



Australian Government

Assessment Requirements for 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.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has effectively implemented and monitored biosecurity measures on a poultry production worksite, on at least two occasions, including:

- applied enterprise biosecurity procedures for site entry, including personal hygiene
- implemented enterprise preventative biosecurity procedures for at least two of the following:
 - visitor and/or contractor site entry
 - incoming vehicles
 - incoming poultry
 - incoming poultry feed
- followed enterprise biosecurity procedures on detection of disease or pest, including reporting
- identified signs of good health, ill health or abnormal disease in live birds
- implemented wild bird and/or pest control measures
- cleaned and disinfected poultry work area, work surface or equipment in response to, or to prevent, a specific pest or disease
- monitored application of biosecurity procedures in part of poultry worksite over at least one week in each monitoring period, and documented and reported outcomes.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- key features of state/territory legislation, regulations and codes of practice for worker health and safety, biosecurity and environment protection that apply to working on a poultry production site, including current national biosecurity manuals

- enterprise procedures and requirements for worker health and safety, biosecurity and environment protection that apply to working on a poultry production site
- hazard identification, risk assessment and controls to minimise risks when implementing biosecurity measures in a poultry enterprise
- typical biosecurity threats that apply to commercial poultry production environments, including disease, pests and wild birds
- major routes for disease and pathogen transmission in poultry production, including:
 - transfer of poultry from production area to production area
 - dead bird disposal
 - other animals, including wild birds, feral and domestic animals (including other livestock and pets), insects, rodents (including rats and mice) and domestic birds
 - people, including farm workers and family members living on site, contractors, maintenance and service workers, neighbours and visitors
 - vehicles and equipment
 - aerosols and dust
 - water, feed and bedding materials
- signs of healthy poultry and signs of unusual disease in poultry
- types, characteristics, methods of spread, signs, prevention, control and treatment of diseases and pests that impact poultry production
- requirements for maintaining enterprise biosecurity, including:
 - perimeter fencing, lockable gates, and controlling vehicle access
 - monitoring enterprise boundaries and movement of poultry, humans and equipment across worksite
 - appropriate signage
- standard biosecurity procedures and practices used in poultry production enterprises, including:
 - site entry and movement of workers, contractors and visitors
 - site entry of vehicles, equipment, machinery
 - site entry and movement of poultry and poultry feed
 - control of pests, vermin, predators, including wild birds
 - poultry feeding and watering
- methods and procedures for cleaning and disinfection of facilities, sheds, feeding and watering equipment and other shed equipment, including fumigation
- enterprise requirements, methods and procedures for treatment of drinking, cooling and washing-down water supplies
- enterprise procedures for handling, measurement and usage of cleaning chemicals, disinfectants and sanitisers
- enterprise and regulatory environmental and sustainability requirements, methods and procedures for disposal and management of effluent, organic and inorganic waste
- essential biosecurity principles of government disease control emergency plans that apply to poultry
- notifiable diseases in poultry, including enterprise procedures for reporting and responding to notifiable diseases

- regulatory and enterprise documentation, records and reports required for biosecurity in poultry production.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a commercial poultry production site or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - live poultry
 - poultry production shed, materials, resources, tools and equipment, including PPE
 - safety data sheets
- specifications:
 - enterprise health and safety, infection control, biosecurity and environmental protection procedures for the activities.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>