

## Course Curricula for

# Short Term Courses based on Modular Employable Skills (MES)

In

## POULTRY SECTOR



**DIRECTORATE GENERAL OF EMPLOYMENT AND TRAINING**

**MINISTRY OF LABOUR AND EMPLOYMENT**

**GOVERNMENT OF INDIA**

CONTENTS

1. Background	3
2. Frame Work for Skill Development based on Modular Employable Skills	3
3. Age of Participants	4
4. Curriculum Development Process	4
5. Development of Core Competencies	4
6. Duration of the Programmes	5
7. Pathways to acquire Qualification	5
8. Methodology	5
9. Instructional Media Packages	6
10. Assessment	6
11. Certificate	6
12. Course Matrix	12
13. Modules	08
<b>14. Cleaning Assistant - Cleaning of Shed</b>	<b>10</b>
<b>15. Brooding Assistant - I- Preparation of Brooding Room</b>	<b>12</b>
<b>17. Feeding Asst-Poultry worker</b>	<b>14</b>
<b>18. Bio-security Asst- Poultry worker - Bio-security &amp; disinfections</b>	<b>16</b>
<b>19. Assistant-Poultry worker- Outbreak and crisis management</b>	<b>18</b>
<b>20. Poultry Assistant- Carcass, debris, waste and litter disposal</b>	<b>20</b>
<b>21. Broiler Disposal &amp; Selling Assistant</b>	<b>21</b>
<b>22. Cleaning Assistant - Cleaning of Shed</b>	<b>22</b>
<b>23. Brooding Assistant - I- Preparation of Brooding Room</b>	<b>24</b>
<b>24. Feeding Asst-Poultry worker</b>	<b>26</b>
<b>25. Bio-security Asst- Poultry worker - Bio-security &amp; disinfections</b>	<b>28</b>
<b>26. Assistant-Poultry worker- Outbreak and crisis management</b>	<b>30</b>
<b>27. Poultry Assistant- Carcass, debris, waste and litter disposal</b>	<b>32</b>
<b>28. Egg Selling Assistant</b>	<b>33</b>
<b>29. Raw Material Warehouse Assistant</b>	<b>34</b>
<b>30. Hatchery Operations Assistant</b>	<b>36</b>
<b>31. Poultry Bio-Security assistant</b>	<b>37</b>
<b>32. Brooder House Assistant</b>	<b>39</b>
<b>33. Selection and culling assistant</b>	<b>41</b>
<b>34. Health care service assistant</b>	<b>42</b>
<b>35. Inseminators</b>	<b>43</b>
<b>36. Vaccination Assistant</b>	<b>44</b>
<b>37. Records Assistant/writer- Record writing</b>	<b>46</b>
<b>38. Medication Assistant- Medication</b>	<b>48</b>
<b>39 PM Assistant</b>	<b>50</b>
<b>40. Feed Mixing Assistant</b>	<b>52</b>
<b>41. Premix Assistant</b>	<b>53</b>
<b>42. Supervisor (Vaccinations and Debeaking)</b>	<b>54</b>
<b>43. Hatchery Operations Supervisor – Poultry</b>	<b>56</b>
<b>44. Poultry Farm Supervisor</b>	<b>58</b>
<b>45. Disease prevention bio-security supervisor (Terminal Cleaning)</b>	<b>59</b>
<b>46. Sector Skill Panel</b>	<b>60</b>

## MES – Poultry Sector

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

#### **1. a Background**

The need for giving emphasis on the Skill Development, especially for the less educated, poor and out of school youth has been highlighted in various forums. The skill level and educational attainment of the work force determines the productivity, income levels as well as the adaptability of the working class in changing environment. Large percentage of population in India is living below poverty line. One of the important causes is lower percentage of skilled persons in the workforce.

The skill development at present is taking place mostly in the informal way, i.e. persons acquire skill at the work-place when they help their parents, relatives and employers etc. Such persons do not have a formal certificate and thus earn lower wages and are exploited by employers. They have come through informal system due to socio-economic circumstances of the family and the compulsions of earning a livelihood rather than attending a formal course. While their productivity is low, their contribution to the national GDP cannot be ignored. If the country can create a system of certification which not only recognizes their skills but also provides education and training in a mode that suits their economic compulsions, it will not only benefit the workforce to earn a decent living but also contribute to the national economy by better productivity of this workforce.

Another related problem to be tackled is large number of students drop outs (About 63% of the school students drop out at different stages before reaching Class-X).

The third problem is that the industries are facing shortage of skilled people to operate the machines and produce the materials, and the skills available are not adequate considering the changing requirement of the technology.

#### **1. b. Frame work for Skill Development based on ‘Modular Employable Skills (MES)’**

Very few opportunities for skill development are available for the above referred groups (out of school youth & existing workers especially in the informal Sector). Most of the existing Skill Development programmes are long term in nature. Poor and less educated persons cannot afford long term training programme due to higher Entry Qualifications, opportunity cost etc. Therefore, new frames work for Skill Development

for the Informal Sector has been evolved by the DGET to address to the above mentioned problems. The **key features of the new frame work for skill development** are:

- Demand driven Short term training courses based on modular employable skills decided in consultation with Industry.
- Flexible delivery mechanism (part time, weekends, full time)
- Different levels of programme (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 (VT) Providers 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 who would not be involved in conduct of the 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, multiskilling, 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 upgradation
  - ✓ early school drop-outs and unemployed
  - ✓ previously child labour and their family

### **1. c. 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.

### **1. d. 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, experts, vocational training providers and other stake holders is ensured at each stages).

### **1. e. Development of Core Competencies**

Possession of proper attitudes is one of the most important attribute 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. Safety consciousness and safe working practices
2. Care of equipment and tools
3. Punctuality, discipline and honesty
4. Concern for quality
5. Respect for rules and regulations
6. Concern for health and hygiene
7. Cordial relationship and Cooperation with co-workers and team Work
8. Positive attitude and behaviour
9. Responsibility and accountability
10. Learn continuously
11. Communication Skills
12. Concern for environment and waste disposal

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

### **1. f. 6. 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.

### **1. g. Pathways to acquire Qualification:**

Access to the qualification could be through:

- An approved training programme; Or
- A combination of an approved training programme plus recognition of prior learning including credit transfer; or
- The recognition of prior learning that provides evidence of the achievement of the competencies for the qualification.

### **1. h. 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 ‘hands on training’.

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.

### **1. i. 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.

### **1. j. 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.

### **1. k. Certificate**

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

### **1. l. MES courses approved by NCVT**

The NCVT released a list of 340 approved courses on 15<sup>th</sup> September 2008, i.e. on the Engineers day (128<sup>th</sup> birth day of Sir. M. Visweswariah). The courses were allotted 6 digit alpha numerical codes with the following formula

From Left side:

- 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> digits –Sector Codes (Alpha Codes)
- 4<sup>th</sup> digit – Level Code (1 for level 1, 2 for level 2, 3 for level 3 and so on. As the level increases, the position in the industry also increases.
- 5<sup>th</sup> and 6<sup>th</sup> digits – Course serial number (separate series for courses at same level with in each Sector)

Grades are indicated for certain jobs as the same nomenclature is being used in industry for different levels of activities. Grade 1 indicates as the starting, and the grades increase further depending on the education and experience needed for the jobs.

### **1. m. Poultry industry in India**

Poultry rearing has always been an integral component of livestock production system in India. The concept of composite farming production system with crop, livestock, fish and poultry production has been practiced for centuries in India. However, poultry production in India has taken a quantum leap in the last four decades, emerging from an entirely unorganized and unscientific farming practice to commercial production system with state-of-the-art technological interventions.

In spite of global melt down the Poultry Industry in India is growing and will continue to grow as the billion odd population has just begin relishing the taste and importance of nutritional value of chicken & eggs.

India, with poultry population of 489 million and estimated more than 47 billion eggs production per year, ranks among the top three countries in egg production in the world. The broiler production is growing at the rate of nearly 8-10% every year and India produces about 2.0 million metric tonnes of chicken meat annually at present. The annual per capita availability of eggs and chicken meat has also increased from a mere 10 eggs and 146 grams in 1970's to more than 41 eggs and 1.6 Kgs respectively presently.

Poultry sector, besides providing direct or indirect employment to nearly 3 million people is a potent tool for subsidiary income generation for many landless and marginal farmers and also provides nutritional security especially to the rural poor. Further, landless labourers derive more than 50 per cent of their income from livestock especially from poultry. Therefore the modules developed for the poultry industry under the scheme of Modular Employable Skills will be a major contributor for the development of the economy and uplift the living standards of the people, especially in rural area.

It was therefore decided to form a Sectorial committee to identify the skills in Hospitality Sector. The committee was headed by Mr. S. J. Amalan, Director, Apex Hi-Tech Institute, Bangalore and Regional Director D.G.E.T, Ministry of Labour and Employment, Karnataka, Andhra Pradesh and Orissa. The committee identified various skills in this sector and made proposals.

31 skills were identified and for which draft curricula is prepared. Among the 31 skills, 21 are in level 1, 6 in level 2 and 4 in level 3. The table below gives the details of the modules identified

## Modules for Poultry

### Sector – POULTRY

Sr. No	Section	Code	Skill	Entry Qualification	No of Hours
1	BROILER FARMING	PLT 101	Cleaning Assistant Cleaning of shed	5th standard	100 hours
2	BROILER FARMING	PLT 102	Brooding Assistant-I Preparation of Brooding Room	5th standard	100 hours
3	BROILER FARMING	PLT 103	Feeding Asst-Poultry worker	5 <sup>th</sup> Std	100 Hrs
4	BROILER FARMING	PLT 104	Bio-security Asst- Poultry worker - Bio-security & disinfections	5 <sup>th</sup> Std	100 Hrs
5	BROILER FARMING	PLT 105	Assistant-Poultry worker - Outbreak and crisis management	5 <sup>th</sup> Std	100 Hrs
6	BROILER FARMING	PLT 106	Poultry worker - Carcass, debris, waste and litter disposal	5 <sup>th</sup> Std	100 Hrs
7	BROILER FARMING	PLT 107	Broiler Disposal & Selling Assistant	5 <sup>th</sup> Std	100 Hrs
8	LAYER FARMING	PLT 108	Cleaning Assistant - Cleaning of Shed	5 <sup>th</sup> Std	100 Hrs
9	LAYER FARMING	PLT 109	Brooding Assistant-I - Preparation of Brooding Room	5 <sup>th</sup> Std	100 Hrs
10	LAYER FARMING	PLT 110	Feeding Asst-Poultry worker	5 <sup>th</sup> Std	100 hrs
11	LAYER FARMING	PLT 111	Bio-security Asst- Poultry worker – Bio-security & disinfections	5 <sup>th</sup> Std	100 hrs
12	LAYER FARMING	PLT 112	Assistant-Poultry worker -Outbreak and crisis management	5 <sup>th</sup> Std	100 hrs
13	LAYER FARMING	PLT 113	Poultry worker - Carcass, debris, waste and litter disposal	5 <sup>th</sup> Std	100 hrs
14	POULTRY	PLT 114	Egg Selling Assistant	5 <sup>th</sup> Std	100 hrs
15	POULTRY	PLT 115	Raw Material Ware House Assistant	7 <sup>th</sup> Std	160 Hrs

16	HATCHERY	PLT 116	Hatchery operations assistant	7 <sup>th</sup> Std	360 Hrs
17	HATCHERY	PLT 117	Poultry Bio-Security assistant	5 <sup>th</sup> Std	100 Hrs
18	BREEDING	PLT 118	Brooder House Assistant	5 <sup>th</sup> Std	100 Hrs
19	BREEDING	PLT 119	Selection and Culling Assistant	7 <sup>th</sup> Std	100 Hrs
20	BREEDING	PLT 120	Healthcare Service Assistant	7 <sup>th</sup> Std	100 Hrs
21	BREEDING	PLT 121	Inseminators	7 <sup>th</sup> Std	100 Hrs
22	BROILER FARMING	PLT 222	Vaccination Assistant	7 <sup>th</sup> Std	120 Hrs
23	BROILER FARMING	PLT 223	Records Assistant/writer	8 <sup>th</sup> Std	120 Hrs
24	LAYER FARMING	PLT 224	Medication Assistant	7 <sup>th</sup> Std	120 Hrs
25	LAYER FARMING	PLT 225	PM Asst	7 <sup>th</sup> Std	120 Hrs
26	POULTRY	PLT 226	Feed Mixing Assistant	7 <sup>th</sup> Std	160 Hrs
27	POULTRY	PLT 227	Premix assistant	7 <sup>th</sup> Std	160 Hrs
28	LAYER FARMING	PLT 328	Service (Vaccinations and Debeaking)	8 <sup>th</sup> Std	360 Hrs
29	HATCHERY	PLT 329	Hatchery Operations Supervisor	8 <sup>th</sup> Std +PLT 116	360 Hrs
30	BREEDING	PLT 330	Poultry farm Supervisor	8 <sup>th</sup> Std + PLT 118	160 Hrs
31	POULTRY	PLT 331	Disease prevention bio- security supervisor (Terminal Cleaning)	12 <sup>th</sup> Std + PLT 117	360 Hrs

The Modules are explained in the following pages

**Course Matrix- Poultry**

**BREEDING**

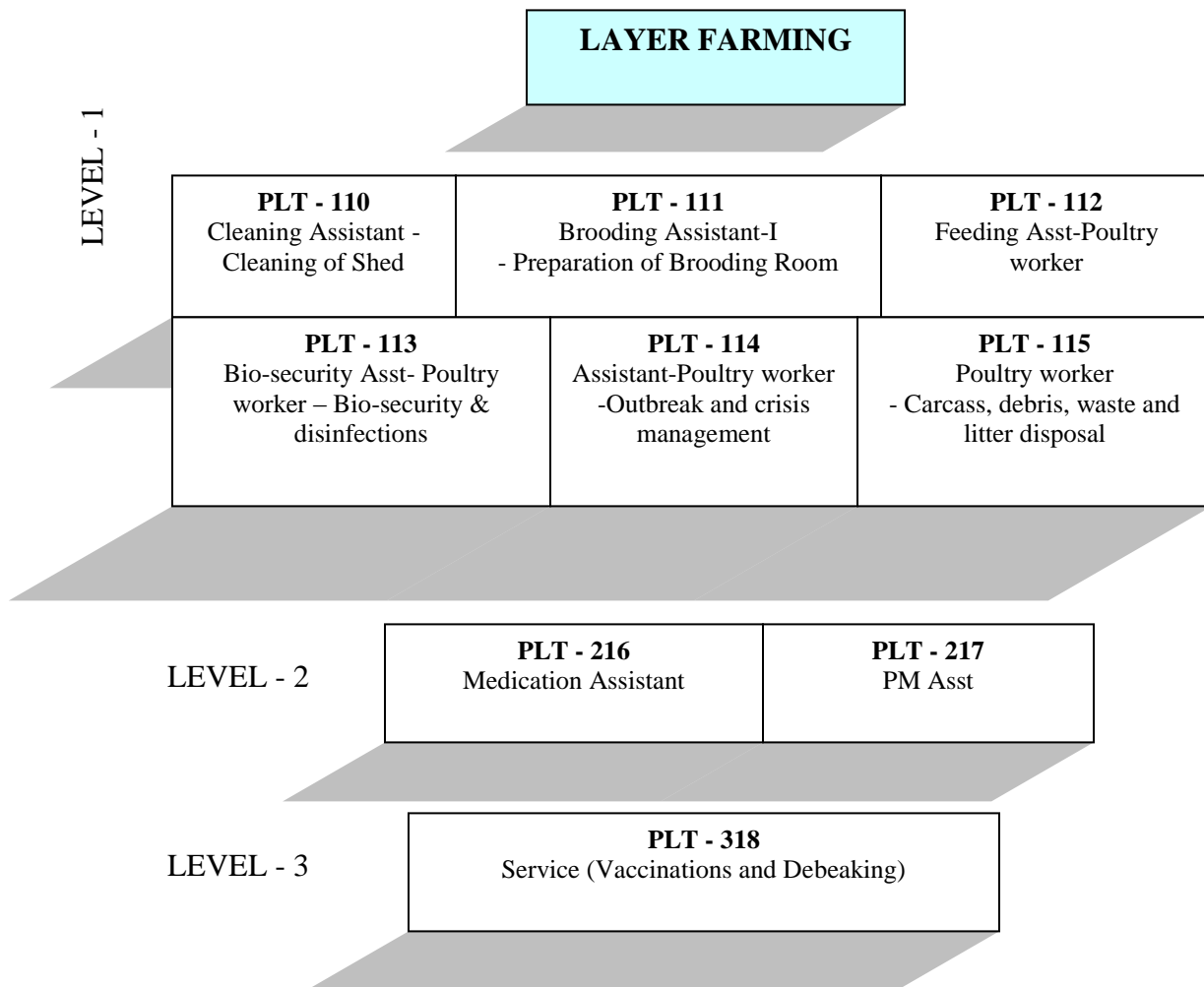
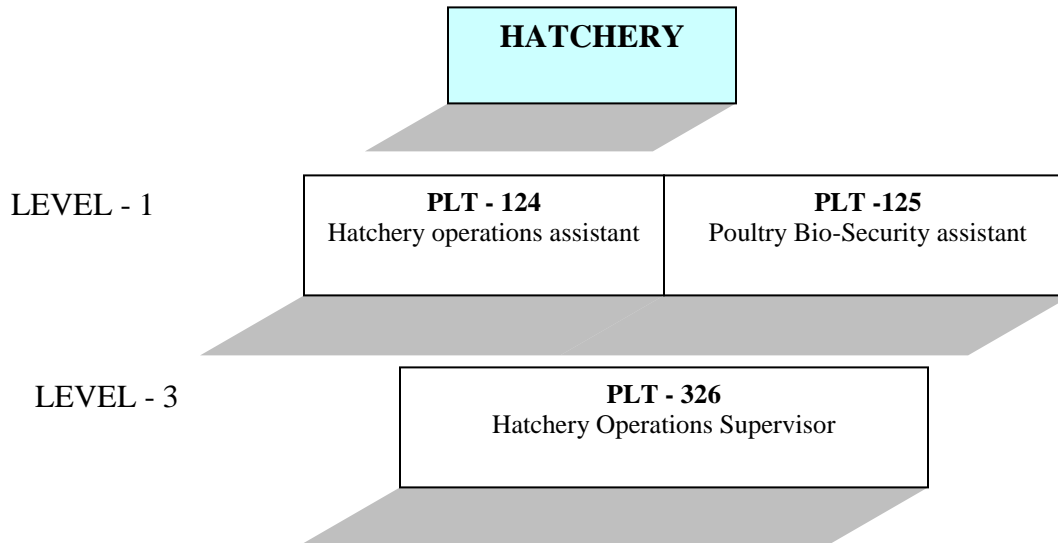
LEVEL - 1	<b>PLT - 130</b> Inseminators	<b>PLT - 127</b> Brooder House Assistant	<b>PLT - 128</b> Selection and Culling Assistant	<b>PLT - 129</b> Healthcare Service Assistant

LEVEL - 3	<b>PLT - 331</b> Poultry farm Supervisor
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**BROILER FARMING**

LEVEL - 1	<b>PLT - 101</b> Cleaning Assistant Cleaning of shed	<b>PLT - 102</b> Brooding Assistant-I Preparation of Brooding Room	<b>PLT - 103</b> Feeding Asst-Poultry worker	<b>PLT - 104</b> Bio-security Asst-Poultry worker - Bio-security & disinfections
	<b>PLT - 105</b> Assistant-Poultry worker - Outbreak and crisis management		<b>PLT - 106</b> Poultry worker - Carcass, debris, waste and litter disposal	<b>PLT - 107</b> Broiler Disposal & Selling Assistant

LEVEL - 2	<b>PLT - 208</b> Vaccination Assistant	<b>PLT - 209</b> Records Assistant/writer
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**POULTRY**

LEVEL - 1

**PLT - 119**  
Egg Selling Assistant

**PLT - 120**  
Raw Material Ware House Assistant

LEVEL - 2

**PLT - 221**  
Feed Mixing Assistant

**PLT - 222**  
Premix assistant

LEVEL - 3

**PLT - 323**  
Disease prevention bio-security supervisor (Terminal Cleaning)

## LEVEL – 1

<b>1. Module Name</b>	<b>Cleaning Assistant - Cleaning of Shed</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 101
<b>4. Entry Qualifications</b>	Minimum 5th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to carry out the operations of broiler shed cleaning.
<b>6. Duration</b>	100 Hours
<b>7. Job Profile</b>	Employment in Broiler farm
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Removal of feeders waters, curtains and electrical connections</li> <li>➤ Safe disposal of litter</li> <li>➤ Removal of dust and cobweb from roof, side walls and Mesh</li> <li>➤ Dusting and cleaning of poultry house using brooms</li> <li>➤ Washing with ordinary water using pressure pump and Drying</li> <li>➤ Operation of sprayers/pumps/ flame gun-demo</li> <li>➤ Burning the area with flame gun</li> <li>➤ Washing with disinfectant solution-I</li> <li>➤ Washing with disinfectant solution-II</li> <li>➤ Drying</li> <li>➤ Cleaning of water lines</li> <li>➤ Cleaning of feeders and waters</li> <li>➤ Handling of disinfectants and chemicals-mixing proportion</li> <li>➤ Use of mask and hand gloves</li> <li>➤ Personal hygiene, washing of hands, legs and face</li> <li>➤ First aid demo: Burns, falling of dust/chemicals to eyes</li> <li>➤ Handling and safe disposal of chemical containers</li> </ul>	<ul style="list-style-type: none"> <li>➤ Poultry Industry-Introduction</li> <li>➤ Types of Poultry <ul style="list-style-type: none"> <li>▪ Broiler</li> <li>▪ Egger</li> <li>▪ Breeder</li> </ul> </li> <li>➤ Importance of proper cleaning and disinfection on livability and performance of chicks operation of sprayers/pumps/ flame gun</li> <li>➤ Handling of disinfectants</li> <li>➤ Disposal of debris/ Safe disposal of empty cans</li> <li>➤ Importance of Personal hygiene, washing of hands, legs and face</li> <li>➤ Importance First aid</li> </ul>
<b>9. Tools and equipments needed for training 20 candidates</b>	
1. Bamboo sticks with brooms	

2. Coconut brooms
3. Disinfectants
4. Water pipes
5. Water tank/water source
6. Pressure pump
7. Mask, overall, hand gloves and gumboots
8. Measuring Jar
9. Flame gun
10. Kerosene/gas
11. Disinfectant sprayer
12. First aid kits

## LEVEL – 1

<b>1. Module Name</b>	<b>Brooding Assistant - I - Preparation of Brooding Room</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 102
<b>4. Entry Qualifications</b>	Minimum 5th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to prepare brooding house for receiving the chicks.
<b>6. Duration</b>	100 Hours
<b>7. Job Profile</b>	Employment in Broiler farm
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Checking of Electrical points</li> <li>➤ Covering the sidewalls and mesh of brooding house with curtains</li> <li>➤ Spreading of paddy husk in the brooding area</li> <li>➤ Spraying with mild disinfectants</li> <li>➤ Different types of brooders-advantage and disadvantage – practical demonstration of <ul style="list-style-type: none"> <li>○ Electrical</li> <li>○ Coal</li> <li>○ Kerosene</li> <li>○ Firewood</li> <li>○ Wood shavings</li> <li>○ Sawdust</li> <li>○ Paddy husk</li> <li>○ Gas</li> </ul> </li> <li>➤ Schematic demonstration of placement of brooding equipments</li> <li>➤ Placing of brooder guards and brooders</li> <li>➤ Placement of feeders and waters</li> <li>➤ Checking up the brooding temperature using thermometers</li> <li>➤ Handling of chicks safely</li> <li>➤ Counting of chicks</li> <li>➤ Identifying the weak chicks</li> <li>➤ Observing behavior of chicks in brooders and adjust the</li> </ul>	<ul style="list-style-type: none"> <li>➤ Poultry Industry-Introduction</li> <li>➤ Basic Anatomy, Physiology and Nutrition</li> <li>➤ Types of Poultry <ul style="list-style-type: none"> <li>▪ Broiler</li> <li>▪ Egger</li> <li>▪ Breeder</li> </ul> </li> <li>➤ Importance of proper brooding on livability and performance of chicks</li> <li>➤ Different types of brooders-advantage and disadvantage</li> <li>➤ Behaviour of chicks in brooders</li> <li>➤ Personal hygiene, washing of hands, legs and face</li> <li>➤ Importance of early feeding and watering</li> <li>➤ Importance of proper lighting, ventilation and temperature</li> <li>➤ Importance of safe handling of chicks</li> </ul>

brooding conditions ➤ First aid demo: Falling of dust/chemicals to eyes	
<b>9. Tools and equipments needed for training 20 candidates</b>	
<ol style="list-style-type: none"><li>1. Curtains-gunny bags/plastic</li><li>2. Binding wire</li><li>3. Cutting player</li><li>4. Electrical wires/folders/plugs etc</li><li>5. Electrical bulbs</li><li>6. Insulation tape</li><li>7. Brooders</li><li>8. Brooder guards - Paddy husk, Coal, Kerosene, Firewood, Wood shavings, Sawdust and Gas</li><li>9. Chick feeders</li><li>10. Chick drinkers</li><li>11. Taps</li><li>12. News paper</li><li>13. Thermometer</li><li>14. Foot dips</li><li>15. Slippers/foot ware</li><li>16. First Aid Kits</li></ol>	

## LEVEL – 1

<b>1. Module Name</b>	<b>Feeding Asst-Poultry worker</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 103
<b>4. Entry Qualifications</b>	Minimum 5th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to carry out feeding of broiler chicks
<b>6. Duration</b>	100 Hours
<b>7. Job Profile</b>	Employment in Broiler Farm
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Observing Behaviour/activity of chicks before and after feeding</li> <li>➤ Observing the health of the chicks</li> <li>➤ Types of feed-Demo</li> <li>➤ Storing of feeds-Staking Demo</li> <li>➤ Weighing the feeds for different age and pens</li> <li>➤ Calculation of quantity of feed per day based on chart /average requirement</li> <li>➤ Calculation of feed consumption based on age and body weight</li> <li>➤ Calculation of feed consumption, weight gain and FCR</li> <li>➤ Mixing of medicines through feed</li> <li>➤ Collection of feed samples for analysis</li> <li>➤ First aid demo: Burns, falling of dust/chemicals to eyes</li> </ul>	<ul style="list-style-type: none"> <li>➤ Poultry Industry-Introduction</li> <li>➤ Types of Poultry <ul style="list-style-type: none"> <li>▪ Broiler</li> <li>▪ Egger</li> <li>▪ Breeder</li> </ul> </li> <li>➤ Importance of feeds and feeding on livability, performance and economics of broiler farming</li> <li>➤ Types of feed</li> <li>➤ Methods of feeding</li> <li>➤ Precautions during feeding</li> <li>➤ Accounting and disposal of empty gunny bags</li> <li>➤ Personal hygiene, washing of hands, legs and face</li> <li>➤ First aid</li> </ul>
<b>9. Tools and equipments needed for training 20 candidates</b>	
<ol style="list-style-type: none"> <li>1. Balance/ Weighing scale</li> <li>2. Platform Scale</li> <li>3. Scoops</li> <li>4. Gunny bags</li> <li>5. Feed bins</li> <li>6. Trolley/wheel barrow</li> <li>7. Mask, over al and hand gloves</li> <li>8. Assorted size plastic containers</li> </ol>	

9. Plastic bags
10. Storage areas
11. Bag stitching machine
12. Labels
13. First Aid kits

## LEVEL – 1

<b>1. Module Name</b>	<b>Bio-security Asst- Poultry worker - Bio-security &amp; disinfections</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 104
<b>4. Entry Qualifications</b>	Minimum 5th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to assist/ carry out bio-security programme in the farm
<b>6. Duration</b>	100 Hours
<b>7. Job Profile</b>	Employment in Broiler Farm
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Observing behaviour and health of chicks</li> <li>➤ Dusting and cleaning of poultry house</li> <li>➤ Cleaning of equipments and the premises by the disinfectants</li> <li>➤ Identifying different types of Disinfectants and reading of labels</li> <li>➤ Sanitization through water</li> <li>➤ Sanitization through spray</li> <li>➤ Calculation of dosage of sanitizers and disinfectants</li> <li>➤ Mixing and Methods of administration of sanitizers, disinfectants</li> <li>➤ Restricting the movement of free flying birds and other animals</li> <li>➤ Restricting the entry of men and material</li> <li>➤ Litter management</li> <li>➤ Making of foot dips</li> <li>➤ Proper disposal of dead birds and other organic matter</li> <li>➤ Use of face mask, gloves and gum boots</li> <li>➤ First aid demo: Burns, falling of chemicals to eyes</li> <li>➤ Safe disposal of containers</li> </ul>	<ol style="list-style-type: none"> <li>1. Poultry Industry-Introduction</li> <li>2. Types of Poultry               <ol style="list-style-type: none"> <li>i. Broiler</li> <li>ii. Egger</li> <li>iii. Breeder</li> </ol> </li> <li>3. Mode of transmission of disease</li> <li>4. Importance of bio-security and disinfection in disease prevention</li> <li>5. Types of Disinfectants and reading of labels</li> <li>6. Handling of disinfectants</li> <li>7. Precautions during handling of sanitizers and disinfectants</li> <li>8. Safe disposal of dead birds, empty cans/bottles and organic matter</li> <li>9. Personal hygiene, washing of hands, legs and face</li> <li>10. First aid</li> </ol>
<b>9. Tools and equipments needed for training 20 candidates</b>	

1. Balance/scale
2. Measuring Jar
3. Disinfectants
4. Sanitizers
5. Washbasin
6. Mask, over al and hand gloves
7. Plastic aprons and gum boots
8. Water pipes
9. Buckets, mugs and mixing vessels
10. Water tank/water source
11. Disinfectant sprayer
12. Pressure pump
13. Funnel
14. Bottle opener
- 15. Foot dips**

## LEVEL – 1

<b>1. Module Name</b>	<b>Assistant-Poultry worker - Outbreak and crisis management</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 105
<b>4. Entry Qualifications</b>	Minimum 5th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to assist in crisis management
<b>6. Duration</b>	100 Hours
<b>7. Job Profile</b>	Employment in Broiler Farm
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Observing behaviour and health of chicks</li> <li>➤ Identification and segregation of sick and dead birds</li> <li>➤ Calculating morbidity, mortality of birds</li> <li>➤ Sanitization through water</li> <li>➤ Sanitization through disinfectant spray</li> <li>➤ Calculation of dosage of sanitizers and disinfectants</li> <li>➤ Restricting the movement of free flying birds and workers</li> <li>➤ Placing of pen/shed tags to the dead birds</li> <li>➤ Pooling and shifting of dead birds for PM examination</li> <li>➤ Assisting the pathologist/ Veterinarian in the examination, collection of blood and other samples for disease investigation</li> <li>➤ Furnishing facts and other details to the investigating team</li> <li>➤ Culling and Safe disposal of dead birds</li> <li>➤ First aid demo: falling of chemicals to eyes, injury</li> </ul>	<ul style="list-style-type: none"> <li>➤ Poultry Industry-Introduction</li> <li>➤ Types of Poultry <ul style="list-style-type: none"> <li>▪ Broiler</li> <li>▪ Egger</li> <li>▪ Breeder</li> </ul> </li> <li>➤ Importance of bio-security and disinfection during disease outbreak</li> <li>➤ Mode of transmission of disease</li> <li>➤ Handling of disinfectants</li> <li>➤ Precautions during handling of sanitizers and disinfectants</li> <li>➤ Safe disposal of dead birds, empty cans/bottles and organic matter</li> <li>➤ Personal hygiene, washing of hands, legs and face</li> <li>➤ First aid</li> </ul>
<b>9. Tools and equipments needed for training 20 candidates</b>	
<ol style="list-style-type: none"> <li>1. Balance/scale</li> <li>2. Measuring Jar</li> <li>3. Disinfectants</li> </ol>	

4. Sanitizers
5. Wash basin
6. Mask, over al and hand gloves
7. Plastic aprons and gum boots
8. Water pipes
9. Buckets ,mugs and mixing vessels
10. Water tank/water source
11. Disinfectant sprayer
12. Pressure pump
13. Funnel
14. Bottle opener
15. Foot dips
16. Disposal bags
17. Disposal area/pits

## LEVEL – 1

<b>1. Module Name</b>	<b>Poultry Assistant</b>
<b>2. Sector</b>	<b>- Carcass, debris, waste and litter disposal</b>
<b>3. Code</b>	POULTRY
<b>4. Entry Qualifications</b>	PLT - 106
<b>5. Terminal Competency</b>	Minimum 5th standard and 14 years of age
<b>6. Duration</b>	Successful candidate would be able to assist /carry out disposal waste from the farm
<b>7. Job Profile</b>	100 Hours
<b>8. Course content</b>	Employment in broiler farm

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Safe disposal of dead and weak birds</li> <li>➤ Safe disposal of litter away from sheds and inside the pits</li> <li>➤ Removal of feeders waters, curtains and electrical connections</li> <li>➤ Removal of feathers</li> <li>➤ Removal of dust and cobweb from roof, side walls and Mesh</li> <li>➤ Dusting and cleaning of poultry house using brooms</li> <li>➤ Handling of disinfectants and chemicals-mixing proportion</li> </ul>	<ul style="list-style-type: none"> <li>➤ Poultry Industry-Introduction</li> <li>➤ Types of Poultry <ul style="list-style-type: none"> <li>▪ Broiler</li> <li>▪ Egger</li> <li>▪ Breeder</li> </ul> </li> <li>➤ Importance of proper carcass, litter and other waste disposal and cleaning on livability and performance of chicks</li> <li>➤ Different methods of carcass disposal</li> <li>➤ Operation of sprayers/pumps/ flame gun</li> <li>➤ Handling of disinfectants</li> <li>➤ Disposal of debris/ Safe disposal of empty cans</li> <li>➤ Personal hygiene, washing of hands, legs and face</li> <li>➤ First aid</li> </ul>
<b>9. Tools and equipments needed for training 20 candidates</b>	
<ol style="list-style-type: none"> <li>1. Bamboo sticks with brooms</li> <li>2. Coconut brooms</li> <li>3. Disinfectants</li> <li>4. Water pipes</li> <li>5. Water tank/water source</li> <li>6. Pressure pump</li> <li>7. Mask, over al, hand gloves and gumboots</li> <li>8. Flame gun</li> <li>9. Kerosene/gas</li> <li>10. Disinfectant sprayer</li> <li>11. Disposal Area/pits</li> <li>12. Disposal Bags</li> <li>13. First aid kits</li> </ol>	

## LEVEL – 1

<b>1. Module Name</b>	<b>Broiler Disposal &amp; Selling Assistant</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 107
<b>4. Entry Qualifications</b>	Minimum 5th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to assist /carry out disposal waste from the farm
<b>6. Duration</b>	100 Hours
<b>7. Job Profile</b>	Employment in broiler farm
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Selection and separation of weak and unhealthy birds</li> <li>➤ Catching of birds</li> <li>➤ Safe handling of finished birds</li> <li>➤ Cleaning and disinfections of cages and vehicles at the entry of the farm</li> <li>➤ Putting into cages</li> <li>➤ Identifying and operating different weighing scales</li> <li>➤ Weighing of empty cages and birds</li> <li>➤ Recording the weights</li> <li>➤ Shifting the cages to the vehicle</li> </ul>	<ul style="list-style-type: none"> <li>➤ Poultry Industry-Introduction</li> <li>➤ Types of Poultry <ul style="list-style-type: none"> <li>▪ Broiler</li> <li>▪ Egger</li> <li>▪ Breeder</li> </ul> </li> <li>➤ Importance of age and Body weight for selling</li> <li>➤ Selection and handling of finished birds for selling</li> <li>➤ Different types of weighing scales</li> <li>➤ Recording of weighments.</li> <li>➤ Importance of disinfection of carrying cages, vehicles and personnel</li> <li>➤ Personal hygiene, washing of hands, legs and face</li> <li>➤ First aid</li> </ul>

**9. Tools and equipments needed for training 20 candidates**

1. Disinfectants
2. Cages
3. Pressure pump
4. Mask, over al, hand gloves and gumboots
5. Disinfectant sprayer
6. First aid kits
7. Weighing scale
8. Note book
9. Pens
10. Calculator
11. Receipt book

## LEVEL – 1

<b>1. Module Name</b>	<b>Cleaning Assistant - Cleaning of Shed</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 110
<b>4. Entry Qualifications</b>	Minimum 5th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to carry out the operations of Layer shed cleaning.
<b>6. Duration</b>	100 Hours
<b>7. Job Profile</b>	Employment in Layer farm
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Removal of feeders waters, curtains and electrical connections</li> <li>➤ Safe disposal of litter</li> <li>➤ Removal of dust and cobweb from roof, side walls and Mesh</li> <li>➤ Dusting and cleaning of poultry house using brooms</li> <li>➤ Washing with ordinary water using pressure pump and Drying</li> <li>➤ Operation of sprayers/pumps/ flame gun-demo</li> <li>➤ Burning the area with flame gun</li> <li>➤ Washing with disinfectant solution-I</li> <li>➤ Washing with disinfectant solution-II</li> <li>➤ Drying</li> <li>➤ Cleaning of water lines</li> <li>➤ Cleaning of feeders and waters</li> <li>➤ Handling of disinfectants and chemicals-mixing proportion</li> <li>➤ Use of mask and hand gloves</li> <li>➤ Personal hygiene, washing of hands, legs and face</li> <li>➤ First aid demo: Burns, falling of dust/chemicals to eyes</li> <li>➤ Handling and safe disposal of chemical containers</li> </ul>	<ul style="list-style-type: none"> <li>➤ Poultry Industry-Introduction</li> <li>➤ Types of Poultry <ul style="list-style-type: none"> <li>▪ Broiler</li> <li>▪ Egger</li> <li>▪ Breeder</li> </ul> </li> <li>➤ Importance of proper cleaning and disinfection on livability and performance of chicks operation of sprayers/pumps/ flame gun</li> <li>➤ Handling of disinfectants</li> <li>➤ Disposal of debris/ Safe disposal of empty cans</li> <li>➤ Importance of Personal hygiene, washing of hands, legs and face</li> <li>➤ Importance First aid</li> </ul>
<b>9. Tools and equipments needed for training 20 candidates</b>	
13. Bamboo sticks with brooms	

14. Coconut brooms
15. Disinfectants
16. Water pipes
17. Water tank/water source
18. Pressure pump
19. Mask, overall, hand gloves and gumboots
20. Measuring Jar
21. Flame gun
22. Kerosene/gas
23. Disinfectant sprayer
24. First aid kits

## LEVEL – 1

<b>1. Module Name</b>	<b>Brooding Assistant - I - Preparation of Brooding Room</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT – 111
<b>4. Entry Qualifications</b>	Minimum 5th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to prepare brooding house for receiving the chicks.
<b>6. Duration</b>	100 Hours
<b>7. Job Profile</b>	Employment in Layer farm
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Checking of Electrical points</li> <li>➤ Covering the sidewalls and mesh of brooding house with curtains</li> <li>➤ Spreading of paddy husk in the brooding area</li> <li>➤ Spraying with mild disinfectants</li> <li>➤ Different types of brooders-advantage and disadvantage – practical demonstration of <ul style="list-style-type: none"> <li>○ Electrical</li> <li>○ Coal</li> <li>○ Kerosene</li> <li>○ Firewood</li> <li>○ Wood shavings</li> <li>○ Sawdust</li> <li>○ Paddy husk</li> <li>○ Gas</li> </ul> </li> <li>➤ Schematic demonstration of placement of brooding equipments</li> <li>➤ Placing of brooder guards and brooders</li> <li>➤ Placement of feeders and waters</li> <li>➤ Checking up the brooding temperature using thermometers</li> <li>➤ Handling of chicks safely</li> <li>➤ Counting of chicks</li> <li>➤ Identifying the weak chicks</li> <li>➤ Observing behavior of chicks in brooders and adjust the</li> </ul>	<ul style="list-style-type: none"> <li>➤ Poultry Industry-Introduction</li> <li>➤ Basic Anatomy, Physiology and Nutrition</li> <li>➤ Types of Poultry <ul style="list-style-type: none"> <li>▪ Broiler</li> <li>▪ Egger</li> <li>▪ Breeder</li> </ul> </li> <li>➤ Importance of proper brooding on livability and performance of chicks</li> <li>➤ Different types of brooders-advantage and disadvantage</li> <li>➤ Behaviour of chicks in brooders</li> <li>➤ Personal hygiene, washing of hands, legs and face</li> <li>➤ Importance of early feeding and watering</li> <li>➤ Importance of proper lighting, ventilation and temperature</li> <li>➤ Importance of safe handling of chicks</li> </ul>

brooding conditions ➤ First aid demo: Falling of dust/chemicals to eyes	
<b>9. Tools and equipments needed for training 20 candidates</b>	
17. Curtains-gunny bags/plastic 18. Binding wire 19. Cutting player 20. Electrical wires/folders/plugs etc 21. Electrical bulbs 22. Insulation tape 23. Brooders 24. Brooder guards - Paddy husk, Coal, Kerosene, Firewood, Wood shavings, Sawdust and Gas 25. Chick feeders 26. Chick drinkers 27. Taps 28. News paper 29. Thermometer 30. Foot dips 31. Slippers/foot ware 32. First Aid Kits	

## LEVEL – 1

<b>1. Module Name</b>	<b>Feeding Asst-Poultry worker</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 112
<b>4. Entry Qualifications</b>	Minimum 5th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to carry out feeding of Layer chicks
<b>6. Duration</b>	100 Hours
<b>7. Job Profile</b>	Employment in Layer Farm
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Observing Behavior/activity of chicks before and after feeding</li> <li>➤ Observing the health of the chicks</li> <li>➤ Types of feed-Demo</li> <li>➤ Storing of feeds-Staking Demo</li> <li>➤ Weighing the feeds for different age and pens</li> <li>➤ Calculation of quantity of feed per day based on chart /average requirement</li> <li>➤ Calculation of feed consumption based on age and body weight</li> <li>➤ Calculation of feed consumption, weight gain and restricted feeding</li> <li>➤ Body weight maintenance – feeding as per the production</li> <li>➤ Mixing of medicines through feed</li> <li>➤ Collection of feed samples for analysis</li> <li>➤ First aid demo: Falling of dust/chemicals to eyes</li> </ul>	<ul style="list-style-type: none"> <li>➤ Poultry Industry-Introduction</li> <li>➤ Types of Poultry <ul style="list-style-type: none"> <li>▪ Broiler</li> <li>▪ Egger</li> <li>▪ Breeder</li> </ul> </li> <li>➤ Importance of feeds and feeding on livability, performance and economics of Layer farming</li> <li>➤ Types of feed</li> <li>➤ Methods of feeding</li> <li>➤ Precautions during feeding</li> <li>➤ Accounting and disposal of empty gunny bags</li> <li>➤ Personal hygiene, washing of hands, legs and face</li> <li>➤ First aid</li> </ul>
<b>9. Tools and equipments needed for training 20 candidates</b>	
<ul style="list-style-type: none"> <li>14. Balance/ Weighing scale</li> <li>15. Platform Scale</li> <li>16. Scoops</li> <li>17. Gunny bags</li> <li>18. Feed bins</li> <li>19. Trolley/wheel barrow</li> </ul>	

20. Mask, over al and hand gloves
21. Assorted size plastic containers
22. Plastic bags
23. Storage areas
24. Bag stitching machine
25. Labels
26. First Aid kits

## LEVEL – 1

<b>1. Module Name</b>	<b>Bio-security Asst- Poultry worker - Bio-security &amp; disinfections</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 113
<b>4. Entry Qualifications</b>	Minimum 5th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to assist/ carry out bio-security programme in the farm
<b>6. Duration</b>	100 Hours
<b>7. Job Profile</b>	Employment in Layer Farm
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Observing behaviour and health of chicks</li> <li>➤ Dusting and cleaning of poultry house</li> <li>➤ Cleaning of equipments and the premises by the disinfectants</li> <li>➤ Identifying different types of Disinfectants and reading of labels</li> <li>➤ Sanitization through water</li> <li>➤ Sanitization through spray</li> <li>➤ Calculation of dosage of sanitizers and disinfectants</li> <li>➤ Mixing and Methods of administration of sanitizers, disinfectants</li> <li>➤ Restricting the movement of free flying birds and other animals</li> <li>➤ Restricting the entry of men and material</li> <li>➤ Litter management</li> <li>➤ Making of foot dips</li> <li>➤ Proper disposal of dead birds and other organic matter</li> <li>➤ Use of face mask, gloves and gum boots</li> <li>➤ First aid demo: Burns, falling of chemicals to eyes</li> <li>➤ Safe disposal of containers</li> </ul>	<ul style="list-style-type: none"> <li>11. Poultry Industry-Introduction</li> <li>12. Types of Poultry <ul style="list-style-type: none"> <li>i. Layer</li> <li>ii. Egger</li> <li>iii. Breeder</li> </ul> </li> <li>13. Mode of transmission of disease</li> <li>14. Importance of bio-security and disinfection in disease prevention</li> <li>15. Types of Disinfectants and reading of labels</li> <li>16. Handling of disinfectants</li> <li>17. Precautions during handling of sanitizers and disinfectants</li> <li>18. Safe disposal of dead birds, empty cans/bottles and organic matter</li> <li>19. Personal hygiene, washing of hands, legs and face</li> <li>20. First aid</li> </ul>
<b>9. Tools and equipments needed for training 20 candidates</b>	

16. Balance/scale
17. Measuring Jar
18. Disinfectants
19. Sanitizers
20. Washbasin
21. Mask, over al and hand gloves
22. Plastic aprons and gum boots
23. Water pipes
24. Buckets, mugs and mixing vessels
25. Water tank/water source
26. Disinfectant sprayer
27. Pressure pump
28. Funnel
29. Bottle opener
- 30. Foot dips**

## LEVEL – 1

<b>1. Module Name</b>	<b>Assistant-Poultry worker - Outbreak and crisis management</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 114
<b>4. Entry Qualifications</b>	Minimum 5th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to assist in crisis management
<b>6. Duration</b>	100 Hours
<b>7. Job Profile</b>	Employment in Layer Farm
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Observing behaviour and health of chicks</li> <li>➤ Identification and segregation of sick and dead birds</li> <li>➤ Calculating morbidity, mortality of birds</li> <li>➤ Sanitization through water</li> <li>➤ Sanitization through disinfectant spray</li> <li>➤ Calculation of dosage of sanitizers and disinfectants</li> <li>➤ Restricting the movement of free flying birds and workers</li> <li>➤ Placing of pen/shed tags to the dead birds</li> <li>➤ Pooling and shifting of dead birds for PM examination</li> <li>➤ Assisting the pathologist/ Veterinarian in the examination, collection of blood and other samples for disease investigation</li> <li>➤ Furnishing facts and other details to the investigating team</li> <li>➤ Culling and Safe disposal of dead birds</li> <li>➤ First aid demo: falling of chemicals to eyes, injury</li> </ul>	<ul style="list-style-type: none"> <li>➤ Poultry Industry-Introduction</li> <li>➤ Types of Poultry <ul style="list-style-type: none"> <li>▪ Broiler</li> <li>▪ Egger</li> <li>▪ Breeder</li> </ul> </li> <li>➤ Importance of bio-security and disinfection during disease outbreak</li> <li>➤ Mode of transmission of disease</li> <li>➤ Handling of disinfectants</li> <li>➤ Precautions during handling of sanitizers and disinfectants</li> <li>➤ Safe disposal of dead birds, empty cans/bottles and organic matter</li> <li>➤ Personal hygiene, washing of hands, legs and face</li> <li>➤ First aid</li> </ul>
<b>9. Tools and equipments needed for training 20 candidates</b>	
<ul style="list-style-type: none"> <li>18. Balance/scale</li> <li>19. Measuring Jar</li> <li>20. Disinfectants</li> </ul>	

21. Sanitizers
22. Wash basin
23. Mask, over al and hand gloves
24. Plastic aprons and gum boots
25. Water pipes
26. Buckets ,mugs and mixing vessels
27. Water tank/water source
28. Disinfectant sprayer
29. Pressure pump
30. Funnel
31. Bottle opener
32. Foot dips
33. Disposal bags
34. Disposal area/pits

## LEVEL – 1

<b>1. Module Name</b>	<b>Poultry Assistant</b>
	<b>- Carcass, debris, waste and litter disposal</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 115
<b>4. Entry Qualifications</b>	Minimum 5th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to assist /carry out disposal waste from the farm
<b>6. Duration</b>	100 Hours
<b>7. Job Profile</b>	Employment in Layer farm
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Safe disposal of dead and weak birds</li> <li>➤ Safe disposal of litter away from sheds and inside the pits</li> <li>➤ Removal of feeders waters, curtains and electrical connections</li> <li>➤ Removal of feathers</li> <li>➤ Removal of dust and cobweb from roof, side walls and Mesh</li> <li>➤ Dusting and cleaning of poultry house using brooms</li> <li>➤ Handling of disinfectants and chemicals-mixing proportion</li> </ul>	<ul style="list-style-type: none"> <li>➤ Poultry Industry-Introduction</li> <li>➤ Types of Poultry <ul style="list-style-type: none"> <li>▪ Broiler</li> <li>▪ Egger</li> <li>▪ Breeder</li> </ul> </li> <li>➤ Importance of proper carcass, litter and other waste disposal and cleaning on livability and performance of chicks</li> <li>➤ Different methods of carcass disposal</li> <li>➤ Operation of sprayers/pumps/ flame gun</li> <li>➤ Handling of disinfectants</li> <li>➤ Disposal of debris/ Safe disposal of empty cans</li> <li>➤ Personal hygiene, washing of hands, legs and face</li> <li>➤ First aid</li> </ul>
<b>9. Tools and equipments needed for training 20 candidates</b>	
<ul style="list-style-type: none"> <li>14. Bamboo sticks with brooms</li> <li>15. Coconut brooms</li> <li>16. Disinfectants</li> <li>17. Water pipes</li> <li>18. Water tank/water source</li> <li>19. Pressure pump</li> <li>20. Mask, over al, hand gloves and gumboots</li> <li>21. Flame gun</li> <li>22. Kerosene/gas</li> <li>23. Disinfectant sprayer</li> <li>24. Disposal Area/pits</li> <li>25. Disposal Bags</li> <li>26. First aid kits</li> </ul>	

## LEVEL – 1

<b>1. Module Name</b>	<b>Egg Selling Assistant</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 119
<b>4. Entry Qualifications</b>	Minimum 5th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to assist /carry out selling of eggs from the farm
<b>6. Duration</b>	100 Hours
<b>7. Job Profile</b>	Employment in Layer farm
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Selection and separation of eggs</li> <li>➤ Collection of eggs</li> <li>➤ Safe handling of eggs</li> <li>➤ Cleaning of eggs</li> <li>➤ Cleaning and disinfections of egg trays and vehicles at the entry of the farm</li> <li>➤ Putting eggs into the trays</li> <li>➤ Counting eggs/trays</li> <li>➤ Recording the egg numbers</li> <li>➤ Shifting the filled egg trays to the vehicle</li> </ul>	<ul style="list-style-type: none"> <li>➤ Poultry Industry-Introduction</li> <li>➤ Types of Poultry <ul style="list-style-type: none"> <li>▪ Broiler</li> <li>▪ Egger</li> <li>▪ Breeder</li> </ul> </li> <li>➤ Importance egg size and weight for selling eggs</li> <li>➤ Selection and handling eggs</li> <li>➤ Different types of egg trays</li> <li>➤ Recording of egg counts</li> <li>➤ Importance of disinfection of carrying trays, vehicles and personnel.</li> <li>➤ Personal hygiene, washing of hands, legs and face</li> <li>➤ First aid</li> </ul>

**9. Tools and equipments needed for training 20 candidates**

12. Disinfectants
13. Egg trays
14. Pressure pump
15. Mask, over al, hand gloves and gumboots
16. Disinfectant sprayer
17. First aid kits
18. Note book
19. Pens
20. Calculator
21. Receipt book

## LEVEL – 1

<b>1. Module Name</b>	<b>Raw Material Warehouse Assistant</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 120
<b>4. Entry Qualifications</b>	Minimum 7th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to identify the raw material for feeding and store properly
<b>6. Duration</b>	160 Hours
<b>7. Job Profile</b>	Maintaining raw material warehouse in a scientific way is very essential for poultry to maintain health and safety of chicks and eggs. Hence the warehouse assistant is very important.

**8. Course content**

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Differentiating different raw materials like maize, Soya, DORB, fish meal, MBM etc.</li> <li>➤ Downloading of raw material bags</li> <li>➤ Assorting and storage</li> <li>➤ Expressing the quantity of materials received and in stock.</li> <li>➤ Storing the raw materials</li> <li>➤ Handling the leakages in the bags</li> <li>➤ Protecting the bags from damage</li> <li>➤ Smelling and identifying moldy raw material</li> <li>➤ Releasing the raw materials on first come first served basis</li> <li>➤ Portioning the godown for storage</li> <li>➤ Godown ventilation and cleaning.</li> <li>➤ Wearing caps, mask and gum boots</li> <li>➤ First Aid-Dusting of eyes, pain, injury</li> <li>➤ Operation of fire extinguishers</li> </ul>	<ul style="list-style-type: none"> <li>➤ Poultry Industry-Introduction</li> <li>➤ Types of Poultry <ul style="list-style-type: none"> <li>▪ Broiler</li> <li>▪ Egger</li> <li>▪ Breeder</li> </ul> </li> <li>➤ Importance of storage on quality of RM</li> <li>➤ Labeling of bags.</li> <li>➤ Tractability of raw materials.</li> <li>➤ Evaluating the quantity of raw materials, assorting and storing</li> <li>➤ Assorting and storage procedure</li> <li>➤ Relation of Moisture level in raw materials and its impacts and importance.</li> <li>➤ Fungal problems and its effect of quality of raw material</li> <li>➤ Causes of damages of different raw material</li> <li>➤ Godown maintenance</li> <li>➤ The concepts and advantages of first come first served system</li> </ul>
<b>9. Tools and equipments needed for training 20 candidates</b>	
<ol style="list-style-type: none"> <li>1. Referral Samples of Raw Material</li> <li>2. Cork cap sample storage containers- 100 g capacity x 100 Nos</li> </ol>	

<ol style="list-style-type: none"><li>3. Sticker labels 4cm x 6 cm</li><li>4. Permanent marker</li><li>5. Weighing balance – 1.5 Kg and 100 Kg capacity</li><li>6. Magnifying glass</li><li>7. Storage pallets</li><li>8. Bin Cards</li><li>9. Godown</li><li>10. 10 Wooden Pallets</li><li>11. Scoops</li><li>12. Masks</li><li>13. Caps</li><li>14. Gum Boots</li><li><b>15. Functional Feed unit</b></li></ol>	
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## LEVEL – 1

<b>1. Module Name</b>	<b>Hatchery Operations Assistant</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 124
<b>4. Entry Qualifications</b>	Minimum 7th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to work as a hatchery assistant
<b>6. Duration</b>	360 Hours
<b>7. Job profile</b>	Employment in Hatchery
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Egg cleaning and grading</li> <li>➤ Practicing safe usage of equipments</li> <li>➤ Cleaning trolleys and other moveable equipments.</li> <li>➤ Washing the floor and applying disinfectants.</li> <li>➤ Egg setting</li> <li>➤ Loading the eggs to the incubators</li> <li>➤ Recording of temperature, humidity and turning</li> <li>➤ Candling and discarding dead embryos</li> <li>➤ Shifting the eggs to hatchers</li> <li>➤ Removal of the chicks from hatchers</li> <li>➤ Sorting out chicks in baskets</li> <li>➤ Counting and injecting chicks</li> <li>➤ Separating the culls</li> <li>➤ Dispatching of chicks by loading into vehicles</li> </ul>	<ul style="list-style-type: none"> <li>➤ General introduction about poultry industry</li> <li>➤ Types of poultry</li> <li>➤ Orientation to the hatchery work, introduction to the hatchery personnel</li> <li>➤ General information on safe usage of equipments</li> <li>➤ General aspects of concern for environment and waste disposal</li> <li>➤ Introduction to washing of trolleys and other movable equipments in hatchery</li> <li>➤ Setters and hatchers</li> <li>➤ Disinfection products, their usage and care.</li> <li>➤ Knowledge about electric connection, switches, pilot lights.</li> <li>➤ Candling, Transfer from setters to hatchers</li> <li>➤ Care to be taken while loading and dispatching the chicks</li> </ul>

**9. Tools and equipments needed for training 20 candidates**

1. Hatchery equipments-incubators, hatchers
2. Hatching Eggs
3. Cold storage
4. Candles
5. Chick box
6. Injections
7. Vaccinators
8. Chick handling room
9. Trolleys
10. Disinfectants

## LEVEL – 1

<b>1. Module Name</b>	<b>Poultry Bio-Security assistant</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 125
<b>4. Entry Qualifications</b>	Minimum 5th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to bio-security programme in breeder Farm
<b>6. Duration</b>	100 Hours
<b>7. Job profile</b>	Employment in Breeding farm
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Cleaning of equipments and the premises by the disinfectants</li> <li>➤ Identifying different types of Disinfectants and reading of labels</li> <li>➤ Sanitization through water</li> <li>➤ Sanitization through spray</li> <li>➤ Calculation of dosage of sanitizers and disinfectants</li> <li>➤ Mixing and Methods of administration of sanitizers, disinfectants</li> <li>➤ Restricting the movement of free flying birds and other animals</li> <li>➤ Restricting the entry of men and material</li> <li>➤ Making of foot dips</li> <li>➤ Proper disposal of dead birds and other organic matter</li> <li>➤ Use of face mask, gloves and gum boots</li> <li>➤ First aid demo: Burns, falling of chemicals to eyes</li> <li>➤ Safe disposal of containers</li> </ul>	<ul style="list-style-type: none"> <li>• General introduction about poultry industry</li> <li>➤ Types of poultry</li> <li>➤ Mode of transmission of diseases</li> <li>➤ Importance of Bio-security in disease prevention</li> <li>➤ Types of disinfectants</li> <li>➤ Precautions during handling of sanitizers and disinfections</li> <li>➤ Storage of disinfectants</li> <li>➤ Safe disposal of empty containers</li> <li>➤ Personal hygiene.</li> <li>➤ First Aid</li> </ul>
<b>8. Tools and equipments needed for training 20 candidates</b>	
<ul style="list-style-type: none"> <li>• Balance/scale</li> <li>• Measuring Jar</li> <li>• Disinfectants</li> <li>• Sanitizers</li> <li>• Washbasin</li> <li>• Mask, over all and hand gloves</li> <li>• Plastic aprons and gum boots</li> <li>• Water pipes</li> <li>• Buckets, mugs and mixing vessels</li> </ul>	

- Water tank/water source
- Disinfectant sprayer
- Pressure pump
- Funnel
- Bottle opener
- Foot dips

## LEVEL – 1

<b>1. Module Name</b>	<b>Brooder House Assistant-</b>
<b>2. Sector</b>	<b>POULTRY</b>
<b>3. Code</b>	PLT - 127
<b>4. Entry Qualifications</b>	Minimum 5th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to prepare brooding house for receiving the chicks
<b>6. Duration</b>	100Hours
<b>7. Job Profile</b>	Employment in Breeding farm
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Checking of Electrical points</li> <li>➤ Covering the sidewalls and mesh of brooding house with curtains</li> <li>➤ Spreading of paddy husk in the brooding area</li> <li>➤ Spraying with mild disinfectants</li> <li>➤ Different types of brooders-advantage and disadvantage – practical demonstration of <ul style="list-style-type: none"> <li>○ Electrical</li> <li>○ Coal</li> <li>○ Kerosene</li> <li>○ Firewood</li> <li>○ Wood shavings</li> <li>○ Sawdust</li> <li>○ Paddy husk</li> <li>○ Gas</li> </ul> </li> <li>➤ Schematic demonstration of placement of brooding equipments</li> <li>➤ Placing of brooder guards and brooders</li> <li>➤ Placement of feeders and waters</li> <li>➤ Checking up the brooding temperature using thermometers</li> <li>➤ Handling of chicks safely</li> <li>➤ Counting of chicks</li> <li>➤ Identifying the weak chicks</li> <li>➤ Observing behavior of chicks in brooders and adjust the brooding conditions</li> </ul>	<ul style="list-style-type: none"> <li>➤ Poultry Industry-Introduction</li> <li>➤ Basic Anatomy, Physiology and Nutrition</li> <li>➤ Types of Poultry <ul style="list-style-type: none"> <li>▪ Broiler</li> <li>▪ Egger</li> <li>▪ Breeder</li> </ul> </li> <li>➤ Importance of proper brooding on livability and performance of chicks</li> <li>➤ Different types of brooders-advantage and disadvantage</li> <li>➤ Behaviour of chicks in brooders</li> <li>➤ Personal hygiene, washing of hands, legs and face</li> <li>➤ Importance of early feeding and watering</li> <li>➤ Importance of proper lighting, ventilation and temperature</li> <li>➤ Importance of safe handling of chicks</li> </ul>

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|---|--|
| ➤ First aid demo: Falling of dust/chemicals to eyes |  |
|---|--|

**9. Tools and equipments needed for training 20 candidates**

- Curtains-gunny bags/plastic
- Binding wire
- Cutting player
- Electrical wires/folders/plugs etc
- Electrical bulbs
- Insulation tape
- Brooders
- Brooder guards - Paddy husk, Coal, Kerosene, Firewood, Wood shavings, Sawdust and Gas
- Chick feeders
- Chick drinkers
- Taps
- News paper
- Thermometer
- Foot dips
- Slippers/foot ware
- First Aid Kits

## LEVEL – 1

<b>1. Module Name</b>	<b>Selection and culling assistant</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 128
<b>4. Entry Qualifications</b>	Minimum 7th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to work as an assistant for selection and culling of birds in breeding farm
<b>6. Duration</b>	100 Hours
<b>7. Job Profile</b>	Employment in Breeding farm
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Identification of male and female birds</li> <li>➤ Selecting the good growers to be shifted to cages</li> <li>➤ Allocation of birds to the cages</li> <li>➤ Identification of good layers and non-layers.</li> <li>➤ Arranging light intensity as needed.</li> <li>➤ Arranging color and photo period distribution</li> <li>➤ Identifying the genetic defects which makes the bird/layer unsuitable for breeding</li> <li>➤ Body conformation and weighing</li> </ul>	<ul style="list-style-type: none"> <li>➤ Poultry Industry-Introduction</li> <li>➤ Basic Anatomy, Physiology and Nutrition</li> <li>➤ Types of Poultry <ul style="list-style-type: none"> <li>▪ Broiler</li> <li>▪ Egger</li> <li>▪ Breeder</li> </ul> </li> <li>➤ Anatomical features that indicate good layer</li> <li>➤ Why to cull birds</li> <li>➤ Features and differences in male and female birds</li> <li>➤ Physiological features that indicate good layers</li> <li>➤ Basic principles of light management</li> </ul>
<b>9. Tools and equipments needed for training 20 candidates</b>	
<ol style="list-style-type: none"> <li>1. Weighing scale</li> <li>2. Body Wt record book</li> </ol>	

## LEVEL – 1

<b>1. Module Name</b>	<b>Health care service assistant</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 129
<b>4. Entry Qualifications</b>	Minimum 7th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to work as an assistant in health care of birds in a breeding farm
<b>6. Duration</b>	100 Hours
<b>7. Job Profile</b>	Health care in poultry is very important not only for the chicks and eggs but also for the customers. Hence health care assistant is a very important skill. The trained candidates can get employment in Poultry farms.

**8. Course content**

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Collecting Blood</li> <li>➤ Practicing Pulloram testing</li> <li>➤ Practicing debeaking</li> <li>➤ Practicing dubbing</li> <li>➤ Practicing toe chipping</li> </ul>	<ul style="list-style-type: none"> <li>➤ Poultry Industry-Introduction</li> <li>➤ Basic Anatomy, Physiology and Nutrition</li> <li>➤ Types of Poultry <ul style="list-style-type: none"> <li>▪ Broiler</li> <li>▪ Egger</li> <li>▪ Breeder</li> </ul> </li> <li>➤ Common diseases of poultry</li> <li>➤ Vaccinations and their types</li> <li>➤ Principles involved in plate agglutination tests</li> <li>➤ Importance of dubbing and debeaking</li> <li>➤ Different types of debeaking – advantages and disadvantages</li> <li>➤ Importance of de-toeing</li> </ul>
<b>8. Tools and equipments needed for training 20 candidates</b>	
<ol style="list-style-type: none"> <li>1. Debeaking Machine</li> <li>2. Scissors</li> <li>3. Cauterizer</li> <li>4. Slides</li> <li>5. Salmonella Reagent</li> <li>6. Syringe</li> <li>7. Cotton</li> <li>8. Blood collection vial</li> </ol>	

## LEVEL – 1

<b>1. Module Name</b>	<b>Inseminators</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 130
<b>4. Entry Qualifications</b>	Minimum 7th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to work as an inseminator in a breeding farm
<b>6. Duration</b>	100 Hours
<b>7 Job profile</b>	Self employed/employment in breeding farm
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Selection and preparation of cocks</li> <li>➤ Identification of heredity defects in cocks</li> <li>➤ Collection, dilution, storage and transportation of semen</li> <li>➤ Holding of hen</li> <li>➤ Everting the vent and depositing the required quantity of semen</li> <li>➤ Handling of AI guns</li> <li>➤ Practicing the hygiene practices to prevent spread of diseases.</li> <li>➤ Cleaning and sterilization of A.I. equipments</li> </ul>	<ul style="list-style-type: none"> <li>➤ Introduction to poultry industry</li> <li>➤ Importance of AI</li> <li>➤ Formation of semen</li> <li>➤ Quality and quantities of poultry semen / sperm</li> <li>➤ Principles of dilution</li> <li>➤ Transmittance of diseases due to AI</li> </ul>
<b>8. Tools and equipments needed for training 20 candidates</b>	
<ol style="list-style-type: none"> <li>1. Semen collection tubes</li> <li>2. Funnel</li> <li>3. AI gun</li> <li>4. Apron, gloves</li> <li>5. Semen diluents</li> </ol>	

## LEVEL – 2

<b>1. Module Name</b>	<b>Vaccination Assistant</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 208
<b>4. Entry Qualifications</b>	Minimum 7th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to assist/ carry out vaccination in Layer chicks
<b>6. Duration</b>	120 Hours
<b>7. Job profile</b>	Employment in Layer Farm /vaccinators
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Observing behavior, activity and health of chicks</li> <li>➤ Preparing the chicks for vaccination</li> <li>➤ Preparing the area for vaccination</li> <li>➤ Preparing the personnel for handling the birds and vaccines</li> <li>➤ Handling the chicks during vaccination</li> <li>➤ Storing of vaccines</li> <li>➤ Handling of vaccinators</li> <li>➤ Identifying and using suitable needles</li> <li>➤ Administration of vaccines by different methods</li> <li>➤ Sterilization of vaccinators</li> <li>➤ Selection and type of vaccines</li> <li>➤ Checking up the vaccine vials for brand, batch No, date of manufacture and date of expiry</li> <li>➤ Reconstitution of vaccines- handling</li> <li>➤ Vaccination procedure for different types of vaccines - Live vaccines, Attenuated vaccines and Killed vaccines</li> <li>➤ Supplementing vitamins and immune boosters to the chicks</li> <li>➤ Monitoring the behavior and health of chicks</li> </ul>	<ul style="list-style-type: none"> <li>➤ Poultry Industry-Introduction</li> <li>➤ Basic Anatomy, Physiology and Nutrition</li> <li>➤ Types of Poultry – Layer, Egger and Breeder</li> <li>➤ Importance of vaccination and immunity</li> <li>➤ Different types of vaccines - Live vaccines, Attenuated vaccines and Killed vaccines</li> <li>➤ Importance of vaccine storage</li> <li>➤ Methods of vaccination</li> <li>➤ Safe disposal of empty cans/vials</li> <li>➤ Personal hygiene, washing of hands, legs and face</li> <li>➤ First aid</li> </ul>

**9. Tools and equipments needed for training 20 candidates**

1. Refrigerator
2. Disinfectant sprayer
3. Thermos flask
4. Ice cubes
5. Thermometer
6. Sterilizer
7. Antiseptic lotion
8. Foot dips
9. Slippers/foot ware

10. Mask, Gloves

11. Plastic aprons

## LEVEL – 2

<b>1. Module Name</b>	<b>Records Assistant/writer - Record writing</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 209
<b>4. Entry Qualifications</b>	Minimum 8th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to maintain the records in the farm
<b>6. Duration</b>	120 Hours
<b>7. Job profile</b>	Employment in Layer Farm
<b>8. Course content</b>	

Practical Competencies	Underpinning knowledge (Theory)
<ul style="list-style-type: none"> <li>➤ Main ledger –Stock record writing</li> <li>➤ Shed wise /Flock wise daily, weekly and cumulative record on the               <ol style="list-style-type: none"> <li>1. Placement of chicks</li> <li>2. Mortality</li> <li>3. Feed consumption</li> <li>4. Medication</li> <li>5. Vaccination</li> <li>6. Egg production</li> </ol> </li> <li>➤ Record of Receipt and Issue of different feed ingredients on daily, weekly and cumulative basis</li> <li>➤ Feed Formulations Record</li> <li>➤ Record of Receipt and Issue of different feed supplements and medicines on daily, weekly and cumulative basis</li> <li>➤ Record of equipments including brooders ,feeders and drinkers of various sizes</li> <li>➤ Record of gunny bags</li> <li>➤ Record of husk, manure</li> <li>➤ Record book of miscellaneous items</li> <li>➤ Record book of birds dead sold and disposed on daily, weekly and cumulative basis</li> <li>➤ Record of workers</li> <li>➤ Maintaining Record book of receipt and expenditure by cash and through cheque.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Poultry Industry-Introduction</li> <li>➤ Types of Poultry               <ul style="list-style-type: none"> <li>▪ Broiler</li> <li>▪ Egger</li> <li>▪ Breeder</li> </ul> </li> <li>➤ Importance of Record keeping in assessing the performance of chicks</li> <li>➤ Preparation and ledger entry and accounting</li> <li>➤ Calculation of feed consumption and Body weight</li> <li>➤ Calculation of Mortality and livability</li> <li>➤ Calculation of hen day and hen house production</li> <li>➤ Calculation of feed production, medication and egg production cost</li> <li>➤ Computer application for keeping records</li> </ul>

➤ Computer literacy	
<b>9. Tools and equipments needed for training 20 candidates</b>	
<ol style="list-style-type: none"><li>1. Ledgers</li><li>2. Note books</li><li>3. Performance charts</li><li>4. Calculator</li><li>5. Clipboards</li><li>6. Scale</li><li>7. Pen</li><li>8. Pencils</li><li>9. Graph sheets</li></ol>	

## LEVEL – 2

<b>1. Module Name</b>	<b>Medication Assistant - Medication</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 216
<b>4. Entry Qualifications</b>	Minimum 7th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to assist/carry out medication in Layer chicks
<b>6. Duration</b>	120 Hours
<b>7. Job profile</b>	Employment in Layer Farm
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Identifying sick birds</li> <li>➤ Observing the health of the chicks</li> <li>➤ Medication through feed</li> <li>➤ Medication through water</li> <li>➤ Storing of medicines</li> <li>➤ Weighing the medicines</li> <li>➤ Calculation of dosage based on body weight</li> <li>➤ Calculation of dosage based on feed consumption</li> <li>➤ Calculation of dosage based on water consumption</li> <li>➤ Mixing of medicines through feed</li> <li>➤ Mixing of medicines through water</li> <li>➤ Observing and monitoring of birds during medication</li> <li>➤ Handling of disinfectants and chemicals-mixing proportion</li> </ul>	<ul style="list-style-type: none"> <li>➤ Poultry Industry-Introduction</li> <li>➤ Types of Poultry <ul style="list-style-type: none"> <li>▪ Broiler</li> <li>▪ Egger</li> <li>▪ Breeder</li> </ul> </li> <li>➤ Importance of disease prevention and treatment on livability, performance and economics of Layer farming</li> <li>➤ Mode of transmission of disease</li> <li>➤ Handling of medicines</li> <li>➤ Precautions during handling of medicines</li> <li>➤ Safe disposal of empty cans/bottles and plastic containers</li> <li>➤ Personal hygiene, washing of hands, legs and face</li> <li>➤ First aid</li> </ul>

**9. Tools and equipments needed for training 20 candidates**

1. Balance/scale
2. Measuring Jar
3. Disinfectants
4. Disinfectant sprayer
5. Water pipes
6. Water tank/water source
7. Buckets ,mugs and mixing vessels
8. Mask, over al and hand gloves
9. Refrigerators
10. Cold rooms
11. Storage areas

12. Medicines
13. Pressure pump
14. Funnel
15. Scoops
16. Bottle opener

## LEVEL – 2

<b>1. Module Name</b>	<b>PM Assistant</b>
<b>2. Sector</b>	<b>POULTRY</b>
<b>3. Code</b>	<b>PLT - 217</b>
<b>4. Entry Qualifications</b>	Minimum 7th standard and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to assist the Veterinarian/Pathologist in disease diagnosis
<b>6. Duration</b>	120 Hours
<b>7. Job profile</b>	Employment in Layer Farm
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Observing Behaviour/activity of birds</li> <li>➤ Identification and segregation of sick birds</li> <li>➤ Placing of pen/shed tags to the dead birds</li> <li>➤ Pooling and shifting of dead birds for PM examination</li> <li>➤ Dipping the birds in antiseptic solution before PM examination</li> <li>➤ Assisting the pathologist/ Veterinarian in the conduct of PM examination</li> <li>➤ Assisting the pathologist/ Veterinarian in Collection of blood samples in live birds</li> <li>➤ Assisting the pathologist/ Veterinarian in Collection of samples for bacteriological examination</li> <li>➤ Assisting the pathologist/ Veterinarian in Collection of tissue samples for histopathological examination</li> </ul>	<ul style="list-style-type: none"> <li>➤ Poultry Industry-Introduction</li> <li>➤ Types of Poultry <ul style="list-style-type: none"> <li>▪ Broiler</li> <li>▪ Egger</li> <li>▪ Breeder</li> </ul> </li> <li>➤ Importance of disease diagnosis in prevention and treatment of diseases, their impact on livability, performance and economics of Layer farming</li> <li>➤ Methods of sacrificing the birds</li> <li>➤ Precautions during PM examination</li> <li>➤ Proper disposal of dead birds after PM examination</li> <li>➤ Personal hygiene, washing of hands, legs and face</li> <li>➤ First aid</li> </ul>
<b>8. Tools and equipments needed for training 20 candidates</b>	
<ol style="list-style-type: none"> <li>1. Balance/ Weighing scale</li> <li>2. Knife</li> <li>3. Scissors</li> <li>4. Forceps</li> <li>5. Glass slides</li> <li>6. Syringes with needles</li> <li>7. Mask, over al and hand gloves</li> </ol>	

8. Assorted size plastic containers
9. Test tubes
10. Screw cap tubes
11. Petri plates
12. Sterile swabs
13. Plastic vials
14. Chemicals
15. Antiseptic solutions
16. Sticker labels
17. Storage areas
18. Bag stitching machine
19. Labels

## LEVEL – 2

<b>1. Module Name</b>	<b>Feed Mixing Assistant</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 221
<b>4. Entry Qualifications</b>	Minimum 7th standard passed and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to mix different types of feed to get a balanced food for feeding.
<b>6. Duration</b>	160 Hours
<b>7. Job Profile</b>	Mixing feed with correct nutrients depending on the growth of chicks is very important for maintaining health and also to get good yield. Hence a feed mixing assistant is in demand in Poultry farms.

**8. Course content**

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Differentiating different raw materials like maize, Soya, .DORB, Fish meal, MBM etc.</li> <li>➤ Following the formulation chart</li> <li>➤ Assorting and storage of raw materials</li> <li>➤ Weighing the components as per the formulation</li> <li>➤ Bagging the feed</li> <li>➤ Handling bag leakage</li> <li>➤ Sewing the bag</li> <li>➤ Storing of finished goods</li> <li>➤ Loading of feed</li> <li>➤ Entering the details in log book</li> <li>➤ Working out the inventory</li> </ul>	<ul style="list-style-type: none"> <li>➤ Introduction to poultry industry</li> <li>➤ Importance of nutrients</li> <li>➤ General health and safety precautions in poultry.</li> <li>➤ Types of feed: Layer and Layer</li> <li>➤ Nature of raw materials used for feed and their proportions in the feed formulation</li> <li>➤ Understanding the unit of measures – Kgs, Quintals and Tons</li> <li>➤ Procedure of assorting and storage</li> <li>➤ Report making and its importance</li> <li>➤ Sequence of Mixing</li> <li>➤ Maintenance of godown</li> </ul>

**9. Tools and equipments needed for training 20 candidates**

1. Referral samples for raw materials
2. Cork cap sample storage containers- 100 g capacity x 100 Nos
3. Sticker labels 4cm x 6 cm
4. Permanent marker
5. Weighing balance – 1.5 Kg and 100 Kg capacity
6. Magnifying glass
7. Storage rack for samples
8. Storage pellets
9. Bin cards
10. Godown
11. Feed formulation chart
12. Raw Material inventory chart
13. Pre printed feed bags
14. Calculator
15. Well established functional feed mixing unit

## LEVEL – 2

<b>1. Module Name</b>	<b>Premix Assistant -</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 222
<b>4. Entry Qualifications</b>	Minimum 7th standard passed and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to make a premix to get a balanced food for feeding.
<b>6. Duration</b>	160 Hours
<b>7. Job profile</b>	Premixing of food is a very important operation in poultry and is a skilled job. The trained candidates can work as premix assistant in poultry farms.

**8. Course content**

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Differentiating different vitamins, minerals and additives</li> <li>➤ Following the formulation chart</li> <li>➤ Assorting and storage of micro elements</li> <li>➤ Weighing the components as per the formulation</li> <li>➤ Preparing list of micronutrients</li> <li>➤ Making individual micronutrient packs</li> <li>➤ Calculating the premix requirement as per tonnage of feed</li> <li>➤ Storage of micro nutrients in ideal conditions</li> <li>➤ Loading of premix to the mixer</li> <li>➤ Entering the details in log book</li> <li>➤ Calculating the inventory</li> </ul>	<ul style="list-style-type: none"> <li>➤ Introduction to poultry industry</li> <li>➤ Importance of nutrients</li> <li>➤ General health and safety precautions in poultry.</li> <li>➤ Types of micronutrients</li> <li>➤ Understanding the premix formulation</li> <li>➤ Understanding the unit of measures – Grams, Kgs, Quintals and Tons</li> <li>➤ Procedure of storage of micronutrients and storage conditions</li> <li>➤ Report making and its importance</li> <li>➤ Sequence of Mixing</li> <li>➤ Identification and traceability: labeling of waiting for approval and approved micro elements</li> </ul>

**9. Tools and equipments needed for training 20 candidates**

1. Referral samples for raw materials
2. Cork cap sample storage containers- 100 g capacity x 100 Nos
3. Sticker labels 4cm x 6 cm
4. Permanent marker
5. Weighing balance – 1.0 Kg.
6. Storage rack for samples
7. Air and temperature controlled cabins
8. Bin cards
9. Storage drums
10. Premix formulation chart
11. Premix inventory chart
12. Premix bags 1 Kg
13. Calculator
14. Batch card
15. Well established functional premix manufacturing unit.

## LEVEL – 3

<b>1. Module Name</b>	<b>Supervisor (Vaccinations and Debeaking)</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 318
<b>4. Entry Qualifications</b>	Minimum 8th standard passed and 18 years of age
<b>5. Terminal Competency</b>	Successful candidate would be a good supervisor for a group of assistants who extend service like vaccinations, debeaking and disease testing methods
<b>6. Duration</b>	360 Hours
<b>7. Job Profile</b>	Supervising the jobs in Poultry
<b>8. Course content</b>	

Practical Competencies	Theory
<ul style="list-style-type: none"> <li>➤ Supervising the house keeping and hygiene aspects of a poultry farm</li> <li>➤ Practicing debeaking</li> <li>➤ Conducting tests to identify the normal defects</li> <li>➤ Observing Behaviour/activity of chicks</li> <li>➤ Observing the health of the chicks</li> <li>➤ Preparing the chicks for vaccination</li> <li>➤ Preparing the area for vaccination</li> <li>➤ Preparing the personnel for handling the birds and vaccines</li> <li>➤ Storing of vaccines</li> <li>➤ Selection and type of vaccines</li> <li>➤ Checking up the vaccine vials for brand, batch No, date of manufacture and date of expiry</li> <li>➤ Reconstitution of vaccines- handling</li> <li>➤ Vaccination procedure for</li> <li>➤ Different types of vaccines <ul style="list-style-type: none"> <li>○ Live vaccines</li> <li>○ Attenuated vaccines</li> <li>○ Killed vaccines</li> </ul> </li> <li>➤ Different forms of vaccines <ul style="list-style-type: none"> <li>○ Liquid vaccines</li> <li>○ Freeze dried vaccines</li> <li>○ Dust/spray vaccines</li> </ul> </li> <li>➤ Supplementing vitamins and immune boosters to the chicks</li> <li>➤ Monitoring the behavior and health of chicks</li> </ul>	<ul style="list-style-type: none"> <li>➤ General introduction about Poultry industry</li> <li>➤ Types of poultry – <ul style="list-style-type: none"> <li>○ Broiler,</li> <li>○ Egger,</li> <li>○ Breeder</li> </ul> </li> <li>➤ General aspects of prevention of diseases to animals and poultry.</li> <li>➤ Basics of vaccinations, the purpose, methodology.</li> <li>➤ Cold chain and its importance.</li> <li>➤ Development of immunity and its importance.</li> <li>➤ Types of vaccines, handling of chicks during vaccination</li> <li>➤ Personal Hygiene, washing of hands, First aid, Personal safety, Safe disposal of empty lids.</li> <li>➤ Adverse vaccinations</li> <li>➤ Basics of debeaking, purpose, methodology, good and bad debeaking, ill effects of bad debeaking, care to be taken in case of bleeding.</li> <li>➤ Knowledge about equipments, methods of using them.</li> <li>➤ Different tests for identifying diseases.</li> <li>➤ Knowledge about diseases which can be tested on the farm.</li> <li>➤ Scoring, Record keeping</li> <li>➤ Punctuality of working, concern for quality, personal hygiene and keeping good environment</li> </ul>

**9. Tools and equipments needed for training 20 candidates**

Well established functional poultry farm

1. Refrigerator
2. Disinfectant sprayer
3. Thermos flask
4. Ice cubes
5. Thermometer
6. Sterilizer
7. Antiseptic lotion
8. Foot dips
9. Slippers/foot ware
10. Mask, Gloves
11. Plastic aprons
12. Debeaker with blades
13. Screw Driver
14. Electrical points

## LEVEL – 3

<b>1. Module Name</b>	<b>Hatchery Operations Supervisor - Poultry</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 326
<b>4. Entry Qualifications</b>	Minimum 8 <sup>th</sup> standard + PLT 124 and 18 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to supervise the activities of hatchery assistant and the hatchery
<b>6. Duration</b>	360 Hours
<b>7. Job Profile</b>	Supervising the operations in a hatchery
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Grading the eggs</li> <li>➤ Setting the eggs, Storage of eggs</li> <li>➤ Monitoring of setters, hatchers, recording of temperature and humidity and turnings,</li> <li>➤ Maintenance of cold room.</li> <li>➤ Observing different stages of embryo.</li> <li>➤ Counting, selection and grading, arrangement for vaccination and general cleanliness.</li> <li>➤ Getting vaccinations done.</li> <li>➤ Explaining the Do's and Don'ts of hatchery to the subordinates.</li> <li>➤ Quality control of chicks</li> <li>➤ Maintenance of hygiene, sanitation in the setting room, Hatcher and cleaning room</li> <li>➤ Hatchery waste disposal</li> <li>➤ Preparing chicks boxes for long distance shipment.</li> <li>➤ Packing</li> </ul>	<ul style="list-style-type: none"> <li>➤ General introduction about Poultry industry</li> <li>➤ Types of poultry – <ul style="list-style-type: none"> <li>○ Broiler,</li> <li>○ Egger,</li> <li>○ Breeder</li> </ul> </li> <li>➤ Orientation to the hatchery work, introduction to the hatchery personnel</li> <li>➤ Structure of chicken, formation of egg, development of chick embryo, chick hatching.</li> <li>➤ Factors affecting hatchability. Importance of temperature, humidity, turning and ventilation on the development of eggs.</li> <li>➤ Do's and Don't of hatchery</li> <li>➤ General information on safe usage of equipments</li> <li>➤ Information on punctuality, discipline and honesty, regulations of hatchery</li> <li>➤ General aspects of concern for environment and waste disposal</li> <li>➤ Introduction to washing of trolleys and other movable equipments in hatchery</li> <li>➤ Disinfection products, their usage and care.</li> <li>➤ Knowledge about electric connection, switches, pilot lights.</li> <li>➤ Candling, Transfer from setters to hatchers</li> </ul>

	➤ Care to be taken while loading and dispatching the chicks
<b>9. Tools and equipments needed for training 20 candidates</b>	
Well established functional poultry farm	

## LEVEL – 3

<b>1. Module Name</b>	<b>Poultry Farm Supervisor</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 331
<b>4. Entry Qualifications</b>	Minimum 8 <sup>th</sup> standard + PLT 127 and 14 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to work as a supervisor in Poultry farm
<b>6. Duration</b>	160 Hours
<b>7. Job profile</b>	Supervising the activities in Poultry Farm
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Practicing safe usage of equipments</li> <li>➤ Planning the daily activities, organizing and coordinating with work manager.</li> <li>➤ Supervising the activities of taking care of birds and chicks, taking care of brooding equipments, washing and cleaning the feeders and drinkers.</li> <li>➤ Supervising the activities of feeding the birds, weighing the chicks and birds and recording the weights, debeaking and taking care of growers and layers</li> <li>➤ Supervising the activities of collecting eggs and cleaning them, fumigation, labeling and dispatching of eggs.</li> </ul>	<ul style="list-style-type: none"> <li>➤ General introduction about Poultry industry</li> <li>➤ Types of poultry – <ul style="list-style-type: none"> <li>○ Broiler,</li> <li>○ Egger,</li> <li>○ Breeder</li> </ul> </li> <li>➤ Commercial farming and its role in the development of nation</li> <li>➤ Structure of chicken, formation of egg, development of chick, embryo handling of chick, brooding of chick.</li> <li>➤ Conditions needed for brooding, arrangement needed for brooding.</li> <li>➤ Management of growing, laying and cool room</li> <li>➤ Precautions to be taken while transporting eggs</li> <li>➤ Information on punctuality, discipline and honesty, regulations of hatchery</li> <li>➤ General aspects of concern for environment and waste disposal</li> <li>➤</li> </ul>
<b>9. Tools and equipments needed for training 20 candidates</b>	
Well established functional breeding farm - poultry	

## LEVEL – 3

<b>1. Module Name</b>	<b>Disease prevention bio-security supervisor (Terminal Cleaning)</b>
<b>2. Sector</b>	POULTRY
<b>3. Code</b>	PLT - 323
<b>4. Entry Qualifications</b>	Minimum 8 <sup>th</sup> standard + PLT 125 and 18 years of age
<b>5. Terminal Competency</b>	Successful candidate would be able to supervise disease prevention activities and bio-security programme including waste management
<b>6. Duration</b>	360 Hours
<b>7. Job profile</b>	Supervising the hygiene related operations in poultry
<b>8. Course content</b>	

<b>Practical Competencies</b>	<b>Underpinning knowledge (Theory)</b>
<ul style="list-style-type: none"> <li>➤ Identifying the bacteria, virus, protozoa and fungi on food, birds and eggs.</li> <li>➤ Testing of specific diseases</li> <li>➤ Pulloram testing</li> <li>➤ Training vaccinators and terminal cleaning workers.</li> <li>➤ Supervising the use of safety gadgets</li> </ul>	<ul style="list-style-type: none"> <li>➤ General introduction about Poultry industry</li> <li>➤ Types of poultry – <ul style="list-style-type: none"> <li>○ Broiler,</li> <li>○ Egger,</li> <li>○ Breeder</li> </ul> </li> <li>➤ General aspects of bacteria, virus, protozoa, fungi.</li> <li>➤ Development of immunity</li> <li>➤ Basics of bio-security, HASSCP, GMP, GLP, Terminal cleaning.</li> <li>➤ Basic aspects of disinfection, disinfectants, sanitizers, feed and water acidifiers.</li> <li>➤ Methods of vaccination</li> <li>➤ Equipments used and their safe usage.</li> <li>➤ Safety aspects while working, safe working practices, concern for health and hygiene, dress code and personal hygiene</li> </ul>
<b>9. Tools and equipments needed for training 20 candidates</b>	
Well established functional breeding farm - poultry	

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