



Australian Government

AHCPLY312 Implement and monitor biosecurity measures in poultry production

Release: 1

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Modification History

Release	Comments
Release 1	This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 9.0.

Application

This unit of competency describes the skills and knowledge required to implement and monitor biosecurity measures in commercial poultry enterprises and facilities.

This unit applies to workers who apply technical knowledge and skills with discretion and judgement to interpret codes of practice, and enterprise procedures to maintain biosecurity in commercial poultry production. They work under broad direction, and coordinate activities and solve problems to implement biosecurity requirements. Work environments may include poultry farms and breeding facilities for a variety of poultry species.

Commonwealth and/or state/territory health and safety, animal welfare, environmental protection and biosecurity legislation, regulations and codes of practice apply to keeping and working with poultry, including the use of fumigants. Requirements vary between jurisdictions.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Poultry (PLY)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Apply biosecurity	1.1 Identify and follow personal hygiene and other biosecurity

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<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
procedures for site entry	procedures that apply to entering and working on a poultry worksite 1.2 Identify worksite biosecurity procedures and measures developed to comply with relevant legislation, regulations, codes of practice, industry guidelines and enterprise requirements 1.3 Identify health and safety hazards, and assess and control risks related to implementation of biosecurity measures on a poultry worksite 1.4 Ensure contractors and visitors are signed in, checked for risk profile, instructed in their responsibilities, and follow enterprise biosecurity requirements 1.5 Ensure contractors and visitors apply personal hygiene and personal protective equipment (PPE) requirements 1.6 Ensure all vehicles, equipment, machinery, tools, clothing, footwear, and PPE are cleaned and disinfected prior to entry onto worksite 1.7 Check incoming consignment documentation for poultry, feed and feed ingredients prior to entry to worksite for compliance with biosecurity requirements, and report and/or reject noncompliance according to enterprise procedures
2. Implement biosecurity procedures to minimise spread of disease and pests	2.1 Implement enterprise requirements and prescribed routes for movements of personnel, vehicles, equipment, feedstuffs and poultry on worksite 2.2 Ensure all water used for poultry drinking and poultry contact is treated according to enterprise quality requirements 2.3 Implement personal hygiene and sanitation, and equipment cleaning procedures for people movement between site facilities 2.4 Implement biosecure procedures for carcass, effluent, organic waste and inorganic waste removal and disposal
3. Implement biosecurity procedures on detection of disease or pest	3.1 Identify signs of disease, wild birds and pests that can introduce or spread high risk pathogens in poultry and/or worksite 3.2 Immediately report signs of unusual disease or pest to management 3.3 Clean and disinfect worksites, production areas, sheds, facilities, plant, feeding, watering and other equipment to stop spread of disease or pest, using appropriate methods and agents, according to regulatory and enterprise biosecurity requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	3.4 Check, adjust and/or apply pest, vermin and/or predator controls according to biosecurity requirements
4. Monitor and report outcomes	4.1 Monitor effectiveness of biosecurity control activities, and compare with enterprise requirements 4.2 Monitor production areas, facilities or sites to ensure biosecurity work practices and procedures are applied 4.3 Complete biosecurity records and report issues according to enterprise requirements 4.4 Review biosecurity controls and suggest changes to improve enterprise biosecurity outcomes

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Interpret industry and enterprise requirements related to biosecurity for poultry production
Writing	Use industry terminology to record information about biosecurity and poultry health
Oral communication	- Use active listening and questioning techniques to clarify and confirm information - Use language appropriate to audience when explaining enterprise procedures to visitors
Numeracy	Measure, estimate and calculate distance, area, volume, percentage, time and ratio

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status

AHCPLY312 Implement and monitor biosecurity measures in poultry production	AHCPLY307 Implement and monitor biosecurity measures in poultry production	Major changes to all sections of the unit References to biosecurity zone and weeds removed Foundation skills added Performance evidence, knowledge evidence and assessment conditions updated	Not equivalent
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Links

Companion Volumes, including Implementation Guides, are available at VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>