

Demonstrate knowledge and application of cleaning and sanitation of poultry equipment and facilities

Level 2

Credits 5

Purpose People credited with this unit standard are able to demonstrate knowledge of: cleaning methods, agents, and tools associated with poultry equipment and facilities; sanitation methods, agents, and tools associated with poultry equipment and facilities; and perform poultry equipment and facility cleaning and sanitation.

Subfield Poultry Production

Domain Poultry Husbandry

Status Registered

Status date 22 August 2008

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Planned review date 31 December 2013

Entry information Open.

Accreditation Evaluation of documentation by NZQA and industry.

Standard setting body (SSB) Agriculture Industry Training Organisation

Accreditation and Moderation Action Plan (AMAP) reference 0052

This AMAP can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Special notes

- 1 Performance of all aspects of this unit standard must comply with:
Animal Welfare Act 1999;
Health and Safety in Employment Act 1992;
Animal Products Act 1999.
- 2 *In-house procedures* refer to the documented procedures for workplace practices and safety and must meet the requirements of current legislation and codes of practice.

Elements and performance criteria

Element 1

Demonstrate knowledge of cleaning methods, agents, and tools associated with poultry equipment and facilities.

Performance criteria

1.1 Cleaning methods are described in terms of their applications and in accordance with in-house procedures.

1.2 Cleaning agents are described in terms of their applications.

Range detergents, scourers, soap.

1.3 Cleaning tools are described in terms of their applications.

Range power washer, brushes, mops, scouring pads, foamers;
evidence is required for a minimum of two.

Element 2

Demonstrate knowledge of sanitation methods, agents, and tools associated with poultry equipment and facilities.

Performance criteria

2.1 Sanitation methods are described in terms of their applications and in accordance with in-house procedures.

2.2 Sanitation agents are described in terms of their applications.

Range sanitisers, fumigants.

2.3 Sanitation tools are described in terms of their applications.

Range dips, sprayers, foggers, fumigators, foamers;
evidence is required for a minimum of two.

Element 3

Perform poultry equipment and facility cleaning and sanitation.

Performance criteria

3.1 Cleaning duties are performed in accordance with in-house procedures.

3.2 Sanitation duties are performed in accordance with in-house procedures.

Please note

Providers must be accredited by NZQA, or an inter-institutional body with delegated authority for quality assurance, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be accredited by NZQA before they can register credits from assessment against unit standards.

Accredited providers and Industry Training Organisations assessing against unit standards must engage with the moderation system that applies to those standards.

Accreditation requirements and an outline of the moderation system that applies to this standard are outlined in the Accreditation and Moderation Action Plan (AMAP). The AMAP also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

Comments on this unit standard

Please contact the Agriculture Industry Training Organisation standards@agricultureito.ac.nz if you wish to suggest changes to the content of this unit standard.