

QUALIFICATIONS PACK - OCCUPATIONAL STANDARDS FOR AGRICULTURE AND ALLIED INDUSTRY

What are Occupational Standards(OS)?

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



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Introduction

Qualifications Pack – Small poultry farmer

SECTOR: AGRICULTURE AND ALLIED

SUB-SECTOR: Poultry

OCCUPATION: Poultry farming

REFERENCE ID: AGR/Q4306

ALIGNED TO: NCO-2015/6122.0101

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

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

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

Job Details

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

Job Role	Small poultry farmer
Role Description	A Small Poultry Farmer takes various decisions for the viability and sustainability of the poultry farm. He/She ensures proper care of the poultry birds, their health and productivity, meat or egg production and marketing of the produce
NSQF level	4
Minimum Educational Qualifications	Class 5 preferably
Maximum Educational Qualifications	Not applicable
Training (Suggested but not mandatory)	<ol style="list-style-type: none"> 1. Poultry diseases and biosecurity measures 2. Poultry feeding and quality control 3. Waste management 4. GAP 5. QMS
Minimum Job Entry Age	18 years
Experience	0-1 years in poultry birds rearing and egg/meat production
Applicable National Occupational Standards (NOS)	<p>Compulsory:</p> <ol style="list-style-type: none"> 1. AGR/N4327 Prepare and maintain accommodation for poultry birds 2. AGR/N4328 Handle birds in poultry sheds 3. AGR/N4329 Provide feed and water for birds 4. AGR/N4330 Maintain health of birds at poultry farm 5. AGR/N4331 Harvest eggs and meat from the birds 6. AGR/N4332 Maintain post harvest cleanliness 7. AGR/N4333 Build entrepreneurship and marketing skills 8. AGR/N4334 Complete documentation and record keeping related to poultry farming 9. AGR/N4316 Ensure safety, hygiene and sanitation of poultry farm <p>Optional: N.A.</p>
Performance Criteria	As described in the relevant OS units

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

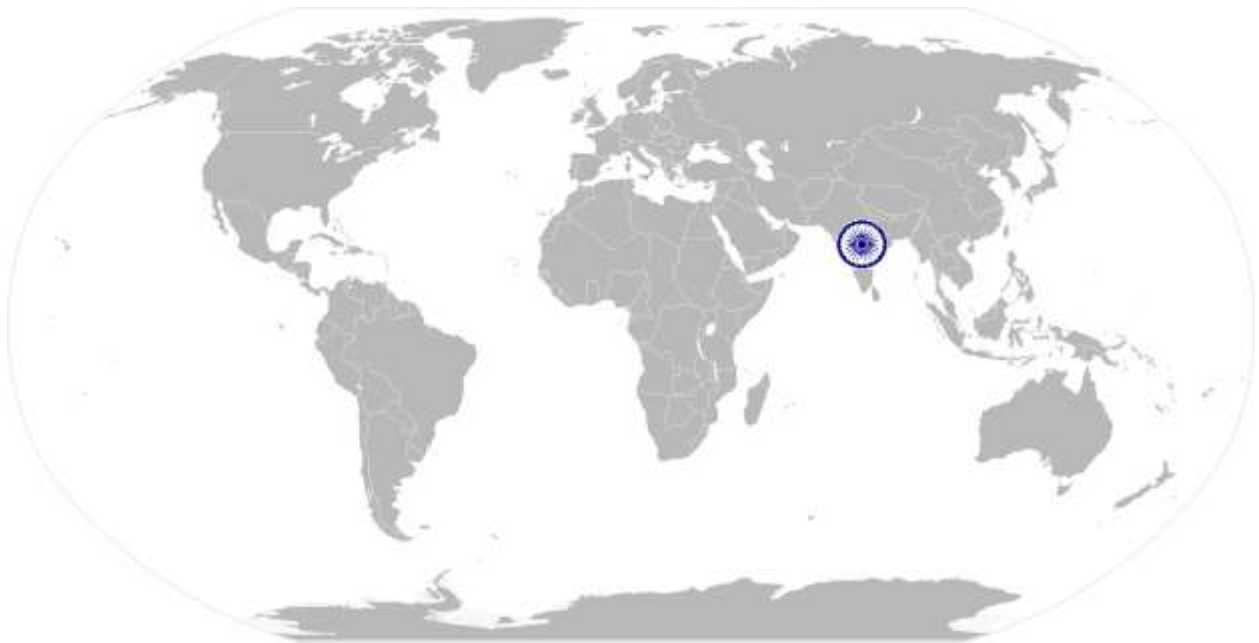
Acronyms

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

AGR/N4327

Prepare and maintain accommodation for poultry birds

National Occupational Standard



Overview

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

AGR/N4327

Prepare and maintain accommodation for poultry birds

National Occupational Standard	Unit Code	AGR/N4327
	Unit Title (Task)	Prepare and maintain accommodation for poultry birds
	Description	This OS unit is about preparing sheds for bird rearing and maintaining them to ensure safety and hygiene of the birds
	Scope	This unit/task covers the following: <ul style="list-style-type: none"> • Prepare and maintain rearing area for the birds • Ensure safety and hygiene of the birds
	Performance Criteria(PC) w.r.t. the Scope	
	Element	Performance Criteria
	Prepare and maintain rearing area for the birds	To be competent, the user/individual must be able to: <ul style="list-style-type: none"> PC1. prepare and develop bird accommodation/shed which achieves the best balance between bird health, well-being and available resources PC2. specify a designated area for the construction of the shed PC3. prepare and maintain equipment, tools and materials required for bird accommodation PC4. follow cleaning routine on a regular basis
	Ensure safety and hygiene of the birds	To be competent, the user/individual must be able to: <ul style="list-style-type: none"> PC5. keep accommodation in a safe and clean condition for the birds PC6. replenish materials and supplies as and when required PC7. clean tools and equipment and maintain them, according to established workplace procedures PC8. store equipment safely and securely in the assigned location PC9. use working methods and systems which promote health and safety of the birds and which are in alignment with the standard operating procedures PC10. take appropriate action when monitoring of the accommodation/shed reveals problems or issues PC11. dispose waste materials as per defined SOPs and industry requirements
	Knowledge and Understanding (K)	
	A. Organizational Context (Knowledge of the company / organization and its processes)	The user/individual on the job needs to know and understand: <ul style="list-style-type: none"> KA1. organization poultry farming welfare regulations KA2. dress code to be followed KA3. job responsibilities/duties and standard operating procedures KA4. organization procedures for preparation and maintenance of accommodation, quality of working methods and practice, resource use and suitability, scheduling, the health and well-being of the birds and the cleanliness and suitability of the accommodation

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Prepare and maintain accommodation for poultry birds

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

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Prepare and maintain accommodation for poultry birds

	<p>The user/individual on the job needs to know and understand how to:</p> <ul style="list-style-type: none"> SB1. analyse critical points in day to day tasks through experience and observation and identify control measures to solve the issue SB2. handle issues in case the supervisor is not available (as per the authority matrix defined by the organization)
	<p>Plan and Organize</p>
	<p>The user/individual on the job needs to know and understand how to:</p> <ul style="list-style-type: none"> SB3. plan and organize the work order and jobs received from the supervisor SB4. organize raw materials and packaging materials required for all products following the instruction provided by the supervisor SB5. plan and prioritize work based on instructions received from the supervisor SB6. plan to utilise time and equipment's effectively SB7. organize all process/ equipment manuals so as to access information easily SB8. support the supervisor in scheduling tasks for helper(s)
	<p>Customer Centricity</p>
	<p>The user/individual on the job needs to know and understand how to:</p> <ul style="list-style-type: none"> SB9. understand customer requirements and their priority and respond as per their needs
	<p>Problem Solving</p>
	<p>The user/individual on the job needs to know and understand how to:</p> <ul style="list-style-type: none"> SB10. support supervisor in solving problems by detailing out problems SB11. discuss the possible solutions with the supervisor for problem solving
	<p>Analytical Thinking</p>
	<p>The user/individual on the job needs to know and understand how to:</p> <ul style="list-style-type: none"> SB12. apply domain information about maintenance processes and technical knowledge about tools and equipment
	<p>Critical Thinking</p>
<p>The user/individual on the job needs to know and understand how to:</p> <ul style="list-style-type: none"> SB13. use common sense and make judgments on day to day basis SB14. use reasoning skills to identify and resolve basic problems SB15. use intuition to detect any potential problems which could arise during operations SB16. use acquired knowledge of the process for identifying and handling issues 	

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Prepare and maintain accommodation for poultry birds

NOS Version Control

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



Overview

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

AGR/N4328

Handle birds in poultry sheds

National Occupational Standard

Unit Code	AGR/N4328
Unit Title (Task)	Handle birds in poultry sheds
Description	This OS unit is about the handling of poultry birds within the designated poultry sheds.
Scope	This unit/task covers the following: <ul style="list-style-type: none"> • Handle poultry birds in the sheds • Monitor poultry birds within the accommodation
Performance Criteria(PC) w.r.t. the Scope	
Element	Performance Criteria
Handle poultry birds in the sheds	To be competent, the user/individual must be able to: <ul style="list-style-type: none"> PC1. wear suitable personal protective equipment when handling poultry birds in their accommodation/sheds PC2. check that the equipment, materials and accommodation are suitable for reception of the birds, prior to their arrival PC3. establish suitable environmental conditions for the poultry birds PC4. handle and move the birds correctly and safely PC5. introduce birds into the accommodation in a way that minimizes stress and maintains their health and hygiene PC7. follow standard operating procedures while carrying out work
Monitor poultry birds in their sheds	To be competent, the user/individual must be able to: <ul style="list-style-type: none"> PC8. monitor the birds carefully, to ensure their on-going health and hygiene is maintained PC9. adjust and replenish materials as required by the birds PC10. arrange for regular cleaning of the shed, floor and water containers and nests according to the bird accommodation and specification PC11. arrange for regular disposal of bird waste and other wastes as per prescribed procedures
Knowledge and Understanding (K)	
B. Organizational C. Context (Knowledge of the company / organization and its processes)	The user/individual on the job needs to know and understand: <ul style="list-style-type: none"> KA1. organization health and safety regulations KA2. dress code to be followed KA3. job responsibilities/duties and standard operating procedures KA4. Organization cleaning routines appropriate to bird species
B. Technical Knowledge	The individual on the job needs to know and understand: <ul style="list-style-type: none"> KB1. appropriate bird sheds required for each type of poultry bird KB2. materials (e.g. layering) and environmental conditions which birds need within their accommodation to maintain their health and well-being KB3. recognize stress, normal and abnormal behaviour in birds KB3. specific needs of special care birds KB4. hygiene standards, disinfectants, cleaning agents, cleaning techniques and cleaning equipment and materials

AGR/N4328

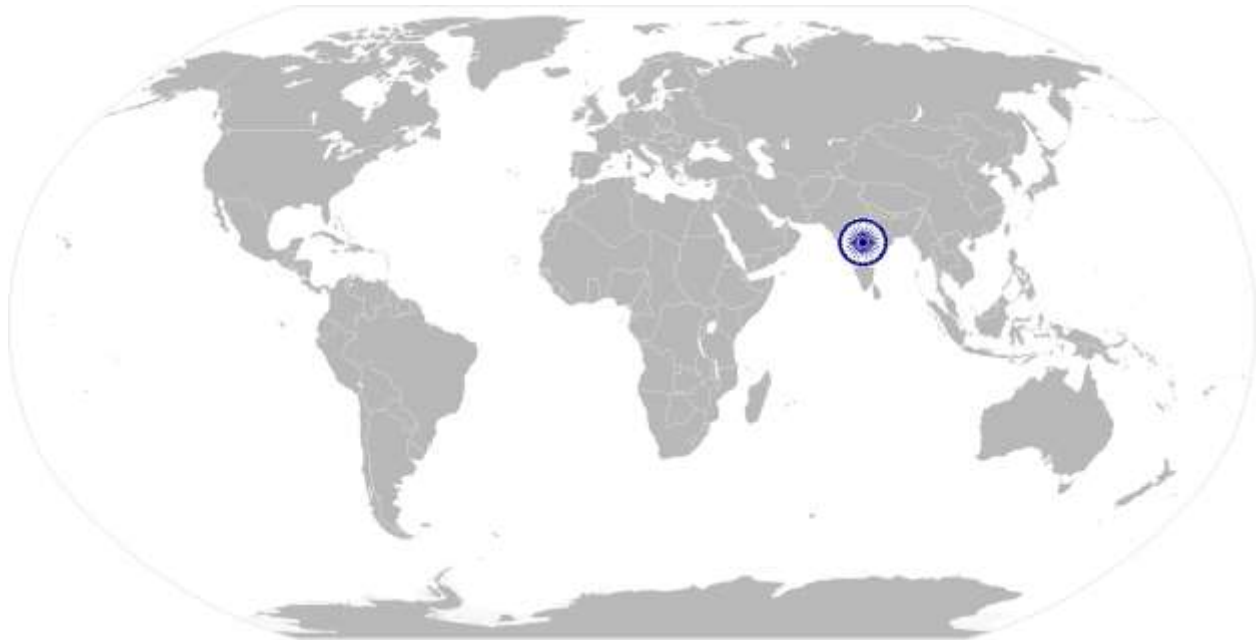
Handle birds in poultry sheds

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

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Handle birds in poultry sheds

	The user/individual on the job needs to know and understand how to: SB9. understand customer requirements and their priority and respond as per their needs
	Problem Solving
	The user/individual on the job needs to know and understand how to: SB10. support supervisor in solving problems by detailing out problems SB11. discuss the possible solutions with the supervisor for problem solving
	Analytical Thinking
	The user/individual on the job needs to know and understand how to: SB12. apply domain information about maintenance processes and technical knowledge about tools and equipment
	Critical Thinking
The user/individual on the job needs to know and understand how to: SB13. use common sense and make judgments on day to day basis SB14. use reasoning skills to identify and resolve basic problems SB15. use intuition to detect any potential problems which could arise during operations SB16. use acquired knowledge of the process for identifying and handling issues	



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Handle birds in poultry sheds

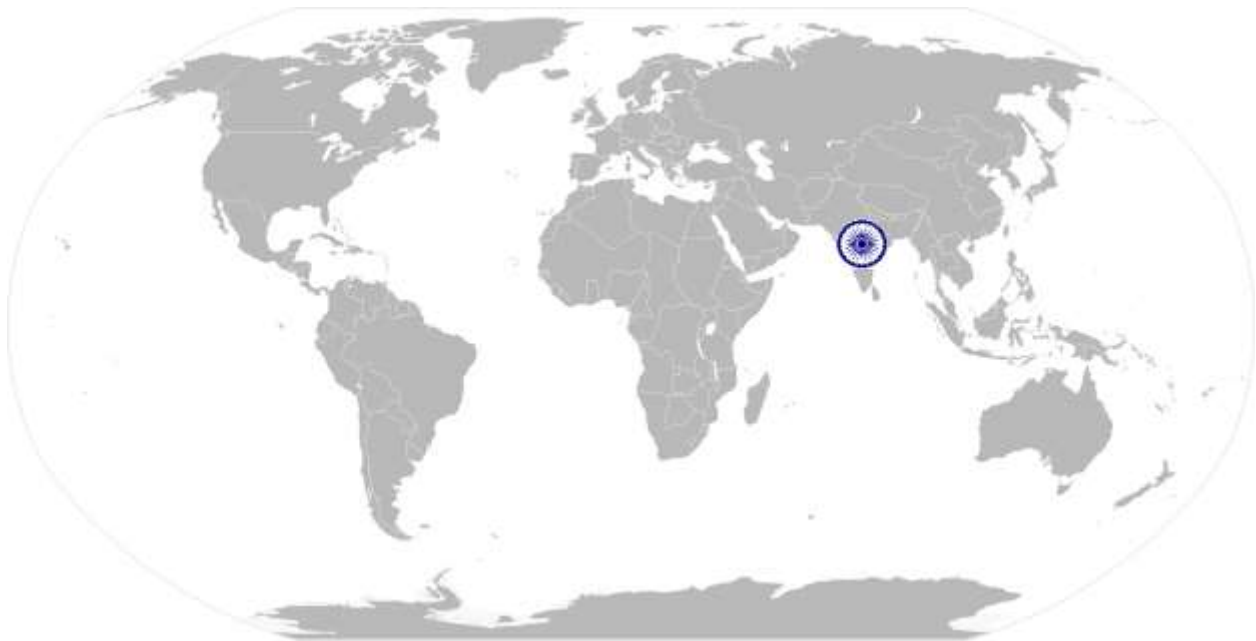
NOS Version Control

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National Occupational Standard



Overview

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

AGR/N4329

Provide feed and water for birds

National Occupational Standard

Unit Code	AGR/N4329
Unit Title (Task)	Provide feed and water for birds
Description	This OS unit is about provision of feed and water to the birds
Scope	<p>This unit/task covers the following:</p> <ul style="list-style-type: none"> • Receive and store bird feed • Prepare feed and water supplies for birds • Monitor and maintain the supply of feed and water to birds
Performance Criteria(PC) w.r.t. the Scope	
Element	Performance Criteria
Receive and store bird feed	<p>To be competent, the user/individual must be able to:</p> <p>PC1. check that the correct quantities and types of bird feed have been delivered and that they are in an acceptable condition</p> <p>PC2. report any issues in delivered bird feed to the supervisor</p> <p>PC3. handle bird feed safely, and in a way that protects it from damage and contamination and minimizes wastage</p> <p>PC4. store bird feed safely as per SOP's, in the order in which it is to be used</p> <p>PC5. check stored bird feed regularly for any signs of pest infestation and report this to the appropriate person</p> <p>PC6. check stock levels regularly and tell the supervisor in case the stock drops below a certain level</p>
Prepare feed and water supplies for birds	<p>To be competent, the user/individual must be able to:</p> <p>PC7. wash hands effectively before and after handling bird feed</p> <p>PC8. obtain the equipment and materials needed to prepare and serve bird feed</p> <p>PC9. clean work surfaces, utensils and equipment effectively before and after use</p> <p>PC10. arrange for various feed and feed supplements essential for bird nutrition and growth</p> <p>PC11. mix the appropriate proportions of feed and feed supplements depending on the age and stage of growth of bird</p> <p>PC12. prepare the correct amount of bird feed as directed in the feeding plan in a way that minimizes wastage</p> <p>PC13. operate and maintain equipment used in feed preparation e.g. feed grinder</p> <p>PC14. dispose off any stale and unusable bird feed in a safe place and put equipment and utensils away safely</p>
Monitor and maintain the supply of feed and water to birds	<p>PC16. wear suitable personal protective equipment when providing feed and water to poultry birds</p> <p>PC17. supply feed to birds according to SOP'</p> <p>PC18. supply clean, fresh water to the birds according to their needs</p> <p>PC19. report concerns related to the feeding and drinking habits of birds to the supervisor</p> <p>PC20. monitor the condition of feed and water and take appropriate action in case</p>

AGR/N4329

Provide feed and water for birds

	<p>of issues</p> <p>PC21. clean and maintain feed and water equipment according to SOP's</p> <p>PC22. dispose off waste from the feeding and watering systems safely and correctly, according to SOP's</p>
Knowledge and Understanding (K)	
A. Organizational Context (Knowledge of the company / organization and its processes)	<p>The individual on the job needs to know and understand:</p> <p>KA1. organization methods of cleaning and maintaining feeding and watering equipment</p> <p>KA2. dress code to be followed</p> <p>KA3. job responsibilities/duties and standard operating procedures</p> <p>KA4. organization systems used for ordering feed stocks</p>
B. Technical Knowledge	<p>The individual on the job needs to know and understand:</p> <p>KB1. types of feed and consequences of incorrectly storing feed</p> <p>KB2. principles of stock rotation</p> <p>KB3. knowledge of pest infestation and remedial measures</p> <p>KB4. basic nutritional requirements for birds, including water storage</p> <p>KB5. type and quantity of bird feed required for each class of bird and its role in bird diets</p> <p>KB6. normal feeding and drinking behaviour of birds</p> <p>KB7. correct methods for disposing of organic and inorganic feed waste</p>
Skills (S)	
A. Core Skills/ Generic Skills	Writing Skills
	<p>The user/ individual on the job needs to know and understand how to:</p> <p>SA1. note the information communicated by the supervisor</p> <p>SA2. note the raw materials used for production and the finished products produced</p> <p>SA3. note the readings of the process parameters and provide necessary information to fill the process chart</p> <p>SA4. note down observations (if any) related to the process</p> <p>SA5. write information documents to internal departments/ internal teams</p> <p>SA6. note down the data for ERP or as required by the organization</p>
	Reading Skills
	<p>The user/individual on the job needs to know and understand how to:</p> <p>SA7. read and interpret the process required for producing various types of products</p> <p>SA8. read and interpret the process flowchart for all products produced</p> <p>SA9. read equipment manuals and process documents to understand the equipments operation and process requirement</p> <p>SA10. read internal information documents sent by internal teams</p>
	Oral Communication (Listening and Speaking skills)
	<p>The user/individual on the job needs to know and understand how to:</p> <p>SA11. discuss task lists, schedules and activities with the supervisor</p> <p>SA12. effectively communicate with team members</p> <p>SA13. question the supervisor in order to understand the nature of the problem and to clarify queries</p>

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Provide feed and water for birds

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

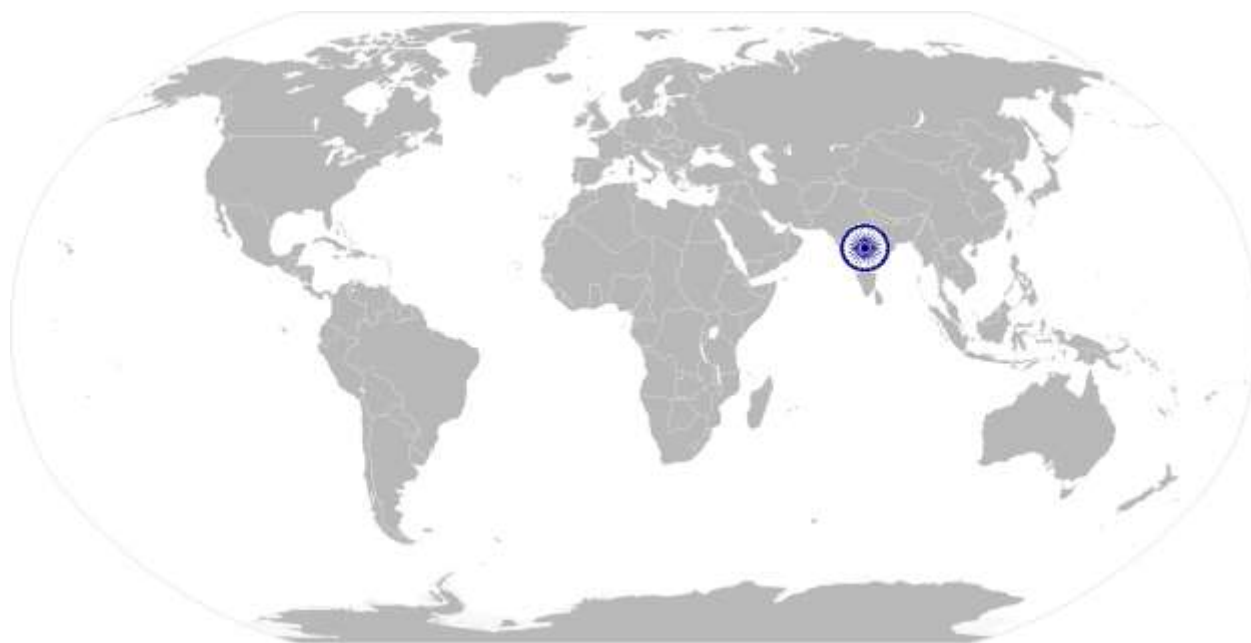
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Provide feed and water for birds

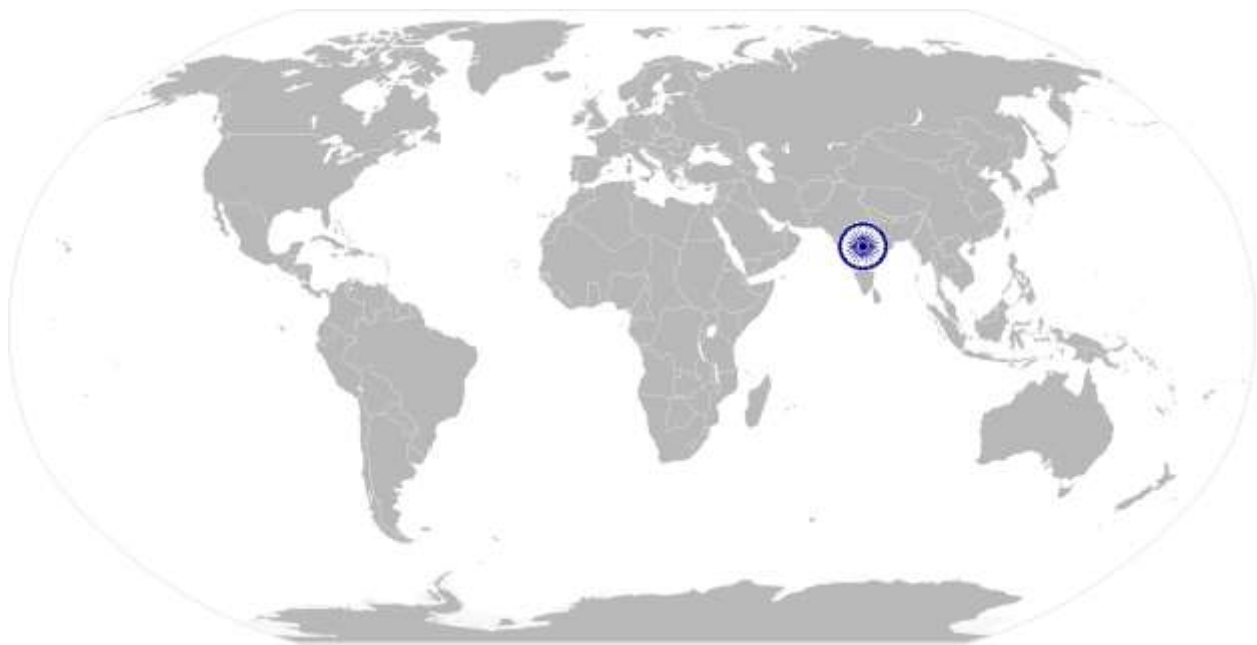
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National Occupational Standard



Overview

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

Unit Code	AGR/N4330
Unit Title (Task)	Maintain health of birds at poultry farm
Description	This OS unit is about maintaining health and checking the weight of the birds at the poultry farm
Scope	<p>This unit/task covers the following:</p> <ul style="list-style-type: none"> • Monitor the health and well-being of birds • Deliver basic recommended treatment to birds
Performance Criteria(PC) w.r.t. the Scope	
Element	Performance Criteria
Monitor the health and well being of birds	<p>To be competent, the user/individual must be able to:</p> <p>PC1. treat birds in a manner which complies with relevant regulations, minimizes any likelihood of stress and injury, and maintains their health and well-being</p> <p>PC2. provide birds with sufficient and effective opportunities to move, and maintain physical functioning</p> <p>PC3. monitor the physical condition of the birds at suitable intervals, and recognize, record and report any abnormal signs</p> <p>PC4. check for presence of external parasites in the birds</p> <p>PC5. ensure specific measures are in place to promote and maintain birds' health and welfare and prevent diseases such as bird flu</p> <p>PC7. immediately call for assistance for any bird health emergency, and initiate action appropriate to the situation</p> <p>PC8. manage waste safely and correctly in accordance with regulatory requirements</p>
Deliver basic recommended treatment to birds	<p>To be competent, the user/individual must be able to:</p> <p>PC9. use and store drugs, medication and equipment in accordance with veterinary operating instructions</p> <p>PC10. use uncontaminated prescribed medication only for the intended birds</p> <p>PC11. use the correct technique to give the specified treatment at the correct time</p> <p>PC12. report any difficulties, in administering treatments, immediately to the supervisor</p> <p>PC13. complete records of the treatment accurately, according to established safety procedures</p> <p>PC14. observe the birds after treatment and report concerns immediately to the supervisor</p>
Knowledge and Understanding (K)	
A. Organizational Context	<p>The individual on the job needs to know and understand:</p> <p>KA1. organization methods used for preventive care for ensuring health and well being</p> <p>KA2. dress code to be followed</p> <p>KA3. job responsibilities/duties and standard operating procedures</p> <p>KA4. organization methods for disposing organic and inorganic waste</p>

AGR/N4330

Maintain health of birds at poultry farm

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

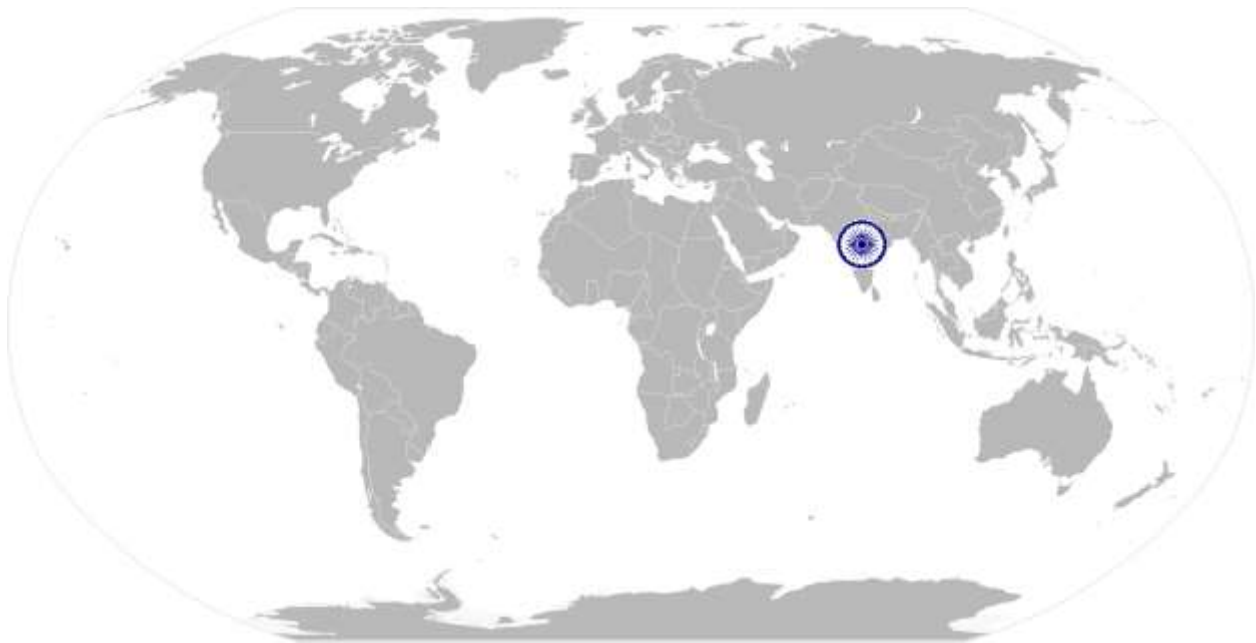
	<p>following the instruction provided by the supervisor</p> <p>SB5. plan and prioritize work based on instructions received from the supervisor</p> <p>SB6. plan to utilise time and equipment's effectively</p> <p>SB7. organize all process/ equipment manuals so as to access information easily</p> <p>SB8. support the supervisor in scheduling tasks for helper(s)</p>
	<p>Customer Centricity</p>
	<p>The user/individual on the job needs to know and understand how to:</p> <p>SB8. understand customer requirements and their priority and respond as per their needs</p>
	<p>Problem Solving</p>
	<p>The user/individual on the job needs to know and understand how to:</p> <p>SB9. support supervisor in solving problems by detailing out problems</p> <p>SB10. discuss the possible solutions with the supervisor for problem solving</p>
	<p>Analytical Thinking</p>
	<p>The user/individual on the job needs to know and understand how to:</p> <p>SB11. apply domain information about maintenance processes and technical knowledge about tools and equipment</p>
<p>Critical Thinking</p>	
<p>The user/individual on the job needs to know and understand how to:</p> <p>SB12. use common sense and make judgments on day to day basis</p> <p>SB13. use reasoning skills to identify and resolve basic problems</p> <p>SB14. use intuition to detect any potential problems which could arise during operations</p> <p>SB15. use acquired knowledge of the process for identifying and handling issues</p>	



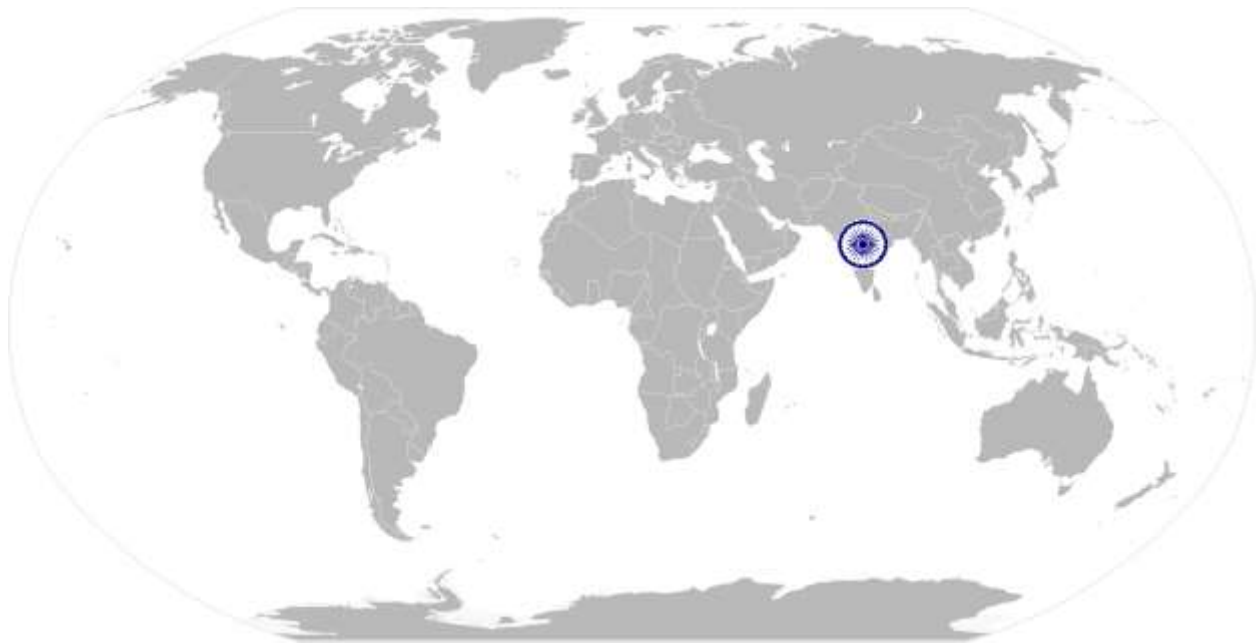
NOS Version Control

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

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National Occupational Standard



Overview

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

AGR/N4331

Harvest eggs and meat from the birds

National Occupational Standard

Unit Code	AGR/N4331
Unit Title (Task)	Harvest eggs and meat from the birds
Description	This OS unit is about harvesting eggs and meat from the birds
Scope	This unit/task covers the following: <ul style="list-style-type: none"> • Carry out pre-harvest activities • Carry out harvesting activities
Performance Criteria(PC) w.r.t. the Scope	
Element	Performance Criteria
Carry out pre-harvest activities	To be competent, the user/individual must be able to: <ul style="list-style-type: none"> PC1. assess the poultry sheds to roughly estimate the number of eggs laid by the birds and the birds which look fit for meat harvesting PC2. ensure personal hygiene by usage of gloves, hairnets, masks, goggles etc PC3. ensure that there is a cushioned container to collect the eggs to avoid breakage during collection PC4. ensure that the harvesting cycle is followed, as the first harvest might occur as early as 30-35 days or as late as 55-60 days
Carry out harvesting activities	To be competent, the user/individual must be able to: <ul style="list-style-type: none"> PC5. collect the eggs in a container without disturbing the birds PC6. carry out harvesting activities preferably at night as it is cooler and the birds are more settled and therefore easy to handle PC7. ensure that the birds identified for harvesting meat are caught by hand and placed into plastic crates or aluminium modules designed for good ventilation and safety PC8. ensure that the crates or modules are loaded onto locomotive for transport to the processing plant (if not processed in the farm itself)
Knowledge and Understanding (K)	
A. Organizational Context	The individual on the job needs to know and understand: <ul style="list-style-type: none"> KA1. organization hygiene and environment requirements for stress free harvesting KA2. code of business conduct KA3. job responsibilities/duties and standard operating procedures KA4. relevant codes of practice with regard to egg collection and meat bird harvesting
B. Technical Knowledge	The individual on the job needs to know and understand: <ul style="list-style-type: none"> KB1. methods for identification of birds fit for harvesting KB2. factors impacting birds' stress and minimization procedure KB3. necessary precautions to be taken for stress free harvesting and sanitation of equipment and work area
Skills (S)	
A. Core Skills/	Writing Skills

AGR/N4331

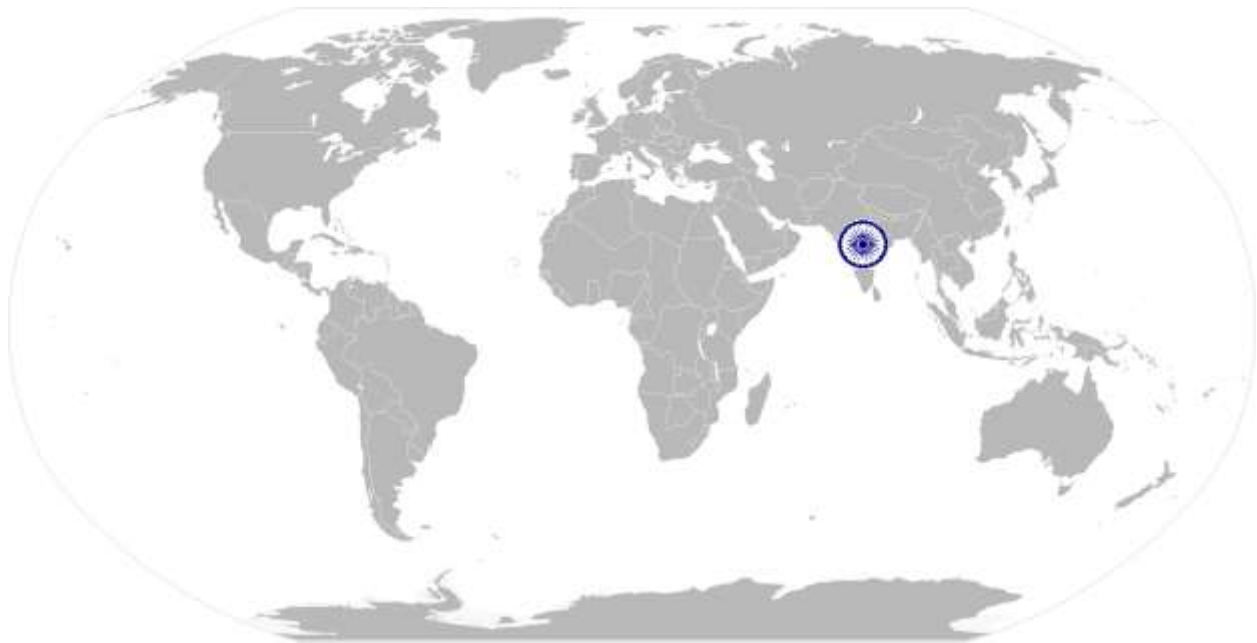
Harvest eggs and meat from the birds

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

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Harvest eggs and meat from the birds

	The user/individual on the job needs to know and understand how to: SB10. support supervisor in solving problems by detailing out problems SB11. discuss the possible solutions with the supervisor for problem solving
	Analytical Thinking
	The user/individual on the job needs to know and understand how to: SB12. apply domain information about maintenance processes and technical knowledge about tools and equipment
	Critical Thinking
	The user/individual on the job needs to know and understand how to: SB13. use common sense and make judgments on day to day basis SB14. use reasoning skills to identify and resolve basic problems SB15. use intuition to detect any potential problems which could arise during operations SB16. use acquired knowledge of the process for identifying and handling issues



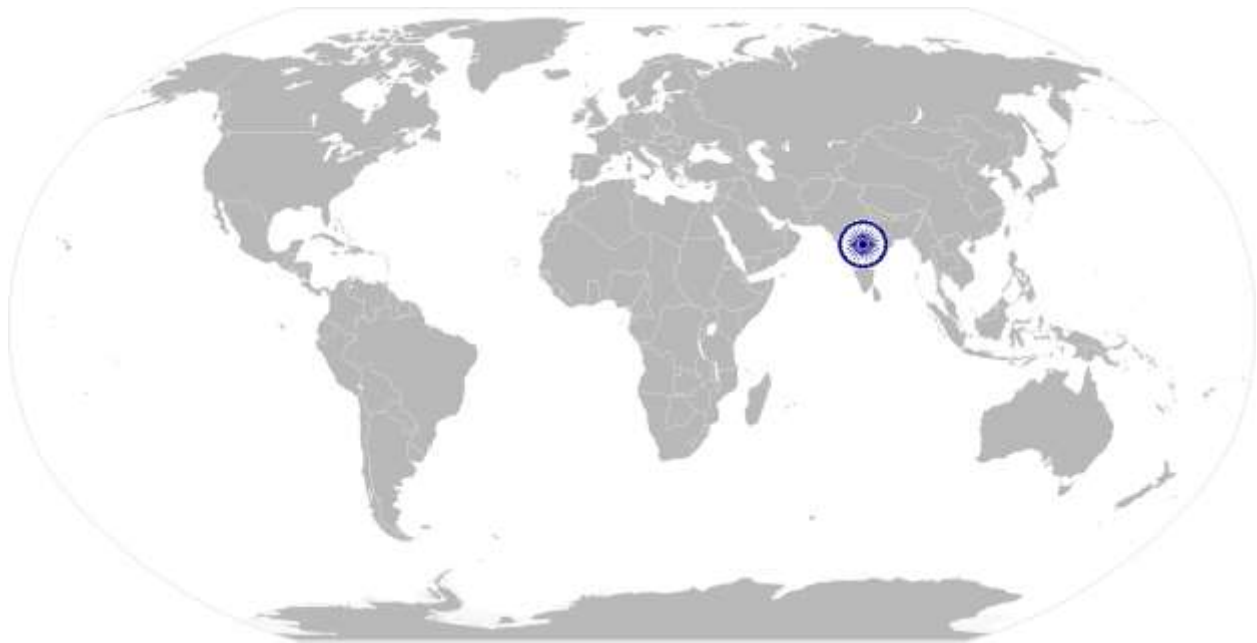
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Harvest eggs and meat from the birds

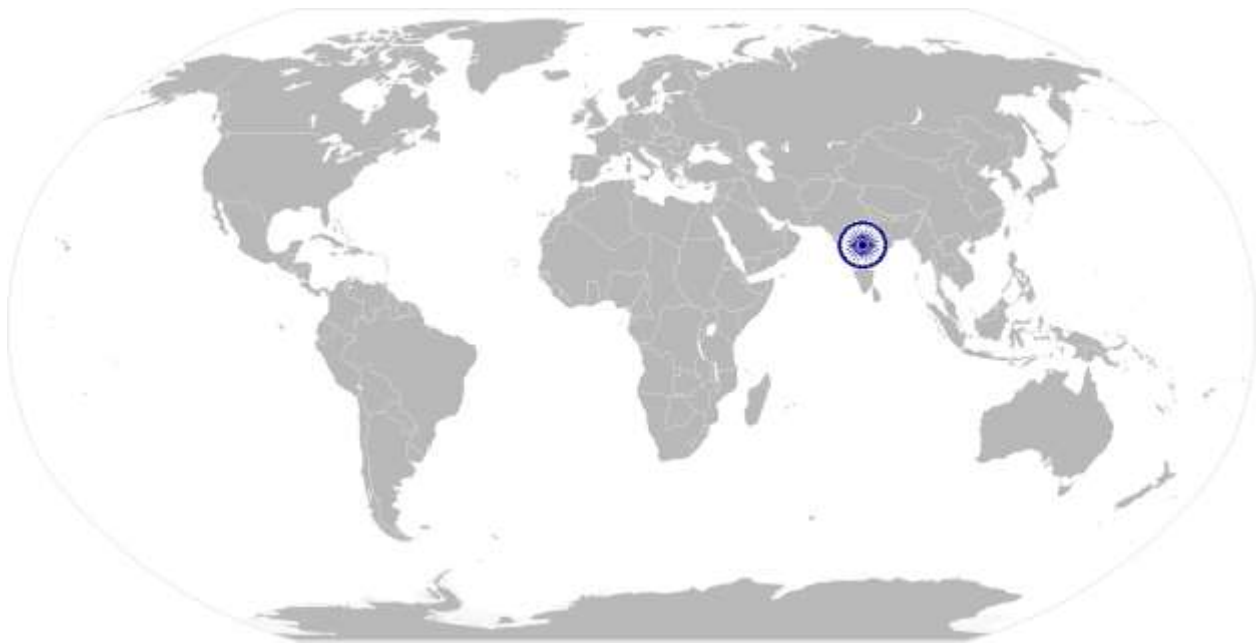
NOS Version Control

NOS Code	AGR/N4331		
Credits (NSQF)	TBD	Version number	1.0
Industry	Agriculture and Allied	Drafted on	12/10/15
Industry Sub-sector	Poultry	Last reviewed on	25/11/16
Occupation	Poultry farming	Next review date	22/01/20

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National Occupational Standard



Overview

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

AGR/N4332

Maintain post harvest cleanliness

National Occupational Standard

Unit Code	AGR/N4332
Unit Title (Task)	Maintain post harvest cleanliness
Description	This OS unit is about maintaining post harvest cleanliness in the work area
Scope	<p>The scope of this role will include:</p> <ul style="list-style-type: none"> • Carry out post-harvest cleanout activities • Carry out disinfection of sheds and comply with biosecurity procedures
Performance Criteria(PC) w.r.t. the Scope	
Element	Performance Criteria
Carry out post-harvest cleanout activities	<p>To be competent, the user/individual must be able to:</p> <p>PC1. plan in advance for the post harvest cleanout</p> <p>PC2. identify the shed that needs to be cleaned out after harvesting of all its birds</p> <p>PC3. carry out the following cleanout activities:</p> <ul style="list-style-type: none"> • remove bedding • brush the floor • scrub feed pans • clean out water lines • scrub fan blades and other equipments • check rodent stations <p>PC4. use a high pressure hose to clean the whole shed thoroughly</p> <p>PC5. ensure that the water used for cleaning does not collect in one area and gets washed away</p>
Carry out disinfection of sheds and comply with biosecurity procedures	<p>To be competent, the user/individual must be able to:</p> <p>PC6. disinfect the shed using low volumes of disinfectant which can be sprayed throughout the shed</p> <p>PC7. minimize the risk of disease such as bird flu infection through human contact</p> <p>PC8. ensure that the following precautions are taken:</p> <ul style="list-style-type: none"> • proper signage and gates at access points to the farm to discourage unauthorised entry • entry requirements for visitors • mandate service providers to wear overalls and boots provided by the farmer • usage of proper disinfectants for footwear in foot washing baths at the entrance of each shed • minimise vehicle movements, and ensure mandatory washing down of vehicles or equipment that have visited other farms • schedule movements in such a way that when it is required for people or vehicles to go between farms on the same day without a thorough disinfection, the youngest flocks are visited first and the oldest last. • undertake prevention measures for minimizing infections through wild birds like netting the sheds so they are wild bird proof, not allowing other workers to keep birds of any type including budgies or parrots as

AGR/N4332

Maintain post harvest cleanliness

	<p>pets, cleaning up spilled feed promptly to discourage visiting birds, sanitizing chicken's drinking water to prevent contamination by wild birds</p> <ul style="list-style-type: none"> ensure that the farmers have documented pest control programs to reduce the risk of diseases being carried on to the farm by rodents
Knowledge and Understanding (K)	
A. Organizational Context	<p>The individual on the job needs to know and understand:</p> <p>KA1. organization methods for proper cleanout</p> <p>KA2. dress code to be followed</p> <p>KA3. job responsibilities/duties and standard operating procedures</p> <p>KA4. organization procedures for usage of disinfectants and pesticides</p>
B. Technical Knowledge	<p>The individual on the job needs to know and understand:</p> <p>KB1. method of cleanout post harvesting</p> <p>KB2. causes of disease spread (if any) and methods of preventing disease spread from humans and other birds and animals</p> <p>KB3. regulations for bird hygiene and proper sanitized environment for bird rearing</p>
Skills (S)	
A. Core Skills/ Generic Skills	Writing Skills
	<p>The user/ individual on the job needs to know and understand how to:</p> <p>SA1. note the information communicated by the supervisor</p> <p>SA2. note the raw materials used for production and the finished products produced</p> <p>SA3. note the readings of the process parameters and provide necessary information to fill the process chart</p> <p>SA4. note down observations (if any) related to the process</p> <p>SA5. write information documents to internal departments/ internal teams</p> <p>SA6. note down the data for ERP or as required by the organization</p>
	Reading Skills
	<p>The user/individual on the job needs to know and understand how to:</p> <p>SA7. read and interpret the process required for producing various types of products</p> <p>SA8. read and interpret the process flowchart for all products produced</p> <p>SA9. read equipment manuals and process documents to understand the equipments operation and process requirement</p> <p>SA10. read internal information documents sent by internal teams</p>
	Oral Communication (Listening and Speaking skills)
	<p>The user/individual on the job needs to know and understand how to:</p> <p>SA11. discuss task lists, schedules and activities with the supervisor</p> <p>SA12. effectively communicate with team members</p> <p>SA13. question the supervisor in order to understand the nature of the problem and to clarify queries</p> <p>SA14. attentively listen and comprehend the information given by the speaker</p> <p>SA15. communicate clearly with the supervisor and cross department teams on the issues faced during the process</p>

AGR/N4332

Maintain post harvest cleanliness

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

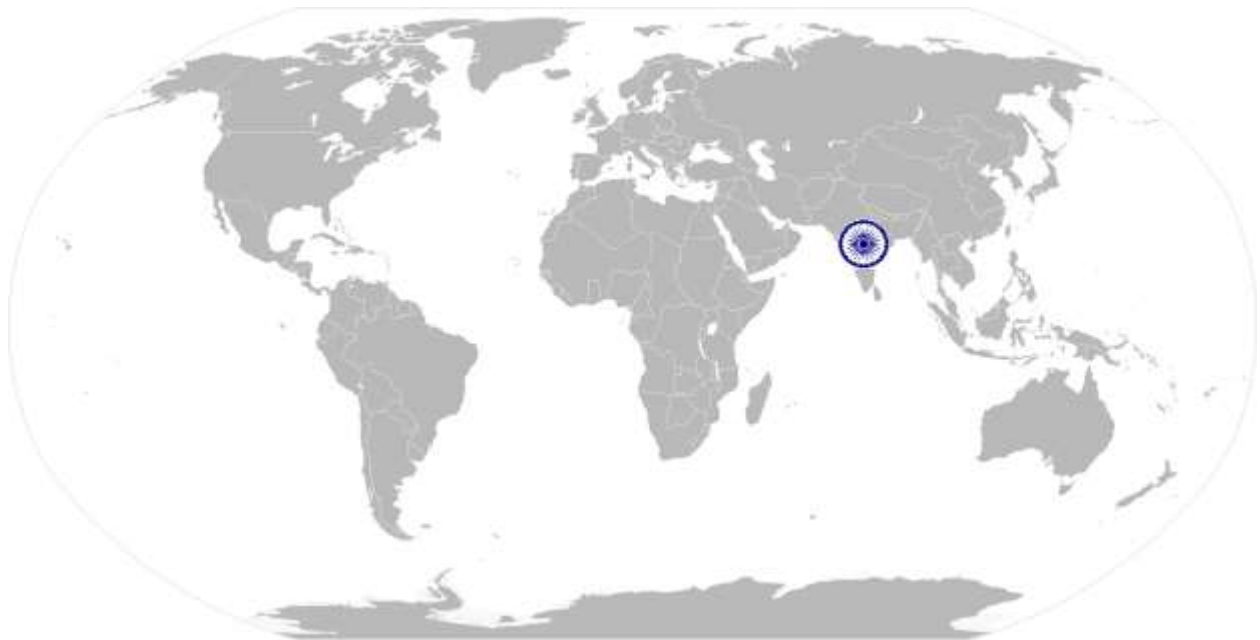
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Maintain post harvest cleanliness

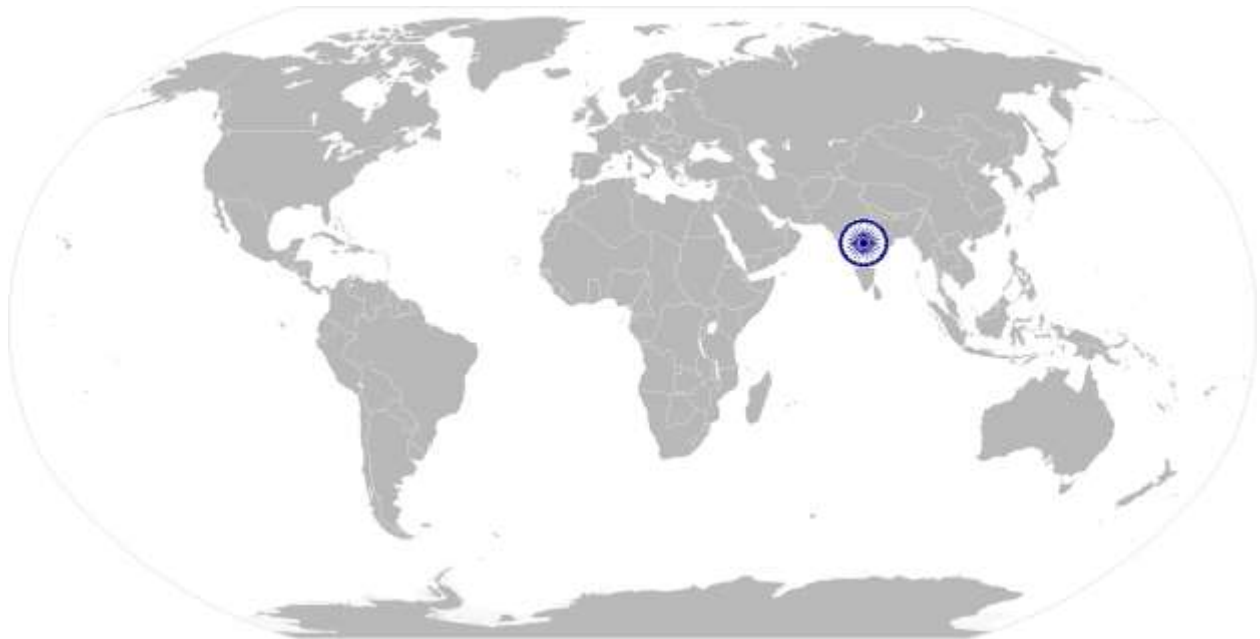
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NOS Code	AGR/N4332		
Credits (NSQF)	TBD	Version number	1.0
Industry	Agriculture and Allied	Drafted on	12/10/15
Industry Sub-sector	Poultry	Last reviewed on	25/11/16
Occupation	Poultry farming	Next review date	22/01/20

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National Occupational Standard



Overview

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

AGR/N4333

Build entrepreneurship and marketing skills

National Occupational Standard

Unit Code	AGR/N4333
Unit Title (Task)	Build entrepreneurship and marketing skills
Description	This OS unit is about entrepreneurship and marketing skills that are essential for financial viability of the poultry farm
Scope	This unit/task covers the following: <ul style="list-style-type: none"> • Poultry farming economics and finances • Market information management • Client relationship management • Marketing
Performance Criteria(PC) w.r.t. the Scope	
Element	Performance Criteria
Poultry farming economics and finances	To be competent, the user/individual must be able to: PC1. carry out farm planning and budgeting with reference to various components of poultry farm PC2. keep books of accounts and various transactions of the farm PC3. arrange for financial assistance from various quarters in the light of various schemes available for poultry development
Market information management	To be competent, the user/individual must be able to: PC4. ascertain the prices of various inputs and egg and meat products from the market PC5. assess the influence of various quality parameters of egg/meat on the egg/meat pricing
Client relationship management	To be competent, the user/individual must be able to: PC6. establish cordial relations with various clients for the benefit of poultry farm development PC7. assess the needs and requirement of the clients and assess one's own unique selling proposition PC8. extract critical market information that is otherwise not in the public domain
Marketing	To be competent, the user/individual must be able to: PC9. choose appropriate buyer in a given situation of market parametres PC10. identify best ways of attracting market price for one's produce PC11. ensure quality before and during the sale activity to ensure good returns.
Knowledge and Understanding (K)	
A. Organizational Context	The individual on the job needs to know and understand: KA1. organization steps for poultry farm planning and budgeting KA2. job responsibilities/duties and standard operating procedures
B. Technical Knowledge	The user/individual on the job needs to know and understand: KB1. basic steps of poultry farm planning and budgeting KB2. basic principles of keeping books of accounts KB3. various government and other schemes / products / offers available for poultry development and poultry product marketing KB4. knowledge on pricing mechanism of various buyers of egg/meat and poultry products

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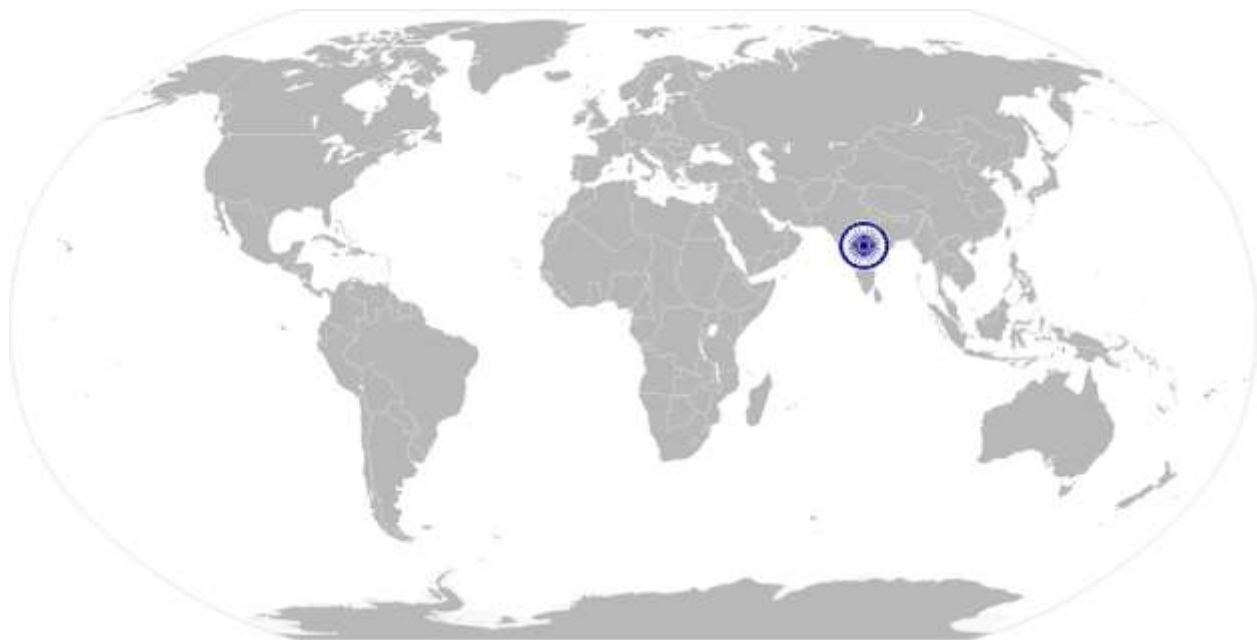
Build entrepreneurship and marketing skills

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

AGR/N4333

Build entrepreneurship and marketing skills

	<p>SB7. organize all process/ equipment manuals so as to access information easily</p> <p>SB8. support the supervisor in scheduling tasks for helper(s)</p>
	<p>Customer Centricity</p> <p>The user/individual on the job needs to know and understand how to:</p> <p>SB8. understand customer requirements and their priority and respond as per their needs</p>
	<p>Problem Solving</p> <p>The user/individual on the job needs to know and understand how to:</p> <p>SB9. support supervisor in solving problems by detailing out problems discuss the possible solutions with the supervisor for problem solving</p>
	<p>Analytical Thinking</p> <p>The user/individual on the job needs to know and understand how to:</p> <p>SB10. apply domain information about maintenance processes and technical knowledge about tools and equipment</p>
	<p>Critical Thinking</p> <p>The user/individual on the job needs to know and understand how to:</p> <p>SB10. use common sense and make judgments on day to day basis</p> <p>SB11. use reasoning skills to identify and resolve basic problems</p> <p>SB12. use intuition to detect any potential problems which could arise during operations</p> <p>SB13. use acquired knowledge of the process for identifying and handling issues</p>



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Build entrepreneurship and marketing skills

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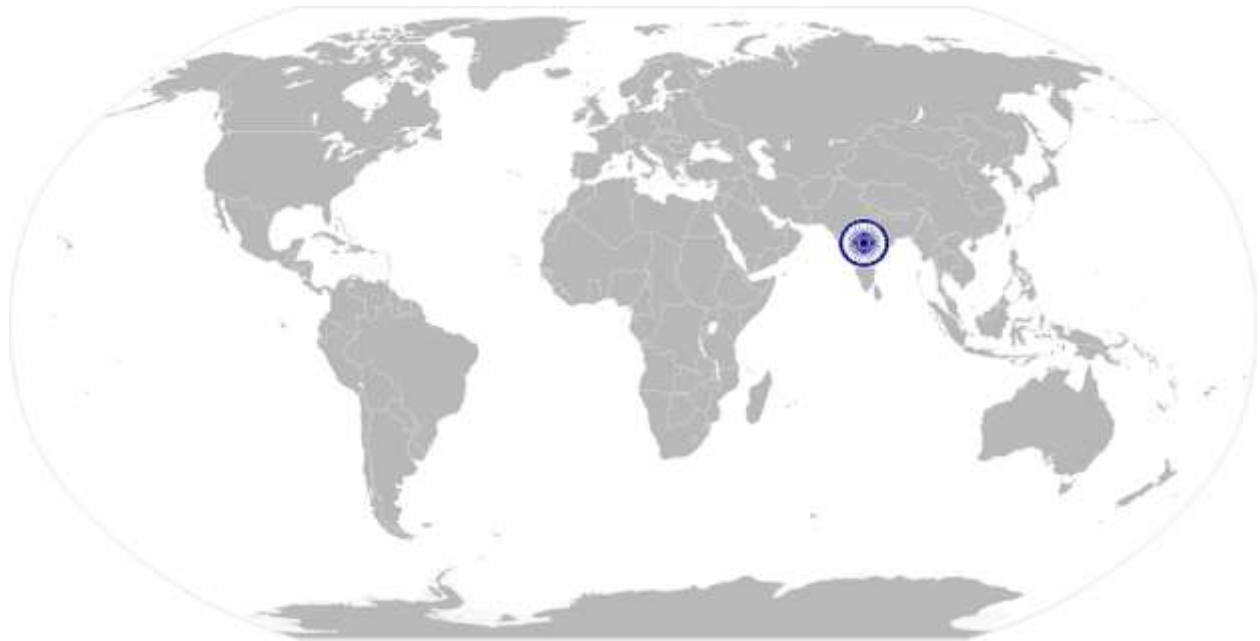
NOS Code	AGR/N4333		
Credits (NSQF)	TBD	Version number	1.0
Industry	Agriculture and Allied	Drafted on	12/10/15
Industry Sub-sector	Poultry	Last reviewed on	25/11/16
Occupation	Poultry farming	Next review date	22/01/20

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

National Occupational Standard



Overview

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

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

National Occupational Standard

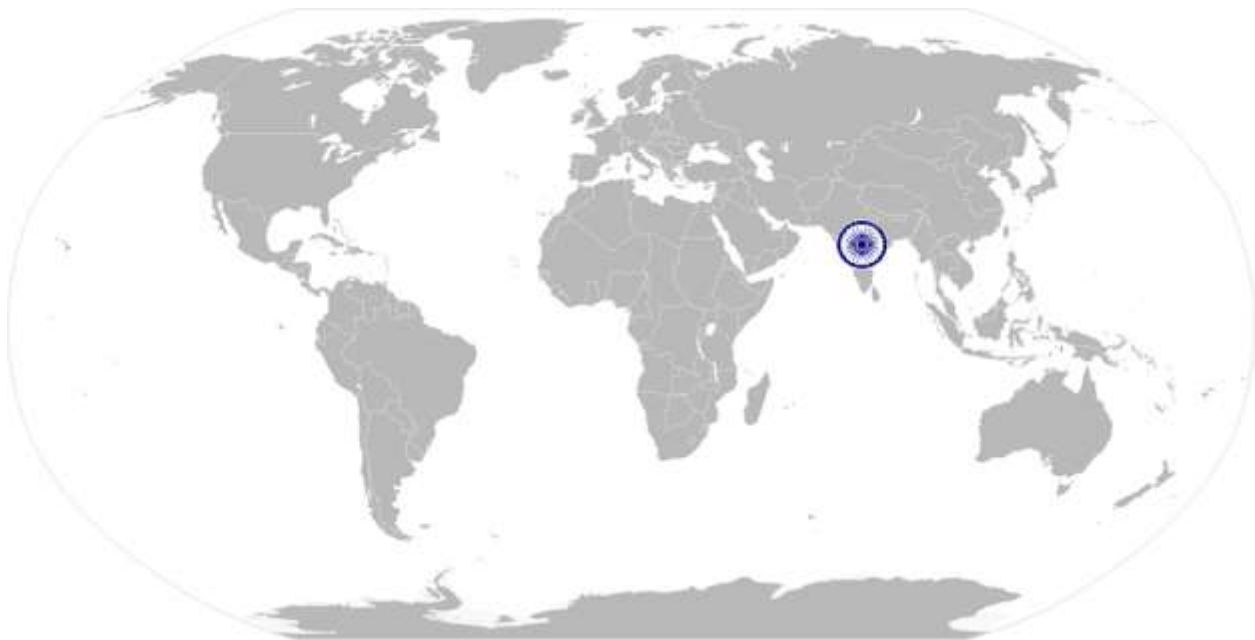
Unit Code	AGR/N4334
Unit Title (Task)	Complete documentation and record keeping related to poultry farming
Description	This OS unit is about documenting and maintaining records related to poultry farming and production of eggs and meat
Scope	This unit/task covers the following: <ul style="list-style-type: none"> • Document and maintain records of layers and broilers (related to small poultry farm) • Document and maintain records related to poultry production (related to small poultry farm) • Document and maintain financial records (related to small poultry farm)
Performance Criteria(PC) w.r.t. the Scope	
Element	Performance Criteria
Document and maintain records of layers and broilers (related to small poultry farm)	To be competent, the user/individual must be able to: <ul style="list-style-type: none"> PC1. document and maintain records of feed consumption, water consumption and egg production of layers PC2. document and maintain records of feed consumption, water consumption, weight, average daily gain, days on feed and processing date for broilers
Document and maintain records related to poultry production (related to small poultry farm)	To be competent, the user/individual must be able to: <ul style="list-style-type: none"> PC3. document and maintain records of mortality rate of birds PC4. document and maintain records of quantity of feed fed to the birds
Document and maintain financial records (related to small poultry farm)	To be competent, the user/individual must be able to: <ul style="list-style-type: none"> PC5. document maintain financial records of any items bought, eg. feed, equipments, etc PC6. document and maintain record of other costs incurred PC7. document and maintain records of revenue and profit earned
Knowledge and Understanding (K)	
A. Organizational Context (Knowledge of the company / organization and its processes)	The user/individual on the job needs to know and understand: <ul style="list-style-type: none"> KA1. documentation system followed by the organization KA2. job responsibilities/duties and standard operating procedures KA3. entering the details in ERP system followed by the organisation

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

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

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

	SB8. support the manager in scheduling tasks for helper(s)
	Customer Centricity
	The user/individual on the job needs to know and understand how to: SB9. understand customer requirements and their priority and respond as per their needs
	Problem Solving
	The user/individual on the job needs to know and understand how to: SB10. support manager in solving problems by detailing out problems SB11. discuss the possible solutions with the manager for problem solving
	Analytical Thinking
	The user/individual on the job needs to know and understand how to: SB12. apply domain information about maintenance processes and technical knowledge about tools and equipment
	Critical Thinking
	The user/individual on the job needs to know and understand how to: SB13. use common sense and make judgments on day to day basis SB14. use reasoning skills to identify and resolve basic problems SB15. use intuition to detect any potential problems which could arise during operations SB16. use acquired knowledge of the process for identifying and handling issues



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

NOS Version Control

NOS Code	AGR/N4334		
Credits (NSQF)	TBD	Version number	1.0
Industry	Agriculture and Allied	Drafted on	12/10/15
Industry Sub-sector	Poultry	Last reviewed on	25/11/16
Occupation	Poultry farming	Next review date	22/01/20

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National Occupational Standard



Overview

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

AGR/N4316

Ensure safety, hygiene and sanitation of poultry farm

National Occupational Standard

Unit Code	AGR/N4316
Unit Title (Task)	Ensure safety, hygiene and sanitation of poultry farm
Description	This OS unit is about maintaining safety and hygiene of birds and workers in the poultry farm
Scope	This unit/task covers the following: <ul style="list-style-type: none"> • Ensure a safe and clean place for birds and poultry workers • Ensure compliance with appropriate emergency procedures
Performance Criteria(PC) w.r.t. the Scope	
Element	Performance Criteria
Ensure a safe and clean place for birds and poultry workers	To be competent, the user/individual must be able to: <ul style="list-style-type: none"> PC1. comply with food safety and hygiene procedures followed in the organisation PC2. ensure personal hygiene by using of gloves, masks, goggles, boots, etc. whenever required PC3. wear appropriate protective clothing or use protective equipment as and when required PC4. perform all procedures and follow work instructions for controlling operational risks PC5. understand the hazards of use and contamination mentioned on labels of vaccine / medication / pesticides / fumigants bottles PC6. take safety measures when handling chemicals used for disinfection PC7. use safety equipment such as fire extinguisher, first aid kit and eye-wash station when required PC8. check all tools and equipments before operating them PC9. perform duties in a manner which minimizes environmental damage PC10. report any accidents, incidents or problems without delay to farm supervisor and take necessary immediate action to reduce further danger PC11. clean, maintain and monitor poultry shelters and equipments periodically, PC12. ensure proper disposal of waste and other potentially hazardous materials PC13. identify, document and report problems such as rodents and pests to management PC14. conduct workplace checklist audits before and after work to ensure safety and hygiene
Ensure compliance with appropriate emergency procedures	To be competent, the user/individual must be able to: <ul style="list-style-type: none"> PC15. ensure the procedures for dealing with accidents, fires and emergencies are followed at all times PC16. ensure that first aid treatment is provided to any injured in case of an accident PC17. ensure that emergency equipments are in place and in a proper working condition
Knowledge and Understanding (K)	
A. Organizational Context (Knowledge of	The user/individual on the job needs to know and understand: <ul style="list-style-type: none"> KA1. organization standards, process standards and procedures followed in the case of any health emergency or accident

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Ensure safety, hygiene and sanitation of poultry farm

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

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Ensure safety, hygiene and sanitation of poultry farm

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

AGR/N4316

Ensure safety, hygiene and sanitation of poultry farm

NOS Version Control

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

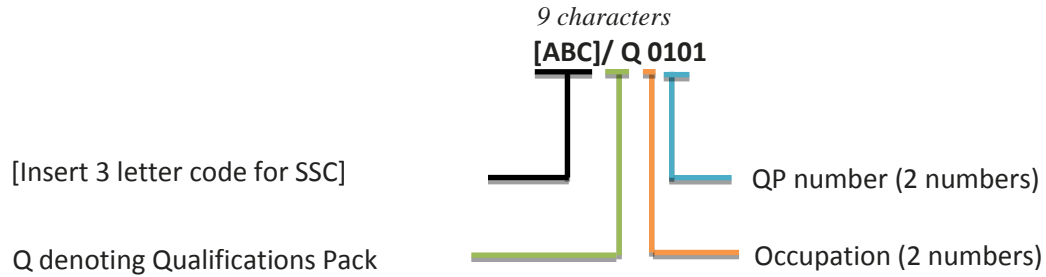
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Annexure

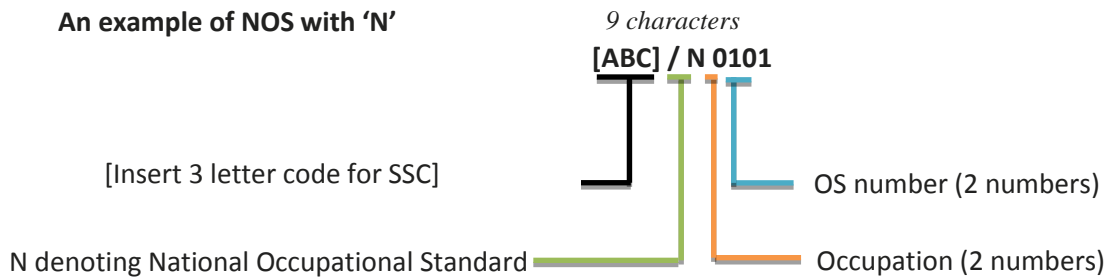
Nomenclature for QP and NOS

Qualifications Pack



Occupational Standard

An example of NOS with 'N'



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

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

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

Note:

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

CRITERIA FOR ASSESSMENT OF TRAINEES

Job Role Small Poultry Farmer

Qualification Pack AGR/Q4306

Sector Skill Council Agriculture Skill Council of India

Guidelines for Assessment

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

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

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

	PC4. store bird feed safely as per SOP's, in the order in which it is to be used		5	1	4
	PC5. check stored bird feed regularly for any signs of pest infestation and report this to the appropriate person		5	2	3
	PC6. check stock levels regularly and tell the supervisor in case the stock drops below a certain level		5	2	3
	PC7. wash hands effectively before and after handling bird feed		5	2	3
	PC8. obtain the equipment and materials needed to prepare and serve bird feed		5	2	3
	PC9. clean work surfaces, utensils and equipment effectively before and after use		5	2	3
	PC10. arrange for various feed and feed supplements essential for bird nutrition and growth		5	2	3
	PC11. mix the appropriate proportions of feed and feed supplements depending on the age and stage of growth of bird		5	1	4
	PC12. prepare the correct amount of bird feed as directed in the feeding plan in a way that minimizes wastage		5	1	4
	PC13. operate and maintain equipment used in feed preparation e.g. feed grinder		5	1	4
	PC14. dispose off any stale and unusable bird feed in a safe place and put equipment and utensils away safely		5	1	4
	PC15. wear suitable personal protective equipment when providing feed and water to poultry birds		5	1	4
	PC16. supply feed to birds according to SOP's		5	1	4
	PC17. supply clean, fresh water to the birds according to their needs		5	1	4
	PC18. report concerns related to the feeding and drinking habits of birds to the supervisor		3	1	2
	PC19. monitor the condition of feed and water and take appropriate action in case of issues		5	1	4
	PC20. clean and maintain feed and water equipment according to SOP's		4	2	2
	PC21. dispose off waste from the feeding and watering systems safely and correctly, according to SOP's		5	1	4
			100	30	70
4.AGR/Q4330 Maintain health of birds at poultry	PC1. treat birds in a manner which complies with relevant regulations,	100	10	3	7

farm		minimizes any likelihood of stress and injury, and maintains their health and well-being			
	PC2.	provide birds with sufficient and effective opportunities to move, and maintain physical functioning	10	3	7
	PC3.	monitor the physical condition of the birds at suitable intervals, and recognize, record and report any abnormal signs	5	2	3
	PC4.	check for presence of external parasites in the birds	10	3	7
	PC5.	ensure specific measures are in place to promote and maintain birds' health and welfare and prevent diseases such as bird flu	10	3	7
	PC6.	immediately call for assistance for any bird health emergency, and initiate action appropriate to the situation	5	1	4
	PC7.	manage waste safely and correctly in accordance with regulatory requirements	5	1	4
	PC8.	use and store drugs, medication and equipment in accordance with veterinary operating instructions	10	3	7
	PC9.	use uncontaminated prescribed medication only for the intended birds	10	3	7
	PC10.	use the correct technique to give the specified treatment at the correct time	10	3	7
	PC11.	report any difficulties, in administering treatments, immediately to the supervisor	5	2	3
	PC12.	complete records of the treatment accurately, according to established safety procedures	5	2	3
	PC13.	.observe the birds after treatment and report concerns immediately to the supervisor	5	1	4
			100	30	70
5.AGR/Q4331 Harvest eggs and meat from the birds	PC1.	assess the poultry sheds to roughly estimate the number of eggs laid by the birds and the birds which look fit for meat harvesting	10	3	7
	PC2.	ensure personal hygiene by usage of gloves, hairnets, masks, goggles etc	10	2	8
	PC3.	ensure that there is a cushioned container to collect the eggs to avoid breakage during collection	15	5	10
	PC4.	ensure that the harvesting cycle is followed, as the first harvest might occur as early as 30-35 days or as late	10	3	7
		100			

	as 55-60 days				
	PC5. collect the eggs in a container without disturbing the birds		10	2	8
	PC6. carry out harvesting activities preferably at night as it is cooler and the birds are more settled and therefore easy to handle		15	5	10
	PC7. ensure that the birds identified for harvesting meat are caught by hand and placed into plastic crates or aluminium modules designed for good ventilation and safety		15	5	10
	PC8. ensure that the crates or modules are loaded onto locomotive for transport to the processing plant (if not processed in the farm itself)		15	5	10
			100	30	70
6.AGR/Q4332 Maintain post harvest cleanliness	PC1. plan in advance for the post harvest cleanout	100	10	2	8
	PC2. identify the shed that needs to be cleaned out after harvesting of all its birds		15	5	10
	PC3. carry out the following cleanout activities: <ul style="list-style-type: none"> • remove bedding • brush the floor • scrub feed pans • clean out water lines • scrub fan blades and other equipments • check rodent stations 		10	2	8
	PC4. use a high pressure hose to clean the whole shed thoroughly		10	3	7
	PC5. ensure that the water used for cleaning does not collect in one area and gets washed away		15	5	10
	PC6. disinfect the shed using low volumes of disinfectant which can be sprayed throughout the shed		15	5	10
	PC7. minimize the risk of disease such as bird flu infection through human contact		10	3	7
	PC8. ensure that the following precautions are taken: <ul style="list-style-type: none"> • proper signage and gates at access points to the farm to discourage unauthorised entry • entry requirements for visitors • mandate service providers to wear overalls and boots 		15	5	10

	<p>provided by the farmer</p> <ul style="list-style-type: none"> usage of proper disinfectants for footwear in foot washing baths at the entrance of each shed minimise vehicle movements, and ensure mandatory washing down of vehicles or equipment that have visited other farms schedule movements in such a way that when it is required for people or vehicles to go between farms on the same day without a thorough disinfection, the youngest flocks are visited first and the oldest last. undertake prevention measures for minimizing infections through wild birds like netting the sheds so they are wild bird proof, not allowing other workers to keep birds of any type including budgies or parrots as pets, cleaning up spilled feed promptly to discourage visiting birds, sanitizing chicken's drinking water to prevent contamination by wild birds ensure that the farmers have documented pest control programs to reduce the risk of diseases being carried on to the farm by rodents 																											
			100	30	70																							
7.AGR/Q4333 Build entrepreneurship and marketing skills	<table border="1"> <tr> <td data-bbox="483 1423 586 1524">PC1.</td> <td data-bbox="586 1423 1024 1524">farm planning and budgeting with reference to various components of poultry farm</td> </tr> <tr> <td data-bbox="483 1524 586 1591">PC2.</td> <td data-bbox="586 1524 1024 1591">keep books of accounts and various transactions of the farm</td> </tr> <tr> <td data-bbox="483 1591 586 1724">PC3.</td> <td data-bbox="586 1591 1024 1724">arrange for financial assistance from various quarters in the light of various schemes available for poultry development</td> </tr> <tr> <td data-bbox="483 1724 586 1822">PC4.</td> <td data-bbox="586 1724 1024 1822">ascertain the prices of various inputs and egg and meat products from the market</td> </tr> <tr> <td data-bbox="483 1822 586 1915">PC5.</td> <td data-bbox="586 1822 1024 1915">assess the influence of various quality parameters of egg/meat on the egg/meat pricing</td> </tr> </table>	PC1.	farm planning and budgeting with reference to various components of poultry farm	PC2.	keep books of accounts and various transactions of the farm	PC3.	arrange for financial assistance from various quarters in the light of various schemes available for poultry development	PC4.	ascertain the prices of various inputs and egg and meat products from the market	PC5.	assess the influence of various quality parameters of egg/meat on the egg/meat pricing	100	<table border="1"> <tr> <td data-bbox="1172 1423 1291 1524">10</td> <td data-bbox="1291 1423 1425 1524">3</td> <td data-bbox="1425 1423 1567 1524">7</td> </tr> <tr> <td data-bbox="1172 1524 1291 1591">10</td> <td data-bbox="1291 1524 1425 1591">3</td> <td data-bbox="1425 1524 1567 1591">7</td> </tr> <tr> <td data-bbox="1172 1591 1291 1724">10</td> <td data-bbox="1291 1591 1425 1724">3</td> <td data-bbox="1425 1591 1567 1724">7</td> </tr> <tr> <td data-bbox="1172 1724 1291 1822">10</td> <td data-bbox="1291 1724 1425 1822">3</td> <td data-bbox="1425 1724 1567 1822">7</td> </tr> <tr> <td data-bbox="1172 1822 1291 1915">10</td> <td data-bbox="1291 1822 1425 1915">3</td> <td data-bbox="1425 1822 1567 1915">7</td> </tr> </table>	10	3	7	10	3	7	10	3	7	10	3	7	10	3	7
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	PC6. establish cordial relations with various clients for the benefit of poultry farm development		10	3	7
	PC7. assess the needs and requirement of the clients and assess one's own unique selling proposition		10	3	7
	PC8. extract critical market information that is otherwise not in the public domain		10	3	7
	PC9. choose appropriate buyer in a given situation of market parametres		5	1	4
	PC10. identify best ways of attracting market price for one's produce		5	2	3
	PC11. ensure quality before and during the sale activity to ensure good returns.		10	3	7
			100	30	70
8.AGR/Q4334 Complete documentation and record keeping related to poultry farming	PC1. document and maintain records of feed consumption, water consumption and egg production of layers	100	15	8	7
	PC2. document and maintain records of feed consumption, water consumption, weight, average daily gain, days on feed and processing date for broilers		15	8	7
	PC3. document and maintain records of mortality rate of birds		15	10	5
	PC4. document and maintain records of quantity of feed fed to the birds		15	10	5
	PC5. document maintain financial records of any items bought, eg. feed, equipments, etc		15	10	5
	PC6. document and maintain record of other costs incurred		15	8	7
	PC7. document and maintain records of revenue and profit earned		10	6	4
			100	60	40
9.AGR/Q4316 Ensure safety,hyigene and sanitation of poultry farm	PC1. comply with food safety and hygiene procedures followed in the organisation	100	5	1	4
	PC2. ensure personal hygiene by using of gloves, masks, goggles, boots, etc. whenever required		10	3	7
	PC3. wear appropriate protective clothing or use protective equipment as and when required		10	3	7
	PC4. perform all procedures and follow work instructions for controlling		5	1	4

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

	condition				
			100	30	70

SSC	QPCode	Name of the QP	NSQF Level	Equipment Name	Minimum number of Equipment required (per batch of 30)	Unit Type	Is this a mandatory Equipment to be available at the Training Center (Yes/No)	Dimension/Specification/Description of the Equipment/ ANY OTHER REMARK
Agriculture	AGR/Q4306	Small poultry farmer		Brooders		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Chick Guards		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Feeders		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Waterers		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Manual Drinker		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Manual Feeder Pans		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Manual Curtains		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Feed Drums		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Nest Box		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Syringe		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Weighing Scale		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Manual Sprayer		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Raking litter		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Plastic Crades		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		De Beaker		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Protective Gear(APRN)		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Cap		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Mouth Mask		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Scissors		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		First Aid Box		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Corrogated Sheets for Flooring		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Measuring jar		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Needles		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Thermometer		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Emergency Lamps		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Alternative Power supply		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Alternative Heating Source(Bukari)		Nos	Y	Functional Poultry

Agriculture	AGR/Q4306	Small poultry farmer		Knife		Nos	Y	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Reflector		Nos	N	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Infrared Boroder		Nos	N	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Gas/Singri/Coal Stove		Nos	N	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		SS Water Tank (50 Litre)		Nos	N	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Automatic Drinker		Nos	N	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Automatic Pans		Nos	N	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Automatic Vaccinator		Nos	N	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Digital Weighing Scale		Nos	N	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Foggers		Nos	N	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Bird Scare Devices		Nos	N	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Shoes Dispeser		Nos	N	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Special Boxes		Nos	N	Functional Poultry
Agriculture	AGR/Q4306	Small poultry farmer		Egg Trays/Basket		Nos	N	Functional Poultry