures following climate incidents.								
	4.4	Implement corrective and adaptive actions according to risk and authorised responsibility.								
	4.5	Verify recovery and continued effectiveness of implemented resilience measures.								
LO 5: <i>Evaluate and report climate-smart assurance outcomes</i>	5.1	Audit compliance with climate-smart procedures, environmental controls and resource targets.								
	5.2	Calculate changes in resource intensity, losses, costs and selected emission indicators.								
	5.3	Evaluate environmental, welfare, quality and economic effects of implemented practices.								

LEARNING OUTCOME (LO) The learner will:		PERFORMANCE CRITERIA The learner can:	Evidence Type				Evidence Ref. Page No.			
	5.4	Compile climate-risk, resource-performance and improvement reports for stakeholders.								
	5.5	Recommend scalable actions for continuous resilience and sustainable poultry quality assurance.								
Learner's Signature: _____			Date: _____							
Assessor's Signature: _____			Date: _____							
IQAM Signature (if sampled): _____			Date: _____							
EQAM Signature (if sampled): _____			Date: _____							



**EQUIPMENT LIST FOR QUALITY ASSURANCE IN POULTRY
NATIONAL OCCUPATIONAL STANDARD (NOS) – LEVEL 3-4**

LIST OF MINIMUM RESOURCES/ PHYSICAL FACILITIES

S/N	Name of Item	Quantity
SECTION A: PERSONAL PROTECTIVE EQUIPMENT (PPE)		
1.	Personal Protective Equipment (helmets, safety glasses, boots, gloves, safety vests, ear protection, respirators, face shields)	Per participant/Resource persons
2.	Protective clothing and overalls (white coats, aprons, shoe covers)	Per participant/Resource persons
3.	First aid kits	2 kits
4.	Fire extinguishers	2 units
5.	Safety signage and hazard markers	10 signs
6.	Emergency communication devices (whistles, radios)	5 units
SECTION B: DOCUMENTATION AND ADMINISTRATIVE MATERIALS		
7.	Notebooks and pens (record books)	Per participant/Resource persons
8.	Report templates and logbooks (Quality Assurance logbooks, inspection checklists, incident records)	Per participant/Resource persons
9.	ICT Tools (computers, printers, projectors, internet access, quality management software, data recording systems)	2 units
10.	Filing cabinets (for record storage)	3 units
11.	Whiteboard/marker boards and markers	1 per lecture room
12.	Attendance and training registers	5 books
13.	Role assignment charts and SOPs documentation	5 sets
14.	Digital cameras (for documentation and evidence recording)	2 units
15.	USB storage devices and external hard drives	5 units
SECTION C: TEMPERATURE AND HUMIDITY MONITORING EQUIPMENT		
16.	Digital Thermometer/Hygrometer (for environmental monitoring in brooding houses, rearing operations)	5 pieces
17.	Infrared Thermometer (non-contact, -50 to 350 degrees C)	2 pieces
18.	Mercury/Digital thermometers (for precision measurement)	5 pieces
19.	Hygrometers (humidity monitoring devices)	5 pieces
20.	Temperature and humidity data loggers (automated monitoring systems)	3 units
21.	Maximum/Minimum thermometers	5 pieces
SECTION D: WEIGHING AND MEASURING EQUIPMENT		
22.	Electronic Scales (0-2000g range, plus or minus 5g precision) for brooding operations	3 pieces
23.	Electronic Weighing Scales (plus or minus 10g precision, 0-5kg range) for chick/bird weighing	4 pieces
24.	Egg Grader/Scale (plus or minus 2g accuracy) for table egg production	2 pieces

25.	Calibrated Balance (plus or minus 0.01g precision) for laboratory/feed analysis	3 pieces
26.	Digital Platform Scales (0-50kg range) for bulk material weighing	2 pieces
27.	Measuring cylinders and beakers (100ml, 250ml, 500ml, 1000ml)	10 sets
28.	Measuring tapes and rulers (for morphometric measurements)	5 sets
SECTION E: TESTING AND ANALYTICAL EQUIPMENT		
29.	pH Meter (0-14 range, digital with calibration buffer solutions)	2 pieces
30.	Moisture Analyzer (oven or electronic type for feed/water quality testing)	1 piece
31.	Refractometer (for assessing water quality and specific gravity)	2 pieces
32.	Thermometer probes (core temperature probes for processing quality control)	3 pieces
33.	Dissolved Oxygen meter	1 piece
34.	Turbidity meter (for water quality assessment)	1 piece
35.	Chlorine test kits (for disinfectant concentration checking)	2 kits
36.	Ammonia/Nitrate test kits	2 kits
37.	Bacterial/Fungal culture media and plates (for microbial quality testing)	5 sets
SECTION F: HATCHERY-SPECIFIC EQUIPMENT		
38.	Incubator Thermometer (plus or minus 0.1 degrees C accuracy)	2 pieces
39.	Candler (high-intensity light for embryo assessment)	1 piece
40.	Chick Quality Scale (0-500g)	2 pieces
41.	Egg turning mechanism (if manual monitoring required)	1 unit
42.	Humidity control systems (hygrostat devices)	2 units
43.	Navel inspection magnifying glasses	5 pieces
44.	Sterile swabs and collection tubes (for microbial sampling)	10 packs
SECTION G: CLEANING AND SANITATION EQUIPMENT		
45.	Cleaning and sanitizing equipment (brushes, scrubbers, brooms, mops, dustpans)	5 sets
46.	Disinfectants and cleaning chemicals (approved disinfectants, detergents, foaming agents)	10 litres each type
47.	Sprayers (hand sprayers, 5-10 litres capacity)	5 units
48.	Foot dip containers (biosecurity protocol)	3 units
49.	Clotheslines and drying racks (for equipment drying)	2 sets
50.	Sterilization equipment (autoclave or sterilizer for small tools)	1 unit
51.	Waste collection and segregation bins	5 sets
SECTION H: PROCESSING EQUIPMENT		
52.	Thermometers (for core temperature monitoring during processing)	3 pieces
53.	pH meters (for process water and product quality testing)	2 pieces
54.	Chilling/Cooling system monitoring equipment	1 unit
55.	Bacterial swabs and testing kits (for carcass quality verification)	5 kits
56.	Evisceration knives and cutting tools (sanitizable)	10 sets
57.	Sorting and grading tables (for processing assessment)	3 tables
SECTION I: STORAGE AND FACILITY MONITORING		

58.	Thermometers and Hygrometers (for storage facility monitoring)	5 units each
59.	Refrigerators/Freezers (for feed and product storage with temperature monitoring)	2 units
60.	Ventilation monitoring equipment (anemometer for air flow measurement)	1 unit
61.	Storage crates and bins (for product/material organization)	20 units
62.	Shelving units (for organized storage)	5 units
63.	Pallets and storage platforms (for proper product elevation)	10 units
SECTION J: COMMUNICATION AND DATA MANAGEMENT		
64.	Two-way radios (for inter-departmental communication)	4 units
65.	Mobile phones (for emergency communication and documentation)	2 units
66.	Telephone system/Intercom	1 system
67.	Data management software (Quality Assurance, traceability systems)	1 license/installation
68.	Barcode readers (for product traceability)	2 units
69.	Label printers (for product and record labelling)	1 unit



LIST OF WORKSHOP PARTICIPANTS

S/N	NAME	ADDRESS	EMAIL
1.	Prof. Idris M. Bugaje	Executive Secretary, National Board for Technical Education, Kaduna	es@nbte.gov.ng
2.	Dr. Alike Peter	Director, Federal Min. of Livestock Development, Abuja	alikepeters@gmail.com 08033403588
3.	Ezekiel Bulus Doka	Nomavart Nigeria Limited, Kaduna	ezeziel.nomavart@gmail.com 08037642334
4.	Prof. Hussaina Usman Babba	College of Agriculture and Animal Science, Mando Road, Kaduna	hussainausman1@gmail.com 08037507397
5.	Aminu Sani Ayuba	Innovators Agro Consult and Advisory Services, Kano	aminusaniayuba@gmail.com 08034418009
6.	Engr. S.M. Yusuf	Director Vocational Technical and Skills Development, National Board Technical Education, Kaduna.	smohammedyusuf@yahoo.com
7.	Dr. O.O Bello	Director, Curriculum Development, National Board for Technical Education, Kaduna	engroobello@gmail.com
8.	Dr. Kubra Jauro	DD ATD , National Board for Technical Education, Kaduna	kuburagombe@yahoo.com
9.	Abdulrahman Idris	National Board for Technical Education, Kaduna.	Idrisabdulraham12@gmail.com
10.	Muhammad Aliyu Maiwada	National Board for Technical Education, Kaduna.	Mamaiwada1990@gmail.com
11.	Muhammad Umar Auna	National Board for Technical Education, Kaduna.	Muhammadauna.mu@gmail.com
12.	Nsan Tiku Nsan	National Board for Technical Education, Kaduna.	santoadaape2@gmail.com
13.	Nana Firdausi Yahaya Ilyasu	National Board for Technical Education, Kaduna.	yahayananafirdausi@gmail.com

14.	Aisha Adamu	National Board for Technical Education, Kaduna.	adamuaisha123@gmail.com
15.	Mohammed Umar Ndagi	National Board for Technical Education, Kaduna.	musbahu14@gmail.com

