

PIG PRODUCTION

UNIT CODE: 0811 351 07A

TVET CDACC UNIT CODE: AGR/CU/AP/CR/07/4/MA

Relationship to Occupational Standards

This unit addresses the unit of competency: Carry Out Pig Production

Duration of Unit: 100 Hours

UNIT DESCRIPTION

This unit describes competencies required to carry out pig production. It involves feeding pigs, carrying out breeding, carrying out piglet rearing, performing routine management practices and performing pig slaughter.

Summary of Learning Outcomes

By the end of this unit, the learner should be able to:

S/No	Learning Outcomes	Duration (Hours)
1.	Construct pig structures	20
2.	Carry out pig feeding	10
3.	Carry out pig breeding	10
4.	Carry out piglet rearing	10
5.	Perform pig routine management practices	20
6.	Perform pig slaughter	10
7.	Process pig products and by- products	10
8.	Market pig products	10
Total		100

Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Suggested Assessment Methods
1. Construct pig structures	1.1 Construction tools, equipment and materials 1.1.1 tools • hammer • Screw drivers • tape measures • level • saw • drill • pliers • chisel 1.1.2 equipment • Bulldozer • Cranes • Dump trucks • Mixer • Forklifts 1.1.3 materials • Cement • Sand • Blocks • Quarry dust 1.2 Site selection for pig structure 1.3 Construction of pig structure	• Written assessment • Practical • Projects • Third party report • Portfolio of evidence • Oral questions

	1.4 Maintenance of pig structures 1.5 Construction and maintenance of pig structure records 1.6 Waste management	
2. Carry out pig feeding	2.1 Feeding tools, equipment and materials • Feed basins • Feed mixer • Hay feeders • Mineral feeders 2.2 Pig feeds • Sow and weaner • Pig finisher • Pig starter • Creep feeds 2.3 Provision of basal rations 2.4 Feed supplements • Wheat bran • Creep feed • Mineral licks • Feed additives 2.5 Evaluation of feed intake 2.6 Evaluation of feed conversion efficiency 2.7 Pig feeding records 2.8 Waste management	• Written assessment • Practical • Projects • Third party report • Portfolio of evidence • Oral questions
3. Carry out pig breeding	3.1 Pig breeding management tools, equipment and	• Written assessment • Practical

	materials • Heat detection devices • Insemination guns 3.2 Pig breeds • Large white • Landrace • Duroc jersey • Berkshire 3.1 Selection of pig breeds 3.2 Heat signs in Does 3.3 Flushing 3.4 Breeding methods and technologies • A.1 • Synchronization • Cross breeding • Pure breeding • Inbreeding 3.8 Provision of care to pregnant does 3.9 Steaming up 3.10 Farrowing management 3.11 Breeding records	• Projects • Third party report • Portfolio of evidence • Oral questions
4. Carry our piglet rearing	4.1 Assembling of tools, equipment and materials 4.2 Nutritional management applied on suckling sow and piglets • Flushing	• Written assessment • Practical • Projects • Third party report • Portfolio of evidence

	• Steaming up • Fattening • Creep feeding 4.3 Environmental conditions maintained in piglet pens • Temperature • Cleanliness • Humidity • Light 4.4 Health monitoring and management 4.5 Piglets handling 4.6 Preparation of Artificial colostrum 4.7 Weighing of piglets 4.8 Vaccination 4.9 Iron supplementation 4.10 Teeth clipping 4.11 Docking 4.12 Weaning management conduction 4.13 Record maintenance 4.14 Waste management	• Oral questions
5. Perform pig routine management practices	5.1 Pig identification methods • Ear tags • Ear notching • Neck chains • Straps with numbers 5.2 Grooming performance 5.3 Hygiene and sanitation	Written assessment Practical Projects Third party report Portfolio of evidence Oral questions

	5.4 Culling 5.5 Control of internal and external parasites • Dipping • Bush clearing • Dusting • Spraying • Deworming Drenching 5.6 Vaccination 5.7 Isolation and quarantine 5.8 Provision of clean water ad-libitum 5.9 Records preparation 5.10 Pig farm bio-security practices • Foot bath • Quarantine • Pen disinfection • Equipment sterilization • Fencing	
6. Perform pig slaughter	6.1 Slaughter tools, equipment and materials • Knives • Stunners • Scalding tanks • Gabrel and hoists • Cutting boards and tables	➤ Written assessment ➤ Practical ➤ Projects ➤ Third party report ➤ Portfolio of evidence ➤ Oral questions

	6.2 Preparation of slaughter house/slab 6.3 Pre-slaughter handling of pigs 6.4 Perform humane slaughter of pigs 6.5 Carcass dressing 6.6 Offal cleaning 6.7 Preservation of dressed meat 6.8 Transportation of dressed meat 6.9 Food safety and hygiene measures 6.10 Handling of by-products 6.11 Disposal of condemned materials and wastes • Parasite infested organs • Dead foetus • Hydrated infested liver • Whole carcass 6.12 Cleaning of slaughter house and equipment 6.13 Maintaining slaughter structures 6.14 Record keeping	
7. Process pig products and by-products	7.1.Data collection tools 7.2.Conducting market survey	• Written assessment • Practical • Projects

	7.3.Preparation of market survey report 7.4.Pig products • Sausages • Bacon • Lard • Cuts • Brawn • Smokies Burger 7.5.Permits and certificates • Movement permits • No objection permits • Meat inspection permits • Food and hygiene certificate • Meat transportation permit 7.6.Tools, equipment and materials for slaughter • Knives • Stunners • Scalding tanks • Gabrel and hoists • Cutting boards and tables 7.7.Production schedules development	• Third party report • Portfolio of evidence • Oral questions
--	---	---

	7.8.PPEs identification 7.9.Identification of carcass for processing 7.10. Processing of pig products 7.11. Food safety and hygiene 7.12. Packaging and storage of pig products 7.13. Report on pig product and by-products marketing 7.14. Waste management	
8. Market pig products	3.1 Market survey 3.2 Identification of marketing channels 3.3 Development and implementation of marketing strategy 3.4 Identification of products competitive advantage 3.5 Product price 3.6 Product outlets 3.7 Contractual agreements undertaking • Verbal • Written 3.8 Marketing strategy 3.9 Report on pig products	➤ Written assessment ➤ Practical ➤ Projects ➤ Third party report ➤ Portfolio of evidence ➤ Oral questions

Suggested methods of delivery

- Practical
- Project
- Demonstration
- Group work and Discussions
- Direct instruction

Recommended Resources for 25 trainees

S/No.	Category/Item	Description/ Specifications	Quantity	Recommended Ratio (Item: Trainee)
A	Learning Materials			
53.	Charts	Flip Charts Rules and Regulations	5	1:5
54.	Markers	whiteboard markers and permanent markers	50	1:1
55.	Video clips Audio tapes	MP4, MP3	5	1:5
56.	Newspapers and Handouts	Daily	25	1:1
57.	Business Journals	Annual, Monthly, Daily	25	1:1
58.	National Pig Development Programme Manual	updated	5	1:5
59.	Breeder's manuals	updated	5	1:5
B	Learning Facilities & Infrastructure			
60.	Lecture/Theory Room	(9* 8 sq. metres)	1	1:25
61.	Internet Connection	WI-FI, Dial-Up, Cable, Fixed-wireless,	1	1:25
62.	Drinkers	1	1	1:25

63.	Feeding trough	1	1	1:25
64.	Grass	1	1	1:25
65.	Shrub	Well equipped	1	1:25
66.		sufficient		
C	Consumable Materials			
67.	Flashcards	Alphabet, Numbers, Math	25	1:1
68.	Stationery	Printing Papers, and Exercise Books Sizes A4, A3, A2 etc	5 reams	1:5
D	Tools And Equipment			
69.	Wheelbarrow	Any model	1	1:25
70.	Scissors	LED.LCD, Laser	5	1:5
71.	Hand drill	Glass, melamine, porcelain	1	1:25
72.	Panga	Any five	5	1:5
73.	Measuring tape	Any five	5	1:5
74.	Spade	Any five	5	1:5
75.	String/line	Any five	5	1:5
76.	Surgical blades			
77.	Ear Notchers			
78.	Ear tags			
79.	Neck chains			

80.	Straps with numbers			
F	Specimens			
1.	Pig breeds	large white, landrace, duroc,newhampshire	5each type	1:5