# Group Award Specification for:

## HNC Poultry Production Systems

## Group Award Code: GV1N 15

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# Contents

# 1.   Introduction

The purpose of this document is to:

♦   Assist centres to implement, deliver and manage the qualification.
♦   Provide a guide for new staff involved in offering the qualification.
♦   Inform course managers teaching staff, assessors, learners, employers and higher education institutes (HEIs) of the aims and purpose of the qualification.
♦   Provide details of the range of learners the qualification is suitable for and progression opportunities.

The Higher National Certificate (HNC) in Poultry Production Systems (HNC PPS) is designed to provide the learner with the necessary background in the major aspects of production in the commercial poultry sector in the United Kingdom (UK). The title for the qualification is accordingly written to reflect this. Learners will not only cover aspects of poultry biology, but also the common housing systems and production methods that produce poultry meat and eggs.

Successful completion of this HNC would give learners skills and knowledge in poultry biology and methods of production by using a range of dynamic learning methods and assessment, designed to reflect authentic practice in the field. Learners could progress to a BSc in animal science or seek employment (or further employment) in the poultry sector, such as a poultry unit manager, feed mill manager, hatchery manager, or poultry research technician. The programme would also be suitable for someone who wanted to gain more knowledge to effectively manage their own non-commercial backyard flock of poultry. The HNC will also develop the learners' academic skills in critical thinking and searching for relevant information.

The qualification is aimed at a range of learners including school leavers and adult returners with a particular interest in poultry production. The award may also be suitable for those who are employed or self-employed in the sector or a related discipline.

# 2.   Qualification structure

The HNC Poultry Production Systems is made up of 12 SQA unit credits. It comprises 96 SCQF credit points, all of which are at SCQF level 7. All the unit credits are from mandatory units, of which six units are of 8 SCQF credit points and three units which are 16 SCQF credit points. A mapping of Core Skills development opportunities is available in section 5.3.

## 2.1   Structure

The HNC Poultry Production Systems is awarded to learners that achieve the following:

Achieving 12 SQA credits at Scottish Credit and Qualifications Framework (SCQF) level 7 over nine units. This is a combination of six units of 8 SCQF credit points (including one graded unit) and three units of 16 SCQF credit points at SCQF level 7, totalling 96 SCQF credit points (Table 1).

**Table 1:** HNC Poultry Production Systems (HNC PPS) qualification structure. All units are mandatory units.

| 4 code | 2 code | Unit title | SQA credit | SCQF credit points | SCQF level |
|--------|--------|-----------|-----------|--------------------|-----------|
| J75G | 34 | Poultry Behaviour and Welfare | 1 | 8 | 7 |
| J75N | 34 | Poultry Physiology and Health | 2 | 16 | 7 |
| J75L | 34 | Poultry Egg and Meat Production Systems | 2 | 16 | 7 |
| D75X | 34 | Information Technology: Applications Software 1 | 1 | 8 | 7 |
| J75J | 34 | Poultry Nutrition and Feed | 1 | 8 | 7 |
| J75H | 34 | Poultry Buildings and Environment | 2 | 16 | 7 |
| J1BV | 34 | Business Management: An Introduction | 1 | 8 | 7 |
| J75M | 34 | Poultry Embryology and Incubation | 1 | 8 | 7 |
| J78J | 34 | Poultry Production Systems: Graded Unit 1 | 1 | 8 | 7 |

All units are mandatory to achieve the HNC Poultry Production Systems award.

# 3. Aims of the qualification

The HNC in Poultry Production Systems is designed to develop knowledge and skills required to work in a range of roles within the poultry industry.

The focus of the qualification is on fundamental understanding of avian biology (anatomy, health, behaviour and welfare, nutrition and feed, embryology and incubation) but also on the commercial systems and infrastructure that influence commercial poultry production (such as egg and meat production systems, poultry buildings and environment, and business management). The qualification also incorporates Core Skills in basic computing (information technology).

## 3.1 General aims of the qualification

As learners undertake the HNC Poultry Production Systems, they will develop the following broad knowledge and skills:

1. Explain major aspects of poultry biology, production, and business principles.
2. Apply scientific knowledge and skills to identify and solve routine problems.
3. Explore and assess new and emerging issues.
4. Relate individual poultry science topics to the whole-animal system.
5. Contribute to team-working to enable the poultry industry to remain resilient in the face of change.
6. Use information technology to record and interpret information, as well as to convey scientific material related to industry-specific issues to colleagues, clients, and the general public.
7. Show an empathetic, practical and adaptable approach to working with animals.
8. Enable progression both within and outside of the SCQF.

## 3.2 Specific aims of the qualification

To be deemed as competent in Poultry Production Systems, learners must attain the following specific knowledge and skills:

9. Develop an understanding of the major behaviour patterns of domestic poultry and how behaviour and commercial production methods contribute to poultry welfare.
10. Understand poultry anatomy and physiology, and their relation to poultry health including abnormal function, disease and prevention, and novel approaches to maintaining healthy birds.
11. Explain global poultry markets, how birds are managed during production periods and how their performance is assessed.
12. Operate a range of information technology equipment and software to deal with complex information.
13. Demonstrate competence in poultry diet requirements and composition, including information on what factors influence quality and nutritional value, with the ability to formulate simple poultry diets.
14. Recognise poultry building design and equipment used within buildings to control poultry environments, including waste control systems and their impact on pollution and the environment.

15. Understand the main functions of management, including requirements to manage business finances, human resources, and marketing.
16. Explain chick embryology and how chicks are incubated in a commercial hatchery, plus novel hatching technologies and how chicks are transported to farms.

## 3.3   Graded units

The HNC Poultry Production Systems includes a graded unit that integrates the aims of the qualification by drawing together the outcomes of seven out of nine compulsory units. This unit is based on a project-based case study, which incorporates a complex task where the learner works with variables that are complex or unfamiliar, relationships that need to be clarified, and an unfamiliar context. Learners will analyse a task and decide on a course of action, plan and organize work and carry it through to completion, reflect on what has been done, draw conclusions, and produce evidence of meeting the aims for the graded unit.

The case study format is appropriate to this group award as it reflects an authentic scenario that learners are likely to come across in the poultry industry.

# 4. Recommended entry to the qualification

Entry to this qualification is at the discretion of the centre. The following information on prior knowledge, skills, experience or qualifications that provide suitable preparation for this qualification has been provided by the Qualification Design Team (QDT) as guidance only.

Learners would benefit from having attained the skills, knowledge and understanding required by one or more of the following or equivalent qualifications and/or experience:

♦ three National 5s at grade A–C in English, Maths and Science; and
♦ two Highers at grade C, preferably at least one of these in a science subject; or
♦ relevant National Certificate at SCQF level 5 or 6 in an animal care or animal science topic.
♦ Work experience at a poultry production facility or with back yard poultry would be beneficial.

## 4.1 Core Skills entry profile

The Core Skill entry profile provides a summary of the associated assessment activities that exemplify why a particular level has been recommended for this qualification. The information would be used to identify if additional learning support needs to be put in place for learners whose Core Skills profile is below the recommended entry level or whether learners should be encouraged to do an alternative level or learning programme.

**Table 2:** Core Skills entry profile and associated assessment activities.

| Core Skill | Recommended SCQF entry profile | Associated assessment activities |
|---|---|---|
| Communication | SCQF level 5 | Reports; extended response questions; presentations, oral communication, written reports, reading reports. |
| Numeracy | SCQF level 5 | Data interpretation and analysis, calculating feed intake and food conversion. |
| Information and Communication Technology (ICT) | SCQF level 5 | Collecting, collating and presenting evidence/data, presentations, reports. |
| Problem Solving | SCQF level 4 | Practical activities in simulated environments/project report and evaluation. |
| Working with Others | SCQF level 4 | Peer review, producing outcomes to be used by farmers. |

# 5. Additional benefits of the qualification in meeting employer needs

This qualification was designed to meet a specific purpose and what follows are details on how that purpose has been met through mapping of the units to the aims of the qualification (Table 3). Through meeting the aims, additional value has been achieved by linking the unit standards with those defined in national occupational standards and/or trade/professional body requirements (Table 4). In addition, significant opportunities exist for learners to develop the more generic skill, known as Core Skills through doing this qualification (Table 5).

## 5.1 Mapping of qualification aims to units

**Table 3:** How the units in the HNC Poultry Production Systems relate to the aims of the qualification. The aims are set out in sections 3.1 General aims of the qualification and section 3.2 Specific aims of the qualification.

**General aims:**

| Code | Unit title | Aim 1 | Aim 2 | Aim 3 | Aim 4 | Aim 5 | Aim 6 | Aim 7 | Aim 8 |
|---|---|---|---|---|---|---|---|---|---|
| J75G 34 | Poultry Behaviour and Welfare | X | X | X | X | X | X | X | X |
| J75N 34 | Poultry Physiology and Health | X | X | X | X | | X | X | X |
| J75L 34 | Poultry Egg and Meat Production Systems | X | X | | X | | X | X | X |
| D75X 34 | Information Technology: Applications Software 1 | | X | | | | X | | X |
| J75J 34 | Poultry Nutrition and Feed | X | X | X | X | | X | X | X |
| J75H 34 | Poultry Buildings and Environment | | | X | | | X | X | X |
| J1BV 34 | Business Management: An Introduction | X | | | | | X | | X |
| J75M 34 | Poultry Embryology and Incubation | X | X | X | X | X | X | X | X |
| J78J 34 | Poultry Production Systems: Graded Unit 1 | X | X | X | X | | X | X | X |

**Specific aims:**

| Code | Unit title | Aim 9 | Aim 10 | Aim 11 | Aim 12 | Aim 13 | Aim 14 | Aim 15 | Aim 16 |
|---|---|---|---|---|---|---|---|---|---|
| J75G 34 | Poultry Behaviour and Welfare | X | | | | | | | |
| J75N 34 | Poultry Physiology and Health | | X | | | | | | |
| J75L 34 | Poultry Egg and Meat Production Systems | | | X | | | | | |
| D75X 34 | Information Technology: Applications Software 1 | | | | X | | | | |
| J75J 34 | Poultry Nutrition and Feed | | | | | X | | | |
| J75H 34 | Poultry Buildings and Environment | | | | | | X | | |
| J1BV 34 | Business Management: An Introduction | | | | | | | X | |
| J75M 34 | Poultry Embryology and Incubation | | | | | | | | X |
| J78J 34 | Poultry Production Systems: Graded Unit 1 | X | X | X | X | X | X | X | |

## 5.2 Mapping of National Occupational Standards (NOS) and/or trade body standards

**Table 4:** How the HNC PPS units link to SVQs in Poultry Production.

| Code | Unit title | NOS* 1 | NOS* 2 | NOS* 3 | NOS* 4 | NOS* 5 | NOS* 6 | NOS* 7 | NOS* 8 |
|------|-----------|--------|--------|--------|--------|--------|--------|--------|--------|
| J75G 34 | Poultry Behaviour and Welfare | X | | | X | | | | X |
| J75N 34 | Poultry Physiology and Health | X | | | X | X | | | |
| J75L 34 | Poultry Egg and Meat Production Systems | X | | | | | | | X |
| D75X 34 | Information Technology: Applications Software 1 | | | | | | | | |
| J75J 34 | Poultry Nutrition and Feed | | | | | | | | X |
| J75H 34 | Poultry Buildings and Environment | | | X | X | X | X | X | X |
| J1BV 34 | Business Management: An Introduction | | X | | | | | | |
| J75M 34 | Poultry Embryology and Incubation | | | | | | | | |

**Table 4 (continued)**

| Code | Unit title | NOS* 9 | NOS* 10 | NOS* 11 | NOS* 12 | NOS* 13 | NOS* 14 | NOS* 15 | NOS* 16 | NOS* 17 |
|------|-----------|--------|---------|---------|---------|---------|---------|---------|---------|---------|
| J75G 34 | Poultry Behaviour and Welfare | | | | | | | | | X |
| J75N 34 | Poultry Physiology and Health | | X | X | | | | | | X |
| J75L 34 | Poultry Egg and Meat Production Systems | X | X | | X | X | | | X | X |
| D75X 34 | Information Technology: Applications Software 1 | X | X | | | | | | | |
| J75J 34 | Poultry Nutrition and Feed | X | | | | | | | | |
| J75H 34 | Poultry Buildings and Environment | | | | | | | | | |
| J1BV 34 | Business Management: An Introduction | X | | | | | | | | |
| J75M 34 | Poultry Embryology and Incubation | | X | | | | X | X | | |

**\*NOS Key — from SVQ in Poultry Production (SCQF level 6 except where indicated)**

| NOS Number | Unit title |
|---|---|
| 1 | Plan and Manage the Health and Welfare of Livestock |
| 2 | Communicate in a Business Environment |
| 3 | Maintain and Repair Structures |
| 4 | Promote, Monitor and Maintain Health, Safety and Security |
| 5 | Implement and Monitor Site Hygiene and Bio-Security |
| 6 | Monitor and Maintain Mechanically Controlled Systems Used in Livestock Production |
| 7 | Prepare, Monitor and Maintain Mechanically Controlled Livestock Production Environments |
| 8 | Provide, Monitor and Maintain the Supply of Feed and Water to Livestock |
| 9 | Numeracy (Workplace Core Skill) SCQF level 5 |
| 10 | Information and Communication Technology (Workplace Core Skill) SCQF level 5 |
| 11 | Deliver Basic Treatments to Livestock |
| 12 | Monitor and Maintain Egg Production |
| 13 | Monitor and Maintain the Collection and Grading of Eggs |
| 14 | Monitor and Maintain the Receipt and Selection of Eggs for Incubation and Hatching |
| 15 | Monitor and Maintain the Incubation of Eggs |
| 16 | Monitor and Maintain the Brooding and Growth of Young Birds |
| 17 | Introduce New Animals to a Holding |

## 5.3 Mapping of Core Skills development opportunities across the qualifications

**Table 5:** How Core Skills are developed with units in HNC Poultry Production Systems.

**Key to table:** Embedded = embedded within the unit (learners who achieve the unit will automatically have their Core Skills profile updated on their certificate); Signposted = (learners will be developing aspects of Core Skills through teaching and learning approaches but not enough to attract automatic certification).

**Communication**

| Unit code | Unit title | Written (Reading) | Written (Writing) | Oral |
|---|---|---|---|---|
| J75G 34 | Poultry Behaviour and Welfare | Signposted | Signposted | |
| J75N 34 | Poultry Physiology and Health | Signposted | Signposted | |
| J75L 34 | Poultry Egg and Meat Production Systems | Signposted | Signposted | Signposted |
| D75X 34 | Information Technology: Applications Software 1* | Signposted | | |
| J75J 34 | Poultry Nutrition and Feed | Signposted | | |
| J75H 34 | Poultry Buildings and Environment | Signposted | Signposted | |
| J1BV 34 | Business Management: An Introduction | Signposted | Signposted | |
| J75M 34 | Poultry Embryology and Incubation | Signposted | Signposted | |
| J78J 34 | Poultry Production Systems: Graded Unit 1 | Signposted | Signposted | |

*Automatic certification of Core Skill 'Using Information and Communication Technology (ICT)' at Higher level.

**Numeracy**

| Unit code | Unit title | Using Number | Using Graphical Information |
|-----------|-----------|--------------|----------------------------|
| J75G 34 | Poultry Behaviour and Welfare | | |
| J75N 34 | Poultry Physiology and Health | | Signposted |
| J75L 34 | Poultry Egg and Meat Production Systems | | Signposted |
| D75X 34 | Information Technology: Applications Software 1* | | Signposted |
| J75J 34 | Poultry Nutrition and Feed | Signposted | Signposted |
| J75H 34 | Poultry Buildings and Environment | Signposted | Signposted |
| J1BV 34 | Business Management: An Introduction | Signposted | |
| J75M 34 | Poultry Embryology and Incubation | | Signposted |
| J78J 34 | Poultry Production Systems: Graded Unit 1 | | |

**Information and Communication Technology (ICT)**

| Unit code | Unit title | Accessing Information | Providing/Creating Information |
|-----------|-----------|----------------------|-------------------------------|
| J75G 34 | Poultry Behaviour and Welfare | Signposted | |
| J75N 34 | Poultry Physiology and Health | Signposted | |
| J75L 34 | Poultry Egg and Meat Production Systems | Signposted | |
| D75X 34 | Information Technology: Applications Software 1* | Signposted | Signposted |
| J75J 34 | Poultry Nutrition and Feed | Signposted | Signposted |
| J75H 34 | Poultry Buildings and Environment | Signposted | Signposted |
| J1BV 34 | Business Management: An Introduction | Signposted | |
| J75M 34 | Poultry Embryology and Incubation | Signposted | Signposted |
| J78J 34 | Poultry Production Systems: Graded Unit 1 | Signposted | Signposted |

*Automatic certification of Core Skill 'Using Information and Communication Technology (ICT)' at Higher level.

**Problem Solving**

| Unit code | Unit title | Critical Thinking | Planning and Organising | Reviewing and Evaluating |
|---|---|---|---|---|
| J75G 34 | Poultry Behaviour and Welfare | Signposted | Signposted | Signposted |
| J75N 34 | Poultry Physiology and Health | Signposted | Signposted | Signposted |
| J75L 34 | Poultry Egg and Meat Production Systems | | Signposted | |
| D75X 34 | Information Technology: Applications Software 1* | | Signposted | |
| J75J 34 | Poultry Nutrition and Feed | | Signposted | |
| J75H 34 | Poultry Buildings and Environment | Signposted | Signposted | |
| J1BV 34 | Business Management: An Introduction | Signposted | Signposted | Signposted |
| J75M 34 | Poultry Embryology and Incubation | | Signposted | Signposted |
| J78J 34 | Poultry Production Systems: Graded Unit 1 | Signposted | Signposted | Signposted |

**Working with Others**

| Unit code | Unit title | Working Co-operatively with Others | Reviewing Co-operative Contribution |
|---|---|---|---|
| J75G 34 | Poultry Behaviour and Welfare | Signposted | Signposted |
| J75N 34 | Poultry Physiology and Health | | Signposted |
| J75L 34 | Poultry Egg and Meat Production Systems | | |
| D75X 34 | Information Technology: Applications Software 1* | | |
| J75J 34 | Poultry Nutrition and Feed | | |
| J75H 34 | Poultry Buildings and Environment | | |
| J1BV 34 | Business Management: An Introduction | | |
| J75M 34 | Poultry Embryology and Incubation | Signposted | |
| J78J 34 | Poultry Production Systems: Graded Unit 1 | Signposted | |

*Automatic certification of Core Skill 'Using Information and Communication Technology (ICT)' at Higher level.

## 5.4 Assessment strategy for the qualifications

The following assessment strategy (Table 6) is one option that could be followed, showing method, conditions and the length of time for assessment. This would be likely to differ between delivery centres.

**Table 6:** An example assessment strategy, by unit and assessment (learning outcome, for example outcome 1, etcetera). This shows an indicative timescale in a distance learning (DL) context, but will differ depending on the mode of delivery taken up by individual delivery centres.

| Unit | Assessment: Outcome 1 | Assessment: Outcome 2 | Assessment: Outcome 3 | Assessment: Outcome 4 |
|---|---|---|---|---|
| Poultry Behaviour and Welfare | Method: identify behaviours. Conditions: open or closed-book. Length of time: 2 hours, plus one week to peer assess if used. | Method: report on welfare of birds in a scenario and advice. Conditions: open or closed-book. Length of time: 8 weeks. | Combined with outcome 2. | |
| Poultry Physiology and Health | Method: identify and explain organs and anatomy. Conditions: open or closed-book. Length of time: 2 hours. | Method: case study scenario. Conditions: open-book. Length of time: 15 weeks. | Combined with outcome 2. | Method: summary of review paper and peer review. Conditions: open-book. Length of time: 8 weeks. |

| Unit | Assessment: Outcome 1 | Assessment: Outcome 2 | Assessment: Outcome 3 | Assessment: Outcome 4 |
|---|---|---|---|---|
| Poultry Egg and Meat Production Systems | Method: PowerPoint presentation.<br><br>Conditions: open-book.<br><br>Length of time: 8 weeks.<br><br>*Can possibly be combined with Business Management: An Introduction, outcomes 1, 3 and 4. | Method: Multiple-Choice Questions (MCQs).<br><br>Conditions: open or closed-book.<br><br>Length of time: 2 hours. | Combined with outcome 2. | Method: case study*.<br><br>Conditions: open-book.<br><br>Length of time: 8 weeks. |
| Business Management: An Introduction | Method: project-based report*.<br><br>Conditions: open-book.<br><br>Length of time: 9 weeks<br><br>*Can possibly be combined with Poultry Egg and Meat Production Systems, outcome 1. | Method: short-answer questions.<br><br>Conditions: open-book.<br><br>Length of time: 6 weeks. | Combined with outcome 1. | Combined with outcome 1. |
| Information Technology: Applications Software 1 | Method: short response in three tasks.<br><br>Conditions: open-book.<br><br>Length of time: 4 weeks. | Method: short response in three tasks.<br><br>Conditions: open-book.<br><br>Length of time: 5 weeks. | | |
| Poultry Nutrition and Feed | Method: MCQs or short answer questions.<br><br>Conditions: open or closed-book.<br><br>Length of time: 2 hours. | Combined with outcome 1. | Method: use feed-formulation software.<br><br>Conditions: open-book.<br><br>Length of time: 8 weeks. | |

| Unit | Assessment: Outcome 1 | Assessment: Outcome 2 | Assessment: Outcome 3 | Assessment: Outcome 4 |
|---|---|---|---|---|
| Poultry Buildings and Environment | Method: project (design poultry building). Conditions: open-book. Length of time: 15 weeks. | Method: report or poster. Conditions: open-book. Length of time: 15 weeks. | Combined with outcome 1. | |
| Poultry Embryology and Incubation | Method: problem-solving task. Conditions: open-book. Length of time: 15 weeks. | Combined with outcome 1. | Combined with outcome 1. | |
| Poultry Production Systems: Graded Unit 1 | Method: case study (planning). Conditions: open-book. Length of time: 8 weeks. | Method: case study (developing). Conditions: open-book. Length of time: 15 weeks. | Method: case study (evaluating). Conditions: open-book. Length of time: 7 weeks. | |

# 6. Guidance on approaches to delivery and assessment

The HNC Poultry Production Systems is a programme that develops essential skills that learners will need to work effectively in the poultry industry at an entry or lower-management level. Where many people who undertake this award may already work in industry, this programme will broaden their knowledge so that they have good understanding and knowledge of poultry biology and how poultry are managed in commercial settings. Although the emphasis may be on the most common poultry (chickens), it can include the other farmed poultry species as well. The aim of the award is to produce individuals who can be employable in all aspects of poultry production.

## 6.1 Sequencing/integration of units

Sequence of delivery of the units could be delivered in the following manner (Table 7). This example shows how it could be delivered on a part-time basis (that is, over 2 years); this would be modified accordingly for a full-time, 1-year course.

**Table 7:** Delivery of units, based on a part-time delivery (thus over two years) and where two teaching blocks per year are used.

| Year 1 — Block 1 | Year 1 — Block 2 |
|---|---|
| Poultry Physiology and Health | Poultry Physiology and Health |
| Poultry Egg and Meat Production Systems | Poultry Egg and Meat Production Systems |
| Business Management: An Introduction | Information Technology: Applications Software 1 |

**Table 7 (continued)**

| Year 2 — Block 1 | Year 2 — Block 2 |
|---|---|
| Poultry Nutrition and Feed | Poultry Embryology and Incubation |
| Poultry Behaviour and Welfare | |
| Poultry Buildings and Environment | Poultry Buildings and Environment |
| Poultry Production Systems: Graded Unit 1 | Poultry Production Systems: Graded Unit 1 |

Assessments could be given in the following way, to allow a distribution of assessments over the academic year (Table 8).

**Table 8:** Suggested distribution of assessments. **Key:** B = Block, W = Week, O = Outcome.

| Unit title: | Poultry Physiology and Health<br><br>Year 1 Block 1 and 2 | Poultry Egg and Meat Production Systems<br><br>Year 1 Block 1 and 2 | Business Management: An Introduction<br><br>Year 1 Block 1 | Information Technology: Applications Software 1<br><br>Year 1 Block 2 | Poultry Nutrition and Feed<br><br>Year 2 Block 1 | Poultry Behaviour and Welfare<br><br>Year 2 Block 1 | Poultry Embryology and Incubation<br><br>Year 2 Block 2 | Poultry Buildings and Environment<br><br>Year 2 Block 1 and 2 | Poultry Production Systems: Graded Unit 1<br><br>Year 2 Block 1 and 2 |
|---|---|---|---|---|---|---|---|---|---|
| B1–W1 | | | | | | | | | |
| B1–W2 | | | | | | | | | |
| B1–W3 | | | | | | | | | |
| B1–W4 | | | | | | | | | |
| B1–W5 | | | | | | | | | |
| B1–W6 | O1 | | | | | O1 | | | |
| B1–W7 | | | | | | | | | |
| B1–W8 | | O1 | | | O1 and O2 | | | | O1 |
| B1–W9 | | | O1, O3, O4 | | | | | | |
| B1–W10 | | | | | | | | | |
| B1–W11 | | | | | | | | | |
| B1–W12 | | | O2 | | | O2 and O3 | | | |
| B1–W13 | | | | | | | | | |
| B1–W14 | | O2 and O3 | | | O3 | | | | |
| B1–W15 | | | | | | | | O1 and O3 | |

**Table 8 (continued)**

| Unit title: | Poultry Physiology and Health<br><br>Year 1 Block 1 and 2 | Poultry Egg and Meat Production Systems<br><br>Year 1 Block 1 and 2 | Business Management: An Introduction<br><br>Year 1 Block 1 | Information Technology: Applications Software 1<br><br>Year 1 Block 2 | Poultry Nutrition and Feed<br><br>Year 2 Block 1 | Poultry Behaviour and Welfare<br><br>Year 2 Block 1 | Poultry Embryology and Incubation<br><br>Year 2 Block 2 | Poultry Buildings and Environment<br><br>Year 2 Block 1 and 2 | Poultry Production Systems: Graded Unit 1<br><br>Year 2 Block 1 and 2 |
|---|---|---|---|---|---|---|---|---|---|
| B2–W1 | | | | | | | | | |
| B2–W2 | | | | O1 | | | | | |
| B2–W3 | O2 and O3 | | | | | | | | |
| B2–W4 | | | | O1 | | | | | |
| B2–W5 | | | | | | | | | |
| B2–W6 | | | | O1 | | | | | |
| B2–W7 | | | | O2 | | | | | |
| B2–W8 | | O4 | | | | | | | O2 |
| B2–W9 | | | | O2 | | | | | |
| B2–W10 | | | | | | | | | |
| B2–W11 | | | | | | | | | |
| B2–W12 | O4 | | | | | | | | |
| B2–W13 | | | | | | | | O2 | |
| B2–W14 | | | | | | | O1, O2, O3 | | |
| B2–W15 | | | | | | | | | O3 |

In some units it may be possible to combine assessments (such as integrating a Business Management assessment with Poultry Egg and Meat Production Systems assessment), but this is optional.

# 6.2    Recognition of prior learning

SQA recognises that learners gain knowledge and skills acquired through formal, non-formal and informal learning contexts.

In some instances, a full group award may be achieved through the recognition of prior learning. However, it is unlikely that a learner would have the appropriate prior learning and experience to meet all the requirements of a full group award.

The recognition of prior learning may **not** be used as a method of assessing in the following types of units and assessments:

♦   HN Graded Units.
♦   Course and/or external assessments.
♦   Other integrative assessment units (which may or not be graded).
♦   Certain types of assessment instruments where the standard may be compromised by not using the same assessment method outlined in the unit.
♦   Where there is an existing requirement for a licence to practice.
♦   Where there are specific health and safety requirements.
♦   Where there are regulatory, professional or other statutory requirements.
♦   Where otherwise specified in an assessment strategy.

More information and guidance on the *Recognition of Prior Learning* (RPL) may be found on our website www.sqa.org.uk.

The following sub-sections outline how existing SQA units may contribute to this group award. Additionally, they also outline how this group award may be recognised for professional and articulation purposes.

## 6.2.1   Articulation and/or progression

It may be possible to enter Year 2 of a relevant BSc degree however additional units or recognition of prior learning/experience may be required to satisfy the requirements of a Year 2 entry (to bring the overall credits from 96 to 120). Any application for advanced entry should be discussed with the institution that the learner is planning to apply to.

## 6.2.4   Credit transfer

This group award is based on G949 15 (HNC Poultry Production, validated 2008), but updated to reflect newer poultry and learning practices. Credit transfer will be permitted as shown in Table 10.

**Table 9:** List of old and proposed units, and how units articulate with each other. Where two units have been combined and a longer/larger unit is proposed, then learners should have completed both old units to be awarded credit transfer. Note that two required units will not change with this award*.

| Old unit codes and titles | | Proposed units | |
|---|---|---|---|
| J4YF 34 | Avian Physiology | J75N 34 | Poultry Physiology and Health |
| F4SE 34 | Poultry Health | J75N 34 | Poultry Physiology and Health |
| F43A 34 | Poultry Egg Production Systems | J75L 34 | Poultry Egg and Meat Production Systems |
| F43B 34 | Poultry Meat Production Systems | J75L 34 | Poultry Egg and Meat Production Systems |
| D75X 34 | Information Technology: Applications Software 1* | D75X 34 | Information Technology: Applications Software 1* |
| F439 34 | Incubation of Hatching Eggs | J75M 34 | Poultry Embryology and Incubation |
| F43C 34 | Poultry Nutrition and Feed | J75J 34 | Poultry Nutrition and Feed |
| J1BV 34 | Business Management: An Introduction* | J1BV 34 | Business Management: An Introduction* |
| F43D 34 | Poultry Welfare and Behaviour | J75G 34 | Poultry Behaviour and Welfare |
| F423 34 | Poultry Buildings and Mechanisation | J75H 34 | Poultry Buildings and Environment |
| F2EE 34 | Pollution and Waste | J75H 34 | Poultry Buildings and Environment |
| F4TG 34 | Graded Unit | J78J 34 | Poultry Production Systems: Graded Unit 1 |

*Unchanged units.

# 6.3   Opportunities for e-assessment

All or part of this programme can be delivered by e-learning and/or e-assessment. To support this, there should be a suitable learning platform in place that supports the use of voice-over lectures, live interactive sessions, use of video footage, interactive quizzes that can be used independently or embedded in lecture material, and e-access to a range of resources (such as the library). Care should be taken by the programme delivery team to engage learners so that they feel part of both a learner culture (for example, by encouraging 'student cafes' through the online platform) and an instructor-learner relationship (for example, by holding live tutorials or discussion sessions, by using discussion boards to generate conversations).

E-assessment can be undertaken by using timed quizzes in a virtual learning environment, by online submission of reports, case studies, essays to the lecturer for marking, by online presentations using a suitable platform.

# 6.4   Support materials

A list of existing Assessment Support Packs (ASPs) is available to view on SQA's website.

## 6.5   Resource requirements

In order to be delivered effectively, programme staff must have access to poultry either at their own facility or through access to smallholdings or commercial farms, so that they can demonstrate (live if delivered onsite, or via video footage if delivered by distance) what poultry behaviour, housing, buildings, etcetera look like.

Teaching staff should have a relevant qualification in the field of animal science. It would benefit the programme if teaching staff had previous experience of commercial poultry production, either by having worked in commercial industry, or working with the commercial sector in a research or consultancy capacity.

# 7.   General information for centres

**Equality and inclusion**

The unit specifications making up this group award have been designed to ensure that there are no unnecessary barriers to learning or assessment. The individual needs of learners will be taken into account when planning learning experiences, selecting assessment methods or considering alternative evidence. Further advice can be found on our website www.sqa.org.uk/assessmentarrangements.

**Internal and external verification**

All assessments used within these qualifications should be internally verified, using the appropriate policy within the centre and the guidelines set by SQA.

External verification will be carried out by SQA to ensure that internal assessment is within the national guidelines for these qualifications.

Further information on internal and external verification can be found in *SQA's Guide to Assessment* (www.sqa.org.uk/GuideToAssessment).

# 8.  Glossary of terms

**Embedded Core Skills** is where the assessment evidence for the unit also includes full evidence for complete Core Skill or Core Skill components. A learner successfully completing the unit will be automatically certificated for the Core Skill. (This depends on the unit having been successfully audited and validated for Core Skills certification.)

**Finish date:** The end of a group award's lapsing period is known as the finish date. After the finish date, the group award will no longer be live and the following applies:

♦   candidates may not be entered for the group award.
♦   the group award will continue to exist only as an archive record on the Awards Processing System (APS).

**Graded unit:** Graded units assess learners' ability to integrate what they have learned while working towards the units of the group award. Their purpose is to add value to the group award, making it more than the sum of its parts, and to encourage learners to retain and adapt their skills and knowledge.

**Lapsing date:** When a group award is entered into its lapsing period, the following will apply:

♦   the group award will be deleted from the relevant catalogue.
♦   the group award specification will remain until the qualification reaches its finish date at which point it will be removed from SQA's website and archived.
♦   no new centres may be approved to offer the group award.
♦   centres should only enter candidates whom they expect to complete the group award during the defined lapsing period.

**SQA credit value:** The credit value allocated to a unit gives an indication of the contribution the unit makes to an SQA group award. An SQA credit value of 1 given to an SQA unit represents approximately 40 hours of programmed learning, teaching and assessment.

**SCQF:** The Scottish Credit and Qualification Framework (SCQF) provides the national common framework for describing all relevant programmes of learning and qualifications in Scotland. SCQF terminology is used throughout this guide to refer to credits and levels. For further information on the SCQF visit the SCQF website at www.scqf.org.uk.

**SCQF credit points:** SCQF credit points provide a means of describing and comparing the amount of learning that is required to complete a qualification at a given level of the Framework. One National Unit credit is equivalent to 6 SCQF credit points. One National Unit credit at Advanced Higher and one Higher National Unit credit (irrespective of level) is equivalent to 8 SCQF credit points.

**SCQF levels:** The level a qualification is assigned within the framework is an indication of how hard it is to achieve. The SCQF covers 12 levels of learning. HNCs and HNDs are available at SCQF levels 7 and 8 respectively. Higher National Units will normally be at levels 6–9 and graded units will be at level 7 and 8. National Qualification Group Awards are available at SCQF levels 2–6 and will normally be made up of National Units which are available from SCQF levels 2–7.

**Subject unit:** Subject units contain vocational/subject content and are designed to test a specific set of knowledge and skills.

**Signposted Core Skills:** Refers to opportunities to develop Core Skills arise in learning and teaching but are not automatically certificated.

# History of changes

It is anticipated that changes will take place during the life of the qualification and this section will record these changes. This document is the latest version and incorporates the changes summarised below. Centres are advised to check SQA's APS Navigator to confirm they are using the up-to-date qualification structure.

**NOTE:** Where a unit is revised by another unit:

♦ No new centres may be approved to offer the unit which has been revised.
♦ Centres should only enter candidates for the unit which has been revised where they are expected to complete the unit before its finish date.

| Version number | Description | Date |
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# Acknowledgement

SQA acknowledges the valuable contribution that Scotland's colleges have made to the development of this qualification.

# 9.    General information for learners

This section will help you decide whether this is the qualification for you by explaining what the qualification is about, what you should know or be able to do before you start, what you will need to do during the qualification and opportunities for further learning and employment.

The overall group award HNC Poultry Production Systems is designed to develop your knowledge and skills in poultry production such that you can work in a variety of roles within the poultry industry, such as a poultry farm manager, hatchery manger, or feed mill manager. Primarily, the programme focuses on various aspects of poultry biology and production methods, while including essential information and communication technology (ICT) skills training, information on poultry buildings and environment, and business management.

The programme is made up of nine mandatory units (there are no optional units) of various credit points, depending on the length of their delivery (for example over a single teaching block or over two teaching blocks). Each unit is assessed using a variety of methods such as quizzes, presentations, and written work, based on realistic scenarios that you might encounter in the workplace.

In the final phase of the award, you will undertake a longer project-based, case study assignment to demonstrate your ability to collate your prior learning into a single, more complex task (the graded unit).

Learners who wish to progress to another Higher National Diploma or degree programme may be required to undertake further units to meet the credit level entry requirements for that programme. This should be discussed with the institution that you are applying to.

In all phases of the programme, you will be supported by a knowledgeable team of lecturers and instructors. These staff should work synergistically to ensure that your workload is spread out evenly across the academic teaching blocks. Delivery and assessment may be undertaken face-to-face or by e-learning.

During the programme, you will develop Core Skills in Communication (Reading, Writing, Oral), Numeracy, Information and Communication Technology (ICT), and Problem Solving.