

Model Curriculum

Small Poultry Farmer

SECTOR: AGRICULTURE & ALLIED
SUB-SECTOR: AGRICULTURE ALLIED ACTIVITIES
OCCUPATION: POULTRY FARMING
REF ID: AGR/Q4306, V1.0
NSQF LEVEL: 4



Certificate

CURRICULUM COMPLIANCE TO QUALIFICATION PACK – NATIONAL OCCUPATIONAL STANDARDS

is hereby issued by the

AGRICULTURE SKILL COUNCIL OF INDIA

for the

MODEL CURRICULUM

Complying to National Occupational Standards of
Job Role/Qualification Pack: **'Small Poultry Farmer' OP No. 'AGR/O4306 NSQF Level 4'**

Date of Issuance: **January 22nd 2015**

Valid up to: **January 22nd, 2018**

* Valid up to the next review date of the Qualification Pack



Authorised Signatory
(Agriculture Skill Council of India)

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Small Poultry Farmer

CURRICULUM / SYLLABUS

This program is aimed at training candidates for the job of a "Small Poultry Farmer", in the "Agriculture & Allied" Sector/Industry and aims at building the following key competencies amongst the learner

Program Name	Small Poultry Farmer		
Qualification Pack Name & Reference ID. ID	AGR/Q4306, v1.0		
Version No.	1.0	Version Update Date	
Pre-requisites to Training	Preferably Class 10		
Training Outcomes	<p>After completing this programme, participants will be able to:</p> <ul style="list-style-type: none"> • Rear the Poultry Birds: Introduction to Poultry Farming, site selection, accommodation arrangements, handling of birds, feed and water • Maintain the health of birds: Birds diseases, symptoms, culling, vaccination etc • Practice Harvest and Post harvest: Harvesting of eggs, handling of eggs, post harvest care, packing, transportation, marketing skills etc • Become well versed with Environment Health & Safety: Well versed with health and safety measures in terms of personal safety and others as well. 		

This course encompasses 9 out of 9 National Occupational Standards (NOS) of “Small Poultry Farmer” Qualification Pack issued by “Agriculture Skill Council of India”.

Sr. No.	Module	Key Learning Outcomes	Equipment Required
1	<p>Introduction</p> <p>Theory Duration (hh:mm) 05:00</p> <p>Practical Duration (hh:mm) 00:00</p> <p>Corresponding NOS Code Bridge Module</p>	<ul style="list-style-type: none"> • General Instructions to the Trainee • Understand the Role of a Small Poultry Farmer • Understand and study the Scopes and Opportunities in the Poultry Industry 	Laptop, white board, marker, projector
2	<p>Prepare and maintain accommodation for Poultry Birds</p> <p>Theory Duration (hh:mm) 10:00</p> <p>Practical Duration (hh:mm) 20:00</p> <p>Corresponding NOS Code AGR/N4327</p>	<ul style="list-style-type: none"> • Prepare the shed for poultry birds – ventilation opening, feeder, water, moisture level, dust • Clean, disinfect, sanitize and fumigate the tools/ equipments and shed • Understand and maintain the comfort environment for chicks- adequate light, heat, clean water, feed • Understand and create the Footbath at the entrance 	Laptop, white board, marker, projector
3	<p>Handle poultry birds in poultry sheds</p> <p>Theory Duration (hh:mm) 10:00</p> <p>Practical Duration (hh:mm) 10:00</p> <p>Corresponding NOS Code AGR/N4328</p>	<ul style="list-style-type: none"> • Understand the behaviour of Poultry birds • Identify and use the tools/equipments required • Follow the procedures to place the birds into the accommodation • Handling of Birds • Regular monitoring of Poultry birds • Regular cleaning of the shed, floor and water containers and nests according to the bird accommodation and specification 	Laptop, white board, Marker, Laptop, projector,
4	<p>Provide feed and water for birds</p> <p>Theory Duration (hh:mm) 10:00</p> <p>Practical Duration (hh:mm) 20:00</p>	<ul style="list-style-type: none"> • Feed Compositions required for the poultry birds • Preparation of feed with appropriate mixture of feed and supplements • Calculate the quantity of feed to be delivered to birds • Regular inspection and monitoring of Poultry birds • Proper Maintenance of feed and water equipment • Disposal of waste from feeding and 	White Board, Marker, Laptop, projector, Feeder, Waterer, Gloves

Sr. No.	Module	Key Learning Outcomes	Equipment Required
	Corresponding NOS Code AGR/N4329	watering system <ul style="list-style-type: none"> Understand the Feed Conversion Ratio of Poultry birds 	
5	Maintain health of birds at poultry farm Theory Duration (hh:mm) 10:00 Practical Duration (hh:mm) 10:00 Corresponding NOS Code AGR/N4330	<ul style="list-style-type: none"> Understand the different types of vaccines and time period Understand the diseases and management Record the weight of the birds at regular interval Monitor the physical condition of the birds at suitable intervals, and recognize, record and report any abnormal signs Manage waste safely and correctly in accordance with regulatory requirements use and store drugs, medication and equipment in accordance with veterinary operating instructions Record and maintain the complete medication /treatment report 	White Board, Marker, Laptop, projector, Vaccines,
6	Harvest eggs and meat from the birds Theory Duration (hh:mm) 10:00 Practical Duration (hh:mm) 20:00 Corresponding NOS Code AGR/N4331	<ul style="list-style-type: none"> Estimate the number of eggs to be harvested from the shed Collection of eggs Handling of Eggs Time of harvesting Identify and harvest the birds for meat purpose 	White board, Marker, Laptop, projector, Trays, Container
7	Maintain post harvest cleanliness Theory Duration (hh:mm) 10:00 Practical Duration (hh:mm) 20:00 Corresponding NOS Code AGR/N4332	<ul style="list-style-type: none"> Scheduling for post harvest clean out Follow the clean out activities <ul style="list-style-type: none"> Remove bedding Brush the floor Scrub the feed pans Clean out water lines Scrub fan blades and other equipments Check rodent stations Identify and use the tools/equipments required for the clean out process Use of disinfectants Follow the standard biosecurity principle/procedures 	White Board, Marker, Laptop, projector,
8	Build entrepreneurship and marketing skills Theory Duration (hh:mm)	<ul style="list-style-type: none"> Poultry farming economics and finances Market information management Client relationship management Marketing 	White Board, Marker, Laptop, projector,

Sr. No.	Module	Key Learning Outcomes	Equipment Required
	15:00 Practical Duration (hh:mm) 10:000 Corresponding NOS Code AGR/N4333		
9	Complete documentation and record keeping related to poultry farming Theory Duration (hh:mm) 10:00 Practical Duration (hh:mm) 20:00 Corresponding NOS Code AGR/N4334	<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) 	White Board, Marker, Laptop, projector,
10	Safety, hygiene and sanitation of a Poultry farm Theory Duration (hh:mm) 10:00 Practical Duration (hh:mm) 10:00 Corresponding NOS Code AGR/N4316	<ul style="list-style-type: none"> Perform General safety Rules Gain Knowledge of various health hazards relevant to workplace and basic first aid training. Understand and handle the emergency situation in workplace and during any farm operation 	White Board, Marker, Laptop, projector, Nose masks, first aid kit
	Total Duration Theory Duration 100:00 Practical Duration 140:00	Unique Equipment Required: White Board, Marker, Laptop, projector, Record Keeping Book, chemicals, disinfectants, poultry shed, feeder, waterer, first aid kit	

Grand Total Course Duration: 240 Hours, 0 Minutes

(This syllabus/ curriculum has been approved by Agriculture Skill Council of India)

Trainer Prerequisites for Job role: "Small Poultry Farmer" mapped to Qualification Pack: "AGR/Q4306, v1.0"

Sr. No.	Area	Details
1	Description	Trainer is responsible for providing the education on various activities Involved in rearing of small poultry birds such as chicken and duck.
2	Personal Attributes	Trainer should be Subject Matter Specialist. He/ She should have good communication and observation skill, leadership skill, practical oriented skill
3	Minimum Educational Qualifications	Diploma in Veterinary Science or relevant field (BVSc Preferable)
4a	Domain Certification	Certified for Job Role: " <u>Small Poultry Farmer</u> " mapped to QP: " <u>AGR/Q4306, v1.0</u> ". Minimum accepted score is 80%
4b	Platform Certification	Recommended that the Trainer is certified for the Job Role: "Trainer", mapped to the Qualification Pack: "SSC/Q1402". Minimum accepted % as per respective SSC guidelines is 70%.
5	Experience	<ul style="list-style-type: none"> • MVSc with 1 Year experience, • BVSc with 3 Years of experience, • Diploma in Veterinary Science/ B.Sc. Agriculture with 5 Years of relevant experience in poultry activities

Annexure: Assessment Criteria

Assessment Criteria	
Job Role	Small Poultry Farmer
Qualification Pack	AGR/Q4306, v1.0
Sector Skill Council	Agriculture

Sr. No.	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 centre(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 60% in aggregate and 40% in each NOS
6	The marks are allocated PC wise; however, every NOS will carry a weight age in the total marks allocated to the specific QP

Assessable outcomes	Assessment criteria for outcomes	Total Marks	Out Of	Marks Allocation	
				Theory	Skills Practical
1.AGR/Q4306 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/Q4306 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
3.AGR/Q4306 Provide feed and water for 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/Q4306 Maintain health of birds at poultry farm	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	100	10	3	7
	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/Q4316 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	100	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 as 55-60 days		10	3	7
	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/Q4306 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:				
	• 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:			
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 pets, cleaning up spilled feed promptly to discourage visiting birds, sanitizing chicken's drinking water to prevent contamination by wild birds			
<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 	15	5	10

			100	30	70
7.AGR/Q4306 Build entrepreneurship and marketing skills	PC1. farm planning and budgeting with reference to various components of poultry farm	100	10	3	7
	PC2. keep books of accounts and various transactions of the farm		10	3	7
	PC3. arrange for financial assistance from various quarters in the light of various schemes available for poultry development		10	3	7
	PC4. ascertain the prices of various inputs and egg and meat products from the market		10	3	7
	PC5. assess the influence of various quality parameters of egg/meat on the egg/meat pricing		10	3	7
	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/Q4306 Complete documentation	PC1. document and maintain records of feed consumption, water consumption and egg production of layers	100	15	8	7

and record keeping related to poultry farming	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
9.AGR/Q4306 Safety,hygiene 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 operational risks		5	1	4
	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 condition	5	2	3
Total	100	30	70
<u>Percentage Weightage:</u>		<u>50%</u>	<u>50%</u>
<u>Minimum Pass% to qualify (aggregate):</u>		<u>60%</u>	