Qualification Pack

Poultry Farm Worker

QP Code: AGR/Q4309

Version: 2.0

NSQF Level: 3

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Contents

Qualification Pack

AGR/Q4309: Poultry Farm Worker

Brief Job Description

The individual assists in daily operations on the poultry farm for raising birds for egg/meat production. This includes managing the birds by feeding , watering, litter management and collecting eggs. The individual also performs the routine maintenance of the poultry house, equipment and other heating and cooling system as and when needed. They also follow proper bio- security measures as recommended in the poultry farm.

Personal Attributes

The job requires the individual to have good eyesight and observation ability, attention to details, ability to work hard in a team, goal orientation, health safety and hazards orientation, and the stamina for long hours of work. The individual must possess a mechanical aptitude and trouble shooting skills

Applicable National Occupational Standards (NOS)

Compulsory NOS:

1. AGR/N4307: Prepare poultry shed for the placement of chicks/birds

2. AGR/N4308: Carry out brooding management

3. AGR/N4336: Carry out feeding, watering and litter management of chicks/birds

4. AGR/N4337: Carry out disease prevention and maintain poultry health

5. AGR/N4303: Maintain poultry farm equipment, building and environment

6. AGR/N4341: Collect, grade, store and pack the hatching eggs/table eggs

7. AGR/N9903: Maintain health and safety at the workplace

8. DGT/VSQ/N0101: Employability Skills (30 Hours)

Qualification Pack (QP) Parameters

Sector	Agriculture
Sub-Sector	Poultry
Occupation	Poultry Farming

Country	India
NSQF Level	3
Credits	9
Aligned to NCO/ISCO/ISIC Code	NCO-2015/6122.0301
Minimum Educational Qualification & Experience	10th Class OR 8th Class (with two years of (NTC/ NAC) after 8th) OR 8th grade pass and pursuing continuous schooling in regular school with vocational subject OR 8th grade pass with 2 Years of experience relevant experience OR 5th grade pass with 5 Years of experience relevant experience OR Previous relevant Qualification of NSQF Level (Level 2) with 1 Year of experience relevant experience OR Previous relevant Qualification of NSQF Level (Level 2.5) with 6 Months of experience relevant experience
Minimum Level of Education for Training in School	
Pre-Requisite License or Training	NA
Minimum Job Entry Age	18 Years
Last Reviewed On	NA
Next Review Date	25/11/2024
NSQC Approval Date	25/11/2021
Version	2.0
Reference code on NQR	QG-03-AG-00293-2023-V1.1-ASCI
NQR Version	1.1

AGR/N4307: Prepare poultry shed for the placement of chicks/birds

Description

This OS is about preparing the poultry shed for the placement of chicks/birds.

Scope

The scope covers the following :

- Clean and disinfect the shed
- Create conducive environment for chicks/birds

Elements and Performance Criteria

Clean and disinfect the shed

To be competent, the user/individual on the job must be able to:

PC1. clean the empty sheds and its surrounding area thoroughly between flocks after removing any visible manure and dirt

PC2. clean all the chick guards and feeding & watering equipment

PC3. clean all the ventilation openings and ensure they are unobstructed

PC4. clear moisture, dust and ammonia preciptate by using fans

PC5. disinfect water tanks and other equipment thoroughly

PC6. sanitize the incoming water through chlorination and filtration before distributing it to different working areas

PC7. apply pesticides, disinfectants & fumigants in correct dosage for the recommended time safely, as per the supervisor's instructions

PC8. dispose off waste disinfectants, pesticides, fumigants and plastic sheets in an eco-friendly manner

PC9. store pesticides, disinfectants & fumigants in separate store room away from the brooding area

PC10. follow sanitary dry out procedure as directed by the supervisor prior to chick placement

Create conducive environment for chicks/birds

To be competent, the user/individual on the job must be able to:

PC11. arrange chick guards in a circular manner and fill them with litter material for Day Old Chicks (DOC)

PC12. ensure adequate light and heat in the area to make the place appropriately warm

PC13. ensure clean, soft, fibrous and moisture absorbing litter material for chicks/birds

PC14. ensure that chicks/birds are protected physically from predators

PC15. ensure that chicks/birds don't have access to poisons/chemicals like pesticides or unused medications located in the poultry farm

PC16. ensure that adequate clean water at room temperature is available for the chicks/birds

PC17. provide fresh & clean feed in flat pans, trays or paper sheets in the brooder area and ensure chicks have easy access to it

PC18. ensure seasonal management of the internal environment by using proper insulation or opening the sides of the farm

PC19. report problems related to conducive environment to the farm supervisor in a timely manner

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

KU1. relevant legislation, standards, policies and procedures at work

KU2. relevant health and safety requirements applicable to the work environment

KU3. own job role & responsibilities and sources for information pertaining to one's work area

KU4. impact of not following the health, hygiene, safety and quality standards on chicks, consumers and the business

KU5. how to use chemical formulations with instructed dosage for disinfection of the area

KU6. how to use personal protective equipment while working with the chemicals

KU7. how to store chemicals safely in the poultry farm

KU8. the correct way of disposal of waste disinfectants, pesticides, fumigants and plastic sheets in an eco-friendly manner

KU9. the kind of preparedness required for DOC placement

KU10. specific environment and conditions for DOC

KU11. infrastructure requirements for protection of chicks/birds from predators

KU12. early chick management activities

KU13. how to maintain proper ventilation, light, water and feed requirements for raising chicks as per recommendation

KU14. proper handling of the chicks at different stages of growth

KU15. best practices of poultry farm management`

KU16. poultry farm's waste disposal methods

Generic Skills (GS)

User/individual on the job needs to know how to:

GS1. stay updated with the latest knowledge by reading brochures, pamphlets and information sheets

GS2. communicate clearly and effectively with co-workers and supervisor

GS3. listen carefully to the instructions given by the supervisor about the schedule & dosage of fumigants

GS4. maintain effective work relationship with other co-workers, seniors & customers

GS5. identify problems that may arise in carrying out tasks and take preventative action

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
Clean and disinfect the shed	**15**	**20**	**-**	**10**
PC1. clean the empty sheds and its surrounding area thoroughly between flocks after removing any visible manure and dirt	-	-	-	-
PC2. clean all the chick guards and feeding & watering equipment	-	-	-	-
PC3. clean all the ventilation openings and ensure they are unobstructed	-	-	-	-
PC4. clear moisture, dust and ammonia preciptate by using fans	-	-	-	-
PC5. disinfect water tanks and other equipment thoroughly	-	-	-	-
PC6. sanitize the incoming water through chlorination and filtration before distributing it to different working areas	-	-	-	-
PC7. apply pesticides, disinfectants & fumigants in correct dosage for the recommended time safely, as per the supervisor's instructions	-	-	-	-
PC8. dispose off waste disinfectants, pesticides, fumigants and plastic sheets in an eco-friendly manner	-	-	-	-
PC9. store pesticides, disinfectants & fumigants in separate store room away from the brooding area	-	-	-	-
PC10. follow sanitary dry out procedure as directed by the supervisor prior to chick placement	-	-	-	-
Create conducive environment for chicks/birds	**15**	**20**	**-**	**20**
PC11. arrange chick guards in a circular manner and fill them with litter material for Day Old Chicks (DOC)	-	-	-	-
PC12. ensure adequate light and heat in the area to make the place appropriately warm	-	-	-	-

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC13. ensure clean, soft, fibrous and moisture absorbing litter material for chicks/birds	-	-	-	-
PC14. ensure that chicks/birds are protected physically from predators	-	-	-	-
PC15. ensure that chicks/birds don't have access to poisons/chemicals like pesticides or unused medications located in the poultry farm	-	-	-	-
PC16. ensure that adequate clean water at room temperature is available for the chicks/birds	-	-	-	-
PC17. provide fresh & clean feed in flat pans, trays or paper sheets in the brooder area and ensure chicks have easy access to it	-	-	-	-
PC18. ensure seasonal management of the internal environment by using proper insulation or opening the sides of the farm	-	-	-	-
PC19. report problems related to conducive environment to the farm supervisor in a timely manner	-	-	-	-
NOS Total	**30**	**40**	**-**	**30**

National Occupational Standards (NOS) Parameters

NOS Code	AGR/N4307
NOS Name	Prepare poultry shed for the placement of chicks/birds
Sector	Agriculture
Sub-Sector	Poultry
Occupation	Poultry Farming
NSQF Level	3
Credits	1
Version	2.0
Last Reviewed Date	25/11/2021
Next Review Date	25/11/2024
NSQC Clearance Date	25/11/2021

AGR/N4308: Carry out brooding management

Description

This OS is about the activities involved in brooding management for chicks/birds.

Scope

The scope covers the following :

- Induct chicks/birds into the brooder
- Perform beak trimming of chicks/birds

Elements and Performance Criteria

Induct chicks/birds into the brooder

To be competent, the user/individual on the job must be able to:

PC1. ensure the brooding area is sanitized as per the regulatory standards

PC2. warm the brooder and shed adequately

PC3. ensure uniform temperature and humidity throughout the brooding area

PC4. count and sort the quality DOC and then release in brooder

PC5. provide fresh water and feed as per the supervisor's instruction

PC6. provide adequate care to the chicks/birds and monitor them frequently

PC7. ensure clean, soft, fibrous and moisture absorbing litter material for chicks

PC8. carry out regular stirring/raking of litter material

PC9. remove littered bedding material and alert chicks periodically

Perform beak trimming of chicks/birds

To be competent, the user/individual on the job must be able to:

PC10. ensure that blade to be used for debeaking is clean, sterilized and adequately hot

PC11. trim the upper beak to the necessary extent, as directed by supervisor

PC12. ensure that no damage is caused to nostrils and other organs during this process

PC13. monitor the debeaked chicks for behavioral abnormalities

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

KU1. relevant legislation, standards, policies and procedures at work

KU2. relevant health and safety requirements applicable to the work environment

KU3. own job role & responsibilities and sources for information pertaining to one's work area

KU4. impact of not following the health, hygiene, safety and quality standards on chicks/birds, consumers and the business

KU5. optimum beak trimming length

KU6. thumb rules to monitor temperature, humidity and DOC comfort

KU7. environmental conditions and requirements for DOC

KU8. requirement of farm's environment control in different climatic conditions of the locality

KU9. quality and quantity of brooding materials viz. tools, equipment, feeding material, litter, etc. required for DOC

KU10. seasonal and day-night management practices of raising chicks during the brooding stage

KU11. basic necessities and requirements for DOC placement

KU12. quality and types of chicks to be released in brooder

KU13. effect of temperature and humidity on growth rate and ammonia production

KU14. good brooding and litter management practices

KU15. age-wise feeding programs, water requirements for poultry birds

KU16. proper handling of poultry birds at different stages of growth

KU17. use of personal protective equipment ensuring safety of both self and chicks

KU18. proper waste disposal methods

Generic Skills (GS)

User/individual on the job needs to know how to:

GS1. document necessary parameters of brooding management as per company's policy

GS2. stay updated with the latest knowledge by reading brochures, pamphlets, etc. about brooding management

GS3. communicate clearly and effectively to co-workers and supervisor

GS4. plan and schedule tasks & activities

GS5. maintain effective work relationship with other co-workers, seniors & customers

GS6. identify problems that may arise in carrying out tasks and take preventative action

GS7. analyze and learn from the observations and experiences

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
Induct chicks/birds into the brooder	20	20	-	20
PC1. ensure the brooding area is sanitized as per the regulatory standards	-	-	-	-
PC2. warm the brooder and shed adequately	-	-	-	-
PC3. ensure uniform temperature and humidity throughout the brooding area	-	-	-	-
PC4. count and sort the quality DOC and then release in brooder	-	-	-	-
PC5. provide fresh water and feed as per the supervisor's instruction	-	-	-	-
PC6. provide adequate care to the chicks/birds and monitor them frequently	-	-	-	-
PC7. ensure clean, soft, fibrous and moisture absorbing litter material for chicks	-	-	-	-
PC8. carry out regular stirring/raking of litter material	-	-	-	-
PC9. remove littered bedding material and alert chicks periodically	-	-	-	-
Perform beak trimming of chicks/birds	10	20	-	10
PC10. ensure that blade to be used for debeaking is clean, sterilized and adequately hot	-	-	-	-
PC11. trim the upper beak to the necessary extent, as directed by supervisor	-	-	-	-
PC12. ensure that no damage is caused to nostrils and other organs during this process	-	-	-	-
PC13. monitor the debeaked chicks for behavioral abnormalities	-	-	-	-
NOS Total	30	40	-	30

National Occupational Standards (NOS) Parameters

NOS Code	AGR/N4308
NOS Name	Carry out brooding management
Sector	Agriculture
Sub-Sector	Poultry
Occupation	Poultry Farming
NSQF Level	3
Credits	1
Version	2.0
Last Reviewed Date	25/11/2021
Next Review Date	25/11/2024
NSQC Clearance Date	25/11/2021

AGR/N4336: Carry out feeding, watering and litter management of chicks/birds

Description

This OS unit is about provisioning feed, water and managing litter of chicks/birds.

Scope

The scope covers the following :

- Provide feed and water to the chicks/birds
- Manage the litter
- Optimize resource utilization

Elements and Performance Criteria

Provide feed and water to the chicks/birds

To be competent, the user/individual on the job must be able to:

PC1.   provide balanced feed to the chicks/birds as per the growth stage requirement or as directed

PC2.   distribute the feed in the feeder evenly as per the instructions

PC3.   ensure the number of feeders and drinkers are in proportion to the number of chicks/birds in the shed

PC4.   clean and sanitize feeders and drinkers periodically

PC5.   adjust appropriately the feeding & watering equipment height as per the growth of chicks/birds

PC6.   ensure the feed and water being provided to chicks/birds is sanitized

PC7.   ensure there is no leakage or wear & tear in the feeding and watering equipment

PC8.   document the feeding record as per the schedule for assessment purpose

Manage the litter

To be competent, the user/individual on the job must be able to:

PC9.   rake/stir the litter daily before sanitizing other equipment

PC10.   assess the condition and quality of litter regularly

PC11.   dispose of the used litter in a timely manner as per the instructions

Optimize resource utilization

To be competent, the user/individual on the job must be able to:

PC12.   optimize usage of material including water in various tasks/activities/processes

PC13.   segregate waste into different categories

PC14.   dispose non-recyclable waste appropriately

PC15.   deposit recyclable and reusable material at identified location

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

KU1. job responsibilities and duties as per the organization's policies

KU2. procedures of maintaining & sanitizing of feeders and drinkers as per the organizational standards

KU3. type and quantity of feed required for each grade of bird as per their age/growth satge

KU4. consequences of improper storage of feed

KU5. various types of pest infestation in feed and their remedial measures

KU6. normal feeding and drinking behavior of chicks/birds as per their growth stage

KU7. waste disposal techniques for litter & discarded feed as per the industry guidelines and policies

KU8. how to maintain record of feeding schedule and type of feed

KU9. benefits of resource optimization

KU10. ways of efficiently managing material and water in the process

KU11. waste management and methods of waste disposal

Generic Skills (GS)

User/individual on the job needs to know how to:

GS1. note the information communicated by the supervisor related to management of feed, water & litter

GS2. discuss task lists, schedules and activities with the supervisor

GS3. communicate clearly and effectively with co-workers and supervisor

GS4. attentively listen and comprehend the information given by the supervisor and question the supervisor to clarify queries/doubts if any

GS5. maintain effective work relationship with other co-workers, seniors & customers

GS6. plan and organize the work orders & activities received from the supervisor to utilize time and equipment effectively

GS7. support the supervisor in scheduling and assigning the tasks to helpers

GS8. identify problems that may arise in carrying out tasks and take preventative action

GS9. analyze the information gathered from the observations and experiences

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
Provide feed and water to the chicks/birds	**15**	**25**	**-**	**15**
PC1. provide balanced feed to the chicks/birds as per the growth stage requirement or as directed	-	-	-	-
PC2. distribute the feed in the feeder evenly as per the instructions	-	-	-	-
PC3. ensure the number of feeders and drinkers are in proportion to the number of chicks/birds in the shed	-	-	-	-
PC4. clean and sanitize feeders and drinkers periodically	-	-	-	-
PC5. adjust appropriately the feeding & watering equipment height as per the growth of chicks/birds	-	-	-	-
PC6. ensure the feed and water being provided to chicks/birds is sanitized	-	-	-	-
PC7. ensure there is no leakage or wear & tear in the feeding and watering equipment	-	-	-	-
PC8. document the feeding record as per the schedule for assessment purpose	-	-	-	-
Manage the litter	**10**	**10**	**-**	**5**
PC9. rake/stir the litter daily before sanitizing other equipment	-	-	-	-
PC10. assess the condition and quality of litter regularly	-	-	-	-
PC11. dispose of the used litter in a timely manner as per the instructions	-	-	-	-
Optimize resource utilization	**10**	**5**	**-**	**5**
PC12. optimize usage of material including water in various tasks/activities/processes	-	-	-	-
PC13. segregate waste into different categories	-	-	-	-

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC14. dispose non-recyclable waste appropriately	-	-	-	-
PC15. deposit recyclable and reusable material at identified location	-	-	-	-
NOS Total	**35**	**40**	**-**	**25**

National Occupational Standards (NOS) Parameters

NOS Code	AGR/N4336
NOS Name	Carry out feeding, watering and litter management of chicks/birds
Sector	Agriculture
Sub-Sector	Poultry
Occupation	Poultry Farming
NSQF Level	3
Credits	1
Version	2.0
Last Reviewed Date	25/11/2021
Next Review Date	25/11/2024
NSQC Clearance Date	25/11/2021

AGR/N4337: Carry out disease prevention and maintain poultry health

Description

This OS unit deals with activities involved in keeping the birds free from any infection or disease and the surroundings safe and hygienic.

Scope

The scope covers the following :

- Carry out disease prevention activities
- Carry out disease control activities
- Comply with the hygiene and bio-security measures

Elements and Performance Criteria

Carry out disease prevention activities

To be competent, the user/individual on the job must be able to:

PC1. ensure that the litter used in the farm is dry to prevent any infection or disease spread

PC2. dispose of the used & old litter regularly especially once a flock is sold or removed as per the instructions

PC3. ensure that the feed and water is properly sanitized to prevent any gut infection or disease

PC4. ensure there is no feather pecking or cannibalism among the chicks/birds due to either high stocking density or too little space for feeding, drinking, perching, etc.

PC5. ensure that the ventilation system is efficient in cleaning of any air-borne pathogen

PC6. assist in the implementation of the vaccination and medication schedule

PC7. ensure minimum mortality rate of chicks/birds

Carry out disease control activities

To be competent, the user/individual on the job must be able to:

PC8. identify the early signs of infection in chicks/bird such as diarrhoea, cough, sneezing, lack of energy, loss of appetite, sudden death without any signs, etc.

PC9. remove any dead bird immediately from the shed and send to laboratory for examination as per the supervisor's instructions adhering to farm health, safety and hygiene standard

PC10. ensure that the dead chicks/birds are buried/burnt away from the poultry sheds according to supervisor's instructions

PC11. cull the birds showing any advanced signs of disease/infection post diagnosis in the lab

PC12. monitor the remaining flock extensively once a chick(s) shows advanced signs of disease/infection

Comply with the hygiene and bio-security measures

To be competent, the user/individual on the job must be able to:

PC13. ensure that there is restricted entry of visitors inside the poultry sheds

PC14. ensure that visitors comply with the farm's safety and hygiene norms viz. use of sanitizers, wearing PPE, etc.

PC15. ensure the chicks/birds do not come in contact with their droppings or any chemical being used in the premises

PC16. rake/stir the litter timely to prevent any infection or disease spread and keep the ammonia levels in check

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

KU1. vaccination schedule and the recommended dosage as instructed by the supervisor

KU2. impact of not following safety guidelines

KU3. job responsibilities and duties as per the organization's policies

KU4. usage of PPE

KU5. waste disposal techniques for litter & discarded feed as per the industry guidelines and policies

KU6. common diseases of broiler,breeder and layer chicks, their causative organisms, symptoms, vaccination schedule, and their day-to-day management

KU7. management techniques of different pests and diseases which affect the chicks/birds

KU8. medication processes and care to be taken during vaccination or any other medication

KU9. precautions to be taken during debeaking

KU10. proper handling of vaccines and other medicines

KU11. transmission of diseases from bird to bird, from birds to humans and vice versa, and their control methods

KU12. advanced signs of common diseases prevalent among chicks/birds

KU13. different reportable diseases

KU14. industrial norms related to stock density, adequate space requirement for chicks/birds, etc.

KU15. methods of disposing of dead chicks/birds following instructions by the supervisor

Generic Skills (GS)

User/individual on the job needs to know how to:

GS1. note the information communicated by the supervisor

GS2. maintain an inventory of raw materials/resources

GS3. stay updated with the latest knowledge by reading brochures, pamphlets, etc. about sanitation and bio-security measures in the poultry farm

GS4. discuss task lists, schedules and activities with the supervisor

GS5. communicate clearly and effectively with co-workers, supervisor, visitors and other stakeholders

GS6. practice appropriate verbal and non-verbal communication while interacting with Persons with Disabilities (PwD)

GS7. practice appropriate behavior and conduct with people across gender

GS8. maintain a conducive environment for all the genders at the workplace

GS9.   analyze and learn from the information gathered from the observations and experiences

GS10.   identify problems that may arise in carrying out tasks and take preventative action

GS11.   plan and organize the work orders & activities received from the supervisor to utilize time and equipment effectively

GS12.   organize all work related manuals, brochures, pamphlets, etc. to access information easily

GS13.   support the supervisor in scheduling tasks for helpers

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
Carry out disease prevention activities	**10**	**10**	**-**	**10**
PC1. ensure that the litter used in the farm is dry to prevent any infection or disease spread	-	-	-	-
PC2. dispose of the used & old litter regularly especially once a flock is sold or removed as per the instructions	-	-	-	-
PC3. ensure that the feed and water is properly sanitized to prevent any gut infection or disease	-	-	-	-
PC4. ensure there is no feather pecking or cannibalism among the chicks/birds due to either high stocking density or too little space for feeding, drinking, perching, etc.	-	-	-	-
PC5. ensure that the ventilation system is efficient in cleaning of any air-borne pathogen	-	-	-	-
PC6. assist in the implementation of the vaccination and medication schedule	-	-	-	-
PC7. ensure minimum mortality rate of chicks/birds	-	-	-	-
Carry out disease control activities	**10**	**15**	**-**	**15**
PC8. identify the early signs of infection in chicks/bird such as diarrhoea, cough, sneezing, lack of energy, loss of appetite, sudden death without any signs, etc.	-	-	-	-
PC9. remove any dead bird immediately from the shed and send to laboratory for examination as per the supervisor's instructions adhering to farm health, safety and hygiene standard	-	-	-	-
PC10. ensure that the dead chicks/birds are buried/burnt away from the poultry sheds according to supervisor's instructions	-	-	-	-
PC11. cull the birds showing any advanced signs of disease/infection post diagnosis in the lab	-	-	-	-

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC12. monitor the remaining flock extensively once a chick(s) shows advanced signs of disease/infection	-	-	-	-
Comply with the hygiene and bio-security measures	**10**	**10**	**-**	**10**
PC13. ensure that there is restricted entry of visitors inside the poultry sheds	-	-	-	-
PC14. ensure that visitors comply with the farm's safety and hygiene norms viz. use of sanitizers, wearing PPE, etc.	-	-	-	-
PC15. ensure the chicks/birds do not come in contact with their droppings or any chemical being used in the premises	-	-	-	-
PC16. rake/stir the litter timely to prevent any infection or disease spread and keep the ammonia levels in check	-	-	-	-
NOS Total	**30**	**35**	**-**	**35**

National Occupational Standards (NOS) Parameters

NOS Code	AGR/N4337
NOS Name	Carry out disease prevention and maintain poultry health
Sector	Agriculture
Sub-Sector	Poultry
Occupation	Poultry Farming
NSQF Level	3
Credits	2
Version	2.0
Last Reviewed Date	25/11/2021
Next Review Date	25/11/2024
NSQC Clearance Date	25/11/2021

AGR/N4303: Maintain poultry farm equipment, building and environment

Description

This OS is about maintaining poultry farm equipment, building and environment.

Scope

The scope covers the following :

- Maintain farm equipment
- Maintain the physical infrastructure
- Maintain farm environment

Elements and Performance Criteria

Maintain farm equipment

To be competent, the user/individual on the job must be able to:

PC1. perform visual inspection of farm tools and equipments daily

PC2. check that all tools and equipments like brooder units, chick guards, oven, various kinds of feeders and drinkers etc are in working and usable condition

PC3. check that there are no liquid spillages, blockage or cracks in them

PC4. check that plastic / rubber water pipes are not kinked or blocked

PC5. clean all the tools and equipment daily after use

PC6. get the tools and equipment repaired if they are not in working condition

Maintain the physical infrastructure

To be competent, the user/individual on the job must be able to:

PC7. perform visual inspection of the physical infrastructure periodically as per standards

PC8. check that all the areas are well lit

PC9. ensure there is no bare or damaged electrical wire

PC10. ensure that screws of main plug are tight and there is no damage in electrical board

PC11. ensure all lights, oven and brooder rings are in working condition

PC12. ensure any water tap, connector or pipe is not leaking or blocked

PC13. check that there is no seepage in the walls

PC14. ensure that all the sewerage outlets / holes are unblocked

Maintain farm environment

To be competent, the user/individual on the job must be able to:

PC15. clean the poultry farm and its surrounding area daily

PC16. clean the empty rooms thoroughly before introduction of any batch

PC17. remove any dead chick promptly and dispose them according to the company's SOP/ regional regulations

PC18. disinfect empty rooms thoroughly by fumigation / spray as per the company's SOP / veterinary doctor's advice

PC19. clean all feeding, watering and brooding equipment

PC20. carry out sanitary dry out procedure prior to bird placement as per the supervisor's instruction

PC21. clean and disinfect water tanks and equipment on a regular basis after use and before starting a new production cycle

PC22. clean and disinfect the incoming water through chlorination and filtration before being distributed to different working areas

PC23. adjust temperature of water as per the SOP before it enters production units

PC24. ensure all facilities receive water of the same quality

PC25. ensure that all the ventilation openings are clean and unobstructed

PC26. ensure maintenance of adequate air circulation to have consistent good air quality

PC27. ensure moisture, dust and ammonia levels are within permissible levels by using fans

PC28. ensure that chicks don't have access to poisons like insecticides, pesticides or unused medications located in the poultry farm

PC29. ensure that litter materials (wood shavings, chopped straw etc) are evenly spread throughout the brooding area to an appropriate depth

PC30. provide fresh, dust free feed in flat pans, trays or paper sheeting in the brooder area to ensure chicks have easy access to it

PC31. ensure adequate light and heat in the brooding area

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

KU1. relevant legislation, standards, policies, and procedures at work

KU2. relevant health and safety requirements applicable to the work environment

KU3. own job role and responsibilities and sources of information pertaining to work

KU4. who to approach for support in order to obtain work related information, clarifications and support

KU5. impact of not following the health, hygiene, safety and quality standards on consumers and the business

KU6. different environmental, feed, water, light requirements to produce quality poultry products

KU7. stocking density for poultry birds

KU8. infrastructure requirements for protection of chicks/birds from predators

KU9. specific poultry production systems, such as broilers and breeders

KU10. farm's environment control mechanism in different climatic conditions of the locality

KU11. seasonal and day-night management practices of raising poultry birds during the brooding stage

KU12. importance of maintaining proper ventilation, light, water, temperature and humidity for raising poultry birds

KU13. type of equipment required for poultry farm

KU14. good brooding and litter management practices

KU15. poultry shed design specifications, distance required between two sheds and between the poultry farm and residential houses for proper raising of poultry birds

KU16. age-wise feeding programs, type of feed and water requirements for poultry birds

KU17. proper handling of poultry birds at different stages of growth

KU18. best practices of poultry farm management

KU19. the indicators of bird's health and development and signs of ill health

KU20. use of personal protective equipment

KU21. poultry farm's waste disposal practices

KU22. environmentally sound methods for raising poultry birds

Generic Skills (GS)

User/individual on the job needs to know how to:

GS1. read manuals on poultry farming

GS2. listen to supervisor to understand work instructions

GS3. communicate clearly and effectively with co-workers and supervisor

GS4. plan the maintenance of equipment, infrastructure and environment for raising poultry birds

GS5. identify problems and take up solutions quickly to resolve delays

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
Maintain farm equipment	**10**	**10**	**-**	**10**
PC1. perform visual inspection of farm tools and equipments daily	-	-	-	-
PC2. check that all tools and equipments like brooder units, chick guards, oven, various kinds of feeders and drinkers etc are in working and usable condition	-	-	-	-
PC3. check that there are no liquid spillages, blockage or cracks in them	-	-	-	-
PC4. check that plastic / rubber water pipes are not kinked or blocked	-	-	-	-
PC5. clean all the tools and equipment daily after use	-	-	-	-
PC6. get the tools and equipment repaired if they are not in working condition	-	-	-	-
Maintain the physical infrastructure	**10**	**10**	**-**	**10**
PC7. perform visual inspection of the physical infrastructure periodically as per standards	-	-	-	-
PC8. check that all the areas are well lit	-	-	-	-
PC9. ensure there is no bare or damaged electrical wire	-	-	-	-
PC10. ensure that screws of main plug are tight and there is no damage in electrical board	-	-	-	-
PC11. ensure all lights, oven and brooder rings are in working condition	-	-	-	-
PC12. ensure any water tap, connector or pipe is not leaking or blocked	-	-	-	-
PC13. check that there is no seepage in the walls	-	-	-	-
PC14. ensure that all the sewerage outlets / holes are unblocked	-	-	-	-

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
Maintain farm environment	**10**	**10**	**-**	**20**
PC15. clean the poultry farm and its surrounding area daily	-	-	-	-
PC16. clean the empty rooms thoroughly before introduction of any batch	-	-	-	-
PC17. remove any dead chick promptly and dispose them according to the company's SOP/ regional regulations	-	-	-	-
PC18. disinfect empty rooms thoroughly by fumigation / spray as per the company's SOP / veterinary doctor's advice	-	-	-	-
PC19. clean all feeding, watering and brooding equipment	-	-	-	-
PC20. carry out sanitary dry out procedure prior to bird placement as per the supervisor's instruction	-	-	-	-
PC21. clean and disinfect water tanks and equipment on a regular basis after use and before starting a new production cycle	-	-	-	-
PC22. clean and disinfect the incoming water through chlorination and filtration before being distributed to different working areas	-	-	-	-
PC23. adjust temperature of water as per the SOP before it enters production units	-	-	-	-
PC24. ensure all facilities receive water of the same quality	-	-	-	-
PC25. ensure that all the ventilation openings are clean and unobstructed	-	-	-	-
PC26. ensure maintenance of adequate air circulation to have consistent good air quality	-	-	-	-
PC27. ensure moisture, dust and ammonia levels are within permissible levels by using fans	-	-	-	-

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC28. ensure that chicks don't have access to poisons like insecticides, pesticides or unused medications located in the poultry farm	-	-	-	-
PC29. ensure that litter materials (wood shavings, chopped straw etc) are evenly spread throughout the brooding area to an appropriate depth	-	-	-	-
PC30. provide fresh, dust free feed in flat pans, trays or paper sheeting in the brooder area to ensure chicks have easy access to it	-	-	-	-
PC31. ensure adequate light and heat in the brooding area	-	-	-	-
NOS Total	**30**	**30**	**-**	**40**

National Occupational Standards (NOS) Parameters

NOS Code	AGR/N4303
NOS Name	Maintain poultry farm equipment, building and environment
Sector	Agriculture
Sub-Sector	Poultry
Occupation	Poultry Farming
NSQF Level	3
Credits	1
Version	2.0
Last Reviewed Date	25/11/2021
Next Review Date	25/11/2024
NSQC Clearance Date	25/11/2021

AGR/N4341: Collect, grade, store and pack the hatching eggs/table eggs

Description

This OS unit is about cleaning the nest box, collection, storage, packing and transportation of hatching eggs/table eggs.

Scope

The scope covers the following :

- Clean the nest box
- Collect hatching eggs/table eggs
- Grade and store the eggs
- Pack and transport hatching eggs to the hatchery and table eggs to the market

Elements and Performance Criteria

Clean the nest box

To be competent, the user/individual on the job must be able to:

PC1. clean the nest box and disinfect it periodically to avoid bad odour

PC2. replace the nesting bedding material periodically

Collect hatching eggs/table eggs

To be competent, the user/individual on the job must be able to:

PC3. ensure to wash hands properly before the collection of eggs

PC4. collect the eggs at the recommended intervals from the shed

PC5. ensure the collected eggs are kept in correct position in disinfected egg trays

PC6. discard the soiled and floored eggs as per SOP

PC7. clean the dirty eggs with emery paper as early as possible

Grade and store the eggs

To be competent, the user/individual on the job must be able to:

PC8. grade the hatching eggs based on various physical parameters such as weight, size, shape, shell thickness, cleanliness on the egg shell, etc

PC9. fumigate the hatching eggs with the recommended chemical for the stipulated time

PC10. ensure to use the foot dip and hand wash before entering the cool room

PC11. store the eggs in the cool room at the recommended temperature and relative humidity percentage

Pack and transport hatching eggs to the hatchery and table eggs to the market

To be competent, the user/individual on the job must be able to:

PC12. pack the hatching eggs as per the recommended capacity of the box

PC13. follow the FIFO (First In, First out) system

PC14. provide enough padding with the packing material to prevent shaking of the egg boxes in transportation

PC15. disinfect the vehicle by using hand spray

PC16. load the egg boxes into the vehicle by stacking in the recommended numbers

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

KU1. job responsibilities/duties and standard operating procedures
KU2. relevant codes of practice with regard to egg collection and storage
KU3. how to ensure hygienic environment for egg collection
KU4. criteria for identifying the good layer and poor layer
KU5. factors affecting egg production and fertility
KU6. seasonal management to combat the climatic stress on egg production
KU7. safe handling of eggs
KU8. various parameters for grading eggs
KU9. packaging materials used for packing of eggs
KU10. method for disinfection of vehicle
KU11. benefits of FIFO method

Generic Skills (GS)

User/individual on the job needs to know how to:

GS1. note the information communicated by the supervisor
GS2. communicate effectively with co-workers and supervisor
GS3. plan and prioritize activities at the workplace

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
Clean the nest box	**3**	**5**	**-**	**2**
PC1. clean the nest box and disinfect it periodically to avoid bad odour	-	-	-	-
PC2. replace the nesting bedding material periodically	-	-	-	-
Collect hatching eggs/table eggs	**5**	**15**	**-**	**5**
PC3. ensure to wash hands properly before the collection of eggs	-	-	-	-
PC4. collect the eggs at the recommended intervals from the shed	-	-	-	-
PC5. ensure the collected eggs are kept in correct position in disinfected egg trays	-	-	-	-
PC6. discard the soiled and floored eggs as per SOP	-	-	-	-
PC7. clean the dirty eggs with emery paper as early as possible	-	-	-	-
Grade and store the eggs	**10**	**10**	**-**	**10**
PC8. grade the hatching eggs based on various physical parameters such as weight, size, shape, shell thickness, cleanliness on the egg shell, etc	-	-	-	-
PC9. fumigate the hatching eggs with the recommended chemical for the stipulated time	-	-	-	-
PC10. ensure to use the foot dip and hand wash before entering the cool room	-	-	-	-
PC11. store the eggs in the cool room at the recommended temperature and relative humidity percentage	-	-	-	-
Pack and transport hatching eggs to the hatchery and table eggs to the market	**12**	**15**	**-**	**8**

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC12. pack the hatching eggs as per the recommended capacity of the box	-	-	-	-
PC13. follow the FIFO (First In, First out) system	-	-	-	-
PC14. provide enough padding with the packing material to prevent shaking of the egg boxes in transportation	-	-	-	-
PC15. disinfect the vehicle by using hand spray	-	-	-	-
PC16. load the egg boxes into the vehicle by stacking in the recommended numbers	-	-	-	-
NOS Total	**30**	**45**	**-**	**25**

National Occupational Standards (NOS) Parameters

NOS Code	AGR/N4341
NOS Name	Collect, grade, store and pack the hatching eggs/table eggs
Sector	Agriculture
Sub-Sector	Poultry
Occupation	Poultry Farming
NSQF Level	3
Credits	1
Version	1.0
Last Reviewed Date	25/11/2021
Next Review Date	25/11/2024
NSQC Clearance Date	25/11/2021

AGR/N9903: Maintain health and safety at the workplace

Description

This OS is about maintaining health and safety of self and other co-workers at the workplace

Scope

The scope covers the following :

- Maintain personal hygiene
- Maintain clean and safe workplace
- Administer appropriate emergency procedures

Elements and Performance Criteria

Maintain personal hygiene

To be competent, the user/individual on the job must be able to:

PC1. wash hands, legs and face with soap/alcohol based sanitizer at reasonable intervals

PC2. wash the worn clothes with soap and sun dry before use next time

PC3. ensure the face is covered with mask or three layers of cloth-piece

PC4. follow the workplace sanitization norms including distancing from sick people

Maintain clean and safe workplace

To be competent, the user/individual on the job must be able to:

PC5. carry out basic safety checks before operation of all tools, implements, and machinery and report identified hazards to the supervisor

PC6. wear appropriate Personal Protective Equipment (PPE) while performing work in accordance with the workplace policy

PC7. follow the instructions mentioned on the labels of chemicals/pesticides/fumigants etc to avoid hazards

PC8. assess risks prior to performing manual handling jobs, and work according to currently recommended safe practices

PC9. sanitize equipment, tools and machinery before and after use

PC10. use equipment and materials safely and correctly and return the same to designated storage after use

PC11. dispose waste safely and correctly in the designated area

PC12. recognize risks to bystanders and take required action to reduce the risks

PC13. work in a manner which minimizes environmental damage, ensuring all procedures and instructions for controlling risks are followed

PC14. report any accidents, incidents or problems without delay to an appropriate person and take necessary immediate action to reduce further danger

PC15. follow government / workplace advisories incase of outbreak of any disease/disaster

Administer appropriate emergency procedures

To be competent, the user/individual on the job must be able to:

PC16. follow procedures for dealing with accidents, fires and emergencies, including communicating location and directions to the location of emergency, as per the workplace requirements

PC17. use emergency equipment in accordance with manufacturer's specifications and workplace requirements

PC18. provide treatment appropriate to the patient's injuries in accordance with recognized first aid techniques

PC19. recover (if practical), clean, inspect/test, refurbish, replace and store the first aid equipment as appropriate

PC20. report details of first aid administered in accordance with workplace procedures

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

KU1. relevant legislation, standards, policies, and procedures at work

KU2. relevant health and safety requirements applicable to the work environment

KU3. own job role and responsibilities and sources of information pertaining to work

KU4. who to approach for support in order to obtain work related information, clarifications and support

KU5. importance of following health, hygiene, safety and quality standards and the impact of not following the standards on consumers and the business

KU6. personal hygiene and fitness requirement

KU7. importance of sanitization of the workplace

KU8. types of Personal Protective Equipment (PPE) required at the workplace and their importance

KU9. the correct and safe way to use materials and equipment required for the work

KU10. the importance of good housekeeping at the workplace

KU11. safe waste disposal methods

KU12. methods for minimizing environmental damage during work

KU13. the risks to health and safety including contagious diseases and the measures to be taken to control those risks in the area of work

KU14. workplace procedures and requirements for the prevention and treatment of workplace injuries/illnesses.

KU15. basic emergency first aid procedure

KU16. local emergency services

KU17. why accidents, incidents and problems should be reported and the appropriate actions to be taken

Generic Skills (GS)

User/individual on the job needs to know how to:

GS1. record the data as per the requirement

GS2. report problems to the appropriate personnel in a timely manner

GS3. read instruction manual for hand tool and equipments

GS4. communicate clearly and effectively with co-workers, and other stakeholders

GS5. comprehend information shared by senior people and experts

GS6. make decisions pertaining to personal hygiene and safety

GS7. schedule daily activities and draw up priorities

GS8. manage relationships with co-workers, manager and other stakeholders

GS9. assess situation and identify appropriate control measures

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
Maintain personal hygiene	**10**	**5**	**-**	**10**
PC1. wash hands, legs and face with soap/alcohol based sanitizer at reasonable intervals	-	-	-	-
PC2. wash the worn clothes with soap and sun dry before use next time	-	-	-	-
PC3. ensure the face is covered with mask or three layers of cloth-piece	-	-	-	-
PC4. follow the workplace sanitization norms including distancing from sick people	-	-	-	-
Maintain clean and safe workplace	**15**	**15**	**-**	**15**
PC5. carry out basic safety checks before operation of all tools, implements, and machinery and report identified hazards to the supervisor	-	-	-	-
PC6. wear appropriate Personal Protective Equipment (PPE) while performing work in accordance with the workplace policy	-	-	-	-
PC7. follow the instructions mentioned on the labels of chemicals/pesticides/fumigants etc to avoid hazards	-	-	-	-
PC8. assess risks prior to performing manual handling jobs, and work according to currently recommended safe practices	-	-	-	-
PC9. sanitize equipment, tools and machinery before and after use	-	-	-	-
PC10. use equipment and materials safely and correctly and return the same to designated storage after use	-	-	-	-
PC11. dispose waste safely and correctly in the designated area	-	-	-	-
PC12. recognize risks to bystanders and take required action to reduce the risks	-	-	-	-

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC13. work in a manner which minimizes environmental damage, ensuring all procedures and instructions for controlling risks are followed	-	-	-	-
PC14. report any accidents, incidents or problems without delay to an appropriate person and take necessary immediate action to reduce further danger	-	-	-	-
PC15. follow government / workplace advisories incase of outbreak of any disease/disaster	-	-	-	-
Administer appropriate emergency procedures	**15**	**5**	**-**	**10**
PC16. follow procedures for dealing with accidents, fires and emergencies, including communicating location and directions to the location of emergency, as per the workplace requirements	-	-	-	-
PC17. use emergency equipment in accordance with manufacturer's specifications and workplace requirements	-	-	-	-
PC18. provide treatment appropriate to the patient's injuries in accordance with recognized first aid techniques	-	-	-	-
PC19. recover (if practical), clean, inspect/test, refurbish, replace and store the first aid equipment as appropriate	-	-	-	-
PC20. report details of first aid administered in accordance with workplace procedures	-	-	-	-
NOS Total	**40**	**25**	**-**	**35**

National Occupational Standards (NOS) Parameters

NOS Code	AGR/N9903
NOS Name	Maintain health and safety at the workplace
Sector	Agriculture
Sub-Sector	Generic
Occupation	Generic
NSQF Level	4
Credits	1
Version	3.0
Last Reviewed Date	26/05/2022
Next Review Date	27/05/2024
NSQC Clearance Date	27/05/2021

DGT/VSQ/N0101: Employability Skills (30 Hours)

Description

This unit is about employability skills, Constitutional values, becoming a professional in the 21st Century, digital, financial, and legal literacy, diversity and Inclusion, English and communication skills, customer service, entrepreneurship, and apprenticeship, getting ready for jobs and career development.

Scope

The scope covers the following :

- Introduction to Employability Skills
- Constitutional values - Citizenship
- Becoming a Professional in the 21st Century
- Basic English Skills
- Communication Skills
- Diversity & Inclusion
- Financial and Legal Literacy
- Essential Digital Skills
- Entrepreneurship
- Customer Service
- Getting ready for Apprenticeship & Jobs

Elements and Performance Criteria

Introduction to Employability Skills

To be competent, the user/individual on the job must be able to:

PC1. understand the significance of employability skills in meeting the job requirements

Constitutional values – Citizenship

To be competent, the user/individual on the job must be able to:

PC2. identify constitutional values, civic rights, duties, personal values and ethics and environmentally sustainable practices

Becoming a Professional in the 21st Century

To be competent, the user/individual on the job must be able to:

PC3. explain 21st Century Skills such as Self-Awareness, Behavior Skills, Positive attitude, self-motivation, problem-solving, creative thinking, time management, social and cultural awareness, emotional awareness, continuous learning mindset etc.

Basic English Skills

To be competent, the user/individual on the job must be able to:

PC4. speak with others using some basic English phrases or sentences

Communication Skills

To be competent, the user/individual on the job must be able to:

PC5. follow good manners while communicating with others

PC6. work with others in a team

Diversity & Inclusion

To be competent, the user/individual on the job must be able to:

PC7.   communicate and behave appropriately with all genders and PwD

PC8.   report any issues related to sexual harassment

Financial and Legal Literacy

To be competent, the user/individual on the job must be able to:

PC9.   use various financial products and services safely and securely

PC10.   calculate income, expenses, savings etc.

PC11.   approach the concerned authorities for any exploitation as per legal rights and laws

Essential Digital Skills

To be competent, the user/individual on the job must be able to:

PC12.   operate digital devices and use its features and applications securely and safely

PC13.   use internet and social media platforms securely and safely

Entrepreneurship

To be competent, the user/individual on the job must be able to:

PC14.   identify and assess opportunities for potential business

PC15.   identify sources for arranging money and associated financial and legal challenges

Customer Service

To be competent, the user/individual on the job must be able to:

PC16.   identify different types of customers

PC17.   identify customer needs and address them appropriately

PC18.   follow appropriate hygiene and grooming standards

Getting ready for apprenticeship & Jobs

To be competent, the user/individual on the job must be able to:

PC19.   create a basic biodata

PC20.   search for suitable jobs and apply

PC21.   identify and register apprenticeship opportunities as per requirement

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

KU1.   need for employability skills

KU2.   various constitutional and personal values

KU3.   different environmentally sustainable practices and their importance

KU4.   Twenty first (21st) century skills and their importance

KU5.   how to use basic spoken English language

KU6.   Do and dont of effective communication

KU7.   inclusivity and its importance

KU8.   different types of disabilities and appropriate communication and behaviour towards PwD

KU9.   different types of financial products and services

KU10. how to compute income and expenses

KU11. importance of maintaining safety and security in financial transactions

KU12. different legal rights and laws

KU13. how to operate digital devices and applications safely and securely

KU14. ways to identify business opportunities

KU15. types of customers and their needs

KU16. how to apply for a job and prepare for an interview

KU17. apprenticeship scheme and the process of registering on apprenticeship portal

Generic Skills (GS)

User/individual on the job needs to know how to:

GS1. communicate effectively using appropriate language

GS2. behave politely and appropriately with all

GS3. perform basic calculations

GS4. solve problems effectively

GS5. be careful and attentive at work

GS6. use time effectively

GS7. maintain hygiene and sanitisation to avoid infection

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
Introduction to Employability Skills	1	1	-	-
PC1. understand the significance of employability skills in meeting the job requirements	-	-	-	-
Constitutional values – Citizenship	1	1	-	-
PC2. identify constitutional values, civic rights, duties, personal values and ethics and environmentally sustainable practices	-	-	-	-
Becoming a Professional in the 21st Century	1	3	-	-
PC3. explain 21st Century Skills such as Self-Awareness, Behavior Skills, Positive attitude, self-motivation, problem-solving, creative thinking, time management, social and cultural awareness, emotional awareness, continuous learning mindset etc.	-	-	-	-
Basic English Skills	2	3	-	-
PC4. speak with others using some basic English phrases or sentences	-	-	-	-
Communication Skills	1	1	-	-
PC5. follow good manners while communicating with others	-	-	-	-
PC6. work with others in a team	-	-	-	-
Diversity & Inclusion	1	1	-	-
PC7. communicate and behave appropriately with all genders and PwD	-	-	-	-
PC8. report any issues related to sexual harassment	-	-	-	-
Financial and Legal Literacy	3	4	-	-
PC9. use various financial products and services safely and securely	-	-	-	-

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC10. calculate income, expenses, savings etc.	-	-	-	-
PC11. approach the concerned authorities for any exploitation as per legal rights and laws	-	-	-	-
Essential Digital Skills	**4**	**6**	**-**	**-**
PC12. operate digital devices and use its features and applications securely and safely	-	-	-	-
PC13. use internet and social media platforms securely and safely	-	-	-	-
Entrepreneurship	**3**	**5**	**-**	**-**
PC14. identify and assess opportunities for potential business	-	-	-	-
PC15. identify sources for arranging money and associated financial and legal challenges	-	-	-	-
Customer Service	**2**	**2**	**-**	**-**
PC16. identify different types of customers	-	-	-	-
PC17. identify customer needs and address them appropriately	-	-	-	-
PC18. follow appropriate hygiene and grooming standards	-	-	-	-
Getting ready for apprenticeship & Jobs	**1**	**3**	**-**	**-**
PC19. create a basic biodata	-	-	-	-
PC20. search for suitable jobs and apply	-	-	-	-
PC21. identify and register apprenticeship opportunities as per requirement	-	-	-	-
NOS Total	**20**	**30**	**-**	**-**

National Occupational Standards (NOS) Parameters

NOS Code	DGT/VSQ/N0101
NOS Name	Employability Skills (30 Hours)
Sector	Cross Sectoral
Sub-Sector	Professional Skills
Occupation	Employability
NSQF Level	2
Credits	1
Version	1.0
Last Reviewed Date	NA
Next Review Date	30/06/2025
NSQC Clearance Date	30/06/2022

Assessment Guidelines and Assessment Weightage

Assessment Guidelines

1. Criteria for assessment for each Qualification Pack will be created by the Sector Skill Council. Each Performance Criteria (PC) will be assigned marks proportional to its importance in NOS. SSC will also lay down the proportion of marks for Theory and Skills Practical for each PC.

2. The assessment for the theory part will be based on the knowledge bank of questions created by the SSC.

3. Assessment will be conducted for all compulsory NOS, and where applicable, on the selected elective/optional set of NOS.

4. Individual assessment agencies will create unique question papers for the theory part for each candidate at each examination/training center (as per assessment criteria below).

5. Individual assessment agencies will create unique evaluations for skill practical for every student at each examination/ training center based on these criteria.

6. To pass the Qualification Pack assessment, every trainee should score a minimum of 50% of % aggregate marks to successfully clear the assessment.

7. In case of unsuccessful completion, the trainee may seek reassessment on the Qualification Pack.

Minimum Aggregate Passing % at QP Level : 50

(**Please note**: Every Trainee should score a minimum aggregate passing percentage as specified above, to successfully clear the Qualification Pack assessment.)

Assessment Weightage

Compulsory NOS

National Occupational Standards	Theory Marks	Practical Marks	Project Marks	Viva Marks	Total Marks	Weightage
AGR/N4307.Prepare poultry shed for the placement of chicks/birds	30	40	0	30	100	10
AGR/N4308.Carry out brooding management	30	40	0	30	100	20
AGR/N4336.Carry out feeding, watering and litter management of chicks/birds	35	40	0	25	100	15
AGR/N4337.Carry out disease prevention and maintain poultry health	30	35	0	35	100	20
AGR/N4303.Maintain poultry farm equipment, building and environment	30	30	0	40	100	10
AGR/N4341.Collect, grade, store and pack the hatching eggs/table eggs	30	45	0	25	100	10
AGR/N9903.Maintain health and safety at the workplace	40	25	-	35	100	10
DGT/VSQ/N0101.Employability Skills (30 Hours)	20	30	-	-	50	5
Total	**245**	**285**	**-**	**220**	**750**	**100**

Acronyms

NOS	National Occupational Standard(s)
NSQF	National Skills Qualifications Framework
QP	Qualifications Pack
TVET	Technical and Vocational Education and Training

Glossary

Sector	Sector is a conglomeration of different business operations having similar business and interests. It may also be defined as a distinct subset of the economy whose components share similar characteristics and interests.
Sub-sector	Sub-sector is derived from a further breakdown based on the characteristics and interests of its components.
Occupation	Occupation is a set of job roles, which perform similar/ related set of functions in an industry.
Job role	Job role defines a unique set of functions that together form a unique employment opportunity in an organisation.
Occupational Standards (OS)	OS specify the standards of performance an individual must achieve when carrying out a function in the workplace, together with the Knowledge and Understanding (KU) they need to meet that standard consistently. Occupational Standards are applicable both in the Indian and global contexts.
Performance Criteria (PC)	Performance Criteria (PC) are statements that together specify the standard of performance required when carrying out a task.
National Occupational Standards (NOS)	NOS are occupational standards which apply uniquely in the Indian context.
Qualifications Pack (QP)	QP comprises the set of OS, together with the educational, training and other criteria required to perform a job role. A QP is assigned a unique qualifications pack code.
Unit Code	Unit code is a unique identifier for an Occupational Standard, which is denoted by an 'N'
Unit Title	Unit title gives a clear overall statement about what the incumbent should be able to do.
Description	Description gives a short summary of the unit content. This would be helpful to anyone searching on a database to verify that this is the appropriate OS they are looking for.
Scope	Scope is a set of statements specifying the range of variables that an individual may have to deal with in carrying out the function which have a critical impact on quality of performance required.

Knowledge and Understanding (KU)	Knowledge and Understanding (KU) are statements which together specify the technical, generic, professional and organisational specific knowledge that an individual needs in order to perform to the required standard.
Organisational Context	Organisational context includes the way the organisation is structured and how it operates, including the extent of operative knowledge managers have of their relevant areas of responsibility.
Technical Knowledge	Technical knowledge is the specific knowledge needed to accomplish specific designated responsibilities.
Core Skills/ Generic Skills (GS)	Core skills or Generic Skills (GS) are a group of skills that are the key to learning and working in today's world. These skills are typically needed in any work environment in today's world. These skills are typically needed in any work environment. In the context of the OS, these include communication related skills that are applicable to most job roles.
Electives	Electives are NOS/set of NOS that are identified by the sector as contributive to specialization in a job role. There may be multiple electives within a QP for each specialized job role. Trainees must select at least one elective for the successful completion of a QP with Electives.
Options	Options are NOS/set of NOS that are identified by the sector as additional skills. There may be multiple options within a QP. It is not mandatory to select any of the options to complete a QP with Options.