

Title	Process day-old chicks		
Level	3	Credits	5

Purpose	<p>This unit standard is for people working in a poultry production context.</p> <p>People credited with this unit standard are able to: take off, grade, and vaccinate chicks; carry out chick operations and maintain equipment; maintain processing room environment and hygiene; pack chicks for transport; and clean and maintain processing room equipment and facility.</p>
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Classification	Poultry Production > Poultry Hatchery
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Available grade	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;
 - Food (Safety) Regulations 2002;
 - Resource Management Act 1991;
 - Code of Welfare: Layer Hens 2018;
 - Code of Welfare: Meat Chickens 2018;
 - and any subsequent amendments.

- 2 Definitions

Chicks refer to day-old poultry chicks of any avian species.

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, veterinary guidelines, and where relevant the Risk Management Plan (RMP).

- 3 All evidence presented in this unit standard must be in accordance with workplace procedures.

Outcomes and performance criteria

Outcome 1

Take off chicks.

Performance criteria

- 1.1 Remove hatcher dollies from the hatcher at the specified time.
- 1.2 Remove chicks from their debris and transfer to the processing room with minimal stress, and without causing injury to the chicks.
- 1.3 Dispose of hatch debris and unhatched eggs.

Outcome 2

Grade chicks.

Performance criteria

- 2.1 Grade chicks and identify and remove cull chicks for disposal.
- 2.2 Count saleable chicks into trays or boxes, and record numbers.
- 2.3 Weigh samples of each flock and calculate and record average chick weight.
- 2.4 Handle chicks in accordance with Animal Welfare codes.

Outcome 3

Vaccinate chicks.

Performance criteria

- 3.1 Administer vaccinations.
Range oral dosing, spray, injection, eye drop.
- 3.2 Handle and treat chicks in accordance with Animal Welfare codes.
- 3.3 Store vaccines, and clean, sterilise, and store administering equipment.
- 3.4 Record vaccines used.
Range may include but is not limited to – batch number, expiry date, dosage, vaccination date.

Outcome 4

Carry out chick operations and maintain equipment.

Performance criteria

- 4.1 Carry out chick operations.
- Range may include but is not limited to – beak trimming, toe trimming, despurring, colour sexing, feather sexing, vent sexing.
- 4.2 Handle and treat chicks in accordance with Animal Welfare codes.
- 4.3 Check chick operations equipment for function, and identify, repair or report faults.
- 4.4 Carry out routine servicing, maintenance, and calibration of chick operations equipment.
- 4.5 Clean and sterilise chick operations equipment and machinery.

Outcome 5

Maintain processing room environment and hygiene.

Performance criteria

- 5.1 Set processing room temperature and humidity levels at specified levels.
- 5.2 Monitor processing room temperature and humidity levels, identify and report problems, and carry out adjustments.
- 5.3 Maintain processing room hygiene in terms of cleaning as required.

Outcome 6

Pack chicks for transport.

Performance criteria

- 6.1 Place chicks in boxes ready for transport.
- 6.2 Label boxes for dispatch.
- 6.3 Record information.
- Range sex, number, date of hatch, average chick weight, breeder farm source.

Outcome 7

Clean and maintain processing room equipment and facility.

Performance criteria

- 7.1 Clean and sanitise processing room and associated equipment.
- 7.2 Collect, record, label, and dispatch samples for microbiological testing.
- 7.3 Check processing room equipment and machinery for function and identify and repair and/or report faults.
- 7.4 Carry out routine servicing, maintenance, and calibration of processing room equipment and machinery.

Planned review date	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

Consent and Moderation Requirements (CMR) reference	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 if you wish to suggest changes to the content of this unit standard.