## SCHOOL

## STUDENT TRAINING PLAN FOR COOPERATIVE EDUCATION

INSTRUCTOR\_\_\_\_\_ PHONE NUMBER\_\_\_\_\_

STUDENTS NAME:

ADDRESS:

TOWN: STATE: Maine ZIP:

PARENTS NAME:

SOCIAL SECURITY NO:

D.O.T. CODE 411.584-010 FARMWORKER, POULTRY (AGRICULTURE) ALTERNATE TITLES: HELPER, CHICKEN FARM, POULTRY HELPER: Egg- Producing.

# GENERAL GOALS FOR STUDENT LEARNER: PERFORMS ANY COMBINATION OF

FOLLOWING DUTIES CONCERNED WITH RAISING POULTRY FOR EGGS. Cleans and fills feeders and water containers. Inspects poultry for diseases and removes weak, ill, and dead poultry from flock. Collects eggs from trap nests, releases hens from nests and records number of eggs laid by each hen. packs eggs in cases or cartons; selects, weights, and crates fryers and pullets; and records totals packed or crated on shipping or storage document. Maintains feeding and breeding reports. Monitors feed, water, illumination, and ventilation systems; and cleans, adjusts, lubricates, and replaces systems parts, using hand tools.

#### OBJECTIVES TO BE COMPLETED BY THE STUDENT LEARNER:

- 1. To be aware of the need for quantity and quality in the work place.
- 2. To be willing to accept the responsibility to get the job done.
- 3. Being on the job on time and being a team player to get the job done.
- 4. Supporting the efforts of the company and all of its employees.
- 5. To understand the proper handling of the eggs and recording of the information on the charts.
- 6. To understand the importance of proper sanitation for the Chickens

# SKILLS THE STUDENT SHOULD ACQUIRE DURING HIS/HER TRAINING PROGRAM:

- 1. Becoming a reliable valued employee.
- 2. Knowing the process involved in the picking and sorting of the eggs.
- 3. Being able to examine the eggs and chickens for defects and disease and properly report the findings.
- 4. Following instructions for the proper feeding and watering techniques.
- 5. Practicing proper sanitation to prevent the spread of diseases to the chickens.
- 6. Proper storage, stacking, and counting of the eggs.

# SAFETY FEATURES THE STUDENT SHOULD KNOW ABOUT HIS/HER PLACE OF EMPLOYMENT:

- 1. FIRST AID KIT
- 2. FIRE EXTINGUSHERS
- 3. FIRE DOOR EXITS
- 4. HOW TO DIAL 911
- 5. EMERGENCY PHONE NUMBERS
- 6. FIRE BLANKET
- 7. SPRINKLER SYSTEM
- 8. MISCELLANEOUS SAFETY AREAS
- 9. EMERGENCY LIGHTING