



Australian Government

AHCPLY402A Supervise free-range poultry operations

Release 1

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Modification History

Release	TP Version	Comments
1	AHC10v7	Initial release. Supersedes and is not equivalent to AHCPLY401A

Unit Descriptor

This unit covers supervising free-range poultry operations and defines the standard required to: implement a Hazard Analysis program to cover bio-security, animal welfare and food safety codes of practice; recognise abnormal behaviour and common diseases such as coccidiosis, Marek's disease, infectious bronchitis, chronic respiratory disease; implement a feeding strategy for free range poultry; protect birds from predators; collect, record and assess data and information required to meet animal management and food safety requirements.

Application of the Unit

This unit applies to supervisors of free-range poultry enterprise whose job role includes scheduling activities and operations for a free-range poultry organisation providing some supervision of staff, and to co-ordinating the delivery of product with sellers or distributors.

Licensing/Regulatory Information

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

Pre-Requisites

Nil

Employability Skills Information

This unit contains employability skills

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Plan free-range <i>poultry</i> operation	1.1 Accommodation construction is selected that complies with food safety, animal welfare and bio-security codes of practice, environmental practice and cost benefit 1.2 Number of birds per unit of space for grazing/pasture is in line with industry and animal welfare codes of practice 1.3 Number of birds per unit of space in the shed is in line with industry and animal welfare codes of practice 1.4 Method of managing poultry in a <i>free-range environment</i> is selected 1.5 Feeding strategy is based on animal health and welfare, industry Quality Assurance (QA) standards and codes of practice, cost benefit analysis, and production requirements 1.6 Method of managing and monitoring bird health and disease is determined in line with industry QA standards and bio-security code of practice 1.7 Strategies for protecting poultry from predators are devised suitable to the birds under production and the constraints of the property in line with the animal welfare and bio-security codes of practice 1.8 Strategies for managing pasture are prepared and schedules for monitoring them are devised in accordance with standard industry pasture management practices 1.9 Enterprise plan for production is developed and documented in line with industry QA program, state and Commonwealth legislation, codes of practice 1.10 An enterprise environmental plan is prepared to meet enterprise, industry and regulatory requirements 1.11 Workplace health and safety (WHS) hazards are identified and assessed, and risk management implemented 1.12 Any approvals that are required for the operations are identified, sought and obtained 1.13 Measurable indicators, specifications and targets are determined, based on the production/management plan 1.14 The plan and its performance indicators are clearly articulated and documented
2. Determine scheduling and key responsibilities	2.1 Scheduling for the production plan is determined taking the range of seasonal and resourcing factors into consideration

ELEMENT	PERFORMANCE CRITERIA
	2.2 Key responsibilities for specific implementation processes are determined 2.3 Record keeping requirements are determined and procedures are put in place to ensure compliance with the range of applicable regulations 2.4 The plan, including scheduling and key responsibilities, is clearly documented 2.5 The plan includes the type, format, frequency and detail of any reporting required by both managers and operators
3. Monitor free-range poultry operation	3.1 Monitoring points outlined in the implementation plan are met 3.2 Checks are made to ensure that WHS requirements are being observed and followed 3.3 Checks are made to ensure that animal health and welfare requirements are being observed and followed 3.4 Checks are made to ensure that site environmental requirements are being observed and followed 3.5 Checks are made to ensure that food safety requirements are being observed and followed 3.6 Operational staff and any contractors are communicated with regularly to ensure smooth operation and progress 3.7 Checks are made to ensure that the documentation required by the organisation, or other regulating bodies, is completed clearly and accurately 3.8 Where any corrective action or amendment to the plan is required, the action is initiated and taken

Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

Required skills

Required skills include:

- identify hazards and implement safe systems of work for the enterprise
- identify the conditions which affect poultry management and development
- recognise common diseases of poultry such as coccidiosis, Marek's disease, infectious bronchitis, chronic respiratory disease
- recognise abnormal bird behaviour
- collect, record and assess data and information required according to specific criteria
- complete data, quality control and other documentation clearly and accurately
- read and act on written information including plans, maps and reports
- read and interpret laboratory reports informing of health status
- interpret soil tests
- construct hazards tables and prepare other reporting requirements
- explain, and deliver instructions about, the plans and scheduling of the operations to both staff and contractors
- use oral communication skills/language competence to fulfil the job role as specified by the organisation including questioning, active listening, asking for clarification, negotiating solutions and responding to a range of views
- use numeracy skills to estimate, calculate and record routine and more complex workplace measures and data
- use interpersonal skills to work with others and relate to people from a range of cultural, social and religious backgrounds and with a range of physical and mental abilities

Required knowledge

Required knowledge includes:

- environmental controls and codes of practice
- poultry diseases including zoonoses
- animal welfare code of practice and industry standards
- biosecurity code of practice and industry standards
- food safety code of practice and industry standards

Evidence Guide

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.

Overview of assessment

Critical aspects for assessment and evidence required to demonstrate competency in this unit

The evidence required to demonstrate competency in this unit must be relevant to workplace operations and satisfy holistically all of the requirements of the performance criteria and required skills and knowledge and include achievement of the following:

- implement a Hazard Analysis program to cover bio-security, animal welfare and food safety codes of practice
- recognise abnormal behaviour and common diseases such as coccidiosis, Marek's disease, infectious bronchitis, chronic respiratory disease
- implement a feeding strategy for free range poultry
- protect birds from predators
- collect, record and assess data and information required to meet animal management and food safety requirements

Context of and specific resources for assessment

Competency requires the application of work practices under work conditions. Selection and use of resources for some worksites may differ due to the regional or enterprise circumstances.

Range Statement

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

<i>Poultry</i> may include:	• free range chickens • ducks • geese • quail • turkeys • pheasants • guinea fowl
<i>Free range environments</i> may be used to:	• produce eggs • produce meat • produce feathers as by-product • produce down as by-product • produce manure as by-product

Unit Sector(s)

Poultry