Modification history

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

| AHCPLY210 | Catch and load poultry |
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| Application | This unit of competency describes the skills and knowledge required to catch, handle and load live poultry for transfer to new facilities or processing plant. The unit applies to poultry from a variety of species and breeds, as well as meat or layer birds.  This unit applies to workers in commercial poultry production who undertake routine tasks under supervision. They perform defined activities according to enterprise procedures. 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 |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare to catch or pick up poultry | 1.1 Confirm and follow personal hygiene and other biosecurity procedures that apply to entering and working on a poultry farm or facility  1.2 Confirm sheds, flocks and bird numbers to be caught and loaded  1.3 Identify health and safety hazards, assess risks, and control and/or report risks  1.4 Advise other workers of upcoming bird movement as required  1.5 Select and fit appropriate personal protective equipment (PPE) required for the catching or picking up of poultry  1.6 Adjust shed lighting, ventilation and temperature in readiness to catch and/or move poultry according to enterprise procedures  1.7 Raise feeders, drinkers, nests and perches as required  1.8 Ensure that catching locations, movement pathways and vehicle loading area are safe and clear of obstacles  1.9 Select, clean, prepare and/or set up catching tools and equipment according to age, stock type and production system |
| 2. Handle and move poultry | 2.1 Move birds into catching area or remove birds from cages or crates using safe manual handling, and safe and low stress bird handling techniques  2.2 Identify birds that are not fit to move, and separate according to enterprise procedures  2.3 Catch and/or handle birds being relocated, and place birds in crates or modules or weighing cells according to space or weight requirements  2.4 Check birds regularly and take action to manage temperature and ventilation, and minimise smothering  2.5 Move crates or modules safely and load onto vehicle gently using safe manual handling techniques  2.6 Complete records and report issues promptly |
| 3. Undertake cleaning and reporting | 3.1 Identify health and safety hazards, assess risks, and control and/or report risks associated with cleaning work areas  3.2 Select and fit appropriate PPE required for cleaning  3.3 Measure chemicals and prepare cleaning fluids safely according to supplier instructions and enterprise procedures  3.4 Check and prepare cleaning equipment  3.5 Clean, sanitise, maintain and store equipment and tools as required  3.6 Dispose of waste according to enterprise biosecurity and environmental procedures  3.7 Complete records and report issues promptly |

| Foundation Skills  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. | |
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| Skill | Description |
| Reading | Interpret key information from enterprise animal welfare and biosecurity procedures |
| Writing | Use industry terminology to record information about moving poultry |
| Numeracy | Measure and calculate quantity, time, weight, temperature, area, volume and ratio |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AHCPLY210 Catch and load poultry | AHCPLY206 Catch and load poultry | Elements revised for clarity  Performance criteria removed, added or revised for clarity  Foundation skills added  Performance evidence, knowledge evidence and assessment conditions updated | Not equivalent |

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

| TITLE | Assessment requirements for AHCPLY210 Catch and load poultry |
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| 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 efficiently transferred at least two different groups of live poultry from a shed and onto a transport vehicle and/or into another poultry shed or facility. Each group must include at least 20 birds.  For each group, the individual must have, according to enterprise requirements:   * confirmed and followed biosecurity and animal welfare procedures * confirmed shed and quantity of birds being moved, and their destination * identified at least two health and safety hazards, and assessed and controlled and/or reported associated risks * selected, checked and correctly fitted appropriate personal protective equipment (PPE) * adjusted shed infrastructure and/or set up, in preparation to safely catch and move poultry * ensured catching locations, pathways and destination are ready and safe for poultry and workers * selected, checked and effectively used tools and equipment to handle and move poultry * separated at least two birds not suitable for transport * caught, packed and moved poultry using safe and low stress techniques * loaded birds into crates or modules or weighing cells according to space or weight requirements * used safe manual handling and/or lifting techniques * cleaned equipment and tools used during the capture and movement of poultry * completed movement records. | |

| Knowledge Evidence |
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| An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:   * key features of state/territory legislation, regulations and codes of practice for worker health and safety, animal welfare, biosecurity and environment protection that apply to handling and moving live poultry * enterprise procedures and requirements for worker health and safety, animal welfare, biosecurity and environment protection that apply to handling and moving live poultry * hazard identification, risk assessment and controls to minimise risks when handling and moving live poultry * types, uses, cleaning and maintenance of equipment, tools, machinery and personal protective equipment required when handling and moving live poultry * safe and low stress techniques and methods for moving live poultry, including: * catching and picking * placing and packing into containers or crates or weighing cells * moving containers loaded with poultry * loading poultry containers into transport vehicle * how to assess live poultry health and condition prior to catching and loading * temperature control management and prevention of smothering during movement * enterprise procedures for disposal and management of waste, including biosecurity and environmental requirements * regulatory and enterprise documentation, records and reports required for poultry movement. |

| Assessment Conditions |
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| 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 sheds, materials, resources, tools and equipment, including PPE * safety data sheets * specifications: * enterprise procedures for poultry care, health and welfare, worker health and safety, and biosecurity for the activities.   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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