

British Poultry Passport Training Courses for Broiler Producers

Poultry Health Services provide training on health, welfare and biosecurity to support best practice procedures for broiler production. The courses are provided through our FarmIQ website, which provides easy, flexible access. The system remembers where you have reached in the course so it can be done in short periods of time over a number of days, helping you make the most of your time. The courses include links to Codes of Practice, legislation and the Red Tractor Scheme for reference and further information.



Call 01374 820366 to find out more
Available online at: www.farmIQ.co.uk/courses/poultry

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Module Details

Module 1 - Health and Welfare

This module aims to provide suitable and sufficient training in broiler health and welfare, as required by Poultry Passport standards. It will be of interest not only to those already working in the poultry industry but also to those wishing to broaden their knowledge in these two subjects in a commercial and integrated system.

The course will provide the following:

- Outlines the legislative requirements throughout the process of broiler production from placement to depopulation.
- Provides insights on bird behaviour (ethogram concept).
- Explains welfare and how to assess it.
- Offers a brief explanation of common and notifiable diseases in broiler production.
- Links to relevant external sources such as the Red Tractor Scheme, Legal Statutory Instruments and Codes of Practice.

Module 2 - Biosecurity

This module aims to provide suitable and sufficient training into understanding the concept of biosecurity and how to apply it on a broiler farm, as required by Poultry Passport standards. It will be of interest not only to those already working in the poultry industry but also to those wishing to broaden their knowledge in these two subjects in a commercial and integrated system.

The course will provide the following:

- Understanding the concept of disease; how it enters a site and how it spreads.
- Understanding the value of regular monitoring of the environment (swabs, dipslides, etc) from a biosecurity point of view.
- Understanding biofilms and their importance.
- As an integral part of the course, aspects of cleaning and disinfection, feed/water hygiene and overall hygiene will be looked at in depth with a description through the slides of the different compounds or chemicals that can be used for water sanitation.

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