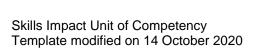
Modification history

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

AHCPLY3X5	Maintain health and welfare of poultry	
Application	This unit of competency describes the skills and knowledge required to maintain poultry health and welfare. It includes monitoring poultry environments, feeding, watering, and completing health checks and treatments.	
	This unit applies to workers who apply technical knowledge and skills with discretion and judgement to care for poultry in commercial production environments. They work under broad direction, coordinate activities and solve problems related to poultry husbandry. Work environments may include poultry farms and breeding facilities.	
	Commonwealth and/or state/territory health and safety, animal welfare, environmental protection and biosecurity legislation, regulations and codes of practice apply to keeping and working with poultry. Requirements vary between jurisdictions.	
	No licensing, legislative or certification requirements apply to this unit at the time of publication.	
Prerequisite Unit	Nil	
Unit Sector	Poultry (PLY)	

Elements	Performance Criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
Monitor poultry environment	1.1 Identify and follow biosecurity procedures which apply to entering and working on a poultry farm or facility
	1 .2 Identify and follow personal hygiene requirements according to enterprise procedures
	1.3 Identify health and safety hazards, assess risks and control risks 1.4 Select and fit personal protective equipment (PPE) required for the tasks
	1.5 Check poultry housing and/or enclosures meet animal safety, security, health and welfare requirements according to enterprise procedures 1.6 Monitor, maintain and operate ventilation, temperature and humidity control equipment where installed
	1.7 Check poultry feeders and drinkers are operating according to enterprise requirements
2. Corry out routing poultry	1.8 Resolve and report issues according to enterprise requirements
2. Carry out routine poultry health checks	2.1 Identify signs of good health in poultry2.2 Catch and/or handle birds for inspection and/or weighing using safe and low stress techniques
	2.3 Check poultry, recognise and report signs of injuries or ill health 2.4 Identify cull birds using criteria established by the enterprise
	2.5 Record and report flock and/or individual bird health status

Elements	Performance Criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
3. Administer treatments to poultry	3.1 Determine poultry vaccine, medication or other treatment requirements according to poultry health plan
	3.2 Identify hazards, assess risks and control risks 3.3 Select and fit appropriate PPE required for the task
	3.4 Select and handle vaccines, medications, chemicals and other treatments safely
	3.5 Provide routine vaccines, medications or other treatments to poultry, using safe and low stress techniques
	3.6 Store vaccines, medications and treatments according to enterprise requirements
	3.7 Complete records according to enterprise requirements
Collect samples for analysis	4.1 Take swab samples of work surfaces as directed and according to enterprise procedures
-	4.2 Label and pack swabs and samples for dispatch
5. Remove non-viable poultry	5.1 Remove sick or injured poultry according to enterprise animal welfare and infection control procedures
,	5.2 Provide treatment of sick poultry as required
	5.3 Remove and/or dispose of dead poultry according to enterprise
	procedures 5.4 Provide post-mortem assistance as required
	5.5 Record and report poultry losses and non-viable poultry



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

Skill	Description	
Reading	Interpret key information on poultry treatment from enterprise procedures	
Writing	Use industry terminology to record information about poultry health	
Numeracy	Measure and calculate quantity, time, weight, temperature, area, volume and ratio	
Oral communication	Use active listening and questioning techniques to clarify and confirm supervisor instructions	

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
AHCPLY3X5 Maintain health and welfare of poultry	AHCPLY202 Maintain health and welfare of poultry	Unit revised and recoded to reflect AQF level 3 outcomes Application updated Element 6 removed Other elements revised and/or reordered for clarity Performance criteria added or revised for clarity Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions updated	Not equivalent

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72
	9002-4a36-bi1a-324b23220172

TITLE Assessment requirements for AHCPLY3X5 Maintain health and welfare of poultry

Performance Evidence

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

There must be evidence that the individual has safely and effectively cared for at least three different groups of poultry over a period of at least five days. Each group must include at least 20 birds.

For each group, the individual must have, according to enterprise requirements:

- identified and applied enterprise health and safety, animal welfare, infection control, biosecurity and environmental protection procedures related to working with poultry
- followed personal hygiene requirements
- identified at least identified at least three different hazards, and assessed and controlled associated risks
- selected, checked and correctly fitted appropriate personal protective equipment (PPE)
- maintained feed and water availability
- maintained poultry environments, including:
 - · checked and/or adjusted ventilation or temperature or humidity controls as required
 - · cleaned feeding and watering equipment
 - · identified and reported signs of pest, vermin and/or predator activity
 - · disposed of waste materials
- monitored poultry health and welfare, and identified signs of ill health or injury
- taken and labelled swabs from at least two different work surfaces
- accurately completed poultry health records.

The individual must also have treated at least one group of 20 birds, including:

- caught and handled birds for inspection and/or weighing
- used appropriate techniques and location to administer treatments
- safely handled and stored materials used for treatments according to enterprise health, safety, environmental and biosecurity requirements
- documented all treatments provided according to enterprise requirements.

In addition to the above, the individual must have, according to enterprise procedures:

- used enterprise criteria to identify at least three cull birds
- · isolated at least one bird showing signs of illness
- removed at least one dead bird.

Knowledge Evidence

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

- key features state/territory legislation, regulations and codes of practice for worker health and safety, animal welfare, biosecurity, quarantine and environment protection that apply to providing health care for poultry
- enterprise procedures and requirements for worker health and safety, animal welfare, biosecurity, quarantine and environment protection that apply to providing health care for poultry
- hazard identification, risk assessment and controls to minimise risks when checking and treating poultry
- · signs of common poultry ill heath, diseases and injuries, including:
 - abnormal feather loss
 - abnormal breathing
 - weight loss
 - general inactivity or lethargy
 - discharges from eyes
 - dull or closed eyes
 - dirty vent

Knowledge Evidence

- · warm, swollen and cracked feet
- poultry ill health treatment and management strategies
- poultry health and welfare assessment methods
- safe and low stress techniques for handling and restraining poultry, including injured and ill birds
- typical industry criteria for determining birds to be culled
- common types, features, functions and operational checks of enclosures, infrastructure and equipment used to house poultry
- types, uses, handling, storage and routes of administration of commonly used veterinary medicines and chemicals
- procedures for taking, handling, labelling, packing and transporting swab samples
- procedures for assisting a post-mortem examination
- enterprise requirements, methods and procedures for removing and disposing of waste
- zoonoses that transfer between poultry and humans
- regulatory and enterprise documentation, records and reports required for poultry health care.

Assessment Conditions

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

- physical conditions:
 - a commercial poultry site or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - live poultry specified in performance evidence
 - poultry production infrastructure, materials, resources, tools and equipment, including PPE specified in the performance evidence
- specifications:
 - enterprise procedures for poultry care, health and welfare, worker health and safety, and biosecurity activities specified in the performance evidence
- timeframes:
 - the five days specified in the performance evidence can be consecutive or non-consecutive.

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

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