

<b>Title</b>	<b>Carry out hatcher operations in a poultry hatchery</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>8</b>

<b>Purpose</b>	<p>This unit standard is for people working in a poultry production context.</p> <p>People credited with this unit standard are able to: prepare and maintain the hatcher; check eggs and transfer to the hatcher; and operate the hatcher, maintain hatcher environment and hygiene, and describe emergency procedures in the event of hatcher systems breakdown.</p>
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<b>Classification</b>	Poultry Production > Poultry Hatchery
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to:
  - Animal Products Act 1999;
  - Animal Welfare Act 1999;
  - Food Act 1981;
  - Health Act 1956;
  - Health and Safety at Work Act 2015;
  - Resource Management Act 1991;
  - Food (Safety) Regulations 2002;
  - Code of Welfare: Layer Hens 2018;
  - Code of Welfare: Meat Chickens 2018; and any subsequent amendments.
- 2 Definition
 

*Workplace procedures* refer to the documented procedures for workplace practices and safety and must meet the requirements equipment manufacturer's guidelines, current legislation, codes of welfare, and where relevant the Risk Management Plan (RMP).
- 3 All evidence presented in this unit standard must be in accordance with workplace procedures.

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### Outcomes and performance criteria

#### Outcome 1

Prepare and maintain the hatcher.

**Performance criteria**

- 1.1 Clean, sanitise, and dry the hatcher and equipment.
- Range equipment may include but is not limited to – hatcher baskets, hatcher dollies.
- 1.2 Collect, record, label, and dispatch samples for microbiological testing.
- 1.3 Check hatcher equipment and machinery for function, and identify, repair and/or report faults.
- 1.4 Carry out routine servicing, maintenance, and calibration of hatcher equipment and machinery.
- 1.5 Preheat the hatcher to specified temperature.

**Outcome 2**

Check eggs and transfer to the hatcher.

**Performance criteria**

- 2.1 Identify eggs for hatching and remove from the setter.
- 2.2 Transfer eggs from setter fillers to hatcher baskets causing no damage to the eggs.
- 2.3 Identify and dispose of defective eggs.
- Range breaks, rots, bangers, clears, damaged, contaminated.
- 2.4 Load hatcher baskets onto hatcher dollies and place in the hatcher.

**Outcome 3**

Operate the hatcher, maintain hatcher environment and hygiene, and describe emergency procedures in the event of hatcher systems breakdown.

**Performance criteria**

- 3.1 Set environmental control systems to specified levels that optimise egg hatchability.
- Range ventilation, humidity, temperature.
- 3.2 Monitor the hatcher environment, identify and report problems, and make adjustments.
- Range ventilation, humidity, temperature.

- 3.3 Monitor hatching progress and make adjustments to the hatcher environment in accordance with stage of hatching.
- 3.4 Maintain hatcher hygiene in terms of cleaning and waste removal.
- 3.5 Describe emergency procedures in the event of hatcher systems breakdown.

<b>Planned review date</b>	31 December 2024
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#### Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	18 December 1996	31 December 2020
Revision	2	20 July 1998	31 December 2020
Revision	3	16 May 2003	31 December 2020
Review	4	15 December 2004	31 December 2020
Review	5	27 June 2019	N/A
Rollover and Revision	6	15 December 2022	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0052
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

#### Comments on this unit standard

Please contact the Muka Tangata – People, Food and Fibre Workforce Development Council [qualifications@mukatangata.nz](mailto:qualifications@mukatangata.nz) if you wish to suggest changes to the content of this unit standard.