

- Unit standards 18000 and 18001 have been replaced by unit standards 25109 and 25110, as not all people involved in the poultry industry are required to drive poultry.
- Credits have been increased for unit standards 17997, 18002, and 18006, and decreased for unit standard 18016.
- Title of unit standard 18018 has been modified.

Unit standards categorised as category C or D expire at the end of December 2011.

Impact on existing provider accreditations

Current Accreditation for			Accreditation extended to		
Nature of accreditation	Id	Level	Nature of accreditation	Id	Level
Standards	17999, 18008	2	Standard	21508	2
Standard	18000	2	Standards	25109, 25110	2
Standard	18001	2	Standards	25109, 25110	2

Impact on existing qualifications

Qualifications that contain the reviewed standards or classifications are tabled below.

Affected	The qualification lists a reviewed classification (domain or subfield) in an elective set The qualification lists a standard that has changes to level or credits The qualification lists a C or D category standard
Not materially affected	The qualification lists a standard that has a new title The qualification lists a standard that has a new classification

The following Agriculture ITO qualifications are affected by the outcome of this review and will be revised in 2008. The items marked in **bold** are those that generated the *Affected* status.

Qualification title	Standard in the qualification
National Certificate in Poultry Production (Level 2) with strands in Egg Production, Poultry Hatchery, and Poultry Meat Production [Ref: 0886]	17997, 17999, 18000, 18001, 18002, 18006, 18008, 18012, 18013, 18016, 18018
National Certificate in Farming Skills (Farm Safety) (Level 2) [Ref: 0963]	17997

Review Categories and changes to classification, title, level, and credits

All changes are in **bold**.

Key to review category	
A	Dates changed, but no other changes are made - the new version of the standard carries the same Id and a new version number
B	Changes made, but the overall outcome remains the same - the new version of the standard carries the same Id and a new version number
C	Major changes that necessitate the registration of a replacement standard with a new Id
D	Standard will expire and not be replaced

Subfield Poultry Production
Domain Poultry Husbandry

Id	Title	Level	Credit	Review Category
17997	Demonstrate knowledge of poultry welfare	2	5 6	B
17998	Demonstrate knowledge of poultry welfare during handling and slaughter	2	3	D
17999	Enter, and walk through a poultry shed, and inspect poultry and equipment And	2	3	C
18008	Recognise signs of health, and ill health, and specific disease symptoms in poultry	2	2	C
25108	Enter and walk through a poultry shed, inspect poultry and equipment, and identify health and ill health in poultry	2	6	
18000	Drive, confine, and handle poultry	2	5	C
18001	Catch, pick up, carry, and hold poultry	2	2	C
25109	Drive poultry into a confined area	2	4	
25110	Catch, pick-up, carry, hold, and handle poultry	2	4	
18002	Recognise and respond to signs of stress in poultry	2	2 3	B
18003	Demonstrate knowledge of poultry biosecurity principles	2	5	B
18004	Carry out poultry site biosecurity procedures	2	5	B
18005	Demonstrate knowledge of food contamination hazards and control methods used in poultry operations	2	3	B
18006	Demonstrate knowledge and application of cleaning and sanitation of poultry equipment and facilities	2	4 5	B
18007	Demonstrate knowledge of common diseases of poultry, and their prevention	2	4	B
18009	Carry out post-mortem examination of poultry and recognise gross abnormalities	2	2	B
18010	Identify gross abnormalities of major organs in poultry	2	1	D
18011	Demonstrate knowledge of exotic disease response in poultry flocks and legal responsibilities	2	2	B
18012	Demonstrate knowledge of chemical residues, and take action to minimise residues in poultry products Demonstrate knowledge of chemical residues, and action taken to minimise residues, in poultry products	2	2	B

Id	Title	Level	Credit	Review Category
18013	Carry out residue control procedures on a poultry farm Describe residue control procedures on a poultry farm	2	2	B
18014	Demonstrate knowledge of poultry anatomy and body systems	2	2	B
18015	Demonstrate knowledge of poultry digestion and feeding	2	2	B
18016	Demonstrate knowledge of the poultry industry and career pathways	2	3 2	B
18017	Collect, grade, sanitise, and store eggs for hatching egg production	2	6	B
18018	Collect, grade, and pack eggs, clean processing equipment and machinery for table egg production Collect, grade, and pack eggs, and clean processing equipment and machinery for table egg production	2	6	B
18019	Demonstrate knowledge of the steps involved in the hatching process	2	3	B
18020	Prepare eggs, load incubators, transfer eggs, and process hatchlings in a poultry hatchery	2	6	B