

Curriculum on Poultry

(For Non-Formal Vocational Education)

Level Prevoc-2

Developed by-

Equivalence Non-Formal Vocational Education
Curriculum Development Project
Bureau of Non-Formal Education
Ministry of Primary and Mass Education

লাইცেন্সি
উপানুষ্ঠানিক শিক্ষা ব্যৱৰ
গণপ্রজাতন্ত্রী বাংলাদেশ সরকার
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তারিখ

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NATIONAL COMPETENCY STANDARDS

For

Poultry

(NTVQF Prevocational Qualification Level 2)

Informal Sector Industry Skills Council

Bangladesh

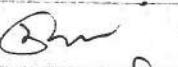
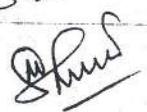
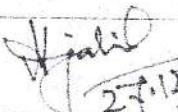
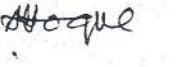
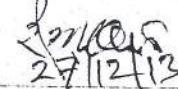
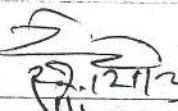
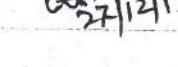
BANGLADESH TECHNICAL EDUCATION BOARD

December, 2013

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Bangladesh Technical Education Board
Standard Curriculum Development Committee
National Competency Standard
for
Poultry Level Pre-Voc-2
Meeting held on 27-12-2013

Sl. No	Name	Designation and Organization	Designation	Signature	Remarks
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2.	Md. Samim Al Mamun	General Manager, Star Feed Ltd. New DOHS, Mohakhali, Dhaka 0172952744	Member		
3.	Md. Abdul Jalil	General Manager Ali Feed Ltd. Uttara, Dhaka 01733797955	Member	 27.12.13	
4.	Mr. Ashkarul Haque	Program Organizer, CMES, H-823, R-19(old), Dhanmondi, Dhaka	Member		
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7.	Mr. MA Jalil	Upazila Livestock Officer, Dhaka Zoo, Mirpur, Dhaka 01711167295	Member	 27.12.13	
8.	Md. Shahdat Hossain	Curriculum Specialist, BTEB 01558439769	Member	 27.12.13	

National Technical and Vocational Qualification Framework (NTVQF) for Bangladesh

Poultry: Pre-voc 2

Course Structure

Sl.No	Unit Code and Title		UoC Level	Hours
GENERIC – Compulsory (4 UoCs required)				180
1.	GNPV2001A1	Apply basic mathematics	Pre-voc 2	40
2.	GNPV2002A1	Identify Occupational Safety and Health (OSH) Practice in the workplace	Pre-voc 2	20
3.	GNPV2003A1	Apply basic English	Pre-voc 2	60
4.	GNPV2004A1	Apply basic Bangla	Pre-voc 2	60
SECTOR SPECIFIC – Compulsory (2 UoCs required)				40
5.	INFSS2005A1	Work in the Informal (Poultry) Sector	*NTVQF 1	20
6.	INFSS2006A1	Use Hand Tools and Power Tools	*NTVQF 1	20
OCCUPATION SPECIFIC – Compulsory (5 UoCs required)				140
7.	POPV2007A1	Prepare poultry house, litter and manage Bio-security	Pre-voc 2	45
8.	POPV2008A1	Brood and rear poultry	Pre-voc 2	40
9.	POPV2009A1	Vaccine poultry	Pre-voc 2	15
10.	POPV2010A1	Prepare poultry feed	Pre-voc 2	30
11.	POPV2011A1	Collect and store eggs	Pre-voc 2	10
			Total Hours	360

* Transacted from NTVQF Level 1.

Bangladesh NTVQF with Job Classification

NTVQF Levels	Education Sector			Job Classification
	Pre-Vocation Education	Vocational Education	Technical Education	
NTVQF 6			Diploma in engineering or equivalent	Middle Level Manager /Sub Assistant Engr. etc.
NTVQF 5		National Skill Certificate 5 (NSC 5)		Highly Skilled Worker / Supervisor
NTVQF 4		National Skill Certificate 4 (NSC 4)		Skilled Worker
NTVQF 3		National Skill Certificate 3 (NSC3)		Semi-Skilled Worker
NTVQF 2		National Skill Certificate 2 (NSC 2)		Basic-Skilled Worker
NTVQF 1		National Skill Certificate 1 (NSC 1)		Basic Worker
Pre-Voc 2	National Pre-Vocation Certificate NPVC 2			Pre-Vocation Trainee
Pre-Voc 1	National Pre-Vocation Certificate 1 NPVC 1			Pre-Vocation Trainee

Note: National Technical and Vocational Qualification Framework (NTVQF)
At the Completion of the Pre-Vocational Programs the participants would move into training program at the NTVQF level 1

Qualification Level Descriptors

BTQVF Level	Knowledge	Skill	Responsibility	Job Class
6	Comprehensive actual and theoretical knowledge within a specific study area with an awareness of the limits of that knowledge.	Specialised and restricted range of cognitive and practical skills required to provide leadership in the development of creative solutions to defined problems	Manage a team or teams in workplace activities where there is unpredictable change Identify and design learning programs to develop performance of team members	Supervisor/Middle-Level Manager/Sub Assistant Engineer
5	Very broad knowledge of the underlying, concepts, principles, and processes in a specific study area	Very broad range of cognitive and practical skills required to generate solutions to specific problems in one or more study areas.	Take overall responsibility for completion of tasks in work or study Apply past experiences in solving similar problems	Highly Skilled Worker / Supervisor (NSC 4)
4	Broad knowledge of the underlying, concepts, principles, and processes in a specific study area	Range of cognitive and practical skills required to accomplish tasks and solve problems by selecting and applying the full range of methods, tools, materials and information	Take responsibility, within reason, for completion of tasks in work or study Apply past experiences in solving similar problems	Skilled Worker
3	Moderately broad knowledge in a specific study area.	Generic cognitive and practical skills required to use relevant information in order to carry out tasks and to solve routine problems using simple rules and tools	Work or study under supervision with some autonomy	Semi Skilled worker
2	Generic underpinning knowledge in a specific study area.	Generic skills required to carry out simple tasks	Work or study under indirect supervision in a structured context	Medium Skilled Worker
1	Elementary understanding of the underpinning knowledge in a specific study area.	Limited range of skills required to carry out simple tasks	Work or study under direct supervision in a structured context	Generic Skilled Worker

BTQVF Level	Knowledge	Skill	Responsibility	Job Class
Pre-Voc 2	Limited general knowledge	Very limited range of skills and use of tools required to carry out simple tasks	Work or study under direct supervision in a well-defined, structured context.	Pre-Vocation Trainee (NPVC 2)
Pre-Voc 1	Extremely limited general knowledge	Minimal range of skills required to carry out simple tasks	Simple work or study exercises, under direct supervision in a clear, well defined structured context	Pre-Vocation Trainee (NPVC 1)

GENERIC UNITS
Pre-voc 2

National Technical Vocational Qualification Framework (NTVQF) for Bangladesh

Poultry: Pre-voc 2

Unit of Competency

Unit Code and Title	GNPV2001A- Apply Basic Mathematics.
Nominal Hours	40 Hours
Unit Descriptor	This unit of competency requires the knowledge, skills and attitude to apply mathematical method such as addition, subtraction, multiplication and division to measure and find out dimension of object in the workplace.
Elements of Competency	<p>Performance Criteria</p> <p><i>Italicized</i> terms are elaborated in the range of variables</p>
1. Read and write numeric numbers in Bangla and English.	<p>1.1. Numerical numbers from 0 to 9 in Bangla and English is recognized.</p> <p>1.2. Arrangement in ascending and descending order of numbers in English and Bangla is demonstrated.</p> <p>1.3. Reading and writing of numerical numbers in Bangla and English are demonstrated.</p>
2. Use mathematical methods.	<p>2.1. Addition, subtraction, multiplication and division are applied.</p> <p>2.2. <i>Addition</i> of numbers is carried out.</p> <p>2.3. <i>Subtraction</i> of numbers from other numbers is demonstrated.</p> <p>2.4. <i>Multiplication</i> of numbers with other numbers is demonstrated.</p> <p>2.5. <i>Division</i> of numbers by other numbers is carried out.</p> <p>2.6. Addition, subtraction, multiplication and division In <i>decimal system</i> are solved.</p> <p>2.7. <i>Percentage</i> of numbers is calculated.</p>
3. Measure in Metric system.	<p>3.1. Units of measurement of length, breadth, height, weight and thickness in <i>metric system</i> is used.</p> <p>3.2. Measurement of <i>area</i> and <i>volume</i> of solid and liquid in metric system is carried out.</p> <p>3.3. Measurement of time is applied.</p>
4. Measure in English system.	<p>4.1. Units of measurement of length, breadth, height, weight and thickness in <i>English system</i> is used.</p> <p>4.2. Measurement of <i>area</i> and <i>volume</i> of solid and liquid in English system is carried out.</p> <p>4.3. Measurement of time is applied.</p>

Range of Variables	
Variable	Range (May include but not limited to):
1. Tools and resources.	<ul style="list-style-type: none"> 1.1. Calculator. 1.2. Measuring tape. 1.3. Ruler. 1.4. Marking chalk. 1.5. Ball pen. 1.6. Pencil. 1.7. Marker. 1.8. White board. 1.9. Flip charts.
2. Task :Mathematical methods	<ul style="list-style-type: none"> 2.1. Addition in Metric and English system. 2.2. Subtraction in Metric and English system. 2.3. Multiplication in Metric and English system. 2.4. Division in Metric and English system. 2.5. Calculation of percentage. 2.6. Finding out units of area and volume. 2.7. Finding out of units of weight of liquid and solid.
3. Workplace information.	<ul style="list-style-type: none"> 3.1. Charts of numbers. 3.2. Manuals. 3.3. Specification of different items.

Evidence Guide

The evidence must be authentic, valid, sufficient, reliable, consistent and recent and meet the requirement of the current version of the Unit of Competency.

1. Critical aspect of competency.	<ul style="list-style-type: none"> 1.1. Use of appropriate mathematical methods. 1.2. Performance of appropriate mathematical methods. 1.3. Use of appropriate assessing method. 1.4. Use of appropriate delivery method.
2. Underpinning knowledge.	<ul style="list-style-type: none"> 2.1. Calculation requirements in the workplace. 2.2. Selection of appropriate mathematical methods. 2.3. Use of tools and equipment. 2.4. Symbols and terminology. 2.5. Use of units.
3. Underpinning skill.	<ul style="list-style-type: none"> 3.1. Identification of appropriate mathematical methods from workplace information. 3.2. Selection of workplace information (Charts, tables, equipment, manuals). 3.3. Application of required skills in the workplace.
4. Required attitude.	<ul style="list-style-type: none"> 4.1. Commitment to occupational safety and health. 4.2. Promptness in carrying out activities. 4.3. Tidiness and timeliness.

	4.4. Respect for rights of peers, sub-ordinates and seniors in workplace. 4.5. Eagerness to learn. 4.6. Communication with peers, sub-ordinate and seniors in workplace.
5. Resource implication.	The following resources must be provided. 5.1. Tools, equipment and physical facilities. 5.2. Materials and consumables.
6. Assessment methods.	Assessment methods may include but not limited to. 6.1. Log book. 6.2. Continuous assessment 6.3. Oral question 6.4. Observation 6.5. Written test
7. Context of assessment.	Competency may be assessed in the workplace or in a simulated workplace.

Accreditation Requirements

Training providers must be accredited by Bangladesh Technical Education Board (BTEB), the national quality assurance body or a body with delegated authority for quality assurance to conduct training and assessment against this unit of competency for credit towards the award of any national qualification.

Accredited providers assessing against this unit of competency must meet the quality assurance requirement set by BTEB.

Poultry: Pre-voc 2
Unit of Competency

Unit Code and Title	GNPV2002A1 – Identify Occupational Safety & Health (OSH) Practice in the workplace
Nominal Hours	20 Hours
Unit Descriptor	This unit of competency requires the knowledge, skills and attitude to apply Occupational Safety & Health (OSH) Practice in the workplace.
Elements of Competency	<p>Performance Criteria Italicized terms are elaborated in the range of variables</p> <p>1. Identify OSH(Occupation Safety and Health) hazards at workplace.</p> <p>1.2. Hazards at workplace explained. 1.3. Unsafe tools at workplace are listed. 1.4. Flammable materials are recognized. 1.5. Access and storables materials are preserved in designated place. 1.6. OSH equipment is used safely according to specifications, legislation and standard operating procedures.</p> <p>2. Perform work in safe condition.</p> <p>2.1. Appropriate personal protective equipment (PPE) is used. 2.2. Safety signs, symbols and banners are displayed. 2.3. Locations of fire fighting equipment are identified. 2.4. Clear and free emergency exit passages are marked and maintained.</p> <p>3. Use first aid kits.</p> <p>3.1. Contents in the first aid kit are selected. 3.2. First aid kit in emergency is used.</p> <p>4. Maintain healthy and hygiene workplace.</p> <p>4.1. Aspect of good housekeeping is explained. 4.2. Washing procedure of hands and parts of body is used. 4.3. Useable cleaning agents at workplace are selected. 4.4. Safe drinking water is made available.</p>
Range of Variables	
Variable	Range (May include but not limited to):
1. Hazardous workplace.	<p>1.1. Accumulation of waste materials. 1.2. Random storage of tools, equipment and furniture. 1.3. Storage of rejected wires, cables and structural materials. 1.4. Storage of flammable materials. 1.5. Congested emergency exit. 1.6. Oil splits floor at workplace.</p>

2. PPE materials and resources.	<ol style="list-style-type: none"> 2.1. Hand gloves. 2.2. Mask. 2.3. Apron. 2.4. Cap. 2.5. Goggles. 2.6. Safety shoes. 2.7. Cautionary signs, symbols and banners. 2.8. Evacuation program. 2.9. Fire extinguisher. 2.10. Emergency lights. 2.11. Instructions. 2.12. Stretcher.
3. First aid box.	<ol style="list-style-type: none"> 3.1. Sterilized cotton. 3.2. Bandage. 3.3. Scissors. 3.4. Washing agent for injury. 3.5. Medicine for burn. 3.6. Medicine for sudden head-ache.

Evidence Guide

The evidence must be authentic, valid, sufficient, reliable, consistent and recent and meet the requirement of the current version of the Unit of Competency.

1. Critical aspect of competency.	<ol style="list-style-type: none"> 1.1. Use of appropriate OSH materials and equipment. 1.2. Handling of OSH materials and equipment. 1.3. Use of appropriate assessing method. 1.4. Use of appropriate delivery method.
2. Underpinning knowledge.	<ol style="list-style-type: none"> 2.1. Maintenance of good OSH condition in workplace. 2.2. Use of symbols. 2.3. Evacuation instructions with pictures and words 2.4. Planning of floor layout of workplace. 2.5. Elimination of hazardous condition. 2.6. Use of PPE.
3. Underpinning skill.	<ol style="list-style-type: none"> 3.1. Use of appropriate PPE.. 3.2. Preparation of signs and banners. 3.4. Displaying of signs and banners.
4. Required attitude.	<ol style="list-style-type: none"> 4.1. Commitment to occupational safety and health. 4.2. Promptness in carrying out activities.. 4.3. Tidiness and timeliness. 4.4. Respect for rights of peers, sub-ordinates and seniors in workplace. 4.5. Eagerness to learn. 4.6. Communication with peers, sub-ordinate and seniors in workplace.
5. Resource implication.	<p>The following resources must be provided.</p> <ol style="list-style-type: none"> 5.1. Drawing paper. 5.2. Drawing templates. 5.3. First Aid kit with required contents. 5.4. PPE 5.5. Pens, pencils, markers, eraser. 5.6. Banners showing OSH practice.

6. Methods of assessment.	<ol style="list-style-type: none"> 6.1. Oral questions. 6.2. Observation. 6.3. Practical display. 6.4. Written test.
7. Context of assessment.	Competency may be assessed in the workplace or in a simulated workplace.

Accreditation Requirements

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National Technical Vocational Qualification Framework (NTVQF) for Bangladesh

Poultry: Pre-voc 2

Unit of Competency

Unit Code and Title	GNPV2003A1 – Apply Basic English
Nominal Hours	60 Hours
Unit Descriptor	This unit of competency requires the knowledge, skills and attitude to read, and write and speak and communicate in English in the workplace.
Elements of Competency	<p>Performance Criteria</p> <p>Italicized terms are elaborated in the range of variables</p>
1. Recognize the alphabets in English.	<p>1.1. Alphabets in English are recognized.</p> <p>1.2. Reading and writing words in English are carried out.</p> <p>1.3. Reading and writing of technical terms are performed.</p>
2. Read and write workplace information in English.	<p>2.1. Reading of safety signals, banners, nameplates are demonstrated.</p> <p>2.2. Writing of safety signals, banners, nameplates are demonstrated.</p>
3. Introduce yourself in English to others. Speak introductory conversation in English.	<p>3.1. Introductory conversation in English is demonstrated.</p> <p>3.2. Self introduction to other in English is performed.</p> <p>3.3. Reading and writing of nameplates on equipment, materials in the workplace are demonstrated.</p> <p>3.4. Reading English text is performed.</p>
Range of Variables	
Variable	Range (May include but not limited to):
1. Learning aids.	<p>The following resources must be provided to trainees to practice to read, write and speak in English.</p> <p>1.1. Books / booklets with pictures with names written in English.</p> <p>1.2. Work sheets / ID cards.</p> <p>1.3. Catalogues / Manuals.</p> <p>1.4. White boards / Marker pens.</p> <p>1.5. Chalk boards / Chalk..</p> <p>1.6. OSH information banner.</p> <p>1.7. Pens / Pencils.</p> <p>1.8. Flip charts.</p> <p>1.9. Cassettes player / recorder.</p> <p>1.10. Cassettes recorded in English conversations.</p> <p>1.11. Lessons in English conversations.</p> <p>1.12. TV and monitor.</p> <p>1.13. Multimedia.</p>
2. Visual information.	<p>Visual aid includes but not limited to.</p> <p>2.1. Signs.</p> <p>2.2. Banners.</p> <p>2.3. Forms.</p>

	2.4. Charts. 2.5. Labels. 2.6. Photographs captions. 2.7. Catalogues. 2.8. Cartoons. 2.9. News papers.
3. Vocabulary practice.	Vocabulary practices include but not limited to. 3.1. Conversation in English between two. 3.2. Group conversation. 3.3. Reading. 3.4. Singing. 3.5. Listening and reproducing.

Evidence Guide

The evidence must be authentic, valid, sufficient, reliable, consistent and recent and meet the requirement of the current version of the Unit of Competency.

1. Critical aspect of competency.	1.1. Use of appropriate delivery methods. 1.2. Use of learning aids and equipment. 1.3. Use of appropriate delivery methods.
2. Underpinning knowledge.	2.1. Writing and reading of alphabets. 2.2. Pronunciation of English words. 2.3. Reading workplace information in English. 2.4. Reading words and sentences in English. 2.5. Structures of words and sentences in English. 2.6. Reading of words in English related to occupation.
3. Underpinning skill.	3.1. Writing of alphabets in English. 3.2. Writing words and sentences in English. 3.3. Writing workplace information in English. 3.4. Writing words and sentences in English related to occupation.
4. Required attitude.	4.1. Commitment to occupational safety and health. 4.2. Promptness in carrying out activities.. 4.3. Tidiness and timeliness. 4.4. Respect for rights of peers, sub-ordinates and seniors in workplace. 4.5. Eagerness to learn. 4.6. Communication with peers, sub-ordinate and seniors in workplace.
5. Resource implication.	The learning aids and other required materials must be provided to learn English.
6. Methods of assessment.	Method of assessment includes but not limited to. 6.1. Continuous assessment. 6.2. Oral questions. 6.3. Written test. 6.4. Writing test 6.5. Reading test 6.6. Speaking test.

7. Context of assessment.	Competency may be assessed in the workplace or in a simulated workplace.
Accreditation Requirements	
Training providers must be accredited by Bangladesh Technical Education Board (BTEB), the national quality assurance body or a body with delegated authority for quality assurance to conduct training and assessment against this unit of competency for credit towards the award of any national qualification.	
Accredited providers assessing against this unit of competency must meet the quality assurance requirement set by BTEB.	

Poultry: Pre-voc 2
Unit of Competency

Unit Code and Title	GNPV2004A1 – Apply Basic Bangla
Nominal Hours	60 Hours
Unit Descriptor	This unit of competency requires the knowledge, skills and attitude to read, write, speak and communicate in Bangla in the workplace.
Elements of Competency	<p>Performance Criteria <i>Italicized</i> terms are elaborated in the range of variables</p> <p>1. Recognize the alphabets in Bangla.</p> <p>1.1. Alphabets in Bangla are recognized. 1.2. Reading and writing words in Bangla are carried out. 1.3. Reading and writing of technical terms are performed.</p> <p>2. Read and write workplace information in Bangla.</p> <p>2.1. Reading of safety signals, banners, nameplates are demonstrated. 2.2. Writing of safety signals, banners, nameplates are demonstrated.</p> <p>3. Introduce yourself in Bangla to others.</p> <p>3.1. Self introduction to others in Bangla is performed. 3.2. Reading and writing of nameplates on equipment, materials in the workplace are demonstrated. 3.3. Reading Bangla text is performed.</p>
Range of Variables	
Variable	Range (May include but not limited to):
1. Learning aids.	<p>The following resources must be provided to trainees to practice to read, write and speak in Bangla.</p> <p>1.1. Books / booklets with pictures with names written in Bangla. 1.2. Work sheets / ID cards. 1.3. Catalogues / Manuals. 1.4. White boards / Marker pens. 1.5. Chalk boards / Chalk.. 1.6. OSH information banner. 1.7. Pens / Pencils. 1.8. Flip charts. 1.9. Cassettes player / recorder. 1.10. Cassettes recorded in Bangla conversations. 1.11. Lessons in Bangla conversations. 1.12. TV and monitor. 1.13. Multimedia.</p>
2. Visual information.	<p>Visual aid includes but not limited to.</p> <p>2.1. Banners. 2.2. Forms. 2.3. Charts. 2.4. Labels. 2.5. Photographs captions. 2.6. Catalogues. 2.7. News papers.</p>

3. Vocabulary practice.	Vocabulary practices include but not limited to. 3.1. Conversation in Bangla between two. 3.2. Conversation In Bangla in groups. 3.3. Reading 3.4. Singing in Bangla. 3.5. Listening and reproducing.
Evidence Guide	
The evidence must be authentic, valid, sufficient, reliable, consistent and recent and meet the requirement of the current version of the Unit of Competency.	
1. Critical aspect of competency	1.1. Use of appropriate assessing methods. 1.2. Use of learning aids and equipment. 1.3. Use of appropriate delivery methods.
2. Underpinning knowledge.	2.1. Writing and reading of alphabets. 2.2. Pronunciation of Bangla words. 2.3. Reading workplace information in Bangla. 2.4. Reading words and sentences in Bangla. 2.5. Structures of words and sentences in Bangla. 2.6. Reading of words in Bangla related to occupation.
3. Underpinning skill.	3.1. Writing of alphabets in Bangla . 3.2. Writing words and sentences in Bangla. 3.3. Writing workplace information in Bangla. 3.4. Writing words and sentences in Bangla related to occupation.
4. Required attitude.	4.1. Commitment to occupational safety and health. 4.2. Promptness in carrying out activities. 4.3. Tidiness and timeliness. 4.4. Respect for rights of peers, sub-ordinates and seniors in workplace. 4.5. Eagerness to learn. 4.6. Communication with peers, sub-ordinate and seniors in workplace.
5. Resource implication.	2.1. The learning aids and other required materials must be provided to learn Bangla.
6. Methods of assessment.	Method of assessment includes but not limited to. 6.1. Continuous assessment. 6.2. Oral questions. 6.3. Written test. 6.4. Reading test 6.5. Speaking test.
7. Context of assessment.	Competency may be assessed in the workplace or in a simulated workplace.
Accreditation Requirements	
Training providers must be accredited by Bangladesh Technical Education Board (BTEB), the national quality assurance body or a body with delegated authority for quality assurance to conduct training and assessment against this unit of competency for credit towards the award of any national qualification.	
Accredited providers assessing against this unit of competency must meet the quality assurance requirement set by BTEB.	

SECTOR SPECIFIC UNITS

Pre-voc 2

Poultry: Pre-voc 2
Unit of Competency

Unit of Competency :	Work in the Informal (Poultry) Sector
Unit Code :	INFSS2005A
Unit Descriptor :	<p>This unit covers the knowledge, skills and attitude in working in the Informal (Poultry) sector.</p> <p>It includes the organizational structure of informal sector, identify processes and procedures, identify tools, equipment and materials, select workplace requirements, organize own workload and practice OSH.</p>
Nominal Hours :	20 hours

Elements of Competency	Performance Criteria Bold italicized words are detailed in the Range of Variables
1. Describe the organizational structure of poultry trade in informal sector	1.1. Scope and nature are explained. 1.2. Employment conditions are explained. 1.3. Code of conduct is explained. 1.4. Instructions for achieving quality are obtained and clarified.
2. Identify processes and procedures	2.1. Poultry production processes are identified, described and explained. 2.2. Adjustments are interpreted. 2.3. Manuals are selected and collected.
3. Identify/Select workplace requirements	3.1. Workplace requirements are identified and selected. 3.2. Roles and responsibilities of all personnel are described. 3.3. Workplace's practices are explained. 3.4. Problem-solving techniques are used.
4. Organize workplace	4.1. Work activities for individuals are planned. 4.2. Work progress is communicated. 4.3. Own work is monitored as per workplace standards.
5. Practice OSH	5.1. OHS practices are followed.

Range of Variables

Variables	Ranges (May Include but not limited to):
1. Employment conditions	1.1. Code of Practice 1.2. Salary/Wage System 1.3. Labor Practices 1.4. Anti-Discrimination Policy 1.5. Gender Issues 1.6. Awards
2. Instructions	2.1. Specifications and requirements 2.2. Standard operating procedures 2.5. Environmental Guidelines 2.6. Gender and Development (GAD)Guidelines
3. Manuals	3.1. Manual of Instruction 3.2. Manual of Specification 3.3. Operational Manual
4. Workplace requirements	4.1. Goals and objective 4.2. Systems and Processes
5. Problem-solving technique	5.1. Asking questions 5.2. Feedback and Feed forward system 5.3. Reference to Standard Operating Procedures 5.4. Accessing Information 5.5. Reviews
6. OHS	6.1. Reporting hazards, risks and emergencies 6.2. Arrangement of workplaces 6.3. Standard Operating Procedure 6.4. Use of PPE 6.5. Workplace environment and safety 6.6. Safe storage of tools and equipment

Evidence Guide:

1. Critical aspects of competency	Assessment requires evidence that the candidate: 1.1 Demonstrated knowledge in working in the Poultry industry. 1.2 Set up and adjusted machines in accordance with work specifications.
2. Underpinning knowledge	2.1 Scope and Major Divisions of the Poultry sector 2.3 Relevant Terminologies 2.5 Workplace Practices 2.6 Recording and reporting practices
3. Underpinning Skills	3.2 Interpret manuals/instructions 3.4 Follow workplace practices 3.6 Practicing OSH
4. Required Attitudes	4.1 Commitment to occupational health and safety 4.2 Environmental concerns 4.3 Eagerness to learn 4.4 Tidiness and timeliness 4.5 Respect for rights of peers and seniors in workplace

	4.6 Communication with peers and seniors in workplace
5. Resource Implications	<p>The following resources must be provided</p> <p>5.1 Adequate workplace</p> <p>5.5.3 Information on standard operating procedure(SOP), OSH, and other policies and guidelines</p>
6. Method of Assessment	<p>Competency must be assessed by:</p> <p>6.1 Direct observation</p> <p>6.2 Oral questioning / Written test</p> <p>6.3 Portfolio</p>
7. Context of Assessment	For certification competency should be assessed individually in the actual workplace or simulated workplace after completion of the module.
Accreditation Requirements	
<p>Training providers must be accredited by Bangladesh Technical Education Board (BTEB), the national quality assurance body, or a body with delegated authority for quality assurance to conduct training and assessment against this unit of competency for credit towards the award of any national qualification.</p> <p>Accredited providers assessing against this unit of competency must meet the quality assurance requirements set by BTEB.</p>	

National Technical Vocational Qualification Framework (NTVQF) for Bangladesh

Poultry: Pre-voc 2
Unit of Competency

Unit Code and Title :	INFPV2006A1 - Use Hand Tools and Power Tools
Nominal Hours :	30 hours
Unit Descriptor :	<p>This unit covers the skills, knowledge and attitudes in using hand tools and power tools</p> <p>It includes identify tools, use hand tools and power tools, practice OHS and clean up.</p>
Elements of Competency	<p style="text-align: center;">Performance Criteria</p> <p><i>Bold italicized</i> words are detailed in the Range of Variables</p>
1. Practice OHS	<p>1.1. PPE are collected and used.</p> <p>1.2. Hazardous materials are identified and disposed as per standard.</p> <p>1.3. Accidents and emergency cases are reported.</p>
2. Select tools	<p>2.1. Hand Tools and power tools are selected based on job requirements.</p> <p>2.2. Function of tools is explained.</p> <p>2.3. Sources of power supply for power tools are selected.</p>
3. Use tools	<p>3.1. Hand tools are used to perform task.</p> <p>3.2. Faulty tools are identified and marked for repair.</p> <p>3.3. Routine maintenance is performed.</p>
4. Use power tools	<p>4.1. Power tools are used to perform task.</p> <p>4.2. Faulty tools are identified and marked for repair.</p> <p>4.3. Routine maintenance is performed.</p>
5. Store tools and equipment	<p>5.1. Tools and equipment are cleaned and stored.</p> <p>5.2. Waste materials are disposed as per work place practice.</p>

Range of Variables

Variables	Ranges (May Include but not limited to):
1.1. Hand Tools	1.2.
2. Power Tools	<p>2.1. Electric debeaker</p> <p>2.2. Machine sprayer</p> <p>2.3. Candler</p> <p>2.4. Vaccinator</p>
3. Applications	<p>3.1. Cleaning</p> <p>3.2. Washing</p> <p>3.3. Fumigating</p> <p>3.4. Disinfecting</p>
4. Hand tools	<p>3.1 Brush</p> <p>3.2 Bowl</p> <p>3.3 Bucket</p> <p>3.4 Spade</p> <p>3.5 Measuring tape.</p> <p>3.6 Shovel</p> <p>3.7 Mug</p> <p>3.8 Sprayer</p> <p>3.9 Balance</p>

5. Instructions	5.1. Manufacturer's Specifications and Instructions for specific tools/equipment 5.2. Workplace orders and instructions 5.3. Work schedule documentation 5.4. Procedures
6. PPE	6.1. Dust mask 6.2. Gloves 6.3. Aprons 6.4. Masks 6.5. Gumboot 6.6. Poultry farm uniform 6.7. Cap

Evidence Guide

1. Critical aspects of competency	1.1. Demonstrated knowledge in using hand tools and hand-held power tools 1.2. Satisfying the requirements mentioned in the Performance Criteria and Range of Variables
2. Underpinning knowledge	2.1. Types of Tools 2.2. Function of Tools 2.3. Preventive Maintenance 2.4. Storage Procedures
3. Underpinning Skills	3.1. Selecting appropriate Tools 3.2. Using of Tools 3.3. Performing Preventive Maintenance 3.4. Practicing OHS 3.5. Storing tools and equipment
4. Tasks	4.1. Feeding 4.2. Watering 4.3. Vaccinating 4.4. Debeaking 4.5. Cleaning
5. Required Attitudes	5.1 Commitment to occupational health and safety 5.2 Environmental concerns 5.3 Eagerness to learn 5.4 Tidiness and timeliness 5.5 Respect for rights of peers and seniors in workplace 5.6 Communication with peers and seniors in workplace
6. Resource Implications	The following resources must be provided 6.1. Adequate workplace 6.2. All tools, equipment and materials required 6.3. Instruction and manuals
7. Method of Assessment	Competency must be assessed by: 6.1 Direct observation 6.2 Oral questioning 6.3 Demonstration 6.4 Written test

8. Context of Assessment	For certification competency should be assessed individually in the actual workplace or simulated workplace after completion of the module.
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Accreditation Requirements

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OCCUPATION SPECIFIC UNITS

Pre-voc 2

National Technical Vocational Qualification Framework (NTVQF) for Bangladesh

Poultry: Pre-voc 2

Unit of Competency

Unit Code and Title	POPV2007A1- Prepare poultry house, litter and manage bio-security.
Nominal Hour	45 hours
Unit Descriptor	This unit of competency requires the knowledge, skills and attitudes to be able to about poultry house, litter and bio-security.
Element of Competency	<p>Performance Criteria <i>Italicized</i> terms are elaborated in the range of variables.</p>
1. Select poultry house and litter	<p>1.1 Personal Protected Equipment (PPE) is selected and worn.</p> <p>1.2 Type of poultry house selected according to requirement.</p> <p>1.3 Types of litter are selected according to requirement.</p>
2. Prepare poultry house	<p>2.1 Wash, clean and disinfectant are performed as per standard</p> <p>2.2 Litter is to be spread out appropriately on the floor as per requirements.</p> <p>2.3 Tools and equipments are cleaned as per standard and set up in the house.</p>
3. Manage litter.	<p>3.1 Disinfected litter is dried as per standard.</p> <p>3.2 Used litter is disposed as per workplace practices.</p>
4. Manage bio-security.	<p>4.1 Farm and poultry shed are designed as per requirement.</p> <p>4.2 Animal, visitors and transport entrance are restricted as per standard.</p> <p>4.3 Farm is cleaned and disinfected as per standard.</p> <p>4.4 Waste materials are disposed as per workplace practices.</p>
Range of Variable	
Variable	Range (May include but not limited to):
1. PPE(Personal Protected Equipment)	<p>PPE may includes but not limited to:</p> <ul style="list-style-type: none"> • Apron • Mask • Cap • Farm uniform • Gum boot
2.Types of house	<p>2.1 Open house</p> <p>2.2 Controlled house</p>
3. Kinds of litter	<p>3.1 Saw dust</p> <p>3.2 Rice husk</p> <p>3.3 Ground nut hulls</p> <p>3.4 Sugarcane bagasse</p> <p>3.5 Rice and wheat straw</p>
3.Disinfectent	<p>3.1 Sodium hydroxide</p> <p>3.2 Virkon - s</p> <p>3.3 Formalin</p> <p>3.4 Savlon</p> <p>3.5 Potassium permanganate</p> <p>3.6 Bleaching powder</p> <p>3.7 Soap</p>

Evidence guide

The evidence guide must be authentic, valid, sufficient, reliable, consistent and recent and meet the requirements of the current version of the unit of competency

1.Critical aspect of evidence	1.1 Selection of appropriate house. 1.2 Appropriate litter should be selected as per standard.
2. Underpinning knowledge	2.1 Types of poultry house. 2.2 Definition of Bio-security. 2.3 Function of disinfectant.
3. Underpinning skills.	3.1 Use and handle of litter. 3.2 Use of disinfectant 3.3 Communicate with supervisors and co-workers.. 3.4 Interpreting instructions.
4.Required attitude	4.1 Commitment to occupational safety and health. 4.2 Promptness in carrying out activities 4.3 Tidiness and timeliness. 4.4 Respect for rights of peers, Sub-ordinates and seniors in workplace.
5. Resource implication	The following resources must be provided 5.1 Appropriate equipment provided to perform the job/activities. 5.2 Appropriate Physical facilities to perform the activities.
6. Method of assessment	Method of assessment may includes but not limited to: 6. 6.1 Direct observation 6.2 Oral questioning 6.3 Demonstration 6.4 Written test
7. Context of assessment	7.1 Competency may be assed in the workplace or in a simulation workplace.

Accreditation Requirements

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National Technical Vocational Qualification Framework (NTVQF) for Bangladesh

Poultry: Pre-voc 2

Unit of Competency

Unit Code and Title	POPV2008A1 - Brood & Rear Poultry
Nominal Hours	40 hours
Unit Descriptor	This unit covers the knowledge, skills and attitude required to Brooding & Rearing of Poultry
Elements of Competency	<p>Performance Criteria <i>Italicized</i> terms are elaborated in the range of variables</p>
1. Prepare poultry shed, equipment and brooder.	1.1 <i>PPE</i> is collected and worn as per requirement. 1.2 <i>Tools and equipment</i> are selected and collected. 1.3 Floor, wall and ceiling are washed with disinfectant as per standard. 1.4 Tools, equipment and rearing place are cleaned. 1.5 Brooder is set as per standard.
2. Set Hoover and chicks guard	2.1 Hoovers and chicks guards are calculated according to the number of chicks. 2.2 Hoover is set at selected place as per requirement.
3. Maintain poultry house environment	3.1 <i>Temperature</i> is measured and maintained as per standard. 3.2 <i>Light</i> is assured as per requirement. 3.3 Relative <i>humidity</i> is measured and maintained. 3.4 Ventilation is checked and maintained as per standard.
4. Feed and water chicks	4.1 Feeder and waterier are calculated according to age and number of chicks. 4.2 Feeder and waterier are set as per requirement. 4.3 Feed and water is distributed to the feeder and waterier.
5. Vaccinate and medicate chicks	5.1 Vaccines and medicines are selected as per instruction. 5.2 Chicks are vaccinated and medicated as per requirement 5.3 Reusable equipment is disinfected for further use. 5.4 Waste materials are disposed as per work place practice.
6. Ensure bio-security	6.1 Footbath is used at poultry shed. 6.2 All in all out system is maintained. 6.3 Diseased birds are selected and isolated as per work place practice. 6.4 Dead birds are disposed as per standard.

Range of Variables

Variable	Range (May Includes but not limited to):
1. PPE	1.1 Mask 1.2 Hand gloves 1.3 Apron 1.4 Gumboot 1.5 Safety glasses/Goggles 1.6 Gloves
2. Tools and equipment	1.1 Brush 1.2 Bowl 1.3 Bulb 2.4 Belcha 2.5 Mug 2.6 Sprayer 2.7 Hygrometer 2.8 Thermometer 2.9 Exhaust Fan 2.10 Hoover 2.11 Syringe 2.12 Needle 2.13 Beaker 2.14 Feeder 2.15 Waterier 2.16 Chick guard 2.17 Generator 2.18 Hajjak 2.19 Stove
4. Temperature and humidity	4.1 First week-95°F 4.2 Second week- 90°F 4.3 Third week-85°F 4.4 Fourth week- 80°F 4.5 Fifth week-75°F 4.6 Humidity- 60-65%
5. Lighting Schedule	5.1 Fixed lighting system 5.2 Intermittent lighting schedule.

Evidence Guide

The evidence must be authentic, valid, sufficient, reliable, consistent and recent and meet the requirements of the current version of the Unit of competency.

1. Critical Aspects of competency	1.1 Follow OSH 1.2 Tools equipment and raw materials are selected and collected properly. 1.3 Disinfected shed tools and equipment. 1.4 Temperature is controlled as per requirement 1.5 provided feed and water. 1.6 Vaccinate and medicate chicks as per requirement.
2. Underpinning Knowledge	2.1 Feeding and watering 2.2 Fumigation processes. 2.3 Temperature and lighting schedule. 2.4 Cleaning work place

3. Underpinning Skills	3.1 Using tools, equipment and raw materials 3.2 Maintaining temperature. 3.3 Controlling humidity. 3.4 Feeding and watering chicks. 3.5 Administration of vaccine and medicine. 3.6 Practice Sanitation.
4. Required Attitude	4.1 Commitment to occupational health and safety 4.2 Eagerness to learn. 4.3 Tidiness and timeliness 4.4 Respect for rights of peers and seniors in work place. 4.5 Communication with peers and seniors in work place.
5. Resource Implication	The following resource must be provided- 5.1 Materials, Tools and equipment 5.2 Poultry shed. 5.3 Vaccine and Medicine 5.4 Chicks 5.5 Information and documentation.
6. Method of assessment	Competencies must be assessed by- 6.1 Workplace observation 6.2 Demonstration. 6.3 Written examination 6.4 Oral interview 6.5 Port folio
7. Context of assessment	Competencies may be assessed in the work place or in a simulated work place.

Accreditation Requirements

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National Technical Vocational Qualification Framework (NTVQF) for Bangladesh

Poultry: Pre-voc 2

Unit of Competency

Unit code and title	POPV2009A1 – Vaccine poultry
Nominal hours	15 hours
Unit description	This unit comprises the competencies to know the application of vaccine in poultry.
Elements of competency	<p>Performance criteria <i>Italicized</i> terms are elaborated in the range of variables</p>
1. Select vaccine	<p>1.1 Personal protective equipment (PPE) is selected and worn as per requirement</p> <p>1.2 vaccines are selected as per instruction.</p>
2. Collect and store vaccine	<p>2.1 Location of Govt. veterinary hospital are described</p> <p>2.2 Location of Private pharmacy are described</p> <p>2.3 Vaccines are collected as per prescription</p> <p>2.4 Vaccines stored as per manufacturer's instruction</p>
3. Administer vaccine	<p>3.1 Vaccines are administer as per instruction</p> <p>3.2 Heath status of birds checked during vaccination</p>
4. Clean and store	<p>4.1 Wash & clean instruments after vaccination as per standard</p> <p>4.2 Disposable materials are disposed as per workplace practices.</p>
Range of variables	
Variables	Range (May include but not limited to):
1 Vaccine	<p>1.1 Baby chick ranikhet disease vaccine</p> <p>1.2 Fowl cholera vaccine</p> <p>1.3 Ranikhet disease vaccine</p> <p>1.4 Fowl pox vaccine</p> <p>1.5 Avian influenza vaccine</p> <p>1.6 Gumboro vaccine</p>
3 Route of vaccination	<p>3.1 With drinking water</p> <p>3.2 Eye drops</p> <p>3.3 Spray</p> <p>3.4 Intramuscular or intravenous injection</p>
4 Accessories	<p>4.1 Apron</p> <p>4.2 Hand gloves and musk</p> <p>4.3 Distilled water</p> <p>4.4 Dropping bottle</p> <p>4.5 Needle and syringe</p> <p>4.6 Vaccination gun</p> <p>4.7 Beaker</p>

Evidence Guide

The evidence must be authentic, valid, sufficient, reliable, consistent and recent and meet the requirements of the current version of the Unit of competency.

1.Critical aspect of competency	<p>1.1 Selection and dilution of vaccine</p> <p>1.2 Administration of vaccine</p> <p>1.3 Dispose of vaccine and wastage</p> <p>1.4 Clean and disinfect vaccine equipment</p>
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2. Underpinning knowledge	2.1 Familiarization with vaccine 2.2 Types and categories of vaccine and birds
3. Underpinning Skills	3.1 Handling of vaccines and accessories 3.2 Vaccine preservation 3.3 Maintain schedule of vaccination
4. Required attitude	4.1 Committed to do the work sincerely 4.2 Regardless to the superiors 4.3 Alerts against vaccination hazards during work 4.4 Eagerness to learn
5. Resource implication	The following resources must be provided- 5.1 Vaccine 5.2 Tools and equipments for vaccination 5.3 Birds
6. Method of assessment	Competencies must be assessed by- 6.1 Workplace observation 6.2 Demonstration. 6.3 Written examination 6.4 Oral interview 6.5 Port folio
7. Context of assessment	Competencies may be assessed in the work place or in a simulated work place

Accreditation requirements

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National Technical Vocational Qualification Framework (NTVQF) for Bangladesh

Poultry: Pre-voc 2

Unit of Competency

Unit Code and Title	POPV2010 – Prepare Poultry feed
Nominal Hour	30 hours
Unit Descriptor	This unit of competency requires the knowledge, skills and attitudes to be able to understand the six nutrients, different types of feed ingredients and mixing of feed ingredients for feed formulation at work place.
Element of Competency	<p>Performance Criteria Italicized terms are elaborated in the range of variables.</p>
2. Select and store Feed ingredient	<p>2.1 Different type of feed ingredients are selected and collected as per requirement.</p> <p>2.3 Ingredients are stored as per workplace practice.</p>
3. Mix feed ingredients	<p>3.1 PPE and Mixing equipment is collected and used.</p> <p>3.2 Equipment is sanitized as per standard</p> <p>3.3 Feed ingredients are selected and weighed.</p> <p>3.4 Feed ingredients are mixed and prepared as per standard</p> <p>3.5 Feed are stored as per workplace standard.</p>
4. Clean and store	<p>4.1 Tools equipments are cleaned as per workplace practice</p> <p>4.2 Workplace is cleaned and wastes are disposed as per workplace standard.</p>
Range of Variable	
Variable	Range (May include but not limited to):
1. PPE(Personal Protected Equipment)	<p>PPE may includes but not limited to:</p> <p>1.1 Apron</p> <p>1.2 Mask</p> <p>1.3 Cap</p>
2.Mixing equipment	<p>2.1 Balance</p> <p>2.2 Shovel</p> <p>2.3 Poly ethylene</p> <p>2.4 Gunny Bag</p>
3.Feed Ingredients	<p>3.1 Wheat</p> <p>3.2 Maize</p> <p>3.3 Soya bean</p> <p>3.4 Broken polish</p> <p>3.5 Rice bran</p> <p>3.6 Protein concentrate</p> <p>3.7 Fish Meal</p> <p>3.8 Til Oil cake</p> <p>3.9 Coconut oil cake</p> <p>3.10 Groundnut oil cake</p> <p>3.11 Meat meal</p>

	3.12 Bone Meal 3.13 Oyster shell 3.14 Limestone 3.15 DCP (Di calcium Phosphate) 3.16 Salt (Sodium chloride)
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Evidence guide

The evidence guide must be authentic, valid, sufficient, reliable, consistent and recent and meet the requirements of the current version of the unit of competency

1.Critical aspect of evidence	1.1 select appropriate feed ingredients. 1.2 Perform feed mixing and storage of mixing feed.
2. Underpinning knowledge, skills and attitudes	2.1 Types of feed ingredient 2.2 Definition of feed. 2.3 Mixing procedure of feed 2.4 Storage of feed
3. Required Underpinning skills.	3.1 Use the feed ingredient as per requirement. 3.2 Properly use the mixing tools for mixing the ingredients 3.3 Selection and collection ingredient as per supervisor instructions.
4.Required attitude	4.1 Commitment to occupational safety and health 4.2 Promptness in carrying out activities 4.3 Tidiness and timeliness. 4.4 Sincere and honest to the duties 4.5 Respect for rights of peers, Sub-ordinates and seniors in workplace. 4.6 Eagerness to learn
5. Resource implication	The following resources must be provided 5.1 Appropriate equipment provided to perform the job/activities. 5.2 Appropriate Physical facilities to perform the activities.
6. Method of assessment	Method of assessment may includes but not limited to: 6.1 Oral question 6.2 Practical exercise 6.3 Demonstration 6.4 Written test.
7. Context of assessment	7.1 Competency may be assed in the workplace or in a simulation workplace.

Accreditation Requirements

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	3.12 Bone Meal 3.13 Oyster shell 3.14 Limestone 3.15 DCP (Di calcium Phosphate) 3.16 Salt (Sodium chloride)
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Evidence guide

The evidence guide must be authentic, valid, sufficient, reliable, consistent and recent and meet the requirements of the current version of the unit of competency

1.Critical aspect of evidence	1.1 select appropriate feed ingredients. 1.2 Perform feed mixing and storage of mixing feed.
2. Underpinning knowledge, skills and attitudes	2.1 Types of feed ingredient 2.2 Definition of feed. 2.3 Mixing procedure of feed 2.4 Storage of feed
3. Required Underpinning skills.	3.1 Use the feed ingredient as per requirement. 3.2 Properly use the mixing tools for mixing the ingredients 3.3 Selection and collection ingredient as per supervisor instructions.
4.Required attitude	4.1 Commitment to occupational safety and health 4.2 Promptness in carrying out activities 4.3 Tidiness and timeliness. 4.4 Sincere and honest to the duties 4.5 Respect for rights of peers, Sub-ordinates and seniors in workplace. 4.6 Eagerness to learn
5. Resource implication	The following resources must be provided 5.1 Appropriate equipment provided to perform the job/activities. 5.2 Appropriate Physical facilities to perform the activities.
6. Method of assessment	Method of assessment may includes but not limited to: 6.1 Oral question 6.2 Practical exercise 6.3 Demonstration 6.4 Written test.
7. Context of assessment	7.1 Competency may be assed in the workplace or in a simulation workplace.

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National Technical Vocational Qualification Framework (NTVQF) for Bangladesh

Poultry: Pre-voc 2

Unit of Competency

Unit Code and Title	POPV2011 - Collect and store eggs
Nominal Hour	10 hours
Unit Descriptor	This unit of competency requires the knowledge, skills and attitudes require to overcome damage of eggs and longtime preservation
Element of Competency	Performance Criteria <i>Italicized terms are elaborated in the range of variables.</i>
1. Collect eggs	1.1 <i>Personnel protective equipment (PPE)</i> is selected and worn. 1.2 <i>Tools and equipment</i> are selected and collected 1.3 Time of collection of eggs is selected 1.4 Position of keeping of eggs is explained
2. Sort eggs	2.1 Sorting of eggs is performed according requirement 2.2 Disinfection of eggs is carried out with proper disinfectant
3. Store eggs	3.1 Required temperature is maintained 3.2 Storing time and temperature is determined and maintained as per requirement

Range of Variable

Variable	Range (May include but not limited to):
1. Personnel protective equipment(PPE)	1.1 Apron 1.2 Mask 1.3 Cap 1.4 Bio-security dress
2. Tools and equipment	2.1 Egg tray 2.2 Trolley

Evidence guide

The evidence guide must be authentic, valid, sufficient, reliable, consistent and recent and meet the requirements of the current version of the unit of competency

1.Critical aspect of evidence	1.1 Collection, sort and store eggs 1.2 Perform routine maintenance to retain the quality of eggs
2. Underpinning knowledge	2.1 Collection and sorting eggs. 2.2 Use of disinfectant
3. Required Underpinning skills.	3.1 Care of handling eggs. 3.2 Use PPE as per workplace legislation
4.Required attitude	4.1 Commitment to occupational safety and health. 4.2 Promptness in carrying out activities 4.3 Tidiness and timeliness. 4.4 Sincere and honest to the duties 4.5 Respect for rights of peers, Sub-ordinates and seniors in workplace. 4.6 Eagerness to learn.

5. Resource implication	<p>The following resources must be provided</p> <p>5.1 Appropriate tools and equipment provided to perform the job/activities.</p> <p>5.2 Appropriate Physical facilities to perform the activities.</p>
6. Method of assessment	<p>Method of assessment may includes but not limited to:</p> <p>6.1 Oral question</p> <p>6.2 Practical exercise</p> <p>6.3 Demonstration</p> <p>6.4 Observation</p>
7. Context of assessment	<p>7.1 Competency may be assed in the workplace or in a simulation workplace.</p>

Accreditation Requirements

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