



Accredited Africa Training Institute for Capacity Development

Unit FO409, Hatfield Plaza · 1122 Burnett St, Hatfield 0028 · Pretoria, Gauteng · South Africa

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COURSE BROCHURE

Apply Health And Safety Practices In Poultry Processing Training

Agriculture and Nature Conservation / Secondary Agriculture

Unit Standard 119388 · NQF Level 1 · 12 Credits · 9 Days

COURSE OVERVIEW

This course equips learners with the knowledge and skills to apply health and safety practices in poultry processing environments. It covers hazard identification, risk assessment, and implementation of control measures to ensure compliance with South African occupational health and safety legislation. Learners will be able to contribute to a safe working environment, reducing accidents and promoting well-being.

Category	Agriculture and Nature Conservation
Subfield	Secondary Agriculture
Unit Standard	119388
Accreditation	SAQA Accredited · NQF Level 1 · 12 Credits
Duration	9 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Apply relevant health and safety legislation and regulations to poultry processing operations.
- Identify hazards and assess risks associated with poultry processing activities.
- Implement control measures to prevent accidents and occupational diseases.
- Demonstrate correct use of personal protective equipment (PPE) in poultry processing environments.
- Evaluate emergency procedures and respond effectively to incidents.
- Promote a culture of health and safety through communication and teamwork.

WHO SHOULD ATTEND

- This course is designed for workers, supervisors, and team leaders in poultry processing plants who are responsible for implementing health and safety measures.
- It is also suitable for health and safety representatives and anyone seeking to enhance their understanding of safety practices in the poultry industry.

COURSE OUTLINE

Day 1: Introduction to Health and Safety in Poultry Processing

- Overview of the Occupational Health and Safety Act (OHSA) and relevant regulations.
- Common hazards in poultry processing: biological, chemical, physical, ergonomic.
- Introduction to personal protective equipment (PPE) and its correct use.
- Roles and responsibilities of employers, employees, and safety representatives.
- Incident reporting procedures and documentation requirements.

Day 2: Hazard Identification and Risk Assessment

- Step-by-step hazard identification process.
- Risk assessment matrices: likelihood vs. severity.
- Hierarchy of controls: elimination, substitution, engineering, administrative, PPE.
- Practical exercise: walk-through hazard identification in a simulated processing area.
- Recording and communicating risk assessment results.

Day 3: Personal Protective Equipment (PPE) and Hygiene Practices

- Types of PPE: gloves, aprons, boots, hairnets, earplugs, face shields.
- PPE selection criteria based on task and hazard.
- Proper PPE use: fitting, removal, and disposal.
- Hygiene practices: handwashing technique, sanitizer use, and personal cleanliness.
- Maintenance and storage of PPE to ensure effectiveness.

Day 4: Safe Handling of Equipment and Machinery

- Common machinery: conveyors, scalding tanks, pluckers, evisceration lines.
- Machine guarding and safety interlocks.
- Lockout/tagout (LOTO) steps for maintenance.
- Safe start-up and shut-down procedures.
- Responding to equipment malfunctions and alarms.

Day 5: Chemical Safety and Hazardous Substances

- Common chemicals: cleaning agents, disinfectants, sanitizers.
- Understanding Safety Data Sheets (SDS) sections.
- Safe mixing, dilution, and application of chemicals.
- Spill containment and cleanup procedures.
- Emergency response: eye wash stations, showers, and first aid.

Day 6: Fire Safety and Emergency Procedures

- Fire triangle and common ignition sources.
- Types of fires: Class A, B, C, D, K.
- Fire extinguisher types and operation (PASS technique).
- Emergency evacuation plans and signage.
- Practical drill: fire evacuation and assembly.

Day 7: Ergonomics and Manual Handling

- Ergonomic hazards: repetitive motions, awkward postures, forceful exertions.
- Safe lifting, carrying, pushing, and pulling techniques.
- Stretching exercises and micro-breaks.
- Mechanical aids: conveyors, lift tables, hoists.

- Workstation design adjustments to reduce strain.

Day 8: Biological Hazards and Biosecurity

- Common pathogens: Salmonella, Campylobacter, Avian Influenza.
- Routes of infection: inhalation, ingestion, skin contact.
- Biosecurity zones and traffic control.
- Cleaning and disinfection schedules and methods.
- Personal health monitoring and reporting illness.

Day 9: Integrated Health and Safety Management and Assessment

- Creating a daily safety checklist.
- Conducting a walk-through safety audit.
- Incident investigation and root cause analysis.
- Safety communication: toolbox talks and safety meetings.
- Final written and practical assessment.

ASSESSMENT & CERTIFICATION

Delegates are assessed through exercises and a final test. A mark of **50% or above** earns an **AATICD Certificate of Completion**, issued digitally with a unique verification code. This course carries **12 NQF credits** at **NQF Level 1**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 33,300.00	R 33,300.00
1	In-House	R 43,300.00	R 43,300.00
1	On-Campus (Pretoria)	R 50,000.00	R 50,000.00

UPCOMING SESSIONS

Start	End	Method	Venue
31 Jul 2026	12 Aug 2026	On-Campus	Mauritius
03 Aug 2026	13 Aug 2026	On-Campus	Dubai, UAE
04 Aug 2026	14 Aug 2026	On-Campus	Pretoria, South Africa
04 Aug 2026	14 Aug 2026	On-Campus	Lagos, Nigeria
05 Aug 2026	17 Aug 2026	On-Campus	Johannesburg, South Africa
06 Aug 2026	18 Aug 2026	On-Campus	Mauritius
07 Aug 2026	19 Aug 2026	On-Campus	Cape Town, South Africa
10 Aug 2026	20 Aug 2026	On-Campus	Pretoria, South Africa

Contact us if no suitable date is listed – on-demand sessions can be arranged for groups.

HOW TO GET A QUOTE OR APPLY

1. **Get an instant quotation online:** visit www.aaticd.co.za, open the page for this course (Unit Standard 119388) and click **Get A Quote / Apply**. Select your training method and number of delegates – your quotation is generated immediately and emailed to you with the course brochure attached.
2. **Apply by email:** send the course title, your preferred training method (Online, In-House or On-Campus Pretoria), the number of delegates and your preferred dates to apply@aaticd.co.za – our team will reply with a formal quotation.
3. **Apply by phone or WhatsApp:** call +27 12 004 8389 or WhatsApp +27 65 077 6310 and we will prepare your quotation and reserve your seats.
4. **Confirm your booking:** accept the quotation and settle the invoice. As soon as payment is confirmed your delegates are enrolled and receive their AATICD LMS login details by email, along with joining instructions for their chosen training method.

Group discounts apply automatically – the more delegates you enrol, the lower the price per delegate. No payment is required to request a quotation.

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