

# **Syllabus**

**Under**

**SKILL DEVELOPMENT INITIATIVE SCHEME (SDIS)**

**Based on**

**Modular Employable Skills (MES)**

**On**

**Animal Husbandry and Meat Processing**

**Designed in 2011**

**Government of India**

**Ministry of Labour & Employment**

**Directorate General of Employment & Training**

**List of members of the SECTROL Skill Panel for designing the course curriculum on Animal Husbandry and Meat Processing Sector under Skill Development Initiative Scheme (SDIS) based on Modular Employable Skills (MES)**

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5.	Dr. K. V. Kulkarni	Member
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12.	Mr. Chandrashekhar	Member
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15.	Dr. (Ms) Divya Gowda. M	Member
16.	Dr. (Ms) Dechamma. K.P	Member
17.	Mr. Zahoor Ahmed	Member
18.	Dr. S. Girish Patil	Member
19.	Dr. A.M. Paturkar	Member
20.	Dr. Shaiekh Nadeem Ahmed	Member
21.	Dr. Sunil E	Member

**List of members attended the Trade Committee Meeting for designing the course curriculum on “Animal Husbandry and Meat Processing” Sector under Skill Development Initiative Scheme (SDIS) based on Modular Employable Skills (MES) held on 29.08.2011 at C.S.T.A.R.I., Kolkata.**

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2.	Dr. Sanjoy Saha, Additional Director	Directorate Animal Husbandry & Animal Health, Govt of West-Bengal	Member
3	Prof. S.Biswas, Head of Dept.	West-Bengal University of Animal & Fisheries, Kolkata	Member
4	Prof. Dipak Kr Dey, Registrar.	West-Bengal University of Animal & Fisheries, Kolkata	Member
5	Dr. Pankaj Kr. Biswas	West-Bengal University of Animal & Fisheries, Kolkata	Member
6	Mr. S. K. Roy, Administrative Officer	West-Bengal University of Animal & Fisheries, Kolkata	Member
7	Mr. G. Giri, Dy. Director	C.S.T.A.R.I, Kolkata	Member
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10	Mr. S.B. Sardar, Asstt. Director	C.S.T.A.R.I, Kolkata	Member
11	Mr. P. K.Dutta, Asstt. Director	C.S.T.A.R.I, Kolkata	Member
12	Mr. R. N. Manna, Trg. Officer	C.S.T.A.R.I, Kolkata	Member
13	Mr. M. K. Batyabal, Trg. Officer	C.S.T.A.R.I, Kolkata	Member

Course Curricula in “Animal Husbandry and Meat Processing” Sector

UNDER SDI SCHEME BASED ON MES.

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## **Skill Development based on Modular Employable Skills (MES)**

### **Background**

The need for giving emphasis on Skill Development, especially for the educated unemployed youth (both for rural & urban) has been highlighted in various forums. Unfortunately, our country's current education system does not give any emphasis on development of skills. As a result, most of the educated unemployed youths are found wanting in this area, which is becoming their Achilles heel.

As India is on the path of economic development and the share of service sector's contribution to the GDP of the country is increasing (53% of GDP) it is becoming imperative that Government of India along with other nodal agencies play an important role in providing employable skills, with special emphasis on Skills.

Hence, need of the hour is some policy change at Apex level which will address the needs of the changing economy and look at providing mandatory skills training to all educated unemployed youths, with a view to have them gainfully employed. This shift in policy will ultimately benefit all the stake holders, namely the individuals, industry, Government and the economy by way of providing employment, increasing the output/productivity and ultimately resulting in a higher GDP for the nation.

### **Frame work for skill development based on 'Modular Employable Skills (MES)'**

Very few opportunities for skill development are available for the above referred groups (educated unemployed youth). Most of the existing skill development programmes are long term in nature. Poor and less educated persons cannot afford long term training programmes due to higher entry qualifications, opportunity cost, etc. Therefore, a new framework for skill development has been evolved by the DGET to address the employability issues.

The **key features of new framework for skill development** are:

- Demand driven short term training courses based on modular employable skills are decided in consultation with Industries.
- Flexible delivery mechanism (part time, week ends, full time)
- Different levels of programmes (foundation level as well as skill up gradation) to meet demands of various target groups
- Central Government will facilitate and promote training while vocational training providers (VTPs) under the Govt. and Private Sector will provide training
- Optimum utilization of existing infrastructure to make training cost effective.
- Testing of skills of trainees by Independent Assessing Bodies (IABs) who would not be involved in conducting training programme, to ensure that it is done impartially.
- Testing & Certification of prior learning (skills of persons acquired informally)

The Short Term courses would be based on "Modular Employable Skills (MES)".

The **concept for the MES** is:

- ✓ Identification of minimum skills set, which is sufficient to get an employment in the labour market.
- ✓ It allows skills up gradation, multi skilling, multi entry and exit, vertical mobility and life long learning opportunities in a flexible manner.
- ✓ It also allows recognition of prior learning (certification of skills acquired informally) effectively.
- ✓ The modules in a sector when grouped together could lead to a qualification equivalent to National Trade Certificate or higher.
- ✓ Courses could be available from level 1 to level 4 in different vocations depending upon the need of the employer organizations.
- ✓ MES would benefit different target groups like:
  - Workers seeking certification of their skills acquired informally
  - Workers seeking skill up gradation
  - Early school drop-outs and unemployed
  - Previously child Labour and their family

### **INTRODUCTION**

Economic growth in India is increasingly supported by robust industrial growth. Animal Husbandry and Meat Processing sector is one of the relatively lesser known but significant sector that support almost all industrial activities. However, notwithstanding its importance and size (INR 4 trillion), it has traditionally not been accorded the attention it deserves as a separate sector in itself. The level of inefficiency in Animal Husbandry and Meat Processing Sector activities in the country has been very high across all modes.

The required pace of efficiency and quality improvement will demand rapid development of capabilities of Animal Husbandry and Meat Processing Sector service providers. And with Animal Husbandry and Meat Processing Sector being a service oriented sector, skill development will emerge as a key capability.

This lack of focus on developing manpower and skills for the Animal Husbandry and Meat Processing Sector has resulted in a significant gap in the numbers and quality of manpower in the sector.

This gap, unless addressed urgently, is likely to be a key impediment in the growth of the Animal Husbandry and Meat Processing Sector in India and in consequence, could impact growth in industrial & production sector as well.

This underscores the need identifying areas where such manpower and skill gaps are critical, and developing focused action plans to improve the situation.

A look at the required initiatives for manpower development in the above sector makes it clear that sustainable development of the sector's manpower requires a collaborative public private effort. The level of commitment demonstrated by each stakeholder would largely determine the direction that the sector heads towards.

### **Age of participants**

The minimum age limit for persons to take part in the scheme is 14 years but there is no upper age limit.

### **Curriculum Development Process**

Following procedure is used for developing course curricula -

- Identification of Employable Skills set in a sector based on division of work in the Labour market.
- Development of training modules corresponding to skills set identified so as to provide training for specific & fit for purpose
- Organization of modules in to a Course Matrix indicating vertical and horizontal mobility. The course matrix depicts pictorially relation among various modules, pre requisites for higher level modules and how one can progress from one level to another.
- Development of detailed curriculum and vetting by a trade committee and by the NCVT

(Close involvement of Employers Organizations, State Governments and experts, Vocational Training Providers and other stakeholders are ensured at each stage).

### **Development of Core Competencies**

Possession of proper attitudes is one of the most important attributes of a competent person. Without proper attitudes, the performance of a person gets adversely affected. Hence, systematic efforts will be made to develop attitudes during the training programme.

The trainees deal with men, materials and machines. They handle sophisticated tools and instruments. Positive attitudes have to be developed in the trainees by properly guiding them and setting up examples of good attitudes by demonstrated behaviours and by the environment provided during training.

Some important core competencies to be developed are:

1. Communication skills
2. Better usage of English language/Vernacular
3. Presentation skills
4. Self management
5. Resume preparation
6. GD participation/facing techniques
7. Interview facing techniques

Following competencies should also be developed during level-II and higher courses:

1. Ability for planning, organizing and coordinating
2. Creative thinking, problem solving and decision-making
3. Leadership
4. Ability to bear stress
5. Negotiation

**Duration of the Programme:**

Time taken to gain the qualification will vary according to the pathway taken and will be kept very flexible for persons with different backgrounds and experience. Duration has been prescribed in hours in the curriculum of individual module, which are based on the content and requirements of a MES Module. However, some persons may take more time than the prescribed time. They should be provided reasonable time to complete the course.

**Pathways to acquire Qualification:**

**Access** to the qualification could be through:

- An approved training Programme.

**Methodology**

The training methods to be used should be appropriate to the development of competencies. The focus of the programme is on “performing” and not on “Knowing”. Lecturing will be restricted to the minimum necessary and emphasis to be given for learning through active participation and involvement.

The training methods will be individual centered to make each person a competent one. Opportunities for individual work will be provided. The learning process will be continuously monitored and feedback will be provided on individual basis.

Demonstrations using different models, audio visual aids and equipment will be used intensively.

**Instructional Media Packages**

In order to maintain quality of training uniformly all over the country, Instructional Media Packages (Imps) will be developed by the National Instructional Media Institute (NIMI), Chennai.

**Assessment**

DGE&T will appoint assessing bodies to assess the competencies of the trained persons. The assessing body will be an independent agency, which will not be involved in conducting the training programme. This, in turn, will ensure quality of training and credibility of the scheme. Keeping in view, the target of providing training/testing of one million persons through out the country and to avoid monopoly, more than one assessing bodies will be appointed for a sector or an area.

**Certificate**

Successful persons will be awarded competency-based certificates issued by **National Council for Vocational Training (NCVT)**.

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# COURSE MATRIX

## Animal Husbandry and Meat Processing

### LEVEL-1

Module No. 01 to 05 is already available in DGET website

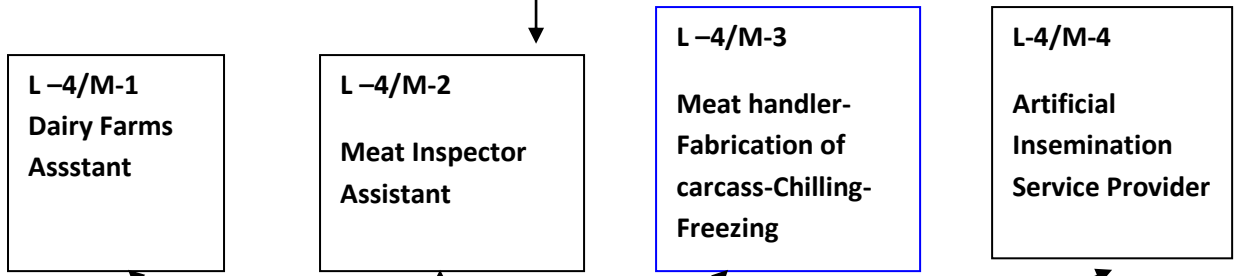
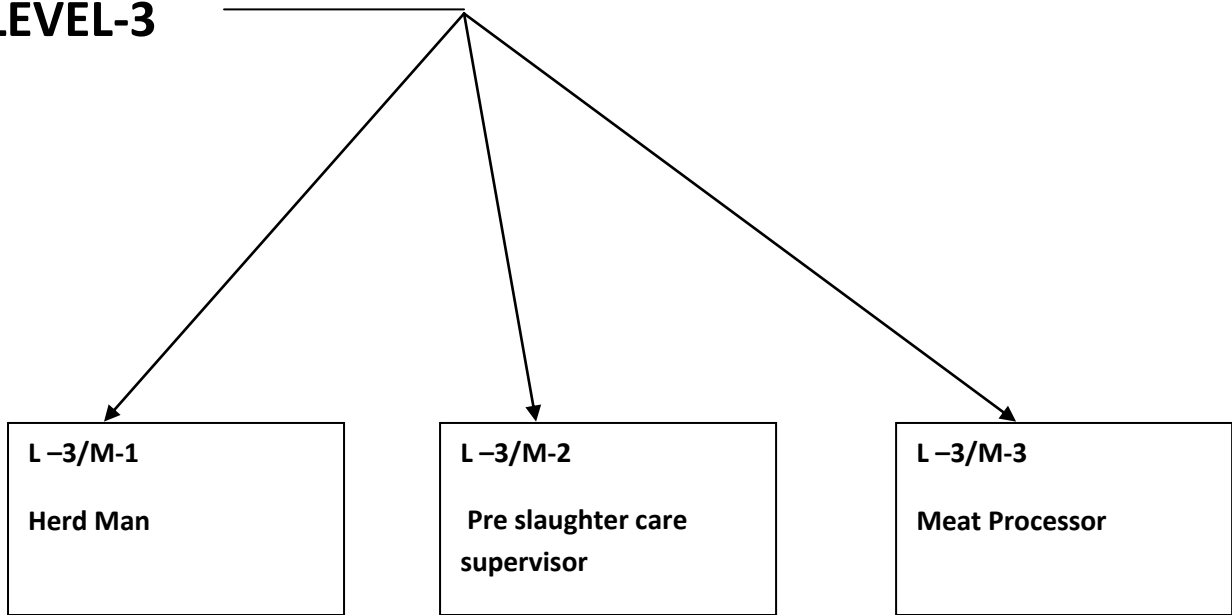
<b>L-1/M-6</b> Bird Handler (Lifter)	<b>L-1/M-7</b> Driver for transporting birds	<b>L-1/M-8</b> Slaughter Man – Poultry Slaughter House	<b>L-1/M-9</b> Poultry Dresser	<b>L-1/M-10</b> Meat Handler (Poultry Slaughter House)	<b>L-1/M-11</b> Meat Processor (Poultry Slaughter House)
<b>L-1/M-12</b> By-product Handler & Processor (Poultry Slaughter House)	<b>L-1/M-13</b> Lairage Assistant and animal grader	<b>L-1/M-14</b> Humane slaughter	<b>L-1/M-15</b> Slaughter man - Buffalo	<b>L-1/M-16</b> Pig slaughter man	<b>L-1/M-17</b> Sheep and Goat Slaughterer
<b>L-1/M-18</b>  Carcass dresser	<b>L-1/M-19</b>  Pig Carcass dresser	<b>L-1/M-20</b>  Carcass Handler	<b>L-1/M-21</b>  Blood Collector	<b>L-1/M-22</b> Cleaner of Slaughter Equipments	<b>L-1/M-23</b> Sanitation and Disinfection Assistant
<b>L-1/M-24</b>  Pest Control Operator	<b>L-1/M-25</b>  Byproduct Handler and Processor (Slaughter House)	<b>L-1/M-26</b>  Piggery Farm Assistant	<b>L-1/M-27</b>  Sheep Farm Assistant / Attendant	<b>L-1/M-28</b>  Clinical Assistant/ Animal Attendant	<b>L-1/M-29</b>  Cattle attendant/ Dairy Cattle Assistant
<b>L-1/M-30</b>  Cow Boy	<b>L-1/M-31</b>  Animal Handlers	<b>L-1/M-32</b>  Animal Groomers	<b>L-1/M-33</b>  Animal Care giver	<b>L-1/M-34</b>  Kennel Attendants	<b>L-1/M-35</b>  Pet Sitters
<b>L-1/M-36</b>  Animal Shoer	<b>L-1/M-37</b>  Syces of Horses	<b>L-1/M-38</b>  Dog Breeder Assistant	<b>L-1/M-39</b>  Aviary Assistants	<b>L-1/M-40</b>  Snake Catchers	<b>L-1/M-41</b>  Post Mortem Assistants
<b>L-1/M-42 Cow Milker- Grade - 1</b>					



### LEVEL - 2

<b>L-2/M-1</b> Animal Food preparation assistant	<b>L-2/M-2</b> Pet taxi Driver	<b>L-2/M-3</b> Animal Assessor and ante mortem inspector	<b>L-2/M-4</b> Feeder in dairy farm	<b>L-2/M-5</b> Cow Milker- Grade -2	<b>L-2/M-6</b> Veterinary Hospital Attendant
<b>L-2/M-7</b> Dog Breeder	<b>L-2/M-8</b> Driver for transporting-Birds, Pets and large ruminants, small ruminants and Pigs		<b>L-2/M-9</b> Vaccinator	<b>L-2/M-10</b> Dystocia Assistant	<b>L-2/M-11</b> Castration Assistant

**LEVEL-3**



**LEVEL-4**

## ANIMAL HUSBANDRY & MEAT PROCESSING

### LEVEL – 1 MODULE - 6

<b>1. Module Name:</b>	<b>Bird Handler (Lifter)</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -106
<b>4. Entry Qualification:</b>	Minimum 5 <sup>th</sup> standard. 14 years of age
<b>5. Terminal competency:</b>	Successful candidates would be able to harvest, handle and transport birds in a safe way
<b>6. Duration:</b>	120 hours
<b>7. Job Profile</b>	Can be employed in a poultry processing plant/ poultry trading establishment as a bird lifter

#### 8. Course content:

Practical Competencies	Under pinning knowledge (Theory)
<ul style="list-style-type: none"> <li>• Preparing the area before catching the birds.</li> <li>• Catching of birds with out causing injuries and stress.</li> <li>• Putting them in cages without causing injury.</li> <li>• Removing the birds from cage without injuring them.</li> <li>• Loading and unloading of the cages in truck.</li> <li>• Handling of cages immediately after unloading.</li> <li>• Weighing and counting the birds and recording their weights prior to loading and unloading.</li> <li>• Ascertaining the shrinkage.</li> <li>• Utility of gloves, caps, masks and aprons.</li> <li>• Cleaning, disinfection and maintenance of cages and trucks.</li> <li>• Management of mortalities and waste.</li> <li>• Salvaging of morbidities and culls.</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Basics of bird welfare, importance of handling birds without creating anxiety and injury.</li> <li>• Importance of bird handling towards meat quality.</li> <li>• Introduction to international standards about bird welfare.</li> <li>• Preparing of Pen and methods of catching the birds and handling them without causing injury/stress.</li> <li>• Design and size of the bird cages.</li> <li>• Importance of ventilation while handling birds in transporting cages.</li> <li>• Importance of spraying water on cages while transporting.</li> <li>• Precautions to be taken while loading the cages in truck.</li> <li>• Importance of unloading the cages immediately after the arrival of truck.</li> <li>• Importance of weighing the birds.</li> <li>• Need for keeping the birds on fast before harvesting.</li> <li>• Importance of catching of birds in night/dim light.</li> <li>• Factors influencing the safety of birds and the persons working.</li> <li>• Importance of cleanliness and disinfection of cages and trucks.</li> <li>• Basics of first aid.</li> <li>• Importance of cleanliness and personal hygiene. Occupational health Hazards related to the trade.</li> </ul>

**Equipments required for training 20 candidates**

Sl. No.	Name of Tools/Equipments	Qty.
1.	Standard Cages	50
2.	Weighing scales	1
3.	Pallets for keeping cages	10
4.	Truck for loading cages	1
5.	Disinfectant solution	As needed
6.	Potassium permanganate	2 Kg
7.	Formalin	5 liters
8.	Incinerator	1
9.	Wooden box for composting	1
10.	Gloves	20 sets
11.	Caps	20 sets
12.	Masks	20 sets
13.	Aprons	20 sets

**LEVEL – 1**  
**MODULE - 7**

<b>1. Module Name:</b>	<b>Driver for transporting birds</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -107
<b>4. Entry Qualification:</b>	Driving License from RTO and 18 years of age
<b>5. Terminal competency:</b>	Successful candidates would be able to transport live birds safely in a truck
<b>6. Duration:</b>	120 hours
<b>7. Job Profile</b>	Can be employed in a poultry processing plant or poultry trading house as a driver

**8. Course content:**

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Driving the truck smoothly without causing distress to the birds.</li> <li>• Avoiding pot holes, sudden stops and halts and fast cornering while driving.</li> <li>• Ensuring and participating in proper loading and off loading of cages.</li> <li>• Ensuring proper handling of birds during inclement and sultry weather.</li> <li>• Following the basic driving discipline and traffic rules while driving.</li> <li>• Mock drill for first aid and managing vehicle breakdowns.</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Basics of bird welfare, importance of handling birds without creating injury and stress.</li> <li>• Acquaintance with international standards about bird welfare.</li> <li>• Precaution to be taken while driving.</li> <li>• Effect of jerks, sudden stops, intermittent stops and fast cornering on the birds.</li> <li>• Management of birds during transit in summer, winter and rainy season.</li> <li>• Importance of handling and management of cages and truck.</li> <li>• Safety of birds and the personnel.</li> <li>• Basics of first aid.</li> <li>• Cleaning, disinfection and fumigation of cages and trucks.</li> <li>• Orientation towards handling of risks like road accidents, mortality, natural and manmade disasters.</li> <li>• Occupational health Hazards related to the trade.</li> </ul>

**Equipments required for training 20 candidates**

Sl. No.	Name of Tools/Equipments	Qty.
1.	Standard Cages	50
2.	Weighing scales	1
3.	Pallets for keeping cages	10
4.	Truck for loading cages	1

**LEVEL – 1**  
**MODULE - 8**

<b>1. Module Name:</b>	<b>Slaughter Man – Poultry Slaughter House</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -108
<b>4. Entry Qualification:</b>	Minimum 5 <sup>th</sup> standard. 14 years of age
<b>5. Terminal competency:</b>	Successful candidates would be able to slaughter the birds following different ritual and humane methods
<b>6. Duration:</b>	120 hours
<b>7. Job Profile</b>	Can be employed in a poultry processing plant as a slaughter

**8. Course content:**

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Cleanliness, sterilization and up keeping of tools.</li> <li>• Practicing the methods of stunning.</li> <li>• Cleaning, disinfection and up keeping of the bleeding area.</li> <li>• Handling of birds while ejecting from the cages and loading the shackles / bleeding cones.</li> <li>• Bleeding by Halal method.</li> <li>• Bleeding by Jhatka method.</li> <li>• Collection, handling and savaging of blood.</li> <li>• Ensuring bleeding efficiency and death of the bird.</li> <li>• Utility of gloves, caps and aprons.</li> <li>• Practicing first aid.</li> <li>• Personal hygiene. Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Principles of bird slaughter, slaughter by bleeding and importance of bird welfare.</li> <li>• Introduction to humane and ritual slaughtering techniques.</li> <li>• Acquaintance to different methods of slaughter viz. Halal and Jhatka.</li> <li>• Principles of stunning prior to slaughter.</li> <li>• Methods of stunning, mechanical and electrical.</li> <li>• Importance sharpening, sterilization and up keeping of tools.</li> <li>• Importance of bleeding efficiency and quality of meat.</li> <li>• Precaution to be taken while slaughtering.</li> <li>• Imperfect bleeding, reasons, its recognition and prevention.</li> <li>• Personal safety. Occupational health Hazards related to the trade.</li> </ul>

**Equipments required for training 20 candidates**

Sl. No.	Name of Tools/Equipments	Qty.
1.	Bleeding cones -6 birds capacity	1
2.	Bleeding shackles	5
3.	Bleeding troughs	2
4.	Sharp knives	10
5.	Disposal plastic bags	10
6.	Electrical stunner (water bath stunner)	1
7.	Gloves	20 sets
8.	Caps	20 sets
9.	Aprons	20 sets

**LEVEL – 1**  
**MODULE - 9**

<b>1. Module Name:</b>	<b>Poultry Dresser</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -109
<b>4. Entry Qualification:</b>	Minimum 5 <sup>th</sup> standard. 14 years of age
<b>5. Terminal competency:</b>	Successful candidates would be able to dress and process the meat after slaughter
<b>6. Duration:</b>	180 hours
<b>7. Job Profile</b>	Can be employed in a poultry slaughter house as a meat processor

**8. Course content:**

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Washing the carcass.</li> <li>• Practicing grading of carcass.</li> <li>• Practicing skinning out.</li> <li>• Practicing portioning of carcass.</li> <li>• Practicing the distribution operations.</li> <li>• Practicing the packing operation.</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Basics of processing the meat.</li> <li>• Importance of washing the carcass.</li> <li>• Importance and handling in cold chain. Difference between chilling and freezing of meat and Offal.</li> <li>• Factors influencing the quality of meat.</li> <li>• Personal safety and Occupational health Hazards related to the trade.</li> </ul>

**Equipments required for training 20 candidates**

Sl. No.	Name of Tools/Equipments	Qty.
1.	Hot water tubs	10
2.	Feather collecting baskets	10
3.	Straight knives	20
4.	Washing facility for carcasses	5
5.	Refrigerators	10
6.	Packing materials	As needed
7.	Curved knives	20
8.	Portioning machine with circular saw	1
9.	Portioning machine with band saw	1
10.	Vacuum packaging machine	1
11	Food grade plastic trays	200

**LEVEL – 1**  
**MODULE - 10**

<b>1. Module Name:</b>	<b>Meat Handler – Poultry Slaughter House</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -110
<b>4. Entry Qualification:</b>	Minimum 5 <sup>th</sup> standard. 14 years of age
<b>5. Terminal competency:</b>	Successful candidates would be able to handle the processing meat.
<b>6. Duration:</b>	180 hours
<b>7. Job Profile</b>	Can be employed in a poultry slaughter house as a meat handler

**8. Course content:**

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Practicing the washing of carcass.</li> <li>• Practicing grading of carcass.</li> <li>• Practicing skinning out.</li> <li>• Practicing portioning of carcass.</li> <li>• Practicing the distribution operations.</li> <li>• Practicing the packing operation.</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Basics of processing the meat.</li> <li>• Importance of washing the carcass.</li> <li>• Importance and handling in cold chain. Difference between chilling and freezing of meat and Offal.</li> <li>• Grading the carcass.</li> <li>• Skin out operation.</li> <li>• Portioning the carcass</li> <li>• Importance and procedure of portioning.</li> <li>• Distribution, principles to be followed about cold chain.</li> <li>• Packing, principles, importance and procedures of packing.</li> <li>• Factors influencing the quality of meat.</li> <li>• Personal safety and Occupational health Hazards related to the trade.</li> </ul>

**Equipments required for training 20 candidates**

Sl. No.	Name of Tools/Equipments	Qty.
1.	Washing facility for carcasses	5
2.	Refrigerators	10
3.	Straight knives	20
4.	Curved knives	20
5.	Portioning machine with circular saw	1
6.	Portioning machine with band saw	1
7.	Vacuum packaging machine	1
8.	Food grade plastic trays	200

**LEVEL – 1**  
**MODULE - 11**

<b>1. Module Name:</b>	<b>Meat Processor – Poultry Slaughter House</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -111
<b>4. Entry Qualification:</b>	Minimum 5 <sup>th</sup> standard. 14 years of age
<b>5. Terminal competency:</b>	Successful candidates would be able to process the meat into a value aided products.
<b>6. Duration:</b>	180 hours
<b>7. Job Profile</b>	Can be employed in a poultry meat processing plant as a meat processor

**8. Course content:**

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Cleaning the surroundings and the equipments.</li> <li>• Practicing the deboning the meat.</li> <li>• Acquaintance with non meat ingredients in the product manufacture.</li> <li>• Practicing preparation of meat emulsion.</li> <li>• Practicing different Indian traditional minced meat and emulsion based exotic meat products (value added foods).</li> <li>• Practicing safety practices pertaining to fire hazards and occupational hazards.</li> </ul>	<ul style="list-style-type: none"> <li>• Basics deboning of meat.</li> <li>• Preparation of meat mince.</li> <li>• Preparation of meat emulsion.</li> <li>• Principles of product preparation.</li> <li>• Role of non meat ingredients in the product manufacture.</li> <li>• Preparation of traditional Indian minced meat based products.</li> <li>• Preparation of meat emulsion based products.</li> <li>• Cooking and smoking of products.</li> <li>• Methods of handling and preservation of processed meat product.</li> <li>• Personal safety and Occupational health Hazards related to the trade.</li> </ul>

**Equipments required for training 20 candidates**

Sl. No.	Name of Tools/Equipments	Qty.
1.	Washing facility	5
2.	Refrigerators	10
3.	Knives for deboning	20
4.	Working tables	5
5.	Meat mincer	1
6.	Meat slicer	1
7.	Bowl chopper	1
8.	Sausage stuffer	1
9.	Deep fat fryer	1
10.	Tandoor	1
11.	Regular gas stove	1
12.	Micro wave oven	1
13.	Steam cooker	1
14.	Frying pan	1
15.	Grinder	1

**LEVEL – 1**  
**MODULE - 12**

<b>1. Module Name:</b>	<b>By-product Handler and Processor – Poultry Slaughter House</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -112
<b>4. Entry Qualification:</b>	Minimum 5 <sup>th</sup> standard. 14 years of age
<b>5. Terminal competency:</b>	Successful candidates would be able to handle and process the wastes
<b>6. Duration:</b>	120 hours
<b>7. Job Profile</b>	Can be employed in a poultry slaughter house as a waste handler

**8. Course content:**

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Cleaning the surroundings and the equipments.</li> <li>• Collection and Segregation of different types of wastes.</li> <li>• Treating the effluents as per the guidance.</li> <li>• Practice of procedures of processing different kind of wastes.</li> <li>• Practicing the safety procedures. Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Classification of poultry waste generated viz. excreta of live birds, dead birds, blood, feathers, inedible viscera, condemned carcasses and parts, head and feet.</li> <li>• Importance of by-products utilization.</li> <li>• By-products – Offal, blood, feathers wet and dry.</li> <li>• Compositing of wastes.</li> <li>• Acid treatment.</li> <li>• Rendering.</li> <li>• Effluent treatment systems.</li> <li>• Personal safety and Occupational health Hazards related to the trade.</li> </ul>

**Equipments required for training 20 candidates**

Sl. No.	Name of Tools/Equipments	Qty.
1.	Facility for collecting wastes – crates, plastic bags, cans with lids, wooden boxes for composting, wide mouth plastic cans for acid treatment, high pressure cooker for rendering.	5
2.	Composting pits	4
3.	Safety equipments like gum boots, gloves, aprons, caps.	20 sets

**LEVEL – 1**  
**MODULE - 13**

<b>1. Module Name:</b>	<b>Lairage Assistant and animal grader</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -113
<b>4. Entry Qualification:</b>	Minimum 5 <sup>th</sup> standard. 14 years of age
<b>5. Terminal competency:</b>	Successful candidates would be able to maintain hygiene slaughter house & take care the welfare of animals.
<b>6. Duration:</b>	120 hours
<b>7. Job Profile</b>	Can be employed in a poultry slaughter house as a Lairage Assistant

**8. Course content:**

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Unloading the animals and bringing them to lairage.</li> <li>• Unloading the animals and driving them in while ensuring no bruises.</li> <li>• Identifying sick animals and separating them.</li> <li>• Feeding and watering the animals.</li> <li>• Spraying water on the animals.</li> <li>• Grading the animals by conformation – morphology of the animal, quality – meat quality and finish – fatness of animal.</li> <li>• Assessment of fat in the flank region.</li> <li>• Finding degree of fat on barrel.</li> <li>• Feeling rump and understanding the fleshing pattern.</li> <li>• Estimating cold fat by hand feeling.</li> <li>• Practicing the conformation considering build, shape and outline of an animal and its different primal cuts.</li> <li>• Deciding the character of the muscle.</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Importance and operations in a lairage.</li> <li>• Effect of bruises on the quality of carcass.</li> <li>• Importance of resting of animals, feeding and maintaining hygiene.</li> <li>• Feeding and watering arrangements in a lairage.</li> <li>• Need for providing adequate space and its impact on meat quality.</li> <li>• Cleaning and maintenance of lairage hygiene.</li> <li>• Importance and activities of grading.</li> <li>• Grading considering conformation-morphology of animal, quality—meat quality and finish-fatness of animal.</li> <li>• Evaluation of beef animals.</li> <li>• Grading of cattle, calf, veale and sheep.</li> <li>• Definitions of prime, choice, good grade, cattle, commercial, utility, cutter and canner grades.</li> <li>• Personal safety and Occupational health Hazards related to the trade.</li> </ul>

**Equipments required for training 20 candidates**

Sl. No.	Name of Tools/Equipments	Qty.
1.	Well equipped slaughter house	
2.	Lairage with adequate space	
3.	Water spray system with pump	
4.	Safety equipments like gum boots, gloves, aprons, caps	20 sets

**LEVEL – 1**  
**MODULE - 14**

<b>1. Module Name:</b>	<b>Humane slaughter</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -114
<b>4. Entry Qualification:</b>	Minimum 5 <sup>th</sup> standard. 14 years of age
<b>5. Terminal competency:</b>	Successful candidates would be able to work as stunning operator in the pre slaughter operations of a slaughter house
<b>6. Duration:</b>	160 hours
<b>7. Job Profile</b>	Can be employed in a slaughter house as a stunning operator

**8. Course content:**

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Cleaning the stunning area.</li> <li>• Practicing noiseless stunning.</li> <li>• Pit heading the stunned animal.</li> <li>• Ejecting the stunned animals.</li> <li>• Hoisting the stunned animals.</li> <li>• Loading the pistol and firing.</li> <li>• Operating the electrical stunner.</li> <li>• Operating the carbon dioxide chamber.</li> <li>• Practicing safety work procedures while stunning. Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Importance and Philosophy of stunning.</li> <li>• Permitted methods of stunning of animals.</li> <li>1. Mechanical methods               <ul style="list-style-type: none"> <li>• Percussion</li> <li>• Penetrative – captive bolt, pistol, Pneumatic stunner.</li> </ul> </li> <li>2. Chemical/gaseous method</li> <li>3. Electrical method</li> <li>• Criterion for selection of stunning method: class of animal, intended line speed, humane aspects, capital and maintenance cost, ease of operation.</li> <li>• Pithead and its need. Method of pit heading</li> <li>• Safety of handler or operator and Occupational health Hazards related to the trade.</li> <li>• Effect on carcass and brain</li> <li>• Religious and legal requirements.</li> </ul>

**Equipments required for training 20 candidates**

Sl. No.	Name of Tools/Equipments	Qty.
1.	Well equipped slaughter house	
2.	Stunning room with stunning equipments	
3.	‘Cash’ captive bolt pistol	1
4.	Safety equipments like gum boots, gloves, aprons, caps	20 sets
5.	Electric stunner	1
6.	Pneumatic stunner	1

**LEVEL – 1**  
**MODULE - 15**

<b>1. Module Name:</b>	<b>Slaughter man - Buffalo</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -115
<b>4. Entry Qualification:</b>	Minimum 5 <sup>th</sup> standard. 14 years of age
<b>5. Terminal competency:</b>	Successful candidates would be able to slaught buffalo using safety devices & segregate for quality meat
<b>6. Duration:</b>	120 hours
<b>7. Job Profile</b>	Can be employed in a slaughter house as a slaughterer

**8. Course content:**

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Wearing safety gadgets like gloves, mask, head gear and gum boots. Practice on Personal safety and Occupational health Hazards related to the trade.</li> <li>• Cleaning the surroundings and the equipments.</li> <li>• Shackle and hoist</li> <li>• Stick (bleeding)</li> <li>• Remove forelegs</li> <li>• Skin 1<sup>st</sup> hind leg-remove 1<sup>st</sup> hind leg</li> <li>• Skin 2<sup>nd</sup> hind leg</li> <li>• Remove 2<sup>nd</sup> hind leg</li> <li>• Skin Belly</li> <li>• Skin 1<sup>st</sup> half of belly, chest and neck</li> <li>• Skin 2<sup>nd</sup> half of belly, chest and neck</li> <li>• Skin right foreleg and rosette</li> <li>• Skin left foreleg and rosette</li> <li>• Chain hide to hide puller</li> <li>• Operative hide puller (skin head)</li> <li>• Remove and hang head</li> <li>• Drop tongue</li> <li>• Wash head</li> <li>• Loosen trachea and saw brisket</li> <li>• Clear and tie weasand</li> <li>• Remove cauls fat and eviscerate abdomen</li> <li>• Eviscerate thorax</li> <li>• Remove reed</li> <li>• Remove pluck</li> <li>• Split carcass</li> <li>• Shape neck</li> <li>• Remove tail and channel fat</li> <li>• Trim and position for weighing</li> <li>• Weigh and tag</li> <li>• Hind quarter wash</li> <li>• Forequarter wash</li> </ul>	<ul style="list-style-type: none"> <li>• Elements of cattle slaughtering</li> <li>• Steps in cattle slaughtering</li> <li>• Different methods of bleeding</li> <li>• Methods of ritual slaughter – halal, Jhatka, Kosher</li> <li>• Roll of slaughtering on the maintenance of meat hygiene</li> <li>• First aid</li> <li>• Importance of bleeding efficiency towards meat quality.</li> <li>• Collection of blood.</li> <li>• Personal safety and Occupational health Hazards related to the trade.</li> </ul>

**Equipments required for training 20 candidates**

Sl. No.	Name of Tools/Equipments	Qty.
1.	Sharp knife	20
2.	Sword	20
3.	Safety equipments like gum boots, gloves, aprons, caps	20 sets

**LEVEL – 1**  
**MODULE - 16**

<b>1. Module Name:</b>	<b>Pig slaughter man</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -116
<b>4. Entry Qualification:</b>	Minimum 5 <sup>th</sup> standard. 14 years of age
<b>5. Terminal competency:</b>	Successful candidates would be able to slaught pig for quality meat.
<b>6. Duration:</b>	120 hours
<b>7. Job Profile</b>	Can be employed in a slaughter house as a slaughterer

**8. Course content:**

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Cleaning the surroundings and the equipments</li> <li>• Shackle and hoist</li> <li>• Stick</li> <li>• Operate scalding and de-haring machine</li> <li>• Insert Gambrel and hang off</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Elements of pig slaughtering</li> <li>• Steps in pig slaughtering</li> <li>• Types of stunning</li> <li>• Types of slaughtering-bleeding method for pigs</li> <li>• Roll of slaughtering on the maintenance of meat hygiene</li> <li>• Importance of singeing and shaving</li> <li>• Inspection of slaughter quality.</li> <li>• Personal safety and Occupational health Hazards related to the trade.</li> </ul>

**Equipments required for training 20 candidates**

Sl. No.	Name of Tools/Equipments	Qty.
1.	Well equipped slaughter house	
2.	Sharp knife	20
3.	Safety equipments like gum boots, gloves, aprons, caps	20 sets

**LEVEL – 1**  
**MODULE - 17**

<b>1. Module Name:</b>	<b>Sheep and Goat Slaughterer</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -117
<b>4. Entry Qualification:</b>	Minimum 5 <sup>th</sup> standard. 14 years of age
<b>5. Terminal competency:</b>	Successful candidates would be able to slaught sheep and goat for quality meat.
<b>6. Duration:</b>	120 hours
<b>7. Job Profile</b>	Can be employed in a slaughter house as a slaughterer

**8. Course content:**

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Cleaning the surroundings and the equipments</li> <li>• Pen sheep and stun</li> <li>• Shackle and hoist</li> <li>• Practice bleeding</li> <li>• De-elevate to crutch conveyor</li> <li>• Conveyor dressing (remove feet, commence fleece removal and saw brisket)</li> <li>• Elevate to overhead rail</li> <li>• Clean tail and commence backing</li> <li>• Back and chute fleece</li> <li>• Remove head</li> <li>• Eviscerate abdomen</li> <li>• Wash</li> <li>• Eviscerate throat</li> <li>• Weigh and tag</li> <li>• Final wash</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Elements of Sheep slaughtering</li> <li>• Religious slaughtering-Jhatka, Halal and Kosher</li> <li>• Steps in sheep slaughtering</li> <li>• Types of stunning</li> <li>• Roll of slaughtering on the maintenance of meat hygiene.</li> <li>• Personal safety and Occupational health Hazards related to the trade.</li> </ul>

**Equipments required for training 20 candidates**

Sl. No.	Name of Tools/Equipments	Qty.
1.	Well equipped slaughter house	
2.	Safety equipments like gum boots, gloves, aprons, caps	20 sets

**LEVEL – 1**  
**MODULE - 18**

<b>1. Module Name:</b>	<b>Carcass dresser</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -118
<b>4. Entry Qualification:</b>	Minimum 5 <sup>th</sup> standard. 14 years of age
<b>5. Terminal competency:</b>	Successful candidates would be able to dress the carcass in slaughter house
<b>6. Duration:</b>	160 hours
<b>7. Job Profile</b>	Can be employed in a slaughter house as a Carcass Dresser

**8. Course content:**

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Cleaning the surroundings and the equipments</li> <li>• Cleaning the water bath and filling with water</li> <li>• Maintaining temperature at 62<sup>0</sup>C to 64<sup>0</sup>C</li> <li>• Dipping carcass in hot water and ensuring blood is completely removed</li> <li>• Removing the carcass from hot water after the completion of required time</li> <li>• Arranging the carcass on hooks for vertical scalding</li> <li>• Spraying hot water uniformly all over the carcass.</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Importance of carcass dressing</li> <li>• Scalding and dehairing. Their importance</li> <li>• Factors determine the type of scalding and dehairing viz Hourly rate of slaughter, size of animals to be handled, ease of operation of machine, efficiency of cleaning and corrosion</li> <li>• Conventional method of scalding, horizontal (immersion) method, vertical (spraying) method.</li> <li>• Personal safety and Occupational health Hazards related to the trade.</li> </ul>

**Equipments required for training 20 candidates**

Sl. No.	Name of Tools/Equipments	Qty.
1.	Well equipped slaughter house	
2.	Hot water tank	4 nos.
3.	Hot water spray system with pump	2 nos.
4.	Safety equipments like gum boots, gloves, aprons, caps	20 sets

**LEVEL – 1**  
**MODULE - 19**

<b>1. Module Name:</b>	<b>Pig Carcass dresser</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -119
<b>4. Entry Qualification:</b>	Minimum 5 <sup>th</sup> standard. 14 years of age
<b>5. Terminal competency:</b>	Successful candidates would be able to scald and dress the pig carcass in slaughter house
<b>6. Duration:</b>	160 hours
<b>7. Job Profile</b>	Can be employed in a slaughter house as a Scalding Operator

**8. Course content:**

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Cleaning the surroundings and the equipments</li> <li>• Cleaning the water bath and filling with water</li> <li>• Maintaining temperature at 62<sup>0</sup>C to 64<sup>0</sup>C</li> <li>• Dipping carcass in hot water and ensuring blood is completely removed</li> <li>• Removing the carcass from hot water after the completion of required time</li> <li>• Arranging the carcass on hooks for vertical scalding</li> <li>• Spraying hot water uniformly all over the carcass.</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Factors determine the type of scalding and dehairing viz Hourly rate of slaughter, size of animals to be handled, ease of operation of machine, efficiency of cleaning and corrosion</li> <li>• Conventional method of scalding, horizontal (immersion) method, vertical (spraying) method.</li> <li>• Personal safety and Occupational health Hazards related to the trade.</li> </ul>

**Equipments required for training 20 candidates**

<b>Sl. No.</b>	<b>Name of Tools/Equipments</b>	<b>Qty.</b>
1.	Well equipped slaughter house	
2.	Hot water tank	4 nos.
3.	Hot water spray system with pump	2 nos.
4.	Safety equipments like gum boots, gloves, aprons, caps	20 sets

**LEVEL – 1**  
**MODULE - 20**

<b>1. Module Name:</b>	<b>Carcass Handler</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -120
<b>4. Entry Qualification:</b>	Minimum 5 <sup>th</sup> standard. 14 years of age
<b>5. Terminal competency:</b>	Successful candidates would be able to handle the carcass in a clean and hygienic way
<b>6. Duration:</b>	80 hours
<b>7. Job Profile</b>	Can be employed in a slaughter house and Meat Processing Unit as an assistant for carcass handling

**8. Course content:**

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Cleaning the surroundings and the equipments</li> <li>• Removing unwanted materials from the carcass</li> <li>• Examination of dressed carcass</li> <li>• Examination of the organs immediately after slaughter</li> <li>• Condemnation and destruction of unfit materials</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Different levels of meat production</li> <li>• Wholesome meat for human consumption</li> <li>• Elements of meat hygiene</li> <li>• Precautions to be taken while handling carcass.</li> <li>• Personal safety and Occupational health Hazards related to the trade.</li> </ul>

**Equipments required for training 20 candidates**

Sl. No.	Name of Tools/Equipments	Qty.
1.	Safety equipments like gum boots, gloves, aprons, caps	20 sets

**LEVEL – 1**  
**MODULE - 21**

<b>1. Module Name:</b>	<b>Blood Collector</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -121
<b>4. Entry Qualification:</b>	Minimum 5 <sup>th</sup> standard. 14 years of age
<b>5. Terminal competency:</b>	Successful candidates would be able to segregate edible and non edible blood and collect them for further process/disposal
<b>6. Duration:</b>	80 hours
<b>7. Job Profile</b>	Can be employed in a slaughter house as a blood collecting operator

**8. Course content:**

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Cleaning the work area</li> <li>• Draining the floors and ensuring clean surface</li> <li>• Cleaning of blood collecting troughs</li> <li>• Practicing collecting edible blood from striking area</li> <li>• Adjusting the rail heights depending on the height of animal</li> <li>• Collecting non edible blood</li> <li>• Ejecting the stunned animals</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Importance of blood collection</li> <li>• Edible and non edible blood</li> <li>• Precautions while collecting blood</li> <li>• Personal hygiene. Personal safety and Occupational health Hazards related to the trade.</li> </ul>

**Equipments required for training 20 candidates**

Sl. No.	Name of Tools/Equipments	Qty.
1.	Well equipped slaughter house	
2.	Hollow stainless steel knives	20
3.	Bleeding Trough	
4.	Water spray system with pump	2 nos.
5.	Blood collecting containers	20
6.	Safety equipments like gum boots, gloves, aprons, caps	20 sets

**LEVEL – 1**  
**MODULE - 22**

<b>1. Module Name:</b>	<b>Cleaner of Slaughter Equipments</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -122
<b>4. Entry Qualification:</b>	Minimum 5 <sup>th</sup> standard. 14 years of age
<b>5. Terminal competency:</b>	Successful candidates would be able to clean the equipments used in slaughter
<b>6. Duration:</b>	80 hours
<b>7. Job Profile</b>	Can be employed in a slaughter house as a Cleaner

**8. Course content:**

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Sterilizing trolleys, hooks, gambrels, knives, scabbards, cleavers, meat containers etc.</li> <li>• Practicing Gel cleaning and Foam cleaning of the equipments</li> <li>• Drying the cleaned equipments</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Importance of cleaning</li> <li>• Activities in cleaning</li> <li>• Methods of sterilizing trolleys, hooks, gambrels, knives, scabbards, cleavers, meat containers</li> <li>• Foam and Gel cleaning</li> <li>• Automated cleaning system</li> <li>• Personal safety and Occupational health Hazards related to the trade.</li> </ul>

**Equipments required for training 20 candidates**

Sl. No.	Name of Tools/Equipments	Qty.
1.	Sterilizing tanks/cabins	10
2.	Safety equipments like gum boots, gloves, aprons, caps	20 sets

**LEVEL – 1**  
**MODULE - 23**

<b>1. Module Name:</b>	<b>Sanitation and Disinfection Assistant</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -123
<b>4. Entry Qualification:</b>	Minimum 5 <sup>th</sup> standard. 14 years of age
<b>5. Terminal competency:</b>	Successful candidates would be able to take up disinfection in slaughter house
<b>6. Duration:</b>	160 hours
<b>7. Job Profile</b>	The person would be able to work as disinfector in the slaughter house either attached to poultry or in an abattoir. He can self employed also

**8. Course content:**

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Discipline and punctuality.</li> <li>• Practice of safety aspects and disinfection. Cleaning of slaughter room appliances and surroundings.</li> <li>• Cleaning of working appliances with bleaching powder solution and plain water.</li> <li>• Sun drying the appliances in the clean area and making the slaughter house dry.</li> <li>• Wearing apron, masks, gloves and operation of disinfection machine and maintenance of appliances.</li> <li>• Preparation of quality of lime solution to be used and white washing.</li> <li>• To know various recommended chemical disinfectants available for use.</li> <li>• Disinfection of slaughter house and appliances by spraying.</li> <li>• Calculating the dilution of stock/commercial disinfection and purpose of working solution.</li> <li>• Calculating the working solution required for spray to a given area.</li> <li>• Taking readings and maintenance of temperature and relative humidity during disinfection.</li> <li>• Practicing eco-friendly methods of waste disposal and precaution for using disinfectants.</li> </ul>	<ul style="list-style-type: none"> <li>• Brief knowledge of bird and animal disease.</li> <li>• Principles of disinfection. Materials required for disinfection and preparation of working solutions for disinfection.</li> <li>• To understand the importance of sunlight, hot water and flame on pathogen.</li> <li>• Cleaning of slaughter house and appliances and sun drying. Methods of disinfection.</li> <li>• Safety in disinfection. Personal safety and Occupational health Hazards related to the trade.</li> <li>• Knowledge of different gadgets used during disinfection and their maintenance.</li> <li>• Role of lime and detergents. Quality of lime powder and preparation of lime powder solution.</li> <li>• Different kinds of appliances used during disinfection and conditions to be maintained.</li> <li>• Safe disposal of waste materials and residue of disinfected bed.</li> <li>• Knowledge about the concentration of commercial formulations and its dilutions to working solutions.</li> <li>• Measurement of quality required to a given area.</li> </ul>

### Equipments required for training 20 candidates

Sl. No.	Name of Tools/Equipments	Qty.
1.	Wash basin	2
2.	Sprayer, gloves and mask	1 sets
3.	Room heater	1
4.	Measuring jar	2
5.	Bucket	3
6.	Weighing scale	1
7.	Measuring tape	1
8.	Room disinfectant	5 Kgs.
9.	Bleaching powder	5 Kgs.
10.	Lime powder	5 Kgs.
11.	Detergent	1 Kgs.
12.	Personnel hygiene	1 bottle
13.	News paper	5 Kgs.
14.	Hygrometer	2

**LEVEL – 1**  
**MODULE - 24**

<b>1. Module Name:</b>	<b>Pest Control Operator</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -124
<b>4. Entry Qualification:</b>	Minimum 5 <sup>th</sup> standard. 14 years of age
<b>5. Terminal competency:</b>	Successful candidates would be able to apply pesticide by using safety gadgets and ensure pest free atmosphere in the pre slaughter and post slaughter areas in slaughter house.
<b>6. Duration:</b>	160 hours
<b>7. Job Profile</b>	Can be employed in a slaughter house as a Pest Controller

**8. Course content:**

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Identification of pests</li> <li>• Preparation of pesticide solutions</li> <li>• Practicing of using safety gadgets like hand gloves, mask, cap, gum boot and apron while handling pesticides. Practice on Personal safety and Occupational health Hazards related to the trade.</li> <li>• Working out the concentrations of pesticides and quantity</li> <li>• Fixing nylon mesh for preventing birds</li> <li>• Operation of bird scaring alarms</li> <li>• Identifying the place for keeping Rat poison (Bait points)</li> <li>• Washing and cleaning animals, drying them in air</li> <li>• Cleaning Pest-O-Flash, removing the insects stuck.</li> </ul>	<ul style="list-style-type: none"> <li>• Knowledge of pests attacking birds and animals.</li> <li>• Types of birds attacking the meat-sparrows, feral, pigeons and gulls.</li> <li>• Rat and mice</li> <li>• Insects such as flies and cockroaches.</li> <li>• Normal pesticides.</li> <li>• Care to be taken while handling pesticides.</li> <li>• Normal pesticides for different types of pests and the animals in the slaughter house.</li> <li>• The norms for using pesticides.</li> <li>• Understanding material safety data sheet of the pesticides.</li> <li>• Working out the quantity and concentration of pesticides.</li> <li>• Bird scaring alarms and their use.</li> <li>• General practices.</li> <li>• Scrupulous cleanliness</li> <li>• Avoidance of direct sunlight in the rooms.</li> <li>• Use of air curtains.</li> <li>• Use of strip door curtains.</li> <li>• Use of U-V light.</li> <li>• Use of electrocutors (Pest-O-Flash).</li> <li>• Use of mesh screens.</li> <li>• Insecticide sprays should be used with discretion and confined to non-meat sections.</li> <li>• Personal safety and Occupational health Hazards related to the trade.</li> </ul>

**Equipments required for training 20 candidates**

Sl. No.	Name of Tools/Equipments	Qty.
1.	Well equipped slaughter house	
2.	Long handle brushes for cleaning animals	20 nos.
3.	Water spray system with pump	2 nos
4.	Buckets	20
5.	Safety equipments like gum boots, gloves, aprons, caps	20 sets
6.	Bird scaring alarm (Siren)	1

**LEVEL – 1**  
**MODULE - 25**

<b>1. Module Name:</b>	<b>By-product Handler and Processor-Slaughter House</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -125
<b>4. Entry Qualification:</b>	Minimum 5 <sup>th</sup> standard. 14 years of age
<b>5. Terminal competency:</b>	Successful candidates would be able to handle and process the wastes/by products in a slaughter house.
<b>6. Duration:</b>	80 hours
<b>7. Job Profile</b>	Can be employed in a slaughter house as a Waste Handler

**8. Course content:**

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Cleaning the surroundings and the equipments.</li> <li>• Collection and Segregation of different types of wastes.</li> <li>• Cleaning of skin and sending them to tannery for processing.</li> <li>• Cleaning of horns, polishing them.</li> <li>• Cleaning the skeleton and sending for stuffing as needed.</li> <li>• Treating the effluents as per the guidance.</li> <li>• Practice of procedures of processing different kinds of wastes.</li> <li>• Practicing the safety procedures and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Classification of slaughter waste viz. Excreta of live animals, dead animals, blood, skin, hairs, horns, inedible viscera, condemned carcasses and parts, tail head and feet.</li> <li>• By-products-skin, horns, head, skeleton.</li> <li>• Compositing of wastes.</li> <li>• Acid treatment.</li> <li>• Rendering.</li> <li>• Effluent treatment systems.</li> <li>• Personal safety and Occupational health Hazards related to the trade.</li> </ul>

**Equipments required for training 20 candidates**

Sl. No.	Name of Tools/Equipments	Qty.
1.	Facility for collecting wastes-crates, plastic bags, cans with lids, wooden boxes for compositing, wide mouth plastic cans for acid treatment, high pressure cooker for rendering.	5
2.	Composting pits	4
3.	Safety equipments like gum boots, gloves, aprons, caps	20 sets

**LEVEL – 1**  
**MODULE - 26**

<b>1. Module Name:</b>	<b>Piggery Farm Assistant</b>	
<b>2. Sector:</b>	Animal Husbandry and Meat Processing	
<b>3. Code:</b>	AHM-126	
<b>4. Entry Qualification:</b>	Min 5th standard. 14-years of age	
<b>5. Terminal competency:</b>	Successful candidates would be able to look after the pigs in a piggery farm	
<b>6. Duration:</b>	160 hours	
<b>7. Job Profile</b>	Can be employed in a farm assistant in a Piggery farm	
<b>8. Course content</b>		
	<b>Practical Competencies</b>	<b>Under pinning Knowledge (Theory)</b>
	<ul style="list-style-type: none"> <li>• Clothing and shoes and precautions</li> <li>• Cleaning and disinfecting of sheds</li> <li>• Washing of pigs and wallowing of pigs</li> <li>• Caring of growing piglets</li> <li>• Care of breeding boar</li> <li>• Care of pregnant sows</li> <li>• Care of farrowing sows</li> <li>• Care of new born piglets</li> <li>• Care of sick animals</li> <li>• Feeding of pigs as per category</li> <li>• Disinfecting of sheds</li> <li>• Routine manage mental practices like removal of needle feet etc.</li> <li>• Controlling of Pigs</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Objectives of Clothing and Protection</li> <li>• Objectives of cleaning and disinfecting</li> <li>• Reasons for allowing to wallowing</li> <li>• Objectives for caring growing piglets</li> <li>• reasons for caring boar</li> <li>• Reasons for caring pregnant sows</li> <li>• Precautions followed at farrowing</li> <li>• Precautions followed at caring of piglets</li> <li>• General care of sick animals</li> <li>• Feeding schedules as per age</li> <li>• Methods of disinfection of sheds</li> <li>• Objectives for removal of needle teeth</li> <li>• Reasons for controlling pigs</li> <li>• Personal safety and Occupational health Hazards related to the trade.</li> </ul>
<b>9. Equipments Required for training 20 candidates</b>		
1	Sterilizing tanks/cabins	10
2	Safety equipments like masks, gum boots, gloves, aprons, caps	20 sets

**LEVEL – 1**  
**MODULE - 27**

<b>1. Module Name:</b>	<b>Sheep Farm Assistant / Attendant</b>	
<b>2. Sector:</b>	Animal Husbandry and Meat Processing	
<b>3. Code:</b>	AHM - 127	
<b>4. Entry Qualification:</b>	Min 5th standard. 14-years of age	
<b>5. Terminal competency:</b>	Successful candidates would be able to look after the sheep in a sheep farm	
<b>6. Duration:</b>	160 hours	
<b>7. Job Profile</b>	Can be employed as a farm assistant in a sheep farm	
<b>8. Course content</b>		
<b>Practical Competencies</b>	<b>Under pinning Knowledge (Theory)</b>	
<ul style="list-style-type: none"> <li>• Clothing, equipment and general idea of Farm</li> <li>• Methods of cleaning and disinfecting of Pens as per seasons.</li> <li>• Washing of Sheep and Goats</li> <li>• Shearing methods - a) Hand shearing, b) Machine shearing</li> <li>• Separating of animals for breeding</li> <li>• Care of breeding Ram</li> <li>• Precautions and care of new born lamb</li> <li>• General care of sick animals</li> <li>• Docking methods</li> <li>• Feeding and watering of sheep</li> <li>• Handling of sheep</li> <li>• Controlling of sheep</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Precautions and necessary care to work in sheep farm. Personal safety and Occupational health Hazards related to the trade.</li> <li>• Cleaning and disinfecting objectives</li> <li>• Washing and cleaning of sheep; Their objectives</li> <li>• Shearing of sheep - Objectives and general precautions</li> <li>• Objectives of selecting animals for breeding</li> <li>• Objectives of taking care of breeding Ram</li> <li>• Care of lambing ewes – objectives</li> <li>• Care of new born lambs – Objectives</li> <li>• Objectives of wound dressing and general care of sick animals</li> <li>• Objectives of tail docking in sheep</li> <li>• Feeding of sheep and precautions</li> <li>• reasons for controlling and handling of sheep</li> </ul>	
<b>9. Equipments Required for training 20 candidates</b>		
1	Gum shoes	20 pairs
2	Ropes	10 Meters
3	Forceps	20 set
4	Dressing Kit	20 set
5	Scissors	20 pairs
6	Shearers	20 sets
7	Drenching bottles	20
8	Tattooing forceps	20
9	Pogateha	20

**LEVEL – 1**  
**MODULE - 28**

<b>1. Module Name:</b>	<b>Clinical Assistant / Animal Attendant</b>	
<b>2. Sector:</b>	Animal Husbandry and Meat Processing	
<b>3. Code:</b>	AHM - 128	
<b>4. Entry Qualification:</b>	Min 5th standard. 14-years of age	
<b>5. Terminal competency:</b>	Successful candidates would be able to clinically taking care of sick animals in a veterinary hospital.	
<b>6. Duration:</b>	200 hours	
<b>7. Job Profile</b>	Can be employed in a veterinary hospital	
<b>8. Course content</b>		
<b>Practical Competencies</b>	<b>Under pinning Knowledge (Theory)</b>	
<ul style="list-style-type: none"> <li>• Practice on occupational health hazards and safety equipment and clothing and other requirement.</li> <li>• Approaching and handling of animals</li> <li>• Equipments required for controlling of animals</li> <li>• Controlling of animals</li> <li>• Wound dressing in animals</li> <li>• Checking temperature and respirations</li> <li>• Administration of oral medicines</li> <li>• Hoof trimming and hoof cleaning</li> <li>• Bedding and care of sick animals</li> <li>• Mouth washing and ulcers dressing</li> <li>• Intra mammary application of medicines</li> <li>• Udder massaging and care of infected udder</li> <li>• Cleaning and abscess dressing</li> <li>• Disposal of waste produced in the clinic</li> </ul>	<ul style="list-style-type: none"> <li>• Reasons for health and safety precautions and first aid. Personal safety and Occupational health Hazards related to the trade.</li> <li>• Objectives of controlling and approaching of animals</li> <li>• Reasons for using various equipment in controlling of animals</li> <li>• Basics of restraining</li> <li>• Complications of wound infections</li> <li>• Precautions and objectives of attending wound infections</li> <li>• Precautions for administration of oral medicines</li> <li>• Reasons for providing bedding for animals</li> <li>• Precautions and principles of mouth washing and dressing</li> <li>• Cleaning of udder and causes of mastitis</li> <li>• Antiseptic measure and cleaning of affected part</li> <li>• Necessary instrument for dressing and sterilization of material</li> <li>• Precautions to be taken while disposal of waste</li> <li>• Required material to care the animal at parturition</li> </ul>	
<b>9. Equipments Required for training 20 candidates</b>		
1	Clinic / Farm	
2	Travois	10
3	Casting rope	20 sets
4	Small ropes	20 set
5	Bull holders	20 pairs
6	Forceps and scissors	20 sets
7	Cotton rolls	20 sets
8	Wound dressing kit	20 sets

9	Sprayers	20 sets
10	Drenching bottles	20 sets
11	Hand gloves	20 pairs
12	Gum boots	20 Pairs
13	Thermometer	1 set
14	Mouth gags	20 sets
15	Hoof trimmers	20 sets
16	Hoof cleaning brush	20 sets
17	Foamentation sponge	20 sets
18	Electric stove	5 sets
19	Alluminium vessel with handle	5 sets
20	Plate Alluminium	10 sets
21	Washing brush	20 sets
22	Grooming brush	20 sets
23	Antiseptic solution	5 sets
24	Hand washing antiseptic solution	5 sets
25	Ointments and lotions	5 sets
26	Medicines	As needed
27	Weighing balance	1 set
28	Measuring jar	5 sets

**LEVEL – 1**  
**MODULE - 29**

<b>1. Module Name:</b>	<b>Cattle Attendant/ Dairy Cattle Assistant</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM-129
<b>4. Entry Qualification:</b>	Min 5 <sup>th</sup> standard. 14-years of age
<b>5. Terminal competency:</b>	Successful candidates would be able to look after cattle in a dairy farm, feed them and milk them.
<b>6. Duration:</b>	160 hours
<b>7. Job Profile</b>	Can be employed in a Dairy

**8. Course content**

<b>Practical Competencies</b>	<b>Under pinning Knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Care and precautions to work in animal farm (Clothing and equipment). Practice on Personal safety and Occupational health Hazards related to the trade.</li> <li>• Hygiene maintenance of sheds (cleaning, disinfecting)</li> <li>• Disposal of animal farm waste / sanitation</li> <li>• Washing of farm premises</li> <li>• Washing and brushing of cattle</li> <li>• Hoof cleaning and trimming in cross bred animals</li> <li>• Observation for symptoms of sickness in cattle</li> <li>• Checking for presence of external parasites</li> <li>• Care and precautions of pregnant animal</li> <li>• Care and precautions at the time of calving</li> <li>• Care of new born calf and feeding of calf</li> <li>• Feeding schedules for cattle</li> <li>• Clean milking practices</li> <li>• Symptoms of cow in oestrous and breeding of cow</li> </ul>	<ul style="list-style-type: none"> <li>• Objectives for safety precautions. Personal safety and Occupational health Hazards related to the trade.</li> <li>• Objectives of disinfection and factors affecting disinfection</li> <li>• Precautions for disposal of wastes</li> <li>• Reasons for washing and cleaning of sheds</li> <li>• Reasons for washing of animals Reasons for hoof cleaning and dressing</li> <li>• Objectives for watching sickness in cattle</li> <li>• Objectives of checking for lice and ticks</li> <li>• Objectives of care at calving</li> <li>• Objectives of care of new born calf</li> <li>• Objectives of scheduled feeding</li> <li>• Reasons for clean milking practices</li> <li>• Advantages of timely breeding of cow</li> </ul>

**9. Equipments Required for training 20 candidates**

1	Clinic / Farm	
2	Travois	10
3	Casting rope	20 set
4	Small ropes	20 set
5	Bull holders	20 pairs
6	Forceps and scissors	20 sets
7	Cotton rolls	20

**LEVEL – 1**  
**MODULE – 30**

<b>1. Module Name:</b>	<b>Cow Boy</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM – 130
<b>4. Entry Qualification:</b>	Min 5th standard. 14-years of age
<b>5. Terminal competency:</b>	Trained persons would able to take out the herd of cows, graze them and bring back safely to the farm.
<b>6. Duration:</b>	80 hours
<b>7. Job Profile</b>	These persons could work as cow boys

**8. Course content**

<b>Practical Competencies</b>	<b>Under pinning Knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Selecting the area for grazing</li> <li>• Counting the animals before taking out</li> <li>• Identifying individual animals by certain marks</li> <li>• Taking the cattle for grazing</li> <li>• Observing each cattle for their behaviour and informing the owner.</li> <li>• Allowing the cattle to rest for some time in a shade</li> <li>• Collecting the dung</li> <li>• Bringing back the cattle after grazing</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Objectives of grazing the cattle in fields</li> <li>• Precautions to be taken while grazing. Personal safety and Occupational health Hazards related to the trade.</li> <li>• Importance of sun light on the animals</li> <li>• Importance of resting after grazing</li> <li>• Importance of clean drinking water</li> <li>• Symptoms of illness to be observed while grazing</li> </ul>

**9. Equipments Required for training 20 candidates**

1	Sticks	20
2	Buckets for collecting dung	20
3	Spade for collecting dung	20
4	Dung baskets	20

**LEVEL – 1**  
**MODULE -31**

<b>1. Module Name:</b>	<b>Animal Handler</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM - 131
<b>4. Entry Qualification:</b>	Min 5th standard. 14-years of age
<b>5. Terminal competency:</b>	The trained candidates would be able to care for small companion animals like dogs and cats and train them.
<b>6. Duration:</b>	200 hours
<b>7. Job Profile</b>	Can be employed in a Veterinary Hospital, kennels, animal shelters, stables, laboratories, Aquaria and zoological parks as animal caregivers

**8. Course content**

<b>Practical Competencies</b>	<b>Under pinning Knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Practicing hygiene and care of animal while handling.</li> <li>• Disposal of animal waste sanitation</li> <li>• Washing of animals</li> <li>• Observation for symptoms of sickness in animals</li> <li>• Controlling of animals</li> <li>• Training animals for specific jobs</li> <li>• Administration of oral medicines</li> <li>• Feeding of animals as per schedules</li> <li>• Dressing the wounds</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Importance of taming and training animals to work as per the wishes of their masters.</li> <li>• Importance of looking after the animals the absence of their masters.</li> <li>• Symptoms of disease or uneasiness among animals</li> <li>• Understanding the behaviour of Animals and providing confidence in them.</li> <li>• Importance of personal safety and Occupational health Hazards related to the trade.</li> <li>• vaccination and first aid practices.</li> </ul>

**9. Equipments Required for training 20 candidates**

1	Clinic / Farm	
2	Travois	10
3	Casting rope	20 set
4	Small ropes	20 set
5	Bull holders	20 pairs
6	Forceps and scissors	20 sets
7	Cotton rolls	20
8	Wound dressing kit	20
9	Sprayers	20
10	Drenching bottles	20
11	Hand gloves	20 pairs
12	Gum boots	20 Pairs
13	Thermometer	1
14	Mouth gags	20

**LEVEL – 1**  
**MODULE – 32**

<b>1. Module Name:</b>	<b>Animal Groomer</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM - 132
<b>4. Entry Qualification:</b>	Min 5th standard. 14-years of age
<b>5. Terminal competency:</b>	Trained person shall be able to groom or maintain a pet's Appearance.
<b>6. Duration:</b>	200 hours
<b>7. Job Profile</b>	Can be employed in a veterinary hospitals and zoological gardens

**8. Course content**

<b>Practical Competencies</b>	<b>Under pinning Knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Practicing the hygiene and safety aspects.</li> <li>• Getting self vaccinated before handling pet animals</li> <li>• Developing friendship with the pets</li> <li>• Bathing the animals and drying them</li> <li>• Identifying external parasites and giving treatment to remove them.</li> <li>• Tying animals as releasing them.</li> <li>• Clipping nails</li> <li>• Cleaning ears</li> <li>• Clipping of hairs and combing</li> </ul>	<ul style="list-style-type: none"> <li>• Basics of grooming for maintaining a pet's appearance.</li> <li>• Importance of getting vaccinated before handling animals.</li> <li>• Bathing and drying - Objectives and methodology</li> <li>• Medicated baths for skin condition and against external parasites.</li> <li>• Thorough brushing with clipping of hair or fur using electric clippers, combs, and grooming shears as per standards with a final clipping and styling</li> <li>• Objectives of Clipping nails and cleaning the ears.</li> <li>• Personal safety and Occupational health Hazards related to the trade.</li> </ul>

**9. Equipments Required for training 20 candidates**

1.	Clinic / Farm	
2.	Travois	10
3.	Small ropes	20 set
4.	Forceps and scissors	20 sets
5.	Cotton rolls	20
6.	Wound dressing kit	20
7.	Sprayers	20
8.	Drenching bottles	20
9.	Hand gloves	20 pairs
10.	Gum boots	20 Pairs
11.	Thermometer	1
12.	Mouth gags	20
13.	Hoof trimmers	20
14.	Hoof cleaning brush	20
15.	Foamentation sponge	20
16.	Alluminium vessel with handle	5
17.	Plate Alluminium	10
18.	Washing brush	20
19.	Antiseptic solution	5
20.	Hand washing antiseptic solution	5
21.	Ointments and lotions	5 sets
22.	Medicines	As needed
23.	Weighing balance	1

**LEVEL – 1**  
**MODULE - 33**

<b>1. Module Name:</b>	<b>Animal Care Giver</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM - 133
<b>4. Entry</b>	Min 5th standard. 18 years.
<b>5. Terminal competency:</b>	The trained person able to take care of pet’s shelter for health, sanitation, nutrition, and comfort.
<b>6. Duration:</b>	240 hours
<b>7. Job Profile</b>	The trained persons can work in Pet sitting as an animal care giver

**8. Course content**

<p>Daily shelter dog care, including:</p> <ul style="list-style-type: none"> <li>• Cleaning and disinfecting of dog kennels.</li> <li>• Feeding and providing clean water for dogs.</li> <li>• Cleaning of dog exercise yards.</li> <li>• Ensuring all outdoor runs has fresh water daily.</li> <li>• Assisting the animal care staff as necessary with routine medical care of dogs.</li> </ul> <p>Daily shelter cat care, including:</p> <ul style="list-style-type: none"> <li>• Cleaning and disinfecting of cat adoption room, front office, quarantine and isolation areas.</li> <li>• Feeding and providing fresh water to cats.</li> <li>• Assisting the animal care staff as necessary with routine medical care of cats.</li> </ul> <p>Daily Maintenance of Shelter Environment</p> <ul style="list-style-type: none"> <li>• Sweeping and mopping all floors.</li> <li>• Washing, drying, folding, and putting away laundry.</li> <li>• Disinfecting, rinsing, and putting away dishes and litter pans.</li> <li>• Re-stocking shelter supplies, including food, equipment, laundry, and medical supplies.</li> </ul> <p>Practice on Personal safety and Occupational health Hazards related to the trade.</p>	<ul style="list-style-type: none"> <li>• Objectives of animal care giving for pets</li> <li>• Importance of the food and water given for pets</li> <li>• Normal diseases affecting the pets</li> <li>• Symptoms of diseases</li> <li>• Importance of cleaning and disinfecting the pet area</li> <li>• Personal safety and Occupational health Hazards related to the trade.</li> </ul>
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<b>9. Equipments Required for training 20 candidates</b>		
1	Clinic / Kennels	
2	Small ropes / Chains	20 set
3	Hand gloves	20 pairs
4	Gum boots	20 Pairs
5	Aluminium vessel with handle	5
6	Plate Alluminium	10
7	Washing brush	20
8	Antiseptic solution	5
9	Hand washing antiseptic solution	5
10	Weighing balance	1

**LEVEL – 1**  
**MODULE - 34**

<b>1. Module Name:</b>	<b>Kennel Attendants</b>	
<b>2. Sector:</b>	Animal Husbandry and Meat Processing	
<b>3. Code:</b>	AHM - 134	
<b>4. Entry Qualification:</b>	Min 5th standard. 14-years of age	
<b>5. Terminal competency:</b>	The trained candidate will be able to handle kennels and their inmates	
<b>6. Duration:</b>	80 hours	
<b>7. Job Profile</b>	Animal caregivers in boarding kennels can perform a variety of duties. In addition to attending to the basic needs of the animals, they may also interact with the public, answering telephone inquiries etc.	
<b>8. Course content</b>		
	<b>Practical Competencies</b>	<b>Under pinning Knowledge (Theory)</b>
	<ul style="list-style-type: none"> <li>• Practicing the hygiene and safety aspects.</li> <li>• Cleaning the kennels and drainage area before starting the work.</li> <li>• Developing friendship with the animals and understanding their requirements.</li> <li>• Preparing water troughs for animals to drink.</li> </ul>	<ul style="list-style-type: none"> <li>• The Objectives of Boarding Kennels.</li> <li>• Precautions to be taken while handling animals in Kennels.</li> <li>• Personal safety and Occupational health Hazards related to the trade.</li> <li>• Importance of maintaining the Kennels clean</li> <li>• Methods of cleaning the kennels without disturbing the animals</li> </ul>
<b>9. Equipments Required for training 20 candidates</b>		
1	Clinic / Kennels	
2	Small ropes / Chains	20 set
3	Hand gloves	20 pairs
4	Gum boots	20 Pairs
5	Alluminium vessel with handle	5
6	Plate Alluminium	10
7	Washing brush	20
8	Antiseptic solution	5
9	I-land washing antiseptic solution	5
10	Weighing balance	1

## LEVEL – 1

### MODULE - 35

<b>1. Module Name:</b>	<b>Pet Sitters</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM - 135
<b>4. Entry Qualification:</b>	Min 5th standard. 14-years of age
<b>5. Terminal competency:</b>	The trained candidate will be able to look after the pets in the absence of their owners
<b>6. Duration:</b>	80 hours
<b>7. Job Profile</b>	The trained person can be employed in houses where the owners are busy in their routine business and cannot look after the pets. These animal caregivers take care of companion animals in their homes when the owner needs to go out on short or long trips away from his home.

#### 8. Course content

Practical Competencies	Under pinning Knowledge (Theory)
<ul style="list-style-type: none"> <li>• Practicing the hygiene and safety aspects.</li> <li>• Understanding the requirement of the owners who will be handing over the pets for Pet sitting.</li> <li>• Developing friendship with the animals and understanding their requirements.</li> <li>• Feeding the animals as per their timing.</li> <li>• Preparing water troughs for animals to drink.</li> </ul>	<ul style="list-style-type: none"> <li>• The Objectives of Pet Sitting</li> <li>• Precautions to be taken while handling animals.</li> <li>• Personal safety and Occupational health Hazards related to the trade.</li> <li>• Providing an atmosphere of freeness for the pets coming from different houses.</li> <li>• Importance of maintaining the work area clean.</li> </ul>

#### 9. Equipments Required for trainin2 20 candidates

1	Clinic / Kennels	
2	Small ropes / Chains	20 set
3	Hand gloves	20 pairs
4	Gum boots	20 Pairs
5	Alluminium vessel with handle	5
6	Plate Alluminium	10
7	Washing brush	20
8	Antiseptic solution	5
9	Hand washing antiseptic solution	5
10	Weighing balance	1
11	Water trough	4

**LEVEL – 1**  
**MODULE - 36**

<b>1. Module Name:</b>	<b>Animal Shoer</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM - 136
<b>4. Entry Qualification:</b>	Min 5th standard. 14-years of age
<b>5. Terminal competency:</b>	The trained candidate will be able to fix shoes for the animals, especially for Ox and Horse.
<b>6. Duration:</b>	160 hours
<b>7. Job Profile</b>	The trained person can be employed in stables, or work independently as animal shoer.

**8. Course content**

<b>Practical Competencies</b>	<b>Under pinning Knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Practicing the hygiene and safety aspects.</li> <li>• Understanding the shoeing requirements.</li> <li>• Checking the quality of shoes and the nails</li> <li>• Practice throwing the ropes and tying the legs of an ox.</li> <li>• Gently casting the ox without hurting and securing the position.</li> <li>• In case of a horse, positioning the horse in stable.</li> <li>• Cleaning the hoops.</li> <li>• Removing the old shoes - 2 in the case of Ox and one in the case of Horse.</li> <li>• Filing the hoof surface.</li> <li>• Fixing the shoes and nailing them.</li> <li>• Cutting the excessive length of nails</li> </ul>	<ul style="list-style-type: none"> <li>• The Objectives of Shoeing</li> <li>• Precautions to be taken while shoeing animals</li> <li>• Personal safety and Occupational health Hazards related to the trade.</li> <li>• Quality requirements of shoes and the nails</li> <li>• Method of holding the animals securely while shoeing</li> <li>• Different types of shoes;</li> <li>• Horse shoe, Cattle shoe.</li> </ul>

**9. Equipments Required for training 20 candidates**

1	Clinic / Kennels	
2	Small ropes	20 set
3	Hand gloves	20 pairs
4	Gum boots	20 Pairs
5	Shoes and Nails	4 sets for each animal
6	File	10
7	Hammer	10
8	Antiseptic solution	5
9	Hand washing antiseptic solution	5
10	Weighing balance	1

**LEVEL – 1**  
**MODULE - 37**

<b>1. Module Name:</b>	<b>Syces for Horses</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM - 137
<b>4. Entry Qualification:</b>	Min 5th standard. 14-years of age
<b>5. Terminal competency:</b>	The trained candidate will be able to looking after the grooming of horses.
<b>6. Duration:</b>	160 hours
<b>7. Job Profile</b>	The trained person can be employed in stables, or work independently as a Syce.

**8. Course content**

<b>Practical Competencies</b>	<b>Under pinning Knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Practicing the hygiene and safety aspects.</li> <li>• Saddle and unsaddle the horses.</li> <li>• Polishing the saddles.</li> <li>• Cleaning and organizing the tack room containing harness, saddle and bridle.</li> <li>• Walking the horses after a ride</li> <li>• Feeding the horses.</li> <li>• Cleaning the horses and grooming.</li> <li>• Exercising the horses.</li> <li>• Cleaning the stalls.</li> <li>• Storing the supplies and feed.</li> </ul>	<ul style="list-style-type: none"> <li>• Importance of saddle in horse control. Methods of saddling and unsaddling</li> <li>• without hurting or creating anxiety</li> <li>• Importance of Body rub, Methods adopted</li> <li>• Need for taking horses for cool walk after riding</li> <li>• Food requirement of horses, the nutrition values and preparation of food</li> <li>• Grooming the horses, precautions while grooming.</li> <li>• Personal safety and Occupational health Hazards related to the trade.</li> </ul>

**9. Equipments Required for training 20 candidates**

1	Stable	
2	Small ropes	20 set
3	Hand gloves	20 pairs
4	Gum boots	20 Pairs
5	Shoes and Nails	4 sets for each animal
6	Antiseptic solution	5
7	Hand washing antiseptic solution	5
8	Saddle	2
9	Metal polishing liquid and cloth	4 sets

**LEVEL – 1****MODULE - 38**

<b>1. Module Name:</b>	<b>Dog Breeder Assistant</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -138
<b>4. Entry Qualification:</b>	Min 5th standard. 14-years of age
<b>5. Terminal competency:</b>	The trained candidate will be able to assist to breeder and helps mating by physically holding the dog and bitch.
<b>6. Duration:</b>	160 hours
<b>7. Job Profile</b>	These persons could keep a male and female of a breed of dog and raise puppies scientifically and can make a living.

**8. Course content**

<b>Practical Competencies</b>	<b>Under pinning Knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>Identifying different breeds</li> <li>Studying the behaviour of dogs and bitch and deciding the mating time</li> <li>Identifying adolescent shy dogs and bitch and helping them to mate by manually holding them in position</li> <li>Identifying the oestrous bitch and arranging for mating</li> <li>Controlling the oestrous dogs/bitch from not mating with other dogs/bitches</li> <li>Cleaning the kennel and maintaining it in hygienic condition</li> <li>Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>Different types of Breed in dogs</li> <li>Strength and weaknesses of various breeds of dogs</li> <li>Objectives of breeding</li> <li>Factors to be considered while selecting male and female partners</li> <li>Precaution to be taken while mating. Personal safety and Occupational health Hazards related to the trade.</li> <li>Caring the bitch after mating</li> <li>Caring the dog prepared for mating</li> </ul>

**9. Equipments Required for training 20 candidates**

1	Kennel	
2	Chains	20 set
3	Small ropes	20
4	Hand gloves	20 pairs
5	Gum boots	20 Pairs
6	Neck belts	20
7	Antiseptic solution	5
8	Hand washing antiseptic solution	5

## LEVEL – 1

### MODULE - 39

<b>1. Module Name:</b>	<b>Aviary Assistant</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM - 139
<b>4. Entry Qualification:</b>	Min 5th standard. 14-years of age
<b>5. Terminal competency:</b>	The trained candidate would be able to take care of health & hygiene of birds.
<b>6. Duration:</b>	200 hours
<b>7. Job Profile</b>	These persons could work in research facilities and assist with the care of birds in an aviary

#### 8. Course content

Practical Competencies	Under pinning Knowledge (Theory)
<ul style="list-style-type: none"> <li>• Cleaning the aviary and cages without panicking the birds.</li> <li>• Feeding the birds as per schedule.</li> <li>• Observing the birds for symptoms of illness.</li> <li>• Reporting the symptoms to the doctor.</li> <li>• Practicing oral medication.</li> <li>• Practicing topical medication.</li> <li>• Maintaining record of observations and treatment.</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Objectives of Aviary maintenance.</li> <li>• Precautions to be taken while cleaning the cages. Personal safety and Occupational health Hazards related to the trade.</li> <li>• The food for birds in aviary.</li> <li>• Normal diseases affecting the birds in aviary.</li> <li>• Oral medication.</li> <li>• Topical medication.</li> </ul>

#### 9. Equipments Required for training 20 candidates

1	Aviary	
2	Large cages with birds	
3	Cage cleaning brushes	20
4	Gloves	20
5	Alluminium trays	20
6	Medicines	As needed
7	Water trough	4
8	Hand washing antiseptic solution	5
9	Droppers	4

**LEVEL – 1****MODULE - 40**

<b>1. Module Name:</b>	<b>Snake Catcher</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM - 140
<b>4. Entry Qualification:</b>	Min 5th standard. 14-years of age
<b>5. Terminal competency:</b>	The trained candidate would be able identify poisonous and non poisonous snakes and catch snakes for safe poultry farms.
<b>6. Duration:</b>	200 hours
<b>7. Job Profile</b>	These persons could work as specialist snake catchers or develop the skill of catching the snake while doing other jobs.

**8. Course content**

<b>Practical Competencies</b>	<b>Under pinning Knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Recognizing the type of snake</li> <li>• Identifying the location of snakes in farms, fields, poultry, godown and warehouses.</li> <li>• Assessing the nature and condition of snake</li> <li>• Catching the snake by using stick</li> <li>• Catching the snake by using Hessian gloves or piece of cloth</li> <li>• Catching the snake by using gaseous spray</li> <li>• Putting the snake in a bag</li> <li>• Releasing the snake in a remote place suggested by forest official</li> <li>• Eliminating the fear of reptiles by catching harmless reptiles and leaving them at forest places.</li> <li>• Interacting with forest officials</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Different species of snake available in the local area</li> <li>• Identification of poisonous snake and non poisonous snake.</li> <li>• Strategic decision making as to whether killing snakes or catching snakes</li> <li>• Behavior aspects of snake in different situations</li> <li>• Different methods of catching snake - Use of stick, use of gloves, use of cloth and use of gas spray</li> <li>• First aid in case of snake bite.</li> <li>• Personal safety and Occupational health Hazards related to the trade.</li> </ul>

**9. Equipments Required for training 20 candidates**

1	Farm having number of snake holes	
2	Large cages with snakes in captivity	
3	Hessian hand gloves	20
4	Sticks with 'Y' tip	20
5	Hessian bags	20
6	Cane boxes for keeping snake	20
7	Earthen pots with lids	20
8	Hand washing antiseptic solution	5

**LEVEL – 1**  
**MODULE - 41**

<b>1. Module Name:</b>	<b>Post Mortem Assistants</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM-141
<b>4. Entry Qualification:</b>	Min 5th standard. 14-years of age
<b>5. Terminal competency:</b>	Trained persons able to identify and handle various instruments used during the conduct of post mortem examination of animals and collect & pack the various parts of organs and other materials for onward transmission.
<b>6. Duration:</b>	160 hours
<b>7. Job Profile</b>	These persons could work as post mortem assistants in veterinary hospitals

**8. Course content**

Practical Competencies	Under pinning Knowledge (Theory)
<ul style="list-style-type: none"> <li>• Keeping the area clean.</li> <li>• Disinfecting the area after post mortem.</li> <li>• Sterilizing the tools and equipments required for post mortem.</li> <li>• Cutting and collecting the organs.</li> <li>• Preparing samples for testing.</li> <li>• Putting identification stickers/marks for the samples.</li> <li>• Operating the cold storage room and monitoring the conditions.</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Objectives of post mortem.</li> <li>• Equipments used for post mortem.</li> <li>• Objectives of collection and preservation of organs.</li> <li>• Methods of preserving the organs for testing.</li> <li>• Preparation for post mortem.</li> <li>• Factors of hygiene during post mortem. Personal safety and Occupational health Hazards related to the trade.</li> <li>• Importance of maintaining cold storage.</li> </ul>

**9. Equipments Required for training of 20 candidates**

1	Post mortem theatre	
2	Sharp Knives	20
3	Hand gloves	20
4	Face masks	20
5	Plastic bags	20
6	Containers for keeping organs / samples	20
7	Microscope	2
8	Hand washing antiseptic solution	5
9	Wash basin	1

**LEVEL – 1**  
**MODULE – 42**

<b>1. Module Name:</b>	<b>Cow Milker-Grade-1</b>	
<b>2. Sector:</b>	Animal Husbandry and Meat Processing	
<b>3. Code:</b>	AHM - 142	
<b>4. Entry Qualification:</b>	Min 5th standard. 14-years of age	
<b>5. Terminal competency:</b>	Trained persons would able to milk the cows either manually or by using simple instruments	
<b>6. Duration:</b>	200 hours	
<b>7. Job Profile</b>	These persons could work in dairy farms	
<b>8. Course content</b>		
<b>Practical Competencies</b>	<b>Under pinning Knowledge (Theory)</b>	
<ul style="list-style-type: none"> <li>• Tending the machine that milks dairy cows</li> <li>• Guiding cow into stanchion.</li> <li>• Washing teats and udder of cow with disinfectant.</li> <li>• Squeezes cow's teat to collect sample of milk in strainer cup</li> <li>• Examining sample for curd and blood.</li> <li>• Starting milking machine and attaching cups of machine to teats of cow.</li> <li>• Removing cups when required amount of milk is obtained from cow.</li> <li>• Dipping cups of machine into disinfectant solution after each cow is milked.</li> <li>• Pumping milk from receptacles into storage tank</li> <li>• Cleaning and sterilizing equipment.</li> <li>• Notifying farm manager of possible diseases or problems in milking cows.</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Objectives of milking the cow</li> <li>• Precautions to be taken while milking. Personal safety and Occupational health Hazards related to the trade.</li> <li>• Importance of cleaning the breast and udder before milking</li> <li>• Importance of securing the hind leg and tail while milking</li> <li>• Importance of using pre milking teat wipes</li> <li>• Single cow portable milking machines</li> <li>• Multiple cow milking machines</li> </ul>	
<b>9. Equipments Required for training 20 candidates</b>		
1	Milking machine	20
2	Buckets for milking	20
3	Teat wipes	20
4	Disinfectant solution	As needed

**LEVEL -1**  
**MODULE - 01**

<b>1. Module Name</b>	<b>Animal Food Preparation Assistant</b>	
<b>2. Sector</b>	Animal Husbandry and Meat Processing	
<b>3. Code</b>	AHM-143	
<b>4. Entry Qualification</b>	Min. 5 <sup>th</sup> standard 14-years of age	
<b>5. Terminal competency</b>	The trained candidate will be able to assist in preparing balanced food for the animals	
<b>6. Duration</b>	200 hours	
<b>7. Job Profile</b>	Can be employed in an animal care centre	
<b>8. Course content</b>		
<b>Practical Competencies</b>	<b>Under pinning Knowledge (Theory)</b>	
<ul style="list-style-type: none"> <li>• Practicing the hygiene and safety aspects</li> <li>• Cleaning the utensils and food preparing area before starting the work.</li> <li>• Developing friendship with the animals and understanding their food requirements.</li> <li>• Cutting straw ,green forage etc. to required size</li> <li>• Mixing food items and blending them</li> <li>• Preparing food as per the nutrition requirement of the animal as directed by doctor</li> <li>• Preparing water troughs for animals to drink as per the type of animals</li> <li>• Silage making</li> <li>• Preparing concentrates</li> </ul>	<ul style="list-style-type: none"> <li>• The food habits of different animals</li> <li>• Effect of food on the properties of animals and their health</li> <li>• Concept of balanced food considering the objectives of maintaining the animals</li> <li>• Nutritional requirement of different animals</li> <li>• Nutrition values of different food available</li> <li>• Effect of different foods on the development of organs, increase in milk, increase in fat etc.</li> <li>• Preparations to be taken while preparing food</li> <li>• Silage, its importance and preparation</li> <li>• Concentrates, its importance and preparation</li> <li>• Knowledge on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	
<b>9. Equipments required for training 20 candidates</b>		
1	Clinic/Farm	
2	Small ropes	20 set
3	Hand gloves	20 pairs
4	Gum boots	20 pairs
5	Aluminum vessel with handle	5
6	Plate Aluminum	10
7	Washing brush	20
8	Antiseptic solution	20
9	Hand washing antiseptic solution	5
10	Weighing balance	1
11	Water trough	4
12	Chaff cutter	1
13	Silage pit	1
14	Green fodder	As needed

**LEVEL – 1**

<b>1. Module Name</b>	<b>Pet Taxi Drivers</b>	
<b>2. Sector</b>	Animal Husbandry and Meat Processing	
<b>3. Code</b>	AHM-144	
<b>4. Entry Qualification</b>	Min. 5 <sup>th</sup> standard, 18 years. The driver must be insured and must have a current driver's license	
<b>5. Terminal competency</b>	The trained persons shall be able to take pets in taxi and drive to required destination without hurting them or exciting	
<b>6. Duration</b>	120 hours	
<b>7. Job Profile</b>	The trained person can work as per Taxi Driver	
<b>8. Course content</b>		
	<b>Practical Competencies</b>	<b>Under pinning Knowledge (Theory)</b>
	<ul style="list-style-type: none"> <li>• Handling the pets while alighting in the taxi</li> <li>• Securing the windows and doors</li> <li>• Tying or chaining the pets as needed</li> <li>• Driving the taxi-avoiding jerks, sudden brakes and maintaining distance from other vehicles and public</li> <li>• Practicing taking out the pets from vehicle.</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Objectives of driving pets in taxi</li> <li>• Precautions while alighting and getting down of pets. Personal safety and Occupational health Hazards related to the trade.</li> <li>• Precautions to be taken while driving vehicles with pets- Avoiding sharp turnings, avoiding sudden brakes, securing the windows and doors</li> </ul>

**9. Equipments required for training 20 candidates**

1	Taxi for pet transport	1
2	Chains for securing pets in transit	10

### LEVEL-1

<b>1. Module Name</b>	<b>Animal Assessor and Ante mortem inspector</b>
<b>2. Sector</b>	Animal Husbandry and Meat Processing
<b>3. Code</b>	AHM-145
<b>4. Entry Qualification</b>	Min. 8 <sup>th</sup> standard. 18 years
<b>5. Terminal competency</b>	The trained persons shall be able to assess the quality of animal and judge its worth
<b>6. Duration</b>	280 hours
<b>7. Job Profile</b>	Animal assessor works as a consultant for the buyers of animals and also a guide to slaughter house in selecting the animals for slaughters

#### 8. Course content

Practical Competencies	Under pinning Knowledge (Theory)
<ul style="list-style-type: none"> <li>• Observing the vital parts like tongue, teeth, legs, ear and eyes</li> <li>• Recording the observations of abnormalities in respiration, behavior, gait, posture, appearance, structure, discharges or protrusions, color and odor</li> <li>• Correlating the observations with the history of the animal</li> <li>• Selecting the normal rested animals for wholesome meat production</li> <li>• Separating diseased and suspected animals for further detailed</li> <li>• Cleaning floor by separating dirty animals and condemning the diseased animals</li> <li>• Sending the injured animals or those with pains and suffering to emergency slaughter</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Objectives of assessing animals</li> <li>• Normal features of a healthy animals</li> <li>• Change in physical conditions depending on age and ailment</li> <li>• Judging the age of animals by inspecting the teeth, tongue, eyes, and other parts.</li> <li>• Knowledge on Personal safety and Occupational health Hazards related to the trade.</li> </ul>

#### 9. Equipments required for training 20 candidates

1	Clinic/Farm	
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### LEVEL-1

<b>1. Module Name</b>	<b>Feeder in Dairy Farm</b>
<b>2. Sector</b>	Animal Husbandry and Meat Processing
<b>3. Code</b>	AHM-146
<b>4. Entry Qualification</b>	Min. 7 <sup>th</sup> standard 18-years of age
<b>5. Terminal competency</b>	Trained persons would able to feed and take care of all animals in dairy facility
<b>6. Duration</b>	200 hours
<b>7. Job Profile</b>	These persons could work in dairy farms

#### 8. Course content

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"><li>• Check all animals on a timely basis to ensure that they are getting required feed</li><li>• Feed cows and calves as per the direction given</li><li>• Cleaning lots and barns periodically</li><li>• Checking freshening area and birthing area</li><li>• Checking all lots to ensure that they are not uncomfortable due to weather conditions</li><li>• Cleaning and maintaining the equipments as per schedule</li><li>• Sending samples of feeding material for testing</li><li>• Maintaining the pastures and fencing</li><li>• Check the symptoms for illness and get medical treatment</li><li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li></ul>	<ul style="list-style-type: none"><li>• Importance of keeping the animal area, lots and barns clean.</li><li>• Importance of removing manures and extraneous objects from the feeding area</li><li>• Relation of feed property to quality and quantity of milk produced</li><li>• Analyzing the feed sample test results and preparing a suitable blend</li><li>• Symptoms of illness</li><li>• Knowledge on Personal safety and Occupational health Hazards related to the trade.</li></ul>

#### 9. Equipments required for training 20 candidates

1	Dairy farm	
2	Sores	

## LEVEL-2

<b>Module Name</b>	<b>Cow Milker- Grade-2</b>
<b>2. Sector</b>	Animal Husbandry and Meat Processing
<b>3. Code</b>	AHM-205
<b>4. Entry Qualification</b>	Min. 8 <sup>th</sup> standard 18-years of age + Training in module no. AHM - 142
<b>5. Terminal competency</b>	Trained persons would able to milk the cows in a large dairy farm
<b>6. Duration</b>	80 hours
<b>7. Job Profile</b>	These persons could work in dairy farms

### 8. Course content

Practical Competencies	Under pinning knowledge (Theory)
<ul style="list-style-type: none"> <li>• Preparing milking equipments and bulk tank for milking</li> <li>• Tending the machine that milks dairy cows</li> <li>• Bringing cow for milking and guiding cow into stanchion</li> <li>• Washing teats and udder of cow with disinfectant</li> <li>• Squeezes cow's teat to collect sample of milk in strainer cup</li> <li>• Examining sample for curd and blood. Starting milking machine and attaching cups of machine to teats of cow</li> <li>• Removing cups when required amount of milk is obtained from cow</li> <li>• Dipping cups of machine into disinfectant solution after each cow is milked</li> <li>• Operating all milking equipments</li> <li>• Pumping milk from receptacles into storage tank</li> <li>• Cleaning and sterilizing equipment</li> <li>• Notifying farm manager of possible diseases or problems in milking cows.</li> <li>• Preparing treatment records of all cows</li> <li>• Sending milk samples for testing and getting the reports</li> <li>• Recording the test results</li> </ul>	<ul style="list-style-type: none"> <li>• Objectives of milking the cow</li> <li>• Precautions to be taken while milking</li> <li>• Importance of wearing gloves</li> <li>• Mastitis causing organisms and prevention of their spread</li> <li>• Importance of cleaning the breast and udder before milking</li> <li>• Importance of securing the hind leg and tail while milking</li> <li>• Importance of using pre milking teat wipes</li> <li>• Single cow portable milking machines</li> <li>• Multiple cow milking machines</li> </ul>

### 9. Equipments required for training 20 candidates

1	Milking machine	20
2	Buckets for milking	20
3	Teat wipes	20
4	Disinfectant solution	As needed

## LEVEL – 2

<b>1. Module Name</b>	<b>Veterinary Hospital Attendant</b>
<b>2. Sector</b>	Animal Husbandry and Meat Processing
<b>3. Code</b>	AHM-248
<b>4. Entry Qualification</b>	Min 5 <sup>th</sup> standard. 14-years of age+ Training in module no. AHM 128 (Clinical)
<b>5. Terminal Competency</b>	The trained candidates would be able to identify and help in the treatment of sick animals, clean and sterilize instruments and materials, and maintain equipment and machines.
<b>6. Duration</b>	80 hours
<b>7. Job Profile</b>	Can be employed in a Veterinary Hospital and also work in research facilities and assist with the care of a wide variety of animals, including mice, rats, sheep, pigs, cattle, dogs, cats, monkeys, birds, fish and frogs

### 8. Course content:-

<b>Practical Competencies</b>	<b>Under pinning Knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Practicing hygiene and care of animal in farm</li> <li>• Cleaning and sterilization of equipments</li> <li>• Disposal of animal farm waste / sanitation</li> <li>• Maintaining sanitary conditions and washing of hospital premises</li> <li>• Observation for symptoms of sickness in cattle</li> <li>• Checking for presence of external parasites</li> <li>• Approaching and handling of animals</li> <li>• Watch as animals recover from surgery, check whether dressings are still on correctly, observe the animals' overall attitude and notify a doctor if anything seems out of the ordinary</li> <li>• Maintain the equipments required for controlling of animals</li> <li>• Controlling of animals</li> <li>• Checking temperature and respirations</li> <li>• Administration of oral medicines</li> <li>• Mouth washing and ulcer dressing</li> <li>• Udder massaging and care of infected udder</li> <li>• Feeding of and watering the animals as per schedules</li> <li>• Dressing the wounds</li> </ul>	<ul style="list-style-type: none"> <li>• Objectives of sterilization and safety precautions</li> <li>• Objectives of disinfection and factors affecting disinfection</li> <li>• Precautions for disposal of wastes</li> <li>• Methods of administration of medicines</li> <li>• Importance of hoof cleaning and dressing</li> <li>• Symptoms sickness in cattle</li> <li>• Objectives of checking for lice and ticks</li> <li>• Care at calving and looking after newly born calf</li> <li>• Scheduled feeding and its effects on the health of animals</li> </ul>

## 9. Equipments required for training 20 candidates

1	Clinic/Farm	
2	Travois	10
3	Casting rope	20 set
4	Small ropes	20 set
5	Bull holders	20 pairs
6	Forceps and scissors	20 sets
7	Cotton rolls	20
8	Wound dressing kit	20
9	Sprayers	20
01	Drenching bottles	20
11	Hand gloves	20 pairs
12	Gum boots	20 pairs
13	Thermometer	1
14	Mouth gags	20
15	Hoof trimmers	20
16	Hoof cleaning brush	20
17	Fomentation sponge	20
18	Electric stove	5
19	Alluminium vessel with handle	5
20	Plate Alluminium	10
21	Washing brush	20
22	Grooming brush	20
23	Antiseptic solution	5
24	Hand washing antiseptic solution	5
25	Ointments and lotions	5 sets
26	Medicines	As needed
27	Weighing balance	1
28	Measuring jar	5

**LEVEL – 2**

<b>1. Module Name:</b>	<b>Dog Breeder</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -249
<b>4. Entry Qualification:</b>	Minimum 5 <sup>th</sup> standard. 14 years of age + Training in module no. AHM-138 (assistant in dog breeding)
<b>5. Terminal competency:</b>	The trained candidate will be able to study the behavior of dogs.
<b>6. Duration:</b>	80 hours
<b>7. Job Profile</b>	These persons could keep a male and female of a breed of dog and raise puppies scientifically and can make a living.

**8. Course content:**

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Identifying different breeds.</li> <li>• Studying the behavior of dogs and bitch and deciding the mating time.</li> <li>• Identifying the oestrous bitch and arranging for mating.</li> <li>• Controlling the oestrous dogs/bitch from not mating with other dogs/bitches.</li> <li>• Getting the dogs, bitch and the puppies examined by veterinary doctor as needed.</li> </ul>	<ul style="list-style-type: none"> <li>• Different types of breed in dogs, the genetic natures.</li> <li>• Strength and weaknesses of various breeds of dogs.</li> <li>• Possible breeding combinations.</li> <li>• Objectives of breeding.</li> <li>• Factors to be considered while selecting male and female partners.</li> <li>• Precaution to be taken while mating.</li> <li>• Caring the bitch after mating.</li> <li>• Caring the dog prepared for mating.</li> </ul>

**Equipments required for training 20 candidates**

<b>Sl. No.</b>	<b>Name of Tools/Equipments</b>	<b>Qty.</b>
1.	Kennel	
2.	Chains	20 sets
3.	Small ropes	20
4.	Hand gloves	20 pairs
5.	Gum boots	20 pairs
6.	Neck belts	20
7.	Antiseptic solution	5
8.	Hand washing antiseptic solution	5

## LEVEL – 2

<b>1. Module Name:</b>	<b>Driver for transporting birds, pets and large ruminants, small ruminants and pigs</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -250
<b>4. Entry Qualification:</b>	Driving License from RTO + Training in module no. AHM 107 and 18 years of age
<b>5. Terminal competency:</b>	Successful candidates would be able to transport live birds, pets, ruminants, pigs etc. in a safe way in a truck.
<b>6. Duration:</b>	80 hours
<b>7. Job Profile</b>	Can be employed in a poultry processing plant or poultry trading house as a driver.

### 8. Course content:

Practical Competencies	Under pinning knowledge (Theory)
<ul style="list-style-type: none"> <li>• Putting ramps for loading and unloading of pets and animals into and out of the truck.</li> <li>• The use of voice, sticks and dogs in driving the animals.</li> <li>• Chaining large animals in the truck.</li> <li>• Securing the cages tight in the truck.</li> <li>• Driving the truck smoothly without causing distress to the birds.</li> <li>• Avoiding pot holes, sudden stops, halts and fast cornering while driving.</li> <li>• Ensuring and participating in proper loading and off loading of cages.</li> <li>• Ensuring proper handling of pets/birds/animals during inclement and sultry weather.</li> <li>• Following the basic driving discipline and traffic rules while driving.</li> <li>• Mock drill for first aid and managing vehicle breakdowns.</li> </ul>	<ul style="list-style-type: none"> <li>• Basics of livestock welfare, importance of handling birds with out creating injury and stress.</li> <li>• Acquaintance with international standards about the animal and bird welfare.</li> <li>• Precaution to be taken while driving.</li> <li>• Effect of jerks, sudden stops, intermittent stops and fast cornering on the birds.</li> <li>• Management of birds/animals during transit in summer, winter and rainy season.</li> <li>• Importance of handling and management of cages and truck.</li> <li>• Safety of pets, animals, birds and the personnel.</li> <li>• Basics of first aid.</li> <li>• Cleaning, disinfection and fumigation of cages and trucks.</li> <li>• Orientation towards handling of risks like road accidents, mortality, natural and manmade disasters.</li> </ul>

### Equipments required for training 20 candidates

Sl. No.	Name of Tools/Equipments	Qty.
1.	Standard cages	50
2.	Weighing scales	1
3.	Pallets of keeping cages	10
4.	Truck for loading cages	1

## LEVEL – 1

1. Module Name:	<b>Vaccinator</b>
2. Sector:	Animal Husbandry and Meat Processing
3. Code:	AHM -151
4. Entry Qualification:	Minimum 8 <sup>th</sup> standard. 18 years.
5. Terminal competency:	The trained persons shall be able to vaccinate properly after identifying livestock and their diseases.
6. Duration:	280 hours
7. Job Profile	Animal vaccinator can work in a veterinary hospital or can have own business.

### 8. Course content:

Practical Competencies	Under pinning knowledge (Theory)																										
<ul style="list-style-type: none"> <li>• Identifying different live stocks.</li> <li>• Approaching and handling of animal.</li> <li>• Controlling of animals.</li> <li>• Vaccinating for diseases.</li> <li>• Vaccination to be done in early mornings or late evening to avoid direct sunlight.</li> <li>• Sterilizing of instruments used for vaccination before and after vaccination.</li> <li>• Adopting antiseptic measures during vaccination to prevent sepsis.</li> <li>• Route of vaccination to be followed as per guidelines/manufacturers advice.</li> <li>• Post vaccination observation- observe the animals for idiosyncrasy. Anti anaphylactic treatment to be undertaken under the guidelines of registered veterinary practitioner.</li> <li>• Wear clean cloths while performing the job.</li> <li>• Dress the wounds.</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Identification of different animals like cattle, buffalo, sheep, goat, pig and birds in poultry.</li> <li>• Objectives of controlling and approaching of animal.</li> <li>• Basics of restraining.</li> <li>• Knowledge on Personal safety and Occupational health Hazards related to the trade.</li> <li>• Normal diseases.</li> </ul> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td>Cow and Buffalo</td> <td>F and M, -BQ, HS</td> </tr> <tr> <td>Sheep and Goat</td> <td>F and M, Sheep pox, HS, ET, PPR</td> </tr> <tr> <td>Poultry</td> <td>RKT, IBD, Marecks, Fowl pox</td> </tr> <tr> <td>Piggery</td> <td>F and M, HS</td> </tr> </table> <ul style="list-style-type: none"> <li>• Giving vaccines through oral intramuscular subcutaneous.</li> </ul> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th></th> <th>S/C</th> <th>L/M</th> </tr> </thead> <tbody> <tr> <td>Cattle</td> <td>Neck</td> <td>Neck/Thigh</td> </tr> <tr> <td>Buffalo</td> <td>Dewlap</td> <td>Thigh</td> </tr> <tr> <td>Sheep</td> <td>Neck/Auxiliary region</td> <td>Thigh</td> </tr> <tr> <td>Poultry</td> <td>Wings</td> <td></td> </tr> <tr> <td>Pig</td> <td>Neck</td> <td>Thigh</td> </tr> </tbody> </table>	Cow and Buffalo	F and M, -BQ, HS	Sheep and Goat	F and M, Sheep pox, HS, ET, PPR	Poultry	RKT, IBD, Marecks, Fowl pox	Piggery	F and M, HS		S/C	L/M	Cattle	Neck	Neck/Thigh	Buffalo	Dewlap	Thigh	Sheep	Neck/Auxiliary region	Thigh	Poultry	Wings		Pig	Neck	Thigh
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### Equipments required for training 20 candidates

Sl. No.	Name of Tools/Equipments	Qty.
1.	Syringes	20 sets
2.	Needle	20 sets
3.	Cotton	20 sets
4.	Spirit	As needed
5.	Bandage cloth	20 sets
6.	Dettol/Saveoran	As needed
7.	Rope	As needed
8.	Travis	1
9.	Thermometer	1
10.	Scissors	20 sets

### LEVEL – 1

<b>1. Module Name:</b>	<b>Dystocia Assistant</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -152
<b>4. Entry Qualification:</b>	Minimum 8 <sup>th</sup> standard. 18 years.
<b>5. Terminal competency:</b>	The trained persons shall be able to diagnose pregnancy and take an antiseptic measure for attending Dystocia.
<b>6. Duration:</b>	280 hours
<b>7. Job Profile</b>	Dystocia Assistant can work in a veterinary hospital or can have own business.

#### 8. Course content:

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Identifying the parts of female animal in general and genital parts in parturition.</li> <li>• Diagnosis of pregnant animal by external appearances.</li> <li>• Identifying different stages of parturition.</li> <li>• Washing of hands, wearing of clothing, cleaning of the genital tract of the animal and application of the lubricant.</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> <li>• Reliving the Dystocia.</li> <li>• Taking proper care of dam and calf after relieving the Dystocia – See for injury to the vaginal wall. Proper care to be taken that there is no tearing of genital tract while applying tractions. Immediate care of calf to see that mucus is removed from face, mouth, nose and calf is lifted up and down in case the calf is not breathing.</li> </ul>	<ul style="list-style-type: none"> <li>• Different parts of the animal and especially genital tract.</li> <li>• Objectives of pregnancy diagnosis: reasons for abortion, pre-mature delivery and still birth.</li> <li>• Various stages of parturition and different presentation of foetus.</li> <li>• Antiseptic measures to be taken and use of lubricant during attending of Dystocia.</li> <li>• Different ways of handling Dystocia using the kit.</li> <li>• Care to be taken while delivery.</li> <li>• Precautions to avoid postpartum prolapse or eversion of uterus – Possibilities of dam having postpartum prolapse/eversion of uterus after Dystocia.</li> <li>• Knowledge on Personal safety and Occupational health Hazards related to the trade.</li> </ul>

#### Equipments required for training 20 candidates

Sl. No.	Name of Tools/Equipments	Qty.
1.	Syringes	20 sets
2.	Needle	20 sets
3.	Cotton	20 sets
4.	Spirit	As needed
5.	Bandage cloth	20 sets
6.	Dettol/Saveoran	As needed
7.	Rope	20 sets
8.	Travis	1
9.	Thermometer	1
10.	Scissors	4
11.	Tincture of iodine	As needed
12.	Lubricants (Castor Oil)	As needed
13.	Full arm disposable gloves	20 sets
14.	Suturing needle and thread	20 sets
15.	Dystocia kit containing snare, obstetrical hooks and soaps	4

## LEVEL – 1

<b>1. Module Name:</b>	<b>Castration Assistant</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -153
<b>4. Entry Qualification:</b>	Minimum 8 <sup>th</sup> standard. 18 years.
<b>5. Terminal competency:</b>	The trained persons shall be able to assist in castration process under guidance of Registered Veterinary Practitioner.
<b>6. Duration:</b>	280 hours
<b>7. Job Profile</b>	Castrations Assistant can work in a veterinary hospital or can have own business.

### 8. Course content:

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Identifying the parts of female animal in general and genital parts in parturition.</li> <li>• Identify the spermatic cord tests and urethra.</li> <li>• Approaching and handling of animals.</li> <li>• Controlling and casting of animals.</li> <li>• Keeping the instrument required for closed method of castrator asepsis and ready.</li> <li>• Disinfection of the scrotum.</li> <li>• Using Burdizzo castrator in castration by closed method.</li> <li>• Application of antiseptic lotion on scrotum.</li> <li>• Release of the animal.</li> <li>• Disbudding the animal.</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	<ul style="list-style-type: none"> <li>• Different parts of the animal and especially genital tract.</li> <li>• Anatomy of the urethra in the perineal region and tests with spermatic cord.</li> <li>• Objective of controlling and handling animals.</li> <li>• Basics of restraining and methods of casting of animals.</li> <li>• Objectives of asepsis (pre and post castration).</li> <li>• Objectives of conduction castration by closed method.</li> <li>• Objectives of undo casting, advice to the owner about the post care of the castrated animals.</li> <li>• Knowledge on Personal safety and Occupational health Hazards related to the trade.</li> </ul>

### Equipments required for training 20 candidates

Sl. No.	Name of Tools/Equipments	Qty.
1.	Burdizoo Castrator	1
2.	Rope	20 sets
3.	Cotton	20 sets
4.	Tincture of iodine	20 sets
5.	Spirit	20 sets
6.	Disbudder	1

**LEVEL – 3**  
**MODULE - 01**

<b>1. Module Name:</b>	<b>Herd Man</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -354
<b>4. Entry Qualification:</b>	Minimum 10 <sup>th</sup> std. + Training in module no. AHM 210 + Training in module no. AHM 211 and 18 years of age.
<b>5. Terminal competency:</b>	The trained persons would be able to supervise calving, monitoring fresh, dry off and sick cows.
<b>6. Duration:</b>	280 hours
<b>7. Job Profile</b>	These persons could work in dairy farms as a Herd Man

**8. Course content:**

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Supervising the activities of calving.</li> <li>• Identification and segregation of fresh dry off and sick cow.</li> <li>• Monitoring fresh, dry off and sick cows.</li> <li>• Milking in maternity pens.</li> <li>• Tying stall barn.</li> <li>• Giving reproductive/vaccination shots.</li> <li>• Scraping dry cow barn free stalls and cow yard.</li> <li>• Maintaining maternity pens.</li> <li>• Breeding, sick cows and fresh cows.</li> </ul>	<ul style="list-style-type: none"> <li>• Roles and responsibilities of a Herd man viz in charge of milking herd, maternity pens (Minimal night calving) and dry cow facilities.</li> <li>• General aspects of calving.</li> <li>• Concepts of fresh dry off and sick cows.</li> <li>• Precautions to be taken in giving reproductive/vaccination shots.</li> <li>• Working principles of ultrasound vet. Concepts of skid loader work, which includes scraping dry cow barn, free stalls and cow yard along with maintaining maternity pens.</li> <li>• Precautions and methods of breeding sick cows and fresh cows.</li> <li>• Diagnosing and treating sick cows, treating mastitis, milk fever, freshing and hoof problems.</li> <li>• Giving vaccinations.</li> </ul>

**Equipments required for training 20 candidates**

Sl. No.	Name of Tools/Equipments	Qty.
1.	Well equipped Dairy Farm	

**LEVEL – 2**  
**MODULE - 02**

<b>1. Module Name:</b>	<b>Pre slaughter care supervisor</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -255
<b>4. Entry Qualification:</b>	Minimum 5 <sup>th</sup> standard. 14 years of age + Training in module no. AHM 113.
<b>5. Terminal competency:</b>	Successful candidates would be able to supervise care / looking after the activities in a liar age in slaughter house.
<b>6. Duration:</b>	200 hours
<b>7. Job Profile</b>	Can be employed in a slaughter house as a pre slaughter care supervisor.

**8. Course content:**

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Evaluation of animals at the farm level.</li> <li>• Supervising the care and management during transport from the farm to the point of slaughter.</li> <li>• Supervising the animals loading and unloading into and from vehicles.</li> <li>• Supervising the feeding and watering activities.</li> <li>• Ensuring cleaning of the Slurry.</li> <li>• Checking bedding.</li> <li>• Checking the Clipping of Flanks and Bellies.</li> <li>• Ensuring that animals do not become dirty.</li> <li>• Practicing first aid for animals.</li> <li>• Providing vaccine and drug injection under guidance.</li> </ul>	<ul style="list-style-type: none"> <li>• Importance and operations in pre slaughter care taking.</li> <li>• Housing structure layout for animals.</li> <li>• Importance of resting of animals, feeding them and maintaining hygiene.</li> <li>• Need for providing adequate space and its impact on meat quality.</li> <li>• Feeding and watering arrangements in a lairage.</li> <li>• Cleaning and maintenance of hygiene.</li> <li>• Vaccine and drug injections, the precautions to be taken.</li> </ul>

**Equipments required for training 20 candidates**

Sl. No.	Name of Tools/Equipments	Qty.
1.	Well equipped slaughter house	
2.	Lairage with adequate space	
3.	Water spray system with pump	
4.	Safety equipments like gum boots, gloves, aprons, caps	20 sets

## LEVEL – 2

<b>1. Module Name:</b>	<b>Meat Processor</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -256
<b>4. Entry Qualification:</b>	Minimum 5 <sup>th</sup> standard. 14 years of age + Training in module no. AHM 111.
<b>5. Terminal competency:</b>	Successful candidates would be able to process meat
<b>6. Duration:</b>	200 hours
<b>7. Job Profile</b>	Can be employed in a slaughter house as a meat processor.

### 8. Course content:

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Preparation of meat emulsion by addition of salt and water.</li> <li>• Practicing grinding, blending and addition of phosphates.</li> <li>• Monitoring the processing activity, particle size, extraction time, addition of salt and addition of phosphates.</li> <li>• Practicing grinding, mixing, chopping and emulsification, stuffing, linking and tying, smoking, cooking, chilling, peeling and packaging for sausages.</li> </ul>	<ul style="list-style-type: none"> <li>• Basics of processing of the meat-smoking, drying, salting, curing, fermenting, pickling, cooking and forming.</li> <li>• Factors influencing the quality of meat and the safety of persons working.</li> <li>• Procedures of grinding, blending, addition of phosphates and pre-blending.</li> <li>• Factors affecting protein extraction from meat.</li> <li>• Types of meat products – sectioned and formed meat products and emulsion based meat products.</li> <li>• Communicated meat products – mincing, milling and chopping.</li> <li>• Sausage manufacture.</li> </ul>

### Equipments required for training 20 candidates

Sl. No.	Name of Tools/Equipments	Qty.
1.	Full fledged meat processing unit	

## LEVEL – 1

1. Module Name:	<b>Dairy Farm Assistant</b>
2. Sector:	Animal Husbandry and Meat Processing
3. Code:	AHM -157
4. Entry Qualification:	Tenth Standard .
5. Terminal competency:	Trained persons would able to assist in day-to-day operations of the dairy and upkeep the facilities.
6. Duration:	400 hours
7. Job Profile	These persons could work in dairy farms as Assistant.

### 8. Course content:

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Supervising the employees in ration preparation and feeding, rising of replacements, milking, upkeep of facilities, ground and equipments, pasture management and herd management.</li> <li>• Supervise the herd health and reproduction operations including treat and care of sick animals, help in difficult births, heat detection, and breeding and fill in for sick and vaccinating employees.</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> <li>• Maintaining the records of monthly inventories, payroll, order supplies, repair parts and feed.</li> </ul>	<ul style="list-style-type: none"> <li>• Important aspects of ration preparation and feeding, rising of replacements, milking, upkeep of facilities, ground and equipments pasture management and herd management.</li> <li>• Concepts of herd health, reproduction operations.</li> <li>• Care of sick animals.</li> <li>• Vaccination.</li> <li>• Knowledge on Personal safety and Occupational health Hazards related to the trade.</li> <li>• General management principles and system management.</li> </ul>

### Equipments required for training 20 candidates

Sl. No.	Name of Tools/Equipments	Qty.
1.	Well equipped Dairy Farm	

### LEVEL – 3

<b>1. Module Name:</b>	<b>Meat Inspector Assistant</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -358
<b>4. Entry Qualification:</b>	Eighth standard. + Training in (AHM-203).
<b>5. Terminal competency:</b>	Successful candidates would be able to inspect the meat for its quality
<b>6. Duration:</b>	200 hours
<b>7. Job Profile</b>	Can be employed in a slaughter house as a meat inspector.

#### 8. Course content:

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Upkeep of the equipments and the surroundings.</li> <li>• Inspection of ante mortem inspection of food animals.</li> <li>• Post mortem examination of dressed carcass and offal.</li> <li>• Examination of the organs immediately after slaughter.</li> <li>• Condemnation and destruction of unfit materials.</li> </ul>	<ul style="list-style-type: none"> <li>• Identification of live animals, materials as well as carcasses.</li> <li>• Process of hygienic meat production.</li> <li>• Elements of meat hygiene.</li> <li>• Principles, procedures and importance of Ante-mortem inspection.</li> <li>• Principles, procedures and importance of Post-mortem inspection.</li> <li>• Importance and procedures of cold check in carcass handling.</li> <li>• Laws of land pertaining to slaughter and meat production.</li> </ul>

#### Equipments required for training 20 candidates

Sl. No.	Name of Tools/Equipments	Qty.
1.	Stamping ink	1 bottle
2.	Disinfecting materials	As needed
3.	Sample collection tools for micro biological examination	20 sets
4.	Sharp Knife	20
5.	Safety equipments like gum boots, gloves, aprons, caps	20 sets

## LEVEL – 2

<b>1. Module Name:</b>	<b>Meat handler – Fabrication of Carcass – Chilling - Freezing</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -259
<b>4. Entry Qualification:</b>	Minimum 5 <sup>th</sup> standard + Training in module no. AHM 110 & 14 years of age.
<b>5. Terminal competency:</b>	Successful candidates would be able to handle and preserve meat in a slaughter house
<b>6. Duration:</b>	120 hours
<b>7. Job Profile</b>	Can be employed in a slaughter house

### 8. Course content:

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Practicing the washing of carcass.</li> <li>• Practicing grading of carcass.</li> <li>• Practicing skinning out.</li> <li>• Practicing portioning of carcass.</li> <li>• Practicing the distribution operations.</li> <li>• Practicing the packing operation.</li> <li>• Operating Chilling storage plant.</li> </ul>	<ul style="list-style-type: none"> <li>• Reasons for deterioration in meat quality.</li> <li>• Handling meat without deteriorating the quality.</li> <li>• Microbial contamination and deterioration of meat.</li> <li>• Food poisoning and infection.</li> <li>• Ionizing radiation.</li> <li>• Methods of meat preservation, control of moisture, dehydration, curing, smoking, chilling, freezing, thermal treatment.</li> <li>• Modified Atmospheric Packaging (MAP), the enclosure of food products in highly gas barrier materials.</li> <li>• Controlled Atmospheric Packaging (CAP).</li> <li>• Active packaging.</li> </ul>

### Equipments required for training 20 candidates

Sl. No.	Name of Tools/Equipments	Qty.
1.	Washing facility for carcasses	5
2.	Refrigerators	10
3.	Cold storage room	1
4.	Straight knives	20
5.	Curved knives	20
6.	Portioning machine with circular saw	1
7.	Portioning machine with band saw	1
8.	Vacuum packaging machine	1

## LEVEL – 2

<b>1. Module Name:</b>	<b>Artificial Insemination (AI) Service Provider</b>
<b>2. Sector:</b>	Animal Husbandry and Meat Processing
<b>3. Code:</b>	AHM -260
<b>4. Entry Qualification:</b>	Minimum 10 <sup>th</sup> standard + Training in module no. AHM 128 and 14 years of age.
<b>5. Terminal competency:</b>	Successful candidates would be able to provide Artificial Insemination for breeding of animals.
<b>6. Duration:</b>	600 hours
<b>7. Job Profile</b>	Can be employed in a Veterinary Hospital

### 8. Course content:

<b>Practical Competencies</b>	<b>Under pinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>• Identifying different parts of the animal in general and uterus, genital tract in particular.</li> <li>• Keep the premises of the AI center clean and maintain all equipments and furniture properly.</li> <li>• Keep the breeding kit clean and before leaving the AI center, check and ensure that the breeding kit has the required material.</li> <li>• After reaching farmer's place, first identify the cow/buffalo and check the past breeding records.</li> <li>• Examine the animal externally and ascertain that animal is in heat.</li> <li>• Proceed with preparation of gun only when sure of heat, wash hands, have plastic gloves, sheath, gun, scissors, forceps, tissue paper and clean towel ready before thawing semen.</li> <li>• Remove semen straw from the container. Prepare water at 37°C, prepare AI gun, note down the bull number and batch number on the straw and load the straw to the AI gun.</li> <li>• Thawing of semen. Insert insemination gun-avoid entry of gun into urethral opening.</li> <li>• Follow the procedure and method of insemination-restrain the animal, clean vulva with water and wipe with tissue paper.</li> <li>• Properly dispose off the sheath, gloves and tissue papers.</li> <li>• Record breeding information in specified format provided.</li> <li>• Follow each and every animal inseminated after 21 days and diagnose</li> </ul>	<ul style="list-style-type: none"> <li>• Different parts of the animal and genital tract (uterus).</li> <li>• Objectives of disinfection and factors affecting disinfection.</li> <li>• Various items in the breeding kit and their uses.</li> <li>• Importance of knowing past history regarding breeding like whether there was any infection or repeat breeding.</li> <li>• Signs of heat and deciding proper time for Artificial Insemination.</li> <li>• Objectives of washing hands, hygienic preparation for thawing of semen.</li> <li>• Method of removing semen straw from the container.</li> <li>• Objectives of maintaining water temperature at 37°C.</li> <li>• Preparation of AI gun.</li> <li>• Objectives of noting down the bull number and the batch number.</li> <li>• Methods of insemination.</li> <li>• Object of maintaining cleanliness and hygienic conditions during insemination and removal of facial material.</li> <li>• Necessity of maintaining records for evaluation of pedigree and to follow-up pregnancy.</li> <li>• Necessity of advising farmer regarding signs of heat persistent even after 24 hours, for repeat heat and pregnancy diagnosis after 2-3 months.</li> <li>• Liquid nitrogen, liquid nitrogen container, marinating semen inventory and maintaining liquid nitrogen level.</li> <li>• Maintaining the Cryocans which carry frozen Semen Straws.</li> <li>• Knowledge on Personal safety and</li> </ul>

for pregnancy after 2-3 months. <ul style="list-style-type: none"> <li>• Post insemination advice to farmers.</li> <li>• Post inseminations follow up by the AI technician.</li> <li>• Practice Semen handling.</li> <li>• Practice on Personal safety and Occupational health Hazards related to the trade.</li> </ul>	Occupational health Hazards related to the trade.
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**Equipments required for training 20 candidates**

Sl. No.	Name of Tools/Equipments	Qty.
1.	Scissors	20 sets
2.	Thermometer	20 sets
3.	Thawing Tray	20 sets
4.	Forceps	20 sets
5.	Sheaths with Sheath Container	20 sets
6.	Plastic gloves	20 sets
7.	AI gun with container	20 sets
8.	Lubricant	20 sets
9.	Antiseptic	20 sets
10.	Tissue paper	20 sets
11.	Clean towel	20 sets
12.	Thermos-flask with hot water	20 sets
13.	Tags and tag applicator	20 sets
14.	Apron	20 sets
15.	Semen straws	200
16.	Hand gloves	20 sets