



AHC30516 CERTIFICATE III IN POULTRY PRODUCTION

Release 1; 27/06/2016. This is a nationally recognized qualification and training is delivered with Victorian and Commonwealth government funding for eligible individuals.

Overview

Participants undertaking the AHC30516 Certificate III in Poultry Production qualification are supervised staff employed in the poultry industry (in either the layer or the chicken meat sectors). They may be trainees or non-trainees.

This group has two delivery models based on the need of the enterprises:

- Three workshops of 3 days each in duration, occurring between April and October (during the cooler months, leaving them on farm during the hotter months to attend to the welfare and health of the animals), followed by completion of workplace projects over 2 months; OR
- One day per month for a min of 16 months, followed by completion of workplace projects over 2 months.

Delivery

Estimated Duration

The duration of AHC30516 Certificate III in Poultry Production is from 6 to 18 months, (less experienced learners may need longer to complete a full qualification; and those completing the qualification via RPL (Recognition of Prior Learning) will do so in less time, with the duration of an RPL process depending on the availability of evidence provided).

Expected Structure & Locations

This training is offered directly into business /companies utilizing their own training/meeting rooms, or locations as arranged that provide greater accessibility for a specific industry group/or client geography.

The qualification, when delivered as a traineeship will be delivered utilising:

- A Trainee Training Plan, negotiated by the trainer, the employer and the Trainee
- Planned workplace visits and assessments conducted by the Trainer (min 4 per year).
- Observation and on the job training by the employer (or nominated workplace supervisor).
- Optional face to face Workshops & online tutorials.
- Regular communication (at least monthly) between the employer, Trainee and the Trainer via email, phone, post.
- Resources such as participant learning and assessment workbooks and 3rd party reports.
- Workplace projects and activities.

When delivered as a non-traineeship, the qualification will be delivered utilising:

- Face to face Workshops; & optional online tutorials.
- Planned workplace visits and workplace assessments conducted by the Trainer.
- Observation and on the job training by the employer (or nominated workplace supervisor).
- Regular communication (at least monthly) between the student and Trainer via email, phone, post.

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- Resources such as participant learning and assessment workbooks and third party reports will be used.

Entry Requirements

Although there are no stated pre-requisites for this qualification, 4 Up Skilling Pty Ltd has applied the following pre-requisites regarding this qualification:

- It is essential that participants complete the 4 Up Skilling Pty Ltd Pre-Course Review successfully (see form USLLN).
- Participants must be working in the poultry industry and have access to a workplace where they can apply skills and knowledge associated with the poultry sector.
- Participants must be a minimum of 15 years of age to complete an Australian School Based Apprenticeship or Traineeship.

Pathways and Recognition

Students who have completed this qualification may continue their studies in AHC40116 Certificate IV in Agriculture or BSB42015 Certificate IV in Leadership & Management. Higher level training is also available, up to Diploma and Advanced Diploma level. AHC30516 Certificate III in Poultry production applicants have the opportunity to apply for RPL and mutual recognition (see Recognition of Prior Learning).

Reasonable Adjustment measures will be identified after completion of Pre-Course Reviews and implemented as required (for example, assisted technologies, oral questioning). Where adjustment falls outside of 4 Up Skilling's capability, the contact details of alternative services will be made available to the student (see the Student Services List, Form USSSL).

Costs

Indicative costs, including Tuition Fees for the AHC30516 Certificate III in Poultry Production qualification, are available on the 4 Up Skilling website. Costs will vary depending on the electives chosen. Please contact 4 Up Skilling to discuss eligibility requirements. Access to government funding may affect your future eligibility entitlements. Concession rates apply at 20% of the funded Student Tuition Fee rate for eligible students with relevant concession cards including:

- Commonwealth Health care card
- Pensioner Concession card
- Veterans Gold card

Fee Schedule:

Fees are charged per calendar year. Full payment of annual fees is required on enrolment or prior to commencement of training. Payment can be made by: cash, cheque or direct debit.

4 Up Skilling does not accept prepaid fees in excess of \$1500. Where annual fees exceed \$1500: \$1500 will be charge at the time of enrolment, with the remaining amount for that calendar year invoiced when due.

Part Payment Plans may be arranged after consultation with the Coordinator.

Contacts

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Further Information

Please visit the 4 Up Skilling website at www.4upskilling.com.au for further information, including the Student Handbook, and information pertaining to fees, charges and refunds, available support services, complaints & appeals, online services standards, partnership arrangements, referral processes and course information.

4 Up Skilling is responsible for the training and assessment of this qualification to its learners and its compliance to the ASQA Standards for RTOs 2015 and the issuance of AQF Certification and Statement of Attainments.

Packaging rules:

This qualification is made up of **16** units of competency, consisting of three (3) core units and thirteen (13) elective units. Elective units must be relevant to the work outcome, local industry requirements and the qualification/AQF level. Packaging rules require:

- 13 elective units of which:
 - a minimum of ten (10) units must come from Group A
 - two (2) from Group A or Group B
 - 1 unit aligned to AQF levels 2, 3 or 4 may be selected from the elective list, or this or any other endorsed Training Package or Accredited Course. Selected units must be relevant to job outcomes in the Poultry sector and must be chosen to ensure the integrity of the qualification outcome at AQF level 3 (Group C)

Units of Competency (sample program only)

Core Units:

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|-----------|--|------|
| AHCWHS301 | Contribute to work health and safety processes | Core |
| AHCLSK331 | Comply with industry animal welfare requirements | Core |
| AHCPLY307 | Implement and monitor biosecurity measures in poultry production | Core |

Elective Units: (select 13 Units of Competency)

Sample Program A – Layer Sector: Elective Units of Competency *

| | | |
|------------|--|---|
| AHCLSK306 | Coordinate and monitor production performance | A |
| AHCLSK310 | Implement feeding plans for intensive production | A |
| AHCLSK313 | Monitor livestock production growing environments | A |
| AHCLSK301 | Administer medication to livestock | A |
| AHCLSK304 | Carry out post-mortem examination of livestock | A |
| AHCLSK307 | Euthanize livestock | A |
| AHCLSK309 | Implement health control programs | A |
| AHCWRK205 | Participate in workplace communications | A |
| AHCWRK306 | Comply with industry quality assurance requirements | A |
| FDFFS1001A | Follow work procedures to maintain food safety | C |
| AHCCHM303 | Prepare and apply chemicals | B |
| AHCCHM304 | Transport and store chemicals | B |
| AHCPLY306 | Clean, disinfect, or fumigate intensive production sheds | A |

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|-----------|---|---|
| AHCWRK309 | Apply environmentally sustainable work practices | A |
| AHCBIO302 | Identify and report unusual disease or plant pest signs | B |
| AHCPMG308 | Implement pest management strategies | B |

Sample Program B – Meat Sector: Elective Units of Competency *

| | | |
|-----------|---|---|
| AHCLSK301 | Administer medication to livestock | A |
| AHCWRK309 | Apply environmentally sustainable work practices | A |
| AHCLSK304 | Carry out post-mortem examination of livestock | A |
| AHCWRK306 | Comply with industry quality assurance requirements | A |
| AHCLSK307 | Euthanase livestock | A |
| AHCLSK309 | Implement animal health control programs | A |
| AHCLSK310 | Implement feeding plans for intensive production | A |
| AHCPMG308 | Implement pest management strategies | A |
| PSPPM402B | Manage simple projects | C |
| AHCLSK313 | Monitor livestock production growing environments | A |
| AHCWRK205 | Participate in workplace communications | A |
| AHCCHM303 | Prepare and apply chemicals | B |
| AHCCHM304 | Transport and store chemicals | B |

* Units can be changed to meet the learner's needs and their employment context, within the limits of the packaging rules specific to the qualification.

* Students who elect to do chemical units, AHCCHM303 & AHCCHM304 will attract a \$57 material fee to their enrolment for a Chemical Resource Book (AgVet).

For more information on these units of competency, or other units available please see the unit descriptors available at www.training.gov.au or contact our office.