



Australian Government

AHC20210 Certificate II in Poultry Production Operations

Release 3

AHC20210 Certificate II in Poultry Production Operations

Modification History

Release	TP Version	Comments
3	AHC10v5	Replaced imported elective unit <i>TLID2010A Operate a forklift</i> with <i>TLILIC2001A Licence to operate a forklift truck</i> in response to changes in national licencing regulations
2	AHC10v4	Equivalent imported Units updated
1	AHC10	Initial release

Description

This qualification provides an entry level occupational outcome in poultry production. The poultry industry expects this qualification to be achieved to meet job outcomes at this level.

Pathways Information

Qualification pathways

Pathways into the qualification

This qualification may be accessed by direct entry.

Pathways from the qualification

Further training pathways from this qualification include, but are not limited to, Certificate III in Poultry Production.

Australian Apprenticeships

This qualification is suitable for an Australian Apprenticeship.

Licensing considerations

There are no specific licences that relate to this qualification.

Job roles

Job roles and titles vary across different industry sectors. Possible job titles relevant to this qualification include:

Broiler farm employee

Egg farm poultry hand

Free range egg/broiler farm worker

Breeder farm worker

Hatchery worker

Licensing/Regulatory Information

Refer to Pathways Information

Entry Requirements

Entry requirements

There are no entry requirements for this qualification.

Employability Skills Summary

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY	
Employability Skill	Industry/enterprise requirements for this qualification include:
Communication	<ul style="list-style-type: none"> • Listening and understanding • Reading and interpreting workplace related documentation • Writing to audience needs • Applying numeracy skills to workplace requirements • Establishing/using networks
Teamwork	<ul style="list-style-type: none"> • Working as an individual and a team member
Problem-solving	<ul style="list-style-type: none"> • Showing interdependence and initiative in identifying problems • Solving problems individually or in teams • Applying a range of strategies in problem solving • Using numeracy skills to solve problems
Initiative and enterprise	<ul style="list-style-type: none"> • Adapting to new situations • Being creative in response to workplace challenges • Identifying opportunities that might not be obvious to others • Generating a range of options in response to workplace matters
Planning and organising	<ul style="list-style-type: none"> • Collecting analysing and organising information • Being appropriately resourceful • Taking initiative and making decisions within workplace role • Determining or applying required resources • Adapting resource allocations to cope with contingencies
Self-management	<ul style="list-style-type: none"> • Taking responsibility at the appropriate level
Learning	<ul style="list-style-type: none"> • Learning in order to accommodate change
Technology	<ul style="list-style-type: none"> • Using technology and related workplace equipment • Using basic technology skills

Packaging Rules

Packaging Rules

Completion of fifteen (15) units made up of six (6) core units and nine (9) elective units.

ELECTIVE UNITS

- a minimum of six (6) units must come from the elective unit list
- a maximum of three (3) units must come from the elective unit list or from units aligned to Certificates II or III in AHC10 or from any other currently endorsed training package or accredited course. Selected units must be relevant to job outcomes in the poultry industry.

CORE UNITS**Occupational Health and Safety**

Unit code	Unit title
AHCOHS201A	Participate in OHS processes

Poultry

Unit code	Unit title
AHCPLY202A	Maintain health and welfare of poultry

Livestock

Unit code	Unit title
AHCLSK209A	Monitor water supplies
AHCLSK213A	Clean out production sheds

Work

Unit code	Unit title
AHCWRK206A	Observe enterprise quality assurance procedures

Biosecurity

Unit code	Unit title
AHCBIO202A	Follow site quarantine procedures

ELECTIVE UNITS

Chemicals

Unit code	Unit title
AHCCHM201A	Apply chemicals under supervision

Livestock

Unit code	Unit title
AHCLSK201A	Assist with feeding in a production system
AHCLSK214A	Maintain production growing environments

Poultry

Unit code	Unit title
AHCPLY201A	Collect store and handle eggs from breeder flocks
AHCPLY202A	Maintain health and welfare of poultry
AHCPLY203A	Set up shed for placement of day-old chickens
AHCPLY204A	Collect and pack eggs for human consumption
AHCPLY302A	Brood poultry
AHCPLY303A	Identify and sex birds
AHCPLY304A	Incubate eggs
AHCPLY305A	Beak trim chickens

Broad acre cropping

Unit code	Unit title
AHCBAC204A	Prepare grain storages

Food

Unit code	Unit title
FDFOP2003A	Clean equipment in place
FDFOP2004A	Clean and sanitize equipment

FDFTEC3001A	Participate in a HACCP team* <i>FDFFS2001A Implement the food safety program and procedures</i>
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Machinery operation and maintenance

Unit code	Unit title
AHCMOM202A	Operate tractors
AHCMOM204A	Undertake operational maintenance of machinery
AHCMOM212A	Operate quad bikes
TLILIC2001A	Licence to operate a forklift truck

Work

Unit code	Unit title
AHCWRK201A	Observe and report on weather
AHCWRK203A	Operate in isolated and remote situations
AHCWRK204A	Work effectively in the industry
AHCWRK205A	Participate in workplace communications
AHCWRK206A	Observe enterprise quality assurance procedures
AHCWRK207A	Collect and record production data
AHCWRK209A	Participate in environmentally sustainable work practices
TLID1001A	Shift materials safely using manual handling methods