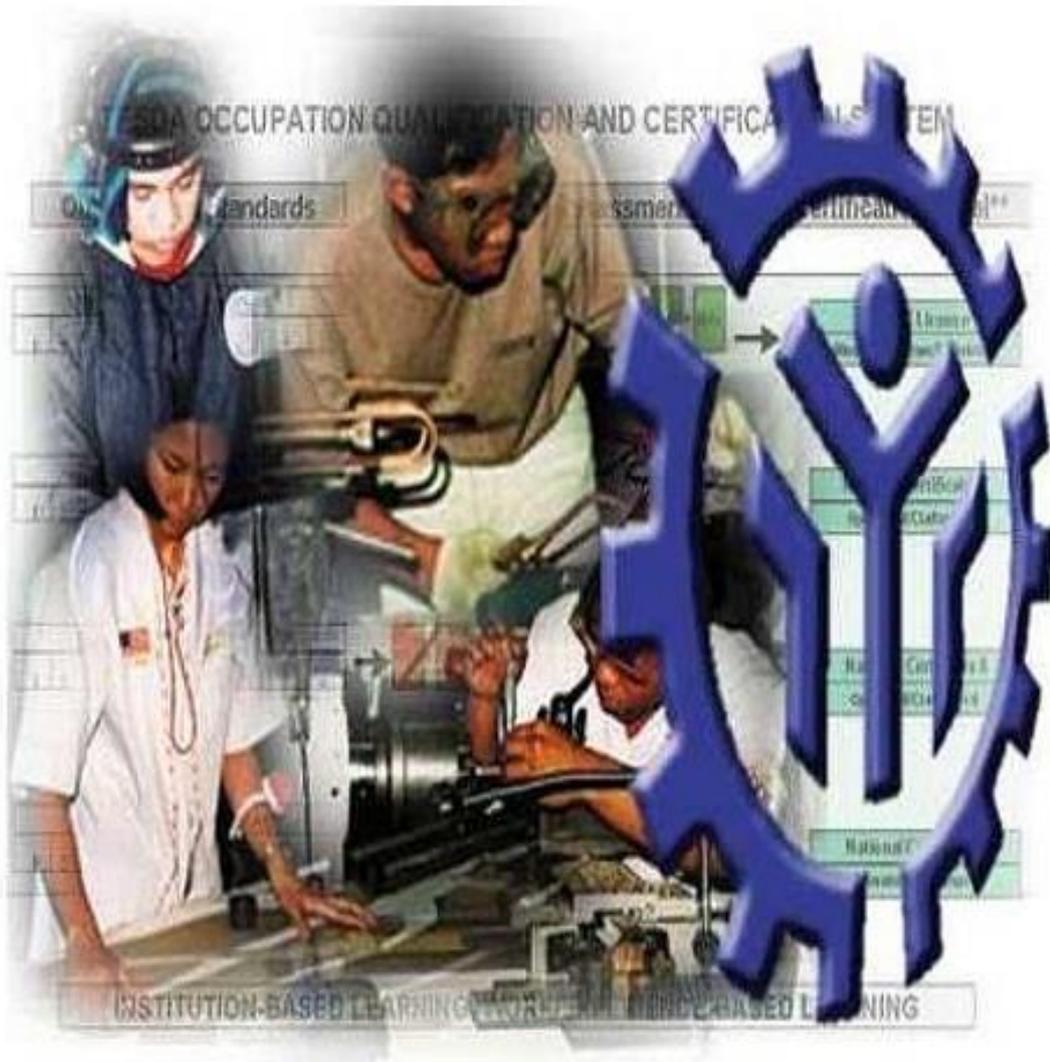


TRAINING REGULATIONS



ANIMAL PRODUCTION (POULTRY-CHICKEN) NC II

AGRICULTURE AND FISHERY SECTOR

TECHNICAL EDUCATION AND SKILLS DEVELOPMENT AUTHORITY

East Service Road, South Superhighway, Taguig City, Metro Manila

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AGRI-FISHERY SECTOR

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TRAINING REGULATIONS FOR ANIMAL PRODUCTION (POULTRY-CHICKEN) NC II

Section 1 ANIMAL PRODUCTION (POULTRY-CHICKEN) NC II QUALIFICATION

The **ANIMAL PRODUCTION (POULTRY-CHICKEN) NC II** Qualification consists of competencies that a person must achieve to maintain poultry housing, brood and grow chicks, perform pre-lay and lay activities and trim beak. These functions are required for individual who will work in a poultry (broiler and layers).

This Qualification is packaged from the competency map of the Agri-Fishery Sector as shown in Annex A.

The units of competency comprising this qualification include the following:

Code	BASIC COMPETENCIES
500311105	Participate in workplace communication
500311106	Work in a team environment
500311107	Practice career professionalism
500311108	Practice occupational health and safety procedures

Code	COMMON COMPETENCIES
AFF321201	Apply safety measures in farm operations
AFF321202	Use farm tools and equipment
AFF321203	Perform estimation and calculations
AFF321205	Process farm wastes

Code	CORE COMPETENCIES
AFF622101	Maintain poultry house
AFF622102	Brood and grow chicks
AFF622103	Perform pre-lay and lay activities
AFF622104	Trim beak

	ELECTIVE COMPETENCY
AFF622105	Breed chicken

A person who has achieved this Qualification is competent to be:

- Poultry farmer
- Poultry farm worker
- Poultry farm assistant
- Poultry farm caretaker
- Poultry service crew
- Broiler raiser
- Layer raiser
- Poultry breeder
- Flock man

SECTION 2

COMPETENCY STANDARDS

These guidelines are set to provide the Technical Vocational Education and Training (TVET) providers with information and other important requirements to consider when designing training programs for **ANIMAL PRODUCTION (POULTRY-CHICKEN) NC II**.

BASIC COMPETENCIES

UNIT OF COMPETENCY : PARTICIPATE IN WORKPLACE COMMUNICATION

UNIT CODE : 500311105

UNIT DESCRIPTOR : This unit covers the knowledge, skills and attitudes required to gather, interpret and convey information in response to workplace requirements.

ELEMENT	PERFORMANCE CRITERIA <i>Italicized</i> terms are elaborated in the Range of Variables
1. Obtain and convey workplace information	1.1 Specific and relevant information is accessed from appropriate sources 1.2 Effective questioning , active listening and speaking skills are used to gather and convey information 1.3 Appropriate medium is used to transfer information and ideas 1.4 Appropriate non- verbal communication is used 1.5 Appropriate lines of communication with supervisors and colleagues are identified and followed 1.6 Defined workplace procedures for the location and storage of information are used 1.7 Personal interaction is carried out clearly and concisely
2. Participate in workplace meetings and discussions	2.1 Team meetings are attended on time 2.2 Own opinions are clearly expressed and those of others are listened to without interruption 2.3 Meeting inputs are consistent with the meeting purpose and established protocols 2.4 Workplace interactions are conducted in a courteous manner 2.5 Questions about simple routine workplace procedures and matters concerning working conditions of employment are asked and responded to 2.6 Meetings outcomes are interpreted and implemented
3. Complete relevant work related documents	3.1 Range of forms relating to conditions of employment are completed accurately and legibly 3.2 Workplace data is recorded on standard workplace forms and documents 3.3 Basic mathematical processes are used for routine calculations 3.4 Errors in recording information on forms/ documents are identified and properly acted upon 3.5 Reporting requirements to supervisor are completed according to organizational guidelines

RANGE OF VARIABLES

VARIABLE	RANGE
1. Appropriate sources	1.1. Team members 1.2. Suppliers 1.3. Trade personnel 1.4. Local government 1.5. Industry bodies
2. Medium	2.1. Memorandum 2.2. Circular 2.3. Notice 2.4. Information discussion 2.5. Follow-up or verbal instructions 2.6. Face to face communication
3. Storage	3.1. Manual filing system 3.2. Computer-based filing system
4. Forms	4.1. Personnel forms, telephone message forms, safety reports
5. Workplace interactions	5.1. Face to face 5.2. Telephone 5.3. Electronic and two way radio 5.4. Written including electronic, memos, instruction and forms, non-verbal including gestures, signals, signs and diagrams
6. Protocols	6.1. Observing meeting 6.2. Compliance with meeting decisions 6.3. Obeying meeting instructions

EVIDENCE GUIDE

<p>1. Critical Aspects of Competency</p>	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> 1.1. Prepared written communication following standard format of the organization 1.2. Accessed information using communication equipment 1.3. Made use of relevant terms as an aid to transfer information effectively 1.4. Conveyed information effectively adopting the formal or informal communication
<p>2. Required Knowledge and Attitudes</p>	<ul style="list-style-type: none"> 2.1. Effective communication 2.2. Different modes of communication 2.3. Written communication 2.4. Organizational policies 2.5. Communication procedures and systems 2.6. Technology relevant to the enterprise and the individual's work responsibilities
<p>3. Required Skills</p>	<ul style="list-style-type: none"> 3.1. Follow simple spoken language 3.2. Perform routine workplace duties following simple written notices 3.3. Participate in workplace meetings and discussions 3.4. Complete work related documents 3.5. Estimate, calculate and record routine workplace measures 3.6. Basic mathematical processes of addition, subtraction, division and multiplication 3.7. Ability to relate to people of social range in the workplace 3.8. Gather and provide information in response to workplace Requirements
<p>4. Resource Implications</p>	<ul style="list-style-type: none"> 4.1. Fax machine 4.2. Telephone 4.3. Writing materials 4.4. Internet
<p>5. Methods of Assessment</p>	<ul style="list-style-type: none"> 5.1. Direct Observation 5.2. Oral interview and written test
<p>6. Context of Assessment</p>	<ul style="list-style-type: none"> 6.1. Competency may be assessed individually in the actual workplace or through accredited institution

UNIT OF COMPETENCY: WORK IN TEAM ENVIRONMENT**UNIT CODE : 500311106****UNIT DESCRIPTOR :** This unit covers the skills, knowledge and attitudes to identify role and responsibility as a member of a team.

ELEMENT	PERFORMANCE CRITERIA <i>Italicized</i> terms are elaborated in the Range of Variables
1. Describe team role and scope	1.1. The <i>role and objective of the team</i> is identified from available <i>sources of information</i> 1.2. Team parameters, reporting relationships and responsibilities are identified from team discussions and appropriate external sources
2. Identify own role and responsibility within team	2.1. Individual role and responsibilities within the team environment are identified 2.2. Roles and responsibility of other team members are identified and recognized 2.3. Reporting relationships within team and external to team are identified
3. Work as a team member	3.1. Effective and appropriate forms of communications used and interactions undertaken with team members who contribute to known team activities and objectives 3.2. Effective and appropriate contributions made to complement team activities and objectives, based on individual skills and competencies and <i>workplace context</i> 3.3. Observed protocols in reporting using standard operating procedures 3.4. Contribute to the development of team work plans based on an understanding of team's role and objectives and individual competencies of the members.

RANGE OF VARIABLES

VARIABLE	RANGE
1. Role and objective of team	1.1. Work activities in a team environment with enterprise or specific sector 1.2. Limited discretion, initiative and judgment maybe demonstrated on the job, either individually or in a team environment
2. Sources of information	2.1. Standard operating and/or other workplace procedures 2.2. Job procedures 2.3. Machine/equipment manufacturer's specifications and instructions 2.4. Organizational or external personnel 2.5. Client/supplier instructions 2.6. Quality standards 2.7. OHS and environmental standards
3. Workplace context	3.1. Work procedures and practices 3.2. Conditions of work environments 3.3. Legislation and industrial agreements 3.4. Standard work practice including the storage, safe handling and disposal of chemicals 3.5. Safety, environmental, housekeeping and quality guidelines

EVIDENCE GUIDE

<p>1. Critical aspects of competency</p>	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> 1.1. Operated in a team to complete workplace activity 1.2. Worked effectively with others 1.3. Conveyed information in written or oral form 1.4. Selected and used appropriate workplace language 1.5. Followed designated work plan for the job 1.6. Reported outcomes
<p>2. Required Knowledge and Attitude</p>	<ul style="list-style-type: none"> 2.1. Communication process 2.2. Team structure 2.3. Team roles 2.4. Group planning and decision making
<p>3. Required Skills</p>	<ul style="list-style-type: none"> 3.1. Communicate appropriately, consistent with the culture of the workplace
<p>4. Resource Implications</p>	<p>The following resources MUST be provided:</p> <ul style="list-style-type: none"> 4.1. Access to relevant workplace or appropriately simulated environment where assessment can take place 4.2. Materials relevant to the proposed activity or tasks
<p>5. Methods of Assessment</p>	<p>Competency may be assessed through:</p> <ul style="list-style-type: none"> 5.1. Observation of the individual member in relation to the work activities of the group 5.2. Observation of simulation and or role play involving the participation of individual member to the attainment of organizational goal 5.3. Case studies and scenarios as a basis for discussion of issues and strategies in teamwork
<p>6. Context for Assessment</p>	<ul style="list-style-type: none"> 6.1. Competency may be assessed in workplace or in a simulated workplace setting 6.2. Assessment shall be observed while task are being undertaken whether individually or in group

UNIT OF COMPETENCY: PRACTICE CAREER PROFESSIONALISM

UNIT CODE : 500311107

UNIT DESCRIPTOR : This unit covers the knowledge, skills and attitudes in promoting career growth and advancement.

ELEMENT	PERFORMANCE CRITERIA <i>Italicized</i> terms are elaborated in the Range of Variables
1. Integrate personal objectives with organizational goals	1.1 Personal growth and work plans are pursued towards improving the qualifications set for the profession 1.2 Intra- and interpersonal relationships is are maintained in the course of managing oneself based on performance evaluation 1.3 Commitment to the organization and its goal is demonstrated in the performance of duties
2. Set and meet work priorities	2.1 Competing demands are prioritized to achieve personal, team and organizational goals and objectives. 2.2 Resources are utilized efficiently and effectively to manage work priorities and commitments 2.3 Practices along economic use and maintenance of equipment and facilities are followed as per established procedures
3. Maintain professional growth and development	3.1 Trainings and career opportunities are identified and availed of based on job requirements 3.2 Recognitions are -sought/received and demonstrated as proof of career advancement 3.3 Licenses and/or certifications relevant to job and career are obtained and renewed

RANGE OF VARIABLES

VARIABLE	RANGE
1. Evaluation	1.1 Performance Appraisal 1.2 Psychological Profile 1.3 Aptitude Tests
2. Resources	2.1 Human 2.2 Financial 2.3 Technology 2.3.1 Hardware 2.3.2 Software
3. Trainings and career opportunities	3.1 Participation in training programs 3.1.1 Technical 3.1.2 Supervisory 3.1.3 Managerial 3.1.4 Continuing Education 3.2 Serving as Resource Persons in conferences and workshops
4. Recognitions	4.1 Recommendations 4.2 Citations 4.3 Certificate of Appreciations 4.4 Commendations 4.5 Awards 4.6 Tangible and Intangible Rewards
5. Licenses and/or certifications	5.1 National Certificates 5.2 Certificate of Competency 5.3 Support Level Licenses 5.4 Professional Licenses

EVIDENCE GUIDE

1. Critical Aspects of Competency	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> 1.1 Attained job targets within key result areas (KRAs) 1.2 Maintained intra - and interpersonal relationship in the course of managing oneself based on performance evaluation 1.3 Completed trainings and career opportunities which are based on the requirements of the industries 1.4 Acquired and maintained licenses and/or certifications according to the requirement of the qualification
2. Required Knowledge and Attitudes	<ul style="list-style-type: none"> 2.1 Work values and ethics (Code of Conduct, Code of Ethics, etc.) 2.2 Company policies 2.3 Company-operations, procedures and standards 2.4 Fundamental rights at work including gender sensitivity 2.5 Personal hygiene practices
3. Required Skills	<ul style="list-style-type: none"> 3.1 Appropriate practice of personal hygiene 3.2 Intra and Interpersonal skills 3.3 Communication skills
4. Resource Implications	<p>The following resources MUST be provided:</p> <ul style="list-style-type: none"> 4.1 Workplace or assessment location 4.2 Case studies/scenarios
5. Methods of Assessment	<p>Competency may be assessed through:</p> <ul style="list-style-type: none"> 5.1 Portfolio Assessment 5.2 Interview 5.3 Simulation/Role-plays 5.4 Observation 5.5 Third Party Reports 5.6 Exams and Tests
6. Context of Assessment	<ul style="list-style-type: none"> 6.1 Competency may be assessed in the work place or in a simulated work place setting

UNIT OF COMPETENCY : PRACTICE OCCUPATIONAL HEALTH AND SAFETY PROCEDURES

UNIT CODE : 500311108

UNIT DESCRIPTOR : This unit covers the outcomes required to comply with regulatory and organizational requirements for occupational health and safety.

ELEMENT	PERFORMANCE CRITERIA <i>Italicized</i> terms are elaborated in the Range of Variables
1. Identify hazards and risks	1.1 Safety regulations and workplace safety and hazard control practices and procedures are clarified and explained based on organization procedures 1.2 Hazards/risks in the workplace and their corresponding indicators are identified to minimize or eliminate risk to co-workers, workplace and environment in accordance with organization procedures 1.3 Contingency measures during workplace accidents, fire and other emergencies are recognized and established in accordance with organization procedures
2. Evaluate hazards and risks	2.1 Terms of maximum tolerable limits which when exceeded will result in harm or damage are identified based on threshold limit values (TLV) 2.2 Effects of the hazards are determined 2.3 OHS issues and/or concerns and identified safety hazards are reported to designated personnel in accordance with workplace requirements and relevant workplace OHS legislation
3. Control hazards and risks	3.1 Occupational Health and Safety (OHS) procedures for controlling hazards/risks in workplace are consistently followed 3.2 Procedures for dealing with workplace accidents, fire and emergencies are followed in accordance with organization OHS policies 3.3 Personal protective equipment (PPE) is correctly used in accordance with organization OHS procedures and practices 3.4 Appropriate assistance is provided in the event of a workplace emergency in accordance with

	established organization protocol
4. Maintain OHS awareness	<p>4.1 Emergency-related drills and trainings are participated in as per established organization guidelines and procedures</p> <p>4.2 OHS personal records are completed and updated in accordance with workplace requirements.</p>

RANGE OF VARIABLES

VARIABLE	RANGE
1. Safety regulations	May include but are not limited to: 1.1 Clean Air Act 1.2 Building code 1.3 National Electrical and Fire Safety Codes 1.4 Waste management statutes and rules 1.5 Philippine Occupational Safety and Health Standards 1.6 DOLE regulations on safety legal requirements 1.7 ECC regulations
2. Hazards/Risks	May include but are not limited to: 2.1 Physical hazards – impact, illumination, pressure, noise, vibration, temperature, radiation 2.2 Biological hazards- bacteria, viruses, plants, parasites, mites, molds, fungi, insects 2.3 Chemical hazards – dusts, fibers, mists, fumes, smoke, gasses, vapors 2.4 Ergonomics <ul style="list-style-type: none"> 2.4.1 Psychological factors – over exertion/ excessive force, awkward/static positions, fatigue, direct pressure, varying metabolic cycles 2.4.2 Physiological factors – monotony, personal relationship, work out cycle
3. Contingency measures	May include but are not limited to: 3.1 Evacuation 3.2 Isolation 3.3 Decontamination 3.4 (Calling designed) emergency personnel
4. PPE	May include but are not limited to: 4.1 Mask 4.2 Gloves 4.3 Goggles 4.4 Hair Net/cap/bonnet 4.5 Face mask/shield 4.6 Ear muffs 4.7 Apron/Gown/coverall/jump suit 4.8 Anti-static suits

VARIABLE	RANGE
5. Emergency-related drills and training	5.1 Fire drill 5.2 Earthquake drill 5.3 Basic life support/CPR 5.4 First aid 5.5 Spillage control 5.6 Decontamination of chemical and toxic 5.7 Disaster preparedness/management
6. OHS personal records	6.1 Medical/Health records 6.2 Incident reports 6.3 Accident reports 6.4 OHS-related training completed

EVIDENCE GUIDE

<p>1. Critical Aspects of Competency</p>	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> 1.1 Explained clearly established workplace safety and hazard control practices and procedures 1.2 Identified hazards/risks in the workplace and its corresponding indicators in accordance with company procedures 1.3 Recognized contingency measures during workplace accidents, fire and other emergencies 1.4 Identified terms of maximum tolerable limits based on threshold limit value- TLV. 1.5 Followed Occupational Health and Safety (OHS) procedures for controlling hazards/risks in workplace 1.6 Used Personal Protective Equipment (PPE) in accordance with company OHS procedures and practices 1.7 Completed and updated OHS personal records in accordance with workplace requirements
<p>2. Required Knowledge and Attitude</p>	<ul style="list-style-type: none"> 2.1 OHS procedures and practices and regulations 2.2 PPE types and uses 2.3 Personal hygiene practices 2.4 Hazards/risks identification and control 2.5 Threshold Limit Value -TLV 2.6 OHS indicators 2.7 Organization safety and health protocol 2.8 Safety consciousness 2.9 Health consciousness
<p>3. Required Skills</p>	<ul style="list-style-type: none"> 3.1 Practice of personal hygiene 3.2 Hazards/risks identification and control skills 3.3 Interpersonal skills 3.4 Communication skills
<p>2. Resource Implications</p>	<p>The following resources must be provided:</p> <ul style="list-style-type: none"> 4.1 Workplace or assessment location 4.2 OHS personal records 4.3 PPE 4.4 Health records
<p>3. Methods of Assessment</p>	<p>Competency may be assessed through:</p> <ul style="list-style-type: none"> 5.1 Portfolio Assessment 5.2 Interview 5.3 Case Study/Situation
<p>4. Context for Assessment</p>	<p>6.1 Competency may be assessed in the work place or in a simulated work place setting</p>

COMMON COMPETENCIES

UNIT OF COMPETENCY : APPLY SAFETY MEASURES IN FARM OPERATIONS

UNIT CODE : AFF321201

UNIT DESCRIPTOR : This unit covers the knowledge, skills and attitudes required to perform safety measures effectively and efficiently. It includes identifying areas, tools, materials, time and place in performing safety measures.

ELEMENT	PERFORMANCE CRITERIA <i>Italicized</i> terms are elaborated in the Range of Variables
1. Determine areas of concern for safety measures	1.1 Work tasks are identified in line with farm operations 1.2 Place for safety measures are determined in line with farm operations 1.3 Time for safety measures are determined in line with farm operations 1.4 Appropriate tools, materials and outfits are prepared in line with job requirements
2. Apply appropriate safety measures	2.1 Tools and materials are used according to specifications and procedures 2.2 Outfits are worn according to farm requirements 2.3 Effectivity/shelf life/expiration of materials are strictly observed 2.4 Emergency procedures are known and followed to ensure a safework requirement 2.5 Hazards in the workplace are identified and reported in line with farm guidelines
3. Safekeep/dispose tools, materials and outfit	3.1 Used tools and outfit are cleaned after use and stored in designated areas 3.2 Unused materials are properly labeled and stored according to manufacturers recommendation and farm requirements 3.3 Waste materials are disposed according to manufacturers, government and farm requirements

RANGE OF VARIABLES

VARIABLE	RANGE
1. Work tasks	Work task may be selected from any of the subsectors: 1.1 Aquaculture 1.2 Animal Production 1.3 Crop Production 1.4 Post-harvest 1.5 Agri-marketing 1.6 Farm Equipment
2. Place	2.1 Animal pens, cages, barns 2.2 Fish ponds, cages 2.3 Stock room/storage areas/warehouse 2.4 Field/farm/orchard
3. Time	3.1 Vaccination and medication period 3.2 Fertilizer and pesticides application 3.3 Feed mixing and feeding 3.4 Harvesting and hauling 3.5 Cleaning, sanitizing and disinfecting 3.6 Dressing, butchering and castration
4. Tools, materials and outfits	4.1 Tools 4.1.1 Wrenches 4.1.2 Screw driver 4.1.3 Pliers 4.2 Materials 4.2.1 Bottles 4.2.2 Plastic 4.2.3 Bags 4.2.4 Syringe 4.3 Outfit 4.3.1 Masks 4.3.2 Gloves 4.3.3 Boots 4.3.4 Overall coats 4.3.5 Hat 4.3.6 Eye goggles
5. Emergency procedures	5.1 Location of first aid kit 5.2 Evacuation 5.3 Agencies contract 5.4 Farm emergency procedures
6. Waste materials	6.1 Animal manure 6.2 Waste water 6.3 Syringes 6.4 Unused farm chemicals e.g. pesticides, chemicals, fertilizers 6.5 Expired reagents 6.6 Dead animals
7. Hazards	7.1 Chemical 7.2 Electrical 7.3 Falls

EVIDENCE GUIDE

1. Critical Aspects of Competency	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> 1.1 Determined areas of concern for safety measures 1.2 Applied appropriate safety measures according to industry requirements 1.3 Prepared tools, materials and outfit needed 1.4 Performed proper disposal of used materials 1.5 Safekeep/cleaned tools, materials and outfit in designated facilities
2. Required Knowledge	<ul style="list-style-type: none"> 2.1 Safety Practices <ul style="list-style-type: none"> 2.1.1 Implementation of regulatory controls and policies relative to treatment of area and application of chemicals 2.1.2 Proper disposal of waste materials 2.2 Codes and Regulations <ul style="list-style-type: none"> 2.2.1 Compliance to health program of DOH and DENR 2.2.2 Hazard identification 2.2.3 Emergency procedures 2.3 Tools & Equipment: Uses and Specification <ul style="list-style-type: none"> 2.3.1 Masks, gloves, boots, overall coats for health protection 2.4 Maintenance <ul style="list-style-type: none"> 2.4.1 Regular check-up and repair of tools, materials and outfit before and after use
3. Required Skills	<ul style="list-style-type: none"> 3.1 Ability to recognize effective tools, materials and outfit 3.2 Ready skills required to read labels, manuals and other basic safety information
4. Resource Implications	<p>The following resources should be provided:</p> <ul style="list-style-type: none"> 4.1. Farm location 4.2. Tools, equipment and outfits appropriate in applying safety measures
5. Method of Assessment	<p>Competency in this unit may be assessed through:</p> <ul style="list-style-type: none"> 5.1. Practical demonstration 5.2. Third Party Report
6. Context of Assessment	<ul style="list-style-type: none"> 6.1 Assessment may occur in the workplace or in a simulated workplace or as part of a team under limited supervision

UNIT OF COMPETENCY : USE FARM TOOLS AND EQUIPMENT

UNIT CODE : AFF321202

UNIT DESCRIPTOR : This unit covers the knowledge, skills and attitudes required to use farm tools and equipment. It includes selection, operation and preventive maintenance of farm tools and equipment.

ELEMENT	PERFORMANCE CRITERIA <i>Italicized</i> terms are elaborated in the Range of Variables
1. Select and use farm tools	1.1 Identified appropriate farm tools according to requirement/use 1.2 Farm tools are checked for faults and defective tools reported in accordance with farm procedures 1.3 Appropriate tools and equipment are safely used according to job requirements and manufacturers conditions
2. Select and operate farm equipment	2.1 Identify appropriate <i>farm equipment</i> 2.2 Instructional manual of the farm tools and equipment are carefully read prior to operation 2.3 <i>Pre-operation check-up</i> is conducted in line with manufacturers manual 2.4 Faults in farm equipment are identified and reported in line with farm procedures 2.5 Farm equipment used according to its function 2.6 Followed safety procedures
3. Perform preventive maintenance	3.1 Tools and equipment are cleaned immediately after use in line with farm procedures 3.2 Routine check-up and maintenance are performed 3.3 Tools and equipment are stored in designated areas in line with farm procedures

RANGE OF VARIABLES

VARIABLE	RANGE
1. Farm equipment	1.1 Engine 1.2 Pumps 1.3 Generators 1.4 Sprayers
2. Farm tools	2.1 Sickle 2.2 Cutters 2.3 Weighing scales 2.4 Hand tools 2.5 Measuring tools 2.6 Garden tools
3. Pre-operation check-up	3.1 Tires 3.2 Brake fluid 3.3 Fuel 3.4 Water 3.5 Oil 3.6 Lubricants 3.7 Battery

EVIDENCE GUIDE

1. Critical Aspects of Competency	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> 1.1 Correctly identified appropriate farm tools and equipment 1.2 Operated farm equipments according to manual specification 1.3 Performed preventive maintenance
2. Required Knowledge and Attitudes	<ul style="list-style-type: none"> 2.1 Safety Practices <ul style="list-style-type: none"> 2.1.1 Ideal good work habits to demonstrate to workers easy and safety standards during operation of farm equipment 2.2 Codes and Regulations <ul style="list-style-type: none"> 2.2.1 Environmental Compliance Certificate (ECG) 2.2.2 Effective work supervision in the operations of farm equipment 2.3 Tools & Equipment: Uses and Specification <ul style="list-style-type: none"> 2.3.1 Knowledge in calibrating and use of equipment 2.3.2 Safety keeping of equipments every after use 2.4 Maintenance <ul style="list-style-type: none"> 2.4.1 Regular upkeep of equipments 2.4.2 Preventive maintenance skills 2.5 Values <ul style="list-style-type: none"> 2.5.1 Positive outlook towards work 2.5.2 Possesses pre-emptive/anticipatory skills
3. Required Skills	<ul style="list-style-type: none"> 3.1 Ability to recognized defective farm equipment 3.2 Perform proper management practices of safety measures
4. Resource Implications	<p>The following resources should be provided:</p> <ul style="list-style-type: none"> 4.1 Service/operational manual of farm tools and equipment 4.2 Tools and equipment 4.3 Farm implements
5. Method of Assessment	<p>Competency in this unit may be assessed through:</p> <ul style="list-style-type: none"> 5.1 Direct observation 5.2 Practical demonstration 5.3 Third Party Report
6. Context of Assessment	<ul style="list-style-type: none"> 6.1 Assessment may occur in the workplace or in a simulated workplace or as part of a team under limited supervision

UNIT OF COMPETENCY : PERFORM ESTIMATION AND BASIC CALCULATION

UNIT CODE : AFF321203

UNIT DESCRIPTOR : This unit covers the knowledge, skills and attitudes required to perform basic workplace calculations.

ELEMENT	PERFORMANCE CRITERIA <i>Italicized</i> terms are elaborated in the Range of Variables
1. Perform estimation	1.1 Job requirements are identified from written or oral communications 1.2 Quantities of materials and resources required to complete a work task are estimated 1.3 The time needed to complete a work activity is estimated 1.4 Accurate estimate for work completion are made 1.5 Estimate of materials and resources are reported to appropriate person
2. Perform basic workplace calculation	2.1 Calculations to be made are identified according to job requirements 2.2 Correct method of calculation identified 2.3 System and units of measurement to be followed are ascertained 2.4 Calculation needed to complete work tasks are performed using the four basic process of addition, division, multiplication and subtraction 2.5 Calculate whole fraction, percentage and mixed when are used to complete the instructions 2.6 Number computed in self checked and completed for alignment

RANGE OF VARIABLES

VARIABLE	RANGE
1. Calculations	1.1 Quantity of feeds 1.2 Amount of fertilizer 1.3 Amount of medicines
2. Method of calculation	2.1 Addition 2.2 Subtraction 2.3 Multiplication 2.4 Division 2.5 Ratio and proportion
3. System of measurement	3.1 English 3.2 Metric
4. Units of measurement	4.1 Area 4.2 Volume 4.3 Weight

EVIDENCE GUIDE

1. Critical Aspects of Competency	Assessment requires evidence that the candidate: 1.1 Performed estimation 1.2 Performed basic workplace calculation 1.3 Applied corrective measures as maybe necessary
2. Required Knowledge and Attitudes	2.1 Mathematics 2.1.1 Basic mathematical operations 2.1.2 Percentage and ratios 2.1.3 Unit Conversion 2.1.4 Basic accounting principles and procedures 2.1.4.1 Production cost 2.1.4.2 Sales 2.1.4.3 Accounts receivables/payables 2.2 Systems, Processes and Operations 2.2.1 Knowledge in different management practices and operational procedures 2.3 Values 2.3.1 Safety consciousness 2.3.2 Time consciousness and management 2.3.3 Cost consciousness 2.3.4 Precision
3. Required Skills	3.1 Ability to perform basic calculation 3.2 Communicate effectively
4. Resource Implications	The following resources should be provided: 4.1 Relevant tools and equipment for basic calculation 4.2 Recommended data
5. Method of Assessment	Competency in this unit may be assessed through: 5.1 Practical demonstration 5.2 Written examination
6. Context of Assessment	6.1 Assessment may occur in the workplace or in a simulated workplace or as part of a team under limited supervision

UNIT OF COMPETENCY : PROCESS FARM WASTES

UNIT CODE : AFF321205

UNIT DESCRIPTOR : This unit covers the knowledge, skills and attitudes required to process farm wastes. It comprises functions such as collecting farm wastes, conducting waste identification and segregation, treating and processing farm wastes and performing housekeeping duties.

ELEMENT	PERFORMANCE CRITERIA <i>Italicized</i> terms are elaborated in the Range Statement
1. Collect farm wastes	1.1. Tools and materials are prepared for collection of farm wastes. 1.2. Wastes are collected following OSHS and waste collection requirements and plan. 1.3. Dangerous and hazardous wastes are collected following the HAZMAT(hazardous material) protocol. 1.4. Appropriate personal protective equipment (PPE) are worn as prescribed by Occupational Safety and Health Standards (OSHS).
2. Identify and segregate wastes	2.1. Wastes are identified by categories according to industry standards and environmental legislation. 2.2. Wastes are segregated according to organizational requirements and relevant legislation. 2.3. Sorted waste is placed into labelled container to avoid littering and prevent cross-contamination. 2.4. Information on waste is obtained by asking authority to ensure correct identification.
3. Treat and process farm wastes	3.1. Dangerous and hazardous wastes are handled according to organizational requirements and relevant legislation following OSHS procedures. 3.2. Processing of farm wastes is done following environmental legislation and codes. 3.3. Principles of 3Rs (reduce, reuse and recycle) are applied accordingly. 3.4. Farm wastes are disposed of according to environmental legislation and codes.
4. Perform housekeeping	4.1. Appropriate warning signs and labels are displayed in conspicuous places around the workplace. 4.2. Work area is cleaned according to 5S principles. 4.3. Tools are checked, cleaned and stowed according to established industry procedures and following user's manual.

ELEMENT	PERFORMANCE CRITERIA <i>Italicized</i> terms are elaborated in the Range Statement
	<p>4.4. Materials are stored following industry standard procedures and manufacturer's specifications.</p> <p>4.5. PPE is checked for damage prior to ensuring that clean and undamaged equipment is stored.</p> <p>4.6. Storage facility is checked to ensure no contamination in the area according to organizational requirements and legislation and codes.</p> <p>4.7. Record keeping is done according to industry requirements.</p>

RANGE OF VARIABLES

VARIABLE	SCOPE
1. Tools and materials	Tools and materials include: <ol style="list-style-type: none"> 1.1. Tools <ul style="list-style-type: none"> • Spade • Wheel borrow • Broomstick • Sprayer or pressurized pump 1.2. Materials <ul style="list-style-type: none"> • Sacks • Containers • Disinfectants • Detergents • First-aid kit • Chemical spill kit • Personal Protective Equipment <ul style="list-style-type: none"> ○ Goggles ○ Disposal gloves ○ Face mask ○ Rubber boots ○ Overall
2. Agricultural wastes	May include: <ol style="list-style-type: none"> 2.1. Plant materials 2.2. Hay 2.3. Weeds 2.4. Twigs 2.5. Twines 2.6. Empty wooden crates 2.7. Animal manure 2.8. Feed refuse 2.9. Spoiled feeds (Forage and feed supplements) 2.10. Spent bedding materials 2.11. Empty sacks 2.12. Trash fish 2.13. Fish meal 2.14. Effluent
3. Dangerous and hazardous wastes	<ol style="list-style-type: none"> 3.1. Pesticides 3.2. Syringes 3.3. Expired biologics 3.4. Expired veterinary drugs 3.5. Spoiled milk 3.6. Diseased plant and plant parts 3.7. Empty veterinary bottles/syringes
4. Categories	<ol style="list-style-type: none"> 3.1. Re-usable 3.2. Recyclable 3.3. Solid 3.4. Liquid

VARIABLE	SCOPE
5. Processing of wastes	4.1. Composting 4.2. Compacting 4.3. Liquefying 4.4. Shredding 4.5. Carbonizing 4.6. Charcoaling
6. Record	6.1. Record of farm wastes generated and disposed 6.2. Record of incidence of infection and accidents 6.3. Record of chemical spillage 6.4. Record of destroyed carcasses 6.5. Inventory of tools, materials and equipment

EVIDENCE GUIDE

<p>1. Critical Aspects of Competency</p>	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> 1.1. Collected farm waste 1.2. Identified and segregated farm waste 1.3. Processed farm waste 1.4. Performed housekeeping
<p>2. Required Knowledge and Attitudes</p>	<ul style="list-style-type: none"> 2.1. Knowledge, Theory, Practices and Systems Operations <ul style="list-style-type: none"> 2.1.1. Tools and materials use in wastes management 2.1.2. Categories of farm wastes 2.1.3. Wastes collection and segregation procedures 2.1.4. Farm-waste handling, storage and disposal procedures 2.1.5. Dangerous and hazardous wastes, hazardous materials (hazmat) protocols 2.1.6. Principles of 5S and 3R 2.2. Communications <ul style="list-style-type: none"> 2.2.1 Preparation of inventory reports and production records 2.2.2 Report on untoward incidence in the area 2.3. Mathematics and Mensuration <ul style="list-style-type: none"> 2.3.1. Profitability of the operation 2.3.2. Volume of farm wastes 2.4. Safety Practices <ul style="list-style-type: none"> 2.4.1. Personal Protective Equipment (PPE) 2.4.2. Material Safety Data Sheets(MSDS) 2.5. Codes and Regulations <ul style="list-style-type: none"> 2.5.1. Appropriate legal regulatory body such as BAI, EMB and DOH,BFAD 2.5.2. Occupational Safety and Health Standards 2.5.3. RA 9003 2.5.4. RA 6969 2.6. Materials, Tools & Equipment: Uses, Specifications and Maintenance <ul style="list-style-type: none"> 2.6.1. Tools and Equipment <ul style="list-style-type: none"> 2.6.1.1.Can understand and follow instructional manuals 2.6.1.2.Safe keeping of equipment every after use 2.6.2. Materials <ul style="list-style-type: none"> 2.6.2.1.Where to source good quality supplies, materials and equipment needed in the maintenance of the poultry house and farm 2.6.3. Maintenance <ul style="list-style-type: none"> 2.6.3.1. Regular upkeep of equipment and facilities 2.6.3.2. Preventive maintenance skills for farm area 2.7. Values <ul style="list-style-type: none"> 2.7.1.Safety and health consciousness 2.7.2.Resourcefulness 2.7.3.Diligence 2.7.4.Time consciousness

	<p>2.7.5. Cost-consciousness</p> <p>2.7.6. Personal integrity in doing routine management practices</p> <p>2.7.7. Perseverance in executing routine works</p> <p>2.7.8. Ability to work with others harmoniously</p>
3. Required Skills	<p>3.1 Occupational health safety</p> <p>3.2 Skills in using tools and equipment</p> <p>3.3 Calculations</p> <p>3.4 Communicate effectively</p>
4. Resource Implications	<p>The following resources should be provided:</p> <p>4.1 Farm area</p> <p>4.2 Different farm wastes</p> <p>4.3 Farm-waste processing area</p> <p>4.4 Tools, supplies and materials use in farm wastes collection, segregation and processing</p> <p>4.5 Housekeeping tools and supplies</p> <p>4.6 PPE</p>
5. Method of Assessment	<p>Competency in this unit may be assessed through:</p> <p>5.1 Observation and questioning</p> <p>5.2 Third-Party Report</p> <p>5.3 Demonstration and oral questioning</p>
6. Context of Assessment	<p>6.1 Competency maybe assessed individually in the actual workplace or in accredited farms or institution</p>

CORE COMPETENCIES

UNIT OF COMPETENCY : MAINTAIN POULTRY ENVIRONMENT

UNIT CODE : AFF622101

UNIT DESCRIPTOR : This unit covers the knowledge, skills and attitudes required to maintain poultry house and its facilities. It includes activities such as conducting preparation activities, maintaining poultry house and facilities, maintain farm area and perform work to completion.

ELEMENT	PERFORMANCE CRITERIA
	<i>Italicized</i> terms are elaborated in the Range of Variables
1. Conduct preparation activities	1.1. Farm layout of poultry house and facilities are determined with reference to the housing plan. 1.2. Poultry housing and facilities are checked according to enterprise procedures. 1.3. Conditions of poultry housing and facilities are reported to the immediate authority and in compliance with Environmental Compliance Certificate. 1.4. Tools, materials and equipment are prepared according to maintenance requirements and instructions of authority.
2. Maintain poultry house and facilities	2.1. Poultry housing and facilities are cleaned and disinfected in regular basis. 2.2. Minor repairs and maintenance are done as per instruction of the authority and per work requirements. 2.3. Major malfunctions and irregular conditions in the poultry house and facilities are reported immediately. 2.4. Wearing of appropriate personal protective equipment (PPE) is practiced following OSHS procedures. 2.5. Downtime (rest period) is practiced prior to succeeding loading for at least one week. 2.6. Safety measures are practiced according to Occupational Safety and Health Standards (OSHS).
3. Maintain farm area	3.1. Maintenance of farm area and vicinities are done according to production management and enterprise procedures. 3.2. Vermin and insects control is performed

	<p>according to Fertilizer and Pesticides Authority guidelines and DENR regulations.</p> <p>3.3. Maintenance of farm vegetation are conducted to avoid common vermins and insects proliferation.</p>
4. Perform completion activities	<p>4.1. Records are kept and updated for reporting and inventory purposes following enterprise procedures.</p> <p>4.2. Tools and equipment are cleaned and stored according to manuals and enterprise procedures.</p> <p>4.3. Housekeeping is practiced following 5S principles and enterprise procedures.</p> <p>4.4. Wastes are managed following 3Rs principles and DENR regulations.</p>

RANGE OF VARIABLES

VARIABLE	RANGE
1. Poultry house and facilities	1.1. Work area 1.2. Storage room 1.3. Brooding/growing area
2. Tools, materials and equipment	2.1. Equipment 2.1.1. Electric fans (ventilation) 2.1.2. Lighting equipment 2.1.3. Feeders 2.1.4. Waterers 2.1.5. Knapsack sprayer 2.1.6. Power sprayer 2.1.7. Knapsack sprayer 2.1.8. Electric generator 2.1.9. Heater 2.2. Tools 2.2.1. Carpentry tools 2.2.2. Wheel borrow 2.2.3. Chick guard 2.2.4. Shovel 2.2.5. Spade 2.2.6. Crow bar 2.2.7. Electrical tools 2.3. Materials 2.3.1. Sponge 2.3.2. Scrub 2.3.3. Broomstick and broom 2.3.4. Trash can 2.3.5. Sacks 2.3.6. Dust fan 2.3.7. Pipes 2.3.8. Pale and basin 2.3.9. Disinfectants 2.3.10. Detergent 2.3.11. Bleaching agent 2.3.12. Water hose 2.3.13. Drum
3. Minor repairs and maintenance	3.1. Minor repairs 3.1.1. Roof repair 3.1.2. Pipe repair 3.1.3. Floor slat repair 3.1.4. Curtain fixing and or replacement 3.1.5. Cage repair 3.1.6. Net repair and maintenance 3.1.7. Feeder repair 3.1.8. Waterer repair 3.2. Maintenance

	<ul style="list-style-type: none"> 3.2.1. Foot bathing prior to entry to farm house 3.2.2. Cloth changing prior to entry to farm house 3.2.3. Shower before farm entry
4. Major malfunctions and irregular conditions	<ul style="list-style-type: none"> 4.1. Electrical problem 4.2. Ventilation problem 4.3. Lighting system problem 4.4. Generator malfunction 4.5. Sludge flushing
5. Personal Protective Equipment (PPE)	<ul style="list-style-type: none"> 5.1. Masks 5.2. Gloves 5.3. Rubber boots 5.4. Hats
6. Vermin and insects	<ul style="list-style-type: none"> 6.1. Vermin <ul style="list-style-type: none"> 6.1.1. Monitor lizards 6.1.2. Rats 6.1.3. Snakes 6.2. Insects <ul style="list-style-type: none"> 6.2.1. Mosquitoes 6.2.2. Flies 6.2.3. Cackroach 6.2.4. Ants 6.2.5. Tribolium beetle
7. Maintenance of farm area and vicinities	<ul style="list-style-type: none"> 7.1. Disposal of wastes and farm by-products 7.2. Disposal of necropsied and dead animals 7.3. Weeding 7.4. Minor repair of farm fences 7.5. Foot bathing in farm gate 7.6. Vehicle bathing in farm gate 7.7. Maintenance of drainage canal

EVIDENCE GUIDE

<p>1. Critical Aspects of Competency</p>	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> 1.1. Conducted preparation activities 1.2. Carried out maintenance of poultry house and facilities 1.3. Maintained farm area 1.4. Performed completion activities
<p>2. Required Knowledge and Attitudes</p>	<ul style="list-style-type: none"> 2.1. Knowledge, Theory, Practices and Systems Operations <ul style="list-style-type: none"> 2.1.1. Housing designs and housing equipment 2.1.2. Maintenance procedures of poultry house and facilities 2.1.3. Simple carpentry 2.1.4. Maintenance procedures of farm sites 2.1.5. Different vermin and insects and their control 2.1.6. Practice of downtime 2.1.7. Setting-up fence 2.1.8. Knowledge on record-keeping 2.1.9. Practice 3Rs and 5S 2.1.10. Labelling and handling of chemicals 2.1.11. Parts and functions of specific tools and farm implements use in raising poultry 2.1.12. Program of work activities are implemented as scheduled 2.2. Communication <ul style="list-style-type: none"> 2.2.1. Prepare and submit required reports 2.2.2. Documentation on chicken performance and raising 2.2.3. Record keeping and filing 2.3. Mathematics and Mensuration <ul style="list-style-type: none"> 2.3.1. Basic mathematical operations 2.3.2. Inventory of supplies, tools and equipment 2.3.3. Unit of measurement conversion 2.3.4. Simple/basic calculation 2.4. Safety Practices <ul style="list-style-type: none"> 2.4.1. Proper use of farm tools, farm implements and equipment. 2.4.2. Proper use of carpentry tools 2.4.3. Wear appropriate PPE 2.4.4. Proper waste disposal 2.4.5. Practice of Occupational Health and Safety (OHS) procedures. 2.5. Codes and Regulations <ul style="list-style-type: none"> 2.5.1. Fertilizer and Pesticides Authority (FPA) guidelines Good Animal Husbandry Practices (GAHP) 2.5.2. DENR rules and regulations, zoning ordinances 2.5.3. Animal Welfare Act – Minimum Standards on the Welfare of Poultry 2.5.4. Appropriate legal regulatory body that supervises the animal industry such as BAI and Phil. Animal Health Center (PAHC).

	<p>2.5.5. Environmental Compliance Certificate</p> <p>2.6. Materials, Tools & Equipment: Uses, Specifications and Maintenance</p> <p>2.6.1. Tools and Equipment</p> <p>2.6.1.1. Can understand and follow instructional manuals</p> <p>2.6.1.2. Safe keeping of equipment</p> <p>2.6.2. Materials</p> <p>2.6.2.1. Where to source good quality supplies, materials and equipment needed in the maintenance of the poultry house and farm</p> <p>2.6.3. Maintenance</p> <p>2.6.3.1. Regular upkeep of equipment and facilities</p> <p>2.6.3.2. Preventive maintenance skills for poultry house and farm area</p> <p>2.7. Values</p> <p>2.7.1. Safety and health consciousness</p> <p>2.7.2. Time consciousness and management</p> <p>2.7.3. Resourcefulness</p> <p>2.7.4. Cost consciousness</p> <p>2.7.5. Diligence</p> <p>2.7.6. Determined</p> <p>2.7.7. Observes hygiene</p> <p>2.7.8. Honesty in records</p> <p>2.7.9. Personal integrity in doing routine management practice</p> <p>2.7.10. Perseverance</p> <p>2.7.11. Ability to work with others harmoniously</p>
3. Required Skills	<p>3.1 Basic carpentry skills</p> <p>3.2 Oriented on farm and equipment layout</p> <p>3.3 Work safety</p> <p>3.4 Skills in using tools and equipment</p> <p>3.5 Basic mathematical computation</p> <p>3.6 Communicate effectively</p> <p>3.7 Basic record keeping</p>
4. Resource Implications	<p>The following resources should be provided:</p> <p>4.1. Poultry houses and facilities</p> <p>4.2. Farm area</p> <p>4.3. Foot and vehicle baths</p> <p>4.4. Supplies, tools and equipment for maintenance of poultry house and farm area</p>
5. Method of Assessment	<p>Competency in this unit may be assessed through:</p> <p>5.1. Written exam</p> <p>5.2. Practical demonstration</p> <p>5.3. Portfolio</p>
6. Context of Assessment	<p>6.1 Competency may be assessed individually in the actual workplace or through accredited farms/institutions</p>

UNIT OF COMPETENCY : BROOD AND GROW CHICKS

UNIT CODE : AFF622102

UNIT DESCRIPTOR : This unit covers the knowledge, skills and attitudes required to brood and grow chicks. It includes conducting of preparatory activities, placing of brooder in growing house, feeding of birds, providing of optimum environment for the birds, performing prophylactic and therapeutic measures and performing flock selections for broiler and layer.

ELEMENT	PERFORMANCE CRITERIA <i>Italicized</i> terms are elaborated in the Range of Variables
1. Conduct preparatory activities	1.1. Wearing of personal protective equipment (PPE) is applied according to OHS procedures. 1.2. Poultry house was cleaned and disinfected according to company standard procedures. 1.3. Materials, tools and equipment are prepared according to production requirements. 1.4. Chick guard , curtains and portable heaters are installed and adjusted based on industry standards. 1.5. Litter materials are cleaned and laid-out, regularly following farm plans and schedule.
2. Place chicks and pullets in brooder house	2.1. Broiler and layer stocks are obtained from reliable/recommended sources. 2.2. A day-old chicks (DOC) and day-old pullets (DOP) are placed to respective brooding houses observing Good Animal Practices and Animal Welfare Act. 2.3. Chicks with abnormalities are culled from the flock.
3. Perform feeding of birds	3.1. Feeders and waterers are prepared and cleaned regularly 3.2. Poultry is fed according to company feeds and feeding guide. 3.3. Nutrient supplementation is practiced as remedial measures according to instructions of immediate authority. 3.4. Water is given according to industry standards and bird requirements. 3.5. Feed left-over is properly secured and spoiled feed is disposed properly.
4. Provide optimum environment for the birds	4.1. Lighting program is provided based on industry standards. 4.2. Ventilation is augmented during hot climatic conditions.

	<p>4.3. Curtain management is done based on prevailing conditions.</p> <p>4.4. Bio-security measures are applied according to industry procedures.</p> <p>4.5. Vermin control is done following industry procedures.</p> <p>4.6. Disposal of wastes are performed following DENR regulations.</p>
5. Perform preventive and treatment measures	<p>5.1. Distress conditions of poultry are determined and reported to immediate authority or veterinarian.</p> <p>5.2. Preventive measures are administered according to veterinarian recommendations and instructions.</p> <p>5.3. Sick birds are isolated for treatment following instructions of veterinarian.</p> <p>5.4. Culling procedures are applied with reference to economic considerations and according to instructions of immediate authority.</p>
6. Perform flock selection	<p>6.1. Missexed are removed from flock following industry standards..</p> <p>6.2. Flock selection is performed according to company requirements and productivity standards.</p> <p>6.3. Birds with poor physical conditions are culled out for according company requirements on a regular basis.</p> <p>6.4. Relevant records are updated on regular basis following enteriprise protocol.</p>

RANGE OF VARIABLES

VARIABLE	RANGE
1. Tools and equipment	1.1 Equipment 1.1.1. Generator 1.1.2. Brooder 1.1.3. Electric lamps 1.1.4. Weighing scale 1.1.5. Feed bin 1.1.6. Feed cart 1.1.7. Industrial fan 1.1.8. Knapsack sprayer 1.1.9. Fire extinguisher 1.1.10. Chicken crates/coops 1.1.11. Vaccinator 1.1.12. Debeaker 1.2 Tools 1.2.1. Pail and Basin 1.2.2. Feed scoop 1.2.3. Wheel barrow 1.2.4. Ring guard 1.2.5. Chick guard 1.2.6. Scissors 1.2.7. Measuring cups/spoons
2. Materials	2.1. Gas and gas tanks 2.2. Biologics 2.3. Veterinary drugs 2.4. Vaccination set 2.4.1. Cottons 2.4.2. Alcohol 2.4.3. Syringe 2.4.4. Ice chest 2.5. Feeds (pre-starter, starter and grower/finisher)
3. Chick guard	3.1 Aluminum sheets 3.2 Plain GI sheets 3.3 PVC roll 3.4 Hard card boards 3.5 Plywood
4. Litter materials	4.1 Old newspapers 4.2 Saw dust 4.3 Rice hulls 4.4 Shredded rice straw
5. Personal Protective Equipment (PPE)	5.1. Dust coats 5.2. Mask 5.3. Hand gloves 5.4. Rubber boots 5.5. Rain coats
6. Broiler and layer	6.1. Broiler

stocks	6.1.1. Indian river 6.1.2. Arbor acres 6.1.3. Ross 6.1.4. Cobb 6.1.5. Hubbard (alphabetically arranged) 6.2. Layers: 6.2.1. Babcock 6.2.2. Dekalb 6.2.3. H & N 6.2.4. Hi-sex white 6.2.5. Shaver 6.2.6. Lohmann LSL 6.2.7. ISA White 6.2.8. Hy-line 6.2.9. Novogen (alphabetically arranged) 6.3. Strains for breeder
7. Abnormalities	7.1. Underweight chicks 7.2. Steely and dirty down 7.3. Blind or one-eyed chicks 7.4. Twisted neck chicks 7.5. Misaligned and twisted beaks 7.6. Abnormal legs and toes 7.7. Abnormal wings 7.8. Severely unhealed navel 7.9. Weak chicks 7.10. Paralyzed chicks 7.11. Chicks with red hocks
8. Feeders and waterers	8.1. Plastic feeders, 5-10 kg 8.2. Feeding troughs (local materials) 8.2.1. Bamboo 8.2.2. PVC pipes 8.3. Plastic jars, ¼, ½, 1 gallon
9. Feeds	May include: 9.1. Broiler feed type 9.1.1. Chicks booster – from 1 day to 2 weeks old 9.1.2. Starter mash/crumble/pellets – 3-4 weeks old 9.1.3. Finisher mash /crumble/pellets – 5 weeks old until market age 9.2. Layer feed type 9.3. Breeder feed type
10. Wastes	May include: 10.1. Dead poultry, 10.2. Biologics left-over 10.3. Syringes 10.4. Containers
11. Distress conditions	Distress conditions include: 11.1. Heat 11.2. Cold 11.3. Draft

	<ul style="list-style-type: none"> 11.4. Lack of appetite 11.5. Abnormal bird activities
12. Economic considerations	<ul style="list-style-type: none"> 12.1. Age 12.2. Cost of operations (feeds and medications) 12.3. Feed conversions efficiency 12.4. Livability of birds
13. Relevant records	<ul style="list-style-type: none"> 13.1. Health program records <ul style="list-style-type: none"> 13.1.1. Vaccination program 13.1.2. Blood titer 13.1.3. Medication program 13.2. Production performance 13.3. Livability records

EVIDENCE GUIDE

<p>1. Critical Aspects of Competency</p>	<p>Assessment requires evidence that the candidate:</p> <ol style="list-style-type: none"> 1. Conducted preparatory activities 2. Placed chicks and pullets in brooder house 3. Performed feeding of birds 4. Provided optimum environment for the birds 5. Performed preventive and therapeutic measures 6. Performed flock selection
<p>2. Required Knowledge and Attitudes</p>	<ol style="list-style-type: none"> 2.1. Knowledge, Theory, Practices and Systems Operations <ol style="list-style-type: none"> 2.1.1. Different tools, materials and equipment and their functions for brooding and growing chicks 2.1.2. Poultry strains for broiler, layer and breeder 2.1.3. Procedures in brooding and growing chicks 2.1.4. Feeding ration for chicks and pullets 2.1.5. Abnormalities of chicks 2.1.6. Optimum environment in growing chicks 2.1.7. Bio-security measures 2.1.8. Distress conditions 2.1.9. Flock selection procedures 2.1.10. Records on brooding and growing chicks 2.2. Communication <ol style="list-style-type: none"> 2.2.1. Record updating and keeping 2.2.2. Report preparation 2.2.3. Following instructions both verbal and written 2.3. Mathematics and Mensuration <ol style="list-style-type: none"> 2.3.1. Computing for feed ration 2.3.2. Number of broiler, layer and breeder 2.4. Safety Practices <ol style="list-style-type: none"> 2.4.1. Wearing of PPE 2.4.2. Bio-security practices 2.5. Codes and Regulations <ol style="list-style-type: none"> 2.5.1. DENR regulations 2.5.2. OSHS 2.6. Materials, Tools & Equipment: Uses, Specifications and Maintenance <ol style="list-style-type: none"> 2.6.1. Tools and Equipment <ol style="list-style-type: none"> 2.6.1.1. Can understand and follow instructional manuals 2.6.1.2. Safe keeping of equipment every after use 2.6.2. Materials <ol style="list-style-type: none"> 2.6.2.1. Where to source good quality supplies, materials and equipment needed in the brooding and growing chicks 2.6.3. Maintenance <ol style="list-style-type: none"> 2.6.3.1. Regular upkeep of equipment and facilities 2.6.3.2. Preventive maintenance skills in brooding and growing chicks 2.7. Values <ol style="list-style-type: none"> 2.7.1. Safety and health consciousness

	<ul style="list-style-type: none"> 2.7.2. Time consciousness and management 2.7.3. Resourcefulness 2.7.4. Cost consciousness 2.7.5. Diligence 2.7.6. Determined 2.7.7. Observes hygiene 2.7.8. Honesty in records 2.7.9. Personal integrity in doing routine management practice 2.7.10. Perseverance 2.7.11. Ability to work with others harmoniously
3. Required Skills	<ul style="list-style-type: none"> 3.1. Oriented on farm and equipment layout 3.2. Work safety 3.3. Skills in using tools and equipment 3.4. Basic mathematical computation 3.5. Communicate effectively 3.6. Basic record keeping
4. Resource Implications	<p>The following resources should be provided:</p> <ul style="list-style-type: none"> 4.1. Poultry houses 4.2. Set of brooding equipment 4.3. Medication and nutritional requirements 4.4. Weighing scale and other tools and equipment
5. Method of Assessment	<p>Competency in this unit may be assessed through:</p> <ul style="list-style-type: none"> 5.1. Passing written exam 5.2. Practical demonstration
6. Context of Assessment	<ul style="list-style-type: none"> 6.1 Competency may be assessed individually in the actual workplace or through accredited farms/institutions.

UNIT OF COMPETENCY : **PERFORM PRE-LAY AND LAY ACTIVITIES**

UNIT CODE : **AFF622103**

UNIT DESCRIPTOR : This unit covers the knowledge, skills and attitudes required to perform pre-lay and lay activities. It comprises of performing preparatory activities, transfer layers in laying house, employing lighting program, apply feeding program, perform harvesting and post-laying activities,

ELEMENT	PERFORMANCE CRITERIA <i>Italicized</i> terms are elaborated in the Range Statement
1. Perform preparatory activities	1.1. Laying houses are cleaned and disinfected according to industry procedures. 1.2. Tools, materials and equipment are prepared according to work requirements.
2. Transfer layers in laying house	2.1. Ready to lay-pullets are selected for transfer to laying house. 2.2. Pullets with abnormalities are culled from the flock. 2.3. Ready-to-lay-pullets are transferred to laying house reference to Animal Welfare Act and Good Animal Practices.
3. Employ lighting program	3.1. Lighting program is followed according to prepared schedule. 3.2. Lighting fixtures are installed according to required light intensity. 3.3. Monitoring of sexual development are performed in accordance with breed standards
4. Apply feeding activities	4.1. Feeders and water trough are prepared and cleaned regularly 4.2. Poultry species are fed according to industry standards 4.3. Feeding to peak and challenge feeding are applied according to layer's status. 4.4. Feed left-over is properly secured and spoiled feed is disposed properly 4.5. Monitoring of productivity is performed with reference to bird's status.
5. Perform health care	5.1. Deworming is done as recommended by veterinarian or authority. 5.2. Booster vaccination program is done as recommended by veterinarian or authority. 5.3. Applications of vaccines are done following veterinarian instructions. 5.4. Vitamins and minerals supplementations are given based on assessment and recommendations of veterinarian or animal nutritionist .

<p>6. Perform harvesting and post-laying activities</p>	<p>6.1. Eggs are collected on a regular basis using appropriate materials and standard c collecting procedures.</p> <p>6.2. Eggs are classified according to industry classification standards</p> <p>6.3. Eggs are packed and stored at appropriate room temperature.</p> <p>6.4. Unproductive layers are culled out according to standard industry procedures.</p> <p>6.5. Records are kept following enterprise standard.</p>
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RANGE OF VARIABLES

VARIABLE	RANGE
1. Tools and equipment	1.1. Equipment <ul style="list-style-type: none"> • Generator • Electric lamps • Egg sorting machine • Lux meter • Feeders (farm implements) • Feed bin • Feed cart • Industrial fan • Knapsack sprayer • Feed cart • Fabricated layer cages • Feed scoop • Ligth meter • Curtains (ventilation and lighting management) 1.2. Tools <ul style="list-style-type: none"> • Scissors • Wheel barrow • Plastic drinking jars • 1.3. Materials <ul style="list-style-type: none"> • Egg trays • Light bulbs • Syringes and needles • Biologics • Medicated sacks(for foot bath) • Pail and Basins
2. Poultry-strains of layers	Strains of layers include: <ol style="list-style-type: none"> 2.1. Babcock 2.2. Dekalb 2.3. H & N 2.4. Hi-sex white 2.5. Kimber 2.6. Starcross 2.7. Lohmann LSL 2.8. Bovan 2.9. ISA White 2.10. Hyline 2.11. Novogen
3. Abnormalities	3.1. Crossed-beak 3.2. Abnormal legs and toes 3.3. Abnormal wings 3.4. Emaciated
4. Feeding	4.1. Approximate feed consumption of egg-type chickens per bird 4.2. Feed to weight ratio

	<ul style="list-style-type: none"> 4.3. Feed for uniformity 4.4. Feed to productivity
5. Applications of vaccines	<ul style="list-style-type: none"> 5.1. Intra nasal 5.2. Intra ocular 5.3. Per os via drinking water 5.4. Intra muscular 5.5. Intra subcutaneous 5.6. Prick or wing web method 5.7. Fine spray 5.8. Coarse spray
6. Appropriate materials	<p>May include:</p> <ul style="list-style-type: none"> 6.1. Egg trays <ul style="list-style-type: none"> 6.1.1. Plastic egg trays (30 pcs) 6.1.2. Carton egg trays 6.2. Egg cart 6.3. Egg boxes
7. Industry classification standards	<p>Layer eggs classification includes:</p> <ul style="list-style-type: none"> 7.1. XL and jumbo 7.2. Large 7.3. Medium 7.4. Small 7.5. Very small/peewee
8. Records	<ul style="list-style-type: none"> 8.1. Production records 8.2. Livability records 8.3. Laying flock records (records of Hen house production) 8.4. Egg production record 8.5. Physical records <ul style="list-style-type: none"> 8.5.1. Laying flock 8.5.2. Inventory

EVIDENCE GUIDE

<p>1. Critical Aspects of Competency</p>	<p>Assessment requires evidence that the candidate:</p> <ol style="list-style-type: none"> 1.1. Performed preparatory activities 1.2. Transferred ready-to-lay pullete in laying house 1.3. Employed lighting program 1.4. Applied feeding activities 1.5. Performed health care 1.6. Performed harvesting and post-laying activities
<p>2. Required Knowledge and Attitudes</p>	<ol style="list-style-type: none"> 2.1. Knowledge, Theory, Practices and Systems Operations <ol style="list-style-type: none"> 2.1.1. Functions and uses of tools in pre-lay and lay activities 2.1.2. Different poultry strains of layers 2.1.3. Different abnormalities for culling 2.1.4. Lighting program for layers 2.1.5. Feeding for layers 2.1.6. Deworming procedures 2.1.7. Vaccination for layers 2.1.8. Supplements for layers 2.1.9. Egg harvesting procedures 2.1.10. Grading of eggs 2.1.11. Record keeping 2.1.12. Disposal of wastes 2.2. Communication <ol style="list-style-type: none"> 2.2.1. Updating and keeping records and data 2.2.2. Preparation of report to immediate authority 2.2.3. Following verbal and written instructions 2.3. Mathematics and Mensuration <ol style="list-style-type: none"> 2.3.1. Feed ration computation 2.3.2. Computing data and records during pre-laying and laying operations 2.3.3. Inventory of stocks and other supplies 2.4. Safety Practices <ol style="list-style-type: none"> 2.4.1. Wearing of PPE 2.4.2. Following Occupational Safety and Hazard Standard (OSHS) 2.5. Codes and Regulations <ol style="list-style-type: none"> 2.5.1. DENR legislations in wastes disposal 2.5.2. OSHS 2.5.3. GAHP 2.6. Materials, Tools & Equipment: Uses, Specifications and Maintenance <ol style="list-style-type: none"> 2.6.1. Tools and Equipment <ol style="list-style-type: none"> 2.6.1.1. Can understand and follow instructional manuals 2.6.1.2. Safe keeping of equipment every after use 2.6.2. Materials <ol style="list-style-type: none"> 2.6.2.1. Where to source good quality supplies, materials and equipment needed in pre-laying and laying activities

	<p>2.6.3. Maintenance</p> <p>2.6.3.1. Regular upkeep of equipment and facilities</p> <p>2.6.3.2. Preventive maintenance skills during pre-laying and laying activities</p> <p>2.7. Values</p> <p>2.7.1. Safety and health consciousness</p> <p>2.7.2. Time consciousness and management</p> <p>2.7.3. Resourcefulness</p> <p>2.7.4. Cost consciousness</p> <p>2.7.5. Diligence</p> <p>2.7.6. Determined</p> <p>2.7.7. Observes hygiene</p> <p>2.7.8. Honesty in records</p> <p>2.7.9. Personal integrity in doing routine management practice</p> <p>2.7.10. Perseverance</p> <p>2.7.11. Ability to work with others harmoniously</p>
3. Required Skills	<p>3.1. Oriented on farm and equipment layout</p> <p>3.2. Simple electrical work</p> <p>3.3. Work safety</p> <p>3.4. Skills in using tools and equipment</p> <p>3.5. Basic mathematical computation</p> <p>3.6. Communicate effectively</p> <p>3.7. Basic record keeping</p>
4. Resource Implications	<p>The following resources should be provided:</p> <p>4.1. Poultry houses and nest set-up</p> <p>4.2. Set of pre-laying and laying tools, materials and equipment</p> <p>4.3. Medication and nutritional requirements</p> <p>4.4. Weighing scale and other tools and equipment for grading of eggs</p>
5. Method of Assessment	<p>Competency in this unit may be assessed through:</p> <p>5.1. Passing written exam</p> <p>5.2. Practical demonstration</p>
6. Context of Assessment	<p>6.1 Competency may be assessed individually in the actual workplace or through accredited farms/institutions</p>

UNIT OF COMPETENCY : TRIM BEAK

UNIT CODE : AFF622104

UNIT DESCRIPTOR : This unit covers the knowledge, skills and attitudes required to debeak and redebeak birds. It includes functions such as carry-out preparatory activities, debeak birds, redebeak birds and carry-out work to completion.

ELEMENT	PERFORMANCE CRITERIA <i>Italicized</i> terms are elaborated in the Range Statement
1. Carry-out preparatory activities	1.1. Materials, tools and equipment for the operation are prepared according to work requirements. 1.2. Birds are conditioned for debeaking following Good Animal Practices and Animal Welfare Act. Safety measures are practiced following Occupational Safety and Health Standards (OSHS).
2. Trim beak	2.1. Beak are trimmed in appropriate age following standard industry procedures. 2.2. Birds are restrained with net to facilitate calm capture. 2.3. Task is performed observing safety practices and following Good Animal Husbandry Practices (GAHP)
3. Retrim beak	3.1. Beaks are retrimmed according to standard operating procedures. 3.2. Birds are restrained with net to facilitate calm capture. 3.3. Task is performed practicing OSHS and following GAHP
4. Carry-out work to completion	4.1. Proper disposal is practiced according to environmental rules and regulations. 4.2. Tools, materials and equipment are stored according to industry protocol. 4.3. Records are collected and updated for reporting purposes. (daily/weekly)

RANGE OF VARIABLES

VARIABLE	RANGE
1. Tools, materials and equipment	1.1. Materials 1.1.1. Medicines (analgesic, blood coagulants) 1.1.2. Net for restraining 1.1.3. Old tire 1.1.4. Pail 1.2. Tools and Equipment 1.2.1. Debeaking machine 1.2.2. Sprayer 1.2.3. Heater
2. Conditioned	2.1. Giving blood coagulants 2.2. Antipyretic 2.3. Analgesic
3. Records	3.1. Data on numbers of properly trimmed birds 3.2. Data on numbers of improperly retrimmed birds

EVIDENCE GUIDE

<p>1. Critical Aspects of Competency</p>	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> 1.1. Carried-out preparatory activities 1.2. Trimmed beak 1.3. Retrimmed beak 1.4. Carried-out work to completion
<p>2. Required Knowledge and Attitudes</p>	<ul style="list-style-type: none"> 2.1. Knowledge, Theory, Practices and Systems Operations <ul style="list-style-type: none"> 2.1.1. Different tools, materials and equipment use in beak trimming 2.1.2. Procedures in conditioning birds before trimming operation 2.1.3. Beak trimming and retrimming procedures 2.1.4. Proper wastes disposal 2.1.5. Record keeping 2.1.6. OSHS 2.1.7. GAHP 2.2. Communication <ul style="list-style-type: none"> 2.2.1. Record updating and keeping 2.2.2. Preparation of report 2.2.3. Following verbal and written instructions 2.3. Mathematics and Mensuration <ul style="list-style-type: none"> 2.3.1. Inventory of stocks and supplies 2.3.2. Monitoring number of trimmed and retrimmed birds 2.4. Safety Practices <ul style="list-style-type: none"> 2.4.1. Wearing of PPE 2.4.2. Following OSHS 2.5. Codes and Regulations <ul style="list-style-type: none"> 2.5.1. OSHS 2.5.2. GAHP 2.5.3. DENR regulations on wastes disposal 2.6. Materials, Tools & Equipment: Uses, Specifications and Maintenance <ul style="list-style-type: none"> 2.6.1. Tools and Equipment <ul style="list-style-type: none"> 2.6.1.1. Can understand and follow instructional manuals 2.6.1.2. Safe keeping of equipment every after use 2.6.2. Materials <ul style="list-style-type: none"> 2.6.2.1. Where to source good quality supplies, materials and equipment needed in trimming beaks of birds 2.6.3. Maintenance <ul style="list-style-type: none"> 2.6.3.1. Regular upkeep of equipment and facilities 2.6.3.2. Preventive maintenance skills during trimming and retrimming activities 2.7. Values <ul style="list-style-type: none"> 2.7.1. Resourcefulness 2.7.2. Cost consciousness 2.7.3. Ability to work with others harmoniously 2.7.4. Safety and health conciousness 2.7.5. Diligence

	<ul style="list-style-type: none"> 2.7.6. Determined 2.7.7. Observes hygiene 2.7.8. Honesty in records 2.7.9. Personal integrity in doing routine management practice 2.7.10. Perseverance
3. Required Skills	<ul style="list-style-type: none"> 3.1. Work safety 3.2. Hygienic practice in doing the task 3.3. Skills in using tools and equipment 3.4. Basic mathematical computation 3.5. Communicate effectively 3.6. Basic record keeping
4. Resource Implications	<p>The following resources should be provided:</p> <ul style="list-style-type: none"> 4.1. Poultry house 4.2. Medicines (analgesic, blood coagulants) 4.3. Net for restraining 4.4. Old tire 4.5. Pail 4.6. Debeaking machine 4.7. Sprayer 4.8. Heater
5. Method of Assessment	<p>Competency in this unit may be assessed through:</p> <ul style="list-style-type: none"> 5.1. Passing written exam 5.2. Practical demonstration
6. Context of Assessment	<ul style="list-style-type: none"> 6.1 Competency may be assessed individually in the actual workplace or through accredited farms/institutions

ELECTIVE COMPETENCY

UNIT OF COMPETENCY : BREED CHICKEN

UNIT CODE : AFF622105

UNIT DESCRIPTOR : This unit covers the knowledge, skills and attitudes required to breed chicken. This includes functions such as conduct preparatory breeding activities, carry-out breeding to in-lay activities, collect eggs and care for hatching eggs.

ELEMENT	PERFORMANCE CRITERIA
	<i>Italicized</i> terms are elaborated in the Range Statement
1. Conduct preparatory breeding activities	1.1. <i>Poultry breeder</i> are obtained from reliable source according to enterprise production requirement. 1.2. <i>Characteristics of rooster</i> suited for breeding are determined following enterprise protocol. 1.3. Breeder sheds are maintained according to established farm practices following GAHP. 1.4. Nests are set-up in <i>suitable place</i> in reference to established breeding practices. 1.5. Poultry breeder are transferred to appropriate breeder sheds following GAHP. 1.6. Hygienic environment is maintained according to enterprise standard procedures and requirements.
2. Carry-out breeding to in- lay activities	2.1. Male (rooster) is left with the females (hens) to mate following enterprise breeding schedule and plan. 2.2. Birds are trained to lay in nests with minimal number of eggs on floor following recognized industry standards. 2.3. Temperature of the hen shed are kept constant and warm according to established enterprise procedures. 2.4. <i>Maintenance of breeder poultry</i> are done in line with egg production objective. 2.5. Any drafts are prevented from entering the building according to enterprise protocol. 2.6. <i>In-lay activities</i> are conducted according to enterprise protocol and production plan. 2.7. Safety practices are employed according to Occupational Safety and Hazard Standards.
3. Collect eggs	3.1. Fertile eggs are <i>collected</i> according to established enterprise protocol and requirement. 3.2. Identification and grading of egg are carried out in

	<p>accordance with production requirements and breeding objectives.</p> <p>3.3. Livestock is handled during egg collection is humanely handled.</p> <p>3.4. Eggs cleaning and sanitation are done following company requirements and required hygienic procedures.</p> <p>3.5. Hygienic environment maintained following enterprise procedures and requirement.</p> <p>3.6. Records of all collections are completed to accurately monitor production.</p>
4. Care for hatching eggs	<p>4.1. Hatching eggs are selected following standard enterprise protocol.</p> <p>4.2. Eggs are stored in accordance to industry standard procedures.</p> <p>4.3. Eggs that are neglected by hens are took for incubation purposes.</p> <p>4.4. Floor egg problems are minimized following enterprise procedures.</p>

RANGE OF VARIABLES

VARIABLE	RANGE
1. Poultry breeder	1.1. Rooster (Male) 1.2. Hen (Female)
2. Characteristics of rooster	2.1. Big 2.2. With good temperament 2.3. Same breed of the other chickens.
3. Suitable place	3.1. Shed or dark areas 3.2. At the center 3.3. Shed divided into small sections (for 200 hens) to minimize fighting.
4. Maintenance of breeder poultry	4.1. Management of females from 5% production until peak egg production 4.2. Management of Males Post Light Stimulation until peak egg production 4.3. Provision of good food 4.4. Maintain cleanliness 4.5. separate a low-ranking hen from the rest of the flock, so that she may brood in peace. 4.6. Broody hens are identified and handled following welfare requirements
5. In-lay activities	5.1. Reduction of feeds according to general guidelines and based on target performance character 5.2. Monitor feed reduction 5.3. Manage males (roosters) after peak production through to depletion
6. Collection	6.1. Egg collection frequency is relative to number of 6.2. Egg collection to minimise egg soiling. 6.3. Regular collection protects eggs from the heat of the day
7. Records	7.1. Location of collection 7.2. Numbers of eggs
8. Egg cleaning and sanitation	8.1. Collection as soon after laying to avoid manure spreading on the egg 8.2. Wiping with a dry cloth 8.3. Fumigation by formaldehyde gas soon as possible after collection
9. Selection of hatching eggs	9.1. Eggs should be from healthy, matured and developed breeders 9.2. Avoid too much of the humidity and moisture for this will cause critical damage to eggs 9.3. Avoid really large or small eggs. Large eggs seem to hatch poorly and small eggs produce small chicks. 9.4. Avoid eggs with cracked or thin shells. 9.5. Choose clean eggs
10. Storage	10.1. Have a regular hatching schedule avoiding storage problems and reduction of hatches. 10.2. Placing in fillers prior to storage. 10.3. Store eggs in a cool-humid storage area.

	<ul style="list-style-type: none">10.4. Store the eggs with the small end pointed downward.10.5. Alter egg position periodically if not incubating within 4-6 days.10.6. Do not store eggs more than 7 days before incubating.10.7. Storage equipment and area are maintained in hygienic state.10.8. Allow cool eggs to warm slowly to room temperature before placing in the incubator.
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EVIDENCE GUIDE

<p>1. Critical Aspects of Competency</p>	<p>Assessment requires evidence that the candidate:</p> <ol style="list-style-type: none"> 1.1. Conducted preparatory breeding activities 1.2. Carried-out breeding to in-lay activities 1.3. Collected eggs 1.4. Cared for hatching eggs
<p>2. Required Knowledge and Attitudes</p>	<ol style="list-style-type: none"> 2.1. Knowledge, Theory, Practices and Systems Operations <ol style="list-style-type: none"> 2.1.1. Poultry breeder 2.1.2. Characteristics of rooster 2.1.3. Maintaining breeder sheds 2.1.4. Suitable nesting place 2.1.5. Egg collection procedures 2.1.6. Identification and grading of eggs 2.1.7. Eggs cleaning and sanitation 2.1.8. Records on poultry breeding 2.1.9. Maintenance of breeder poultry 2.1.10. In-lay activities 2.1.11. Care and storage of hatching eggs 2.2. Communication <ol style="list-style-type: none"> 2.2.1. Record collection and keeping of poultry breeding data 2.2.2. Following the schedules of breeding and regular hatching schedule 2.2.4. Records of location of collection 2.3. Mathematics and Mensuration <ol style="list-style-type: none"> 2.3.1. Number of fertile eggs 2.3.2. Number of soiled eggs 2.3.3. Number of eggs for hatching 2.4. Safety Practices <ol style="list-style-type: none"> 2.4.1. Maintenance of hygienic environment 2.4.2. Occupational Safety and Hazard Standards(OSHS) 2.5. Codes and Regulations <ol style="list-style-type: none"> 2.5.1. GAHP 2.5.2. OSHS 2.6. Materials, Tools & Equipment: Uses, Specifications and Maintenance <ol style="list-style-type: none"> 2.6.1. Tools and Equipment <ol style="list-style-type: none"> 2.6.1.1. Can understand and follow instructional manual 2.6.1.2. Safe keeping of equipment every after use 2.6.1.3. Maintain hygienic breeding sheds, nesting place and egg storage room 2.6.2. Materials <ol style="list-style-type: none"> 2.6.2.1. Where to source good quality supplies and materials needed in breeding operations of poultry. 2.6.3. Maintenance <ol style="list-style-type: none"> 2.6.3.1. Regular upkeep of equipment and facilities 2.6.3.2. Preventive maintenance skills for breeding sheds

	<p style="text-align: center;">and nesting areas</p> <p>2.7. Values</p> <p>2.7.1. Resourceful</p> <p>2.7.2. Honest</p> <p>2.7.3. Time conscious</p> <p>2.7.4. Diligent</p> <p>2.7.5. Patient</p> <p>2.7.6. Hard-working</p>
3. Required Skills	<p>3.1. Simple carpentry</p> <p>3.2. Record keeping</p> <p>3.3. Communication skills</p>
4. Resource Implications	<p>The following resources should be provided:</p> <p>4.1. Breeding sheds and nesting place</p> <p>4.2. Farm area</p> <p>4.3. Egg storage room and facilities</p> <p>4.4. Supplies, tools and materials to be used for poultry breeding operation.</p>
5. Method of Assessment	<p>Competency in this unit may be assessed through:</p> <p>5.1. Written exam</p> <p>5.2. Practical demonstration</p>
6. Context of Assessment	<p>6.1 Competency may be assessed individually in the actual workplace or through accredited farms/institutions</p>

SECTION 3. TRAINING STANDARDS

These guidelines are set to provide the Technical and Vocational Education and Training (TVET) providers with information and other important requirements to consider when designing training programs for **ANIMAL PRODUCTION (POULTRY-CHICKEN) NC II**.

3.1 CURRICULUM DESIGN

Course Title: **ANIMAL PRODUCTION (POULTRY-CHICKEN)** NC Level **NC II**

Nominal Training Duration: 18 hrs – Basic Competencies
 48 hrs – Common Competencies
 160 hrs – Core Competencies
 40 hrs – Elective Competencies

 226 hrs -Total

Course Description:

This course is designed to enhance the knowledge, desirable attitudes and skills of animal production technician in accordance with industry standards. It covers ***maintaining of poultry house, performing brooding and growing of birds, performing pre-lay and lay activities and beak trimming of birds.*** It also includes competencies in workplace communication, teamwork, safety in the use of hand tools and equipment, and housekeeping

BASIC COMPETENCIES

18 hours

Unit of Competency	Learning Outcomes	Methodology	Assessment Approach
1. Participate in workplace communication	1.1 Obtain and convey workplace information. 1.2 Complete relevant work related documents. 1.3 Participate in workplace meeting and discussion.	<ul style="list-style-type: none"> • Group discussion • Interaction 	<ul style="list-style-type: none"> • Demonstration • Observation • Interviews/questioning
2. Work in a team environment	2.1 Describe and identify team role and responsibility in a team. 2.2 Describe work as a team member.	<ul style="list-style-type: none"> • Discussion • Interaction 	<ul style="list-style-type: none"> • Demonstration • Observation • Interviews/questioning
3. Practice career professionalism	3.1 Integrate personal objectives with organizational goals. 3.2 Set and meet work priorities. 3.3 Maintain professional growth and development.	<ul style="list-style-type: none"> • Discussion • Interaction 	<ul style="list-style-type: none"> • Demonstration • Observation • Interviews/questioning

4. Practice occupational health and safety	4.1 Evaluate hazard and risks 4.2 Control hazards and risks 4.3 Maintain occupational health and safety awareness	<ul style="list-style-type: none"> • Discussion • Plant tour • Symposium 	<ul style="list-style-type: none"> • Observation • Interview
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COMMON COMPETENCIES

48 hours

Unit of Competency	Learning Outcomes	Methodology	Assessment Approach
1. Apply safety measures in farm operations	1.1 Apply appropriate safety measures while working in farm 1.2 Safe keep/dispose tools, materials and outfit.	<ul style="list-style-type: none"> • Self-paced/modular • Lecture/Discussion • Interaction • Practical Demonstration • Visit/tour 	<ul style="list-style-type: none"> • Oral/Written Interviews • Direct Observation • Practical Demonstration
2. Use farm tools and equipment	2.1 Prepare and use farm tools 2.2 Prepare and operate farm equipment 2.3 Perform preventive maintenance procedures/practices	<ul style="list-style-type: none"> • Self-paced/modular • Lecture/Discussion • Interaction • Practical Demonstration • Visit/tour • 	<ul style="list-style-type: none"> • Oral/Written Interviews • Direct Observation • Practical Demonstration
3. Perform estimation and basic calculation	3.1 Perform estimation 3.2 Perform basic workplace calculation	<ul style="list-style-type: none"> • Self-paced/modular • Lecture/Discussion • Interaction • Practical Exercise 	<ul style="list-style-type: none"> • Oral/Written examination • Practical exercise
4. Process farm wastes	4.1 Collect farm wastes 4.2 Identify and segregate wastes 4.3 Treat and process farm wastes 4.4 Perform housekeeping	<ul style="list-style-type: none"> • Self-paced/modular • Lecture/Discussion • Interaction • Practical Demonstration • Visit/tour 	<ul style="list-style-type: none"> • Oral/Written Interviews • Direct Observation • Practical Demonstration

CORE COMPETENCIES

160 hours

Unit of Competency	Learning Outcomes	Methodology	Assessment Approach
1. Maintain poultry environment	1.1 Perform preparatory activities 1.2 Maintain poultry house and facilities 1.3 Maintain farm area 1.4 Perform completion activities	<ul style="list-style-type: none"> • Hands- on • Lectures/ Discussion • Videos/ Illustrations • Demonstration 	<ul style="list-style-type: none"> • Written examination • Oral evaluation • Demonstration with questions
2. Brood and grow chicks	2.1 Perform preparatory activities 2.2 Place chicks and pullets in brooder house 2.3 Perform feeding of birds 2.4 Provide optimum environment for the birds 2.5 Perform preventive and treatment measures 2.6 Perform flock selection	<ul style="list-style-type: none"> • Hands- on • Lectures/ Discussion • Videos/ Illustrations • Demonstration 	<ul style="list-style-type: none"> • Written examination • Oral evaluation • Demonstration with questions
3. Perform pre-lay and lay activities	3.1 Perform preparatory activities 3.2 Transfer layers in laying house 3.3 Employ lighting program 3.4 Apply feeding activities 3.5 Perform health care 3.6 Perform harvesting and post-laying activities	<ul style="list-style-type: none"> • Hands- on • Lectures/ Discussion • Videos/ Illustrations • Demonstration 	<ul style="list-style-type: none"> • Written examination • Oral evaluation • Demonstration with questions
4. Trim beak	1.1 Carry-out preparatory activities 1.2 Trim beak 1.3 Retrim beak 1.4 Carry-out work to completion	<ul style="list-style-type: none"> • Hands- on • Lectures/ Discussion • Videos/ Illustrations • Demonstration 	<ul style="list-style-type: none"> • Written examination • Oral evaluation • Demonstration with questions

ELECTIVE COMPETENCIES

40 hours

Unit of Competency	Learning Outcomes	Methodology	Assessment Approach
1. Breed chicken	1.1 Perform preparatory breeding activities 1.2 Carry-out breeding to in-lay activities 1.3 Collect eggs 1.4 Care for hatching eggs	<ul style="list-style-type: none"> • Hands- on • Lectures/ Discussion • Videos/ Illustrations • Demonstration 	<ul style="list-style-type: none"> • Written examination • Oral evaluation • Demonstration with questions

3.2 TRAINING DELIVERY

The delivery of training should adhere to the design of the curriculum. Delivery should be guided by the 10 basic principles of competency-based TVET.

- The training is based on curriculum developed from the competency standards;
- Learning is modular in its structure;
- Training delivery is learner-centered and should accommodate individualized and self-paced learning strategies;
- Training is based on work that must be performed;
- Training materials are directly related to the competency standards and the curriculum modules;
- Assessment is based in the collection of evidence of the performance of work to the industry required standard;
- Training program allows for recognition of prior learning (RPL) or current competencies;
- Training allows for multiple entry and exit; and
- Training programs are registered with UTPRAS.

The competency-based TVET system recognizes various types of delivery modes, both on and off-the-job as long as the learning is driven by the competency standards specified by the industry. The following training modalities may be adopted when designing training programs:

- The dualized mode of training delivery is preferred and recommended. Thus programs would contain both in-school and in-industry training or fieldwork components. Details can be referred to the Dual Training System (DTS) Implementing Rules and Regulations.
- Modular/self-paced learning is a competency-based training modality wherein the trainee is allowed to progress at his own pace. The trainer facilitates the training delivery
- Peer teaching/mentoring is a training modality wherein fast learners are given the opportunity to assist the slow learners.
- Supervised industry training or on-the-job training is an approach in training designed to enhance the knowledge and skills of the trainee through actual experience in the workplace to acquire specific competencies prescribed in the training regulations.
- Distance learning is a formal education process in which majority of the instruction occurs when the students and instructor are not in the same place. Distance learning may employ correspondence study, or audio, video or computer technologies.
- Project-Based Instruction is an authentic instructional model or strategy in which students plan, implement and evaluate projects that have real world applications.

3.3 TRAINEE ENTRY REQUIREMENTS

Trainees or students wishing to enroll in this course should possess the following requirements:

- Able to read and write;
- Able to communicate, both orally and in writing; and
- Physically fit and mentally healthy as certified by a Public Health Officer

3.4 LIST OF TOOLS, EQUIPMENT AND MATERIALS

ANIMAL PRODUCTION (POULTRY-CHICKEN) NC II

Recommended list of tools, equipment and materials for the training of 25 trainees for Animal Production (Poultry) NC II

QTY	TOOLS	QTY	EQUIPMENT	QTY	MATERIALS
3	Electric lamps	1	Generator	10	Plastic drinking jars- ¼, ½, 1 gallon cap.
3	Pail	1	Heater	10	Chicks size feeders
3	Feed scoop			1	Welded wire
30	Syringe and needles	1	Weighing scale	1	Plastic poultry wire
1	Debeaker	1	Wheel barrow	2	PVC pipe
1	Knapsack sprayer	1	Feed bin	10	Feeding troughs (local materials- bamboo or PVC pipe)
3	Egg grader	1	Feed cart	10	Drinking trough
1	Hover	1	Infrared gas brooder	10	Plastic waterers
3	Chick guard	30	Fabricated layer cages	10	Sacks
1	Curtains	1	Power Sprayer	10	Nests
1	Portable heater				
3	Plastic feeders, 5-10 kgs			1	Old tire
3	Weighing scale (500 kg. cap.)			5	Aluminum sheets
5	Syringes (5 to 20ml cap.)			1	Plain GI sheets
5	Hammer			2	Lawanit

5	Shovel, wheel barrow			5	Hard card boards
15	Mineral boxes,			5	Plywood
5	Waterer				Old newspaper
5	Feeding trough				Saw dust
					Rice hulls
					Feeds <ul style="list-style-type: none"> • Chicks booster – from 1 day to 2 weeks old • Starter mash – 3-4 weeks old • Finisher mash – 5 weeks old until market age
					Egg trays <ul style="list-style-type: none"> • Plastic egg trays (30 pcs capacity) • Carton egg trays
					Egg cart
					Egg boxes
					Veterinary drugs
					Dewormer
					Vaccines
					Supplements
				25 set	PPE: <ul style="list-style-type: none"> • Dust coats • Mask • Hand gloves • Boots • Rain coats • Fire extinguisher • Foot baths
			Models/actual objects		Learning Materials
		60	Breed/strain/hybrid: Broiler strains: <ul style="list-style-type: none"> ▪ Hydro G ▪ Pilch-de-kalb ▪ Lohman ▪ Starbro ▪ Arbor acre ▪ Avian Peterson 		<ul style="list-style-type: none"> • Production records ▪ Rearing flock records • Laying flock records • Financial records • Inventory

		30	<ul style="list-style-type: none"> ▪ Cobb <p>Strains of layers:</p> <ul style="list-style-type: none"> ▪ Babcock ▪ Dekalb ▪ H & N ▪ Hi-sex white ▪ Starcross ▪ Lohman LSL 		<p>records</p> <ul style="list-style-type: none"> • Physical records: <ul style="list-style-type: none"> ❖ Brooding and growing records ❖ Laying flock production records • Financial records: <ul style="list-style-type: none"> ❖ Value of production and disposal ❖ Other sources of income ❖ Farm expenses
		30	<p>Egg layers classification (Based on Phil. Product Standard, classification of chicken eggs)</p> <ul style="list-style-type: none"> • Jumbo >70 g • XL 65-70 g • L 60-65 g • M 55-60 g • S 50-55 g • Pullets 45-50 g • Peewee 40-45 g • no weight <40 g 		

3.5 TRAINING FACILITIES

ANIMAL PRODUCTION (POULTRY-CHICKEN) NC II

Based on a class size of 25 students/trainees

SPACE REQUIREMENT	SIZE IN METERS	AREA IN SQ. METERS	QTY	TOTAL AREA IN SQ. METERS	GRAND TOTAL AREA IN SQ. METER
• Building (permanent)	13.00 x 15.00	195.00	1		195.00
○ Student/ Trainee Working Space	2.00 x 2.00 per student/trainee	4.00 per student	25	100.00	
○ Lecture Room	7.00 x 5.00	35.00	1	35.00	
○ Learning Resource Area	3.00 x 5.00	15.00	1	15.00	
○ Tool room/Storage room	5 x 5	25	1	25	
○ Wash area, Toilet & Locker room	2 x 5	10	2	20	
• Poultry house and facilities				40**	
• Farm area					100

Note: ** Land area of poultry house good for one hundred (120) birds

Prior to accreditation, a training provide must have a Memorandum of Agreement with private poultry farm with a at least one poultry house as practice farm/workplace for the trainees.

3.6 TRAINER'S QUALIFICATIONS FOR AGRICULTURE SECTOR

Trainers who will deliver the training on ANIMAL PRODUCTION (POULTRY-CHICKEN) NC II should have the following :

- Must be a holder of National TVET Trainer Certificate I (TM I and NC)
- Must be physically and mentally fit
- Preferrably computer literate

Reference: TESDA Board Resolution No. 2004 03

3.7. INSTITUTIONAL ASSESSMENT

Institutional assessment is undertaken by trainees to determine their achievement of units of competency. A certificate of achievement is issued for each unit of competency.

SECTION 4 ASSESSMENT AND CERTIFICATION ARRANGEMENTS

- 4.1. To attain the National Qualification of Animal Production (Poultry-Chicken) NC II, the candidate must demonstrate competence in all the units listed in Section 1. Successful candidates shall be awarded a National Certificate signed by the TESDA Director General.
- 4.2. The qualification of Animal Production (Poultry-Chicken) NC II may be attained through accumulation of Certificates of Competency (COCs) in the following areas:
 - 4.2. 1. Maintain poultry house
 - 4.2. 2. Brood and grow birds
 - 4.2. 3. Perform pre-lay and lay activities
 - 4.2. 4. Trim beak
- 4.3. The following elective competency for breeding also equivalent to a COC can also be taken to enhance one's employability as holder of Animal Production (Poultry-Chicken) NC II:
 - 4.3. 1. Breed chicken

Successful candidates shall be awarded Certificates of Competency (COCs) bearing the signature of the Regional Director and Chair of the recognized local industry body.
- 4.4. Demonstration of competence through project-type assessment covering all required units of the qualification.
- 4.5. Assessment shall focus on the core units of competency. The basic and common units shall be integrated or assessed concurrently with the core units.
- 4.6. The following are qualified to apply for assessment and certification:
 - 4.6.1. Graduates of formal, non-formal and informal including enterprise-based training programs
 - 4.6.2. Experienced Workers (wage employed or self-employed)
- 4.7. The guidelines on assessment and certification are discussed in detail in the Procedures Manual on Assessment and Certification and Guidelines on the Implementation of the Philippine TVET Qualification and Certification System (PTQCS).

COMPETENCY MAP
Animal Production (Poultry-Chicken) NCII

**BASIC
COMPETENCIES**

- Participate in workplace communication
- Work in a team environment
- Practice career professionalism
- Practice occupational health and safety procedures

**COMMON
COMPETENCIES**

- Apply Safety Measures in Farm Operations
- Use Farm Tools and Equipment
- Perform Estimation and Basic Calculation
- Process Farm Wastes

**CORE
COMPETENCIES**

- Maintain Poultry House
- Brood and Grow Chicks
- Perform Pre-lay and Lay Activities
- Trim Beak

**ELECTIVE
COMPETENCIES**

- Breed Chicken

GLOSSARY OF TERMS

Broiler – any commercial meat type chicken usually raised up to six weeks of age

Brooder – an area used for raising young fowl that provides sufficient light and protection

Brooding – a management practice where chicks are given extra supplemental heat and proper care and management

Cage Housing – a type or system of poultry housing where layers could be kept alone, by two or in big groups in cage

Culling – is the removal of undesirable or inferior animals in the herd based on important economic traits and overall performance

Downtime- rest period

Immunization – prevention of diseases by providing appropriate vaccines to animals

Incubation – refers to the development of the birds from the fertilized eggs to fully formed chicks

Livestock – domestic animals kept for use on a farm and raised for sale and profit

Nutrients – food elements or substance found in the feeds such as protein, carbohydrates, fats and others

Pewee egg – the first egg of a pullet or the smallest sized egg

Poultry – a collective term for birds used either for breeding, egg production, meat production and recreation

Pullet – a young bird ready to lay egg

Ration – the total amount of feeds taken in by an animal during a 24 hour period

Rooster – a matured male poultry used for breeding

Vaccination – a preventive measure to inoculate an animal with a mildly toxic preparation of bacteria or a virus of specific disease to prevent or to lessen the effects of the disease

Waterer – equipment used in providing water to animals

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