Poultry Welfare & Handling Training Course

Professional Development Training Course Outline

Category	Veterinary and Animal Science	**Duration**	5 Days
Base Fee	$1,500 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

The global poultry industry is rapidly evolving, driven by rising consumer awareness, sustainability concerns, and regulatory demands. Effective poultry welfare and handling practices are no longer optional they are critical to ensuring ethical production, food safety, and operational efficiency. Poultry Welfare & Handling Training Course equips participants with cutting-edge knowledge and practical skills in animal welfare standards, humane handling, and biosecurity protocols, enabling organizations to achieve compliance, enhance productivity, and improve flock health.

This comprehensive program blends theoretical insights with practical case studies, focusing on key areas such as stress-free handling, humane slaughtering, disease prevention, and environmental enrichment. Participants will gain expertise in behavioral assessment, welfare auditing, and emergency response protocols, positioning them as leaders in sustainable and ethical poultry management. By the end of the course, attendees will be fully prepared to implement best practices that meet global welfare standards and improve operational profitability.

Programme Curriculum

Poultry Welfare & Handling Training Course

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Course Duration

5 days

Course Objectives

1. Understand the fundamentals of poultry welfare standards and global regulations.
2. Master humane handling techniques to reduce stress and injury in birds.
3. Apply biosecurity protocols to prevent disease outbreaks.
4. Conduct effective behavioral assessment and welfare auditing.
5. Implement environmental enrichment strategies to enhance flock well-being.
6. Develop stress-free catching, loading, and transport procedures.
7. Optimize feeding and housing systems for maximum health and productivity.
8. Learn emergency response and crisis management in poultry operations.
9. Enhance meat quality and food safety compliance through welfare practices.
10. Integrate sustainable and ethical poultry production methods.
11. Utilize data-driven monitoring and reporting systems for welfare tracking.
12. Examine case studies on welfare improvements and operational efficiency.
13. Foster a culture of continuous improvement and employee training in welfare standards.

Target Audience

1. Poultry farm owners and managers
2. Veterinary professionals specializing in poultry
3. Animal welfare auditors and inspectors
4. Livestock handlers and farm staff
5. Feed and nutrition specialists
6. Agricultural consultants and extension officers
7. Students in veterinary and animal sciences
8. Policy makers and regulatory compliance officers

Course Modules

Module 1: Introduction to Poultry Welfare

- Global welfare standards and regulations
- Importance of ethical handling practices
- Common welfare issues in modern poultry farms
- Impact of welfare on productivity and food safety
- Case study: Welfare improvement in a commercial layer farm

Module 2: Poultry Behavior and Stress Management

- Understanding normal vs. abnormal behaviors
- Indicators of stress and discomfort

- Techniques for behavioral assessment
- Stress mitigation strategies during handling
- Case study: Reducing stress in broiler transport

Module 3: Humane Handling Techniques

- Safe catching and restraint methods
- Proper use of handling equipment
- Minimizing injuries during movement
- Handling during veterinary procedures
- Case study: Improved handling in free-range systems

Module 4: Housing and Environmental Enrichment

- Optimal housing design for welfare
- Lighting, ventilation, and temperature control
- Enrichment materials to reduce boredom and aggression
- Space allocation and stocking density
- Case study: Enrichment impact on layer productivity

Module 5: Feeding, Nutrition, and Welfare

- Balanced diets for optimal growth and health
- Feeding schedules and techniques
- Water management and hygiene
- Nutritional interventions to reduce stress
- Case study: Diet adjustments improving broiler health

Module 6: Biosecurity and Disease Prevention

- Farm-level biosecurity measures
- Disinfection protocols and pest control
- Monitoring flock health and vaccinations
- Preventing zoonotic disease transmission
- Case study: Successful outbreak management in a commercial farm

Module 7: Transportation and Slaughter Welfare

- Guidelines for humane catching and transport
- Handling during loading and unloading
- Slaughter methods aligned with welfare standards
- Stress reduction during pre-slaughter operations
- Case study: Welfare-focused transport in a broiler supply chain

Module 8: Monitoring, Reporting, and Continuous Improvement

- Welfare audits and compliance reporting
- Data-driven welfare monitoring systems
- Employee training and engagement in welfare practices
- Continuous improvement frameworks
- Case study: Implementation of welfare KPI tracking in a poultry company

Training Methodology

This course employs a participatory and hands-on approach to ensure practical learning, including:

- Interactive lectures and presentations.
- Group discussions and brainstorming sessions.
- Hands-on exercises using real-world datasets.
- Role-playing and scenario-based simulations.
- Analysis of case studies to bridge theory and practice.
- Peer-to-peer learning and networking.
- Expert-led Q&A sessions.
- Continuous feedback and personalized guidance.

Register as a group from 3 participants for a Discount

Send us an email: info@fineskilltrainingcenter.org or call *+254769199797*

Certification

Upon successful completion of this training, participants will be issued with a globally- recognized certificate.

Tailor-Made Course

We also offer tailor-made courses based on your needs.

Key Notes

a. The participant must be conversant with English.

b. Upon completion of training the participant will be issued with an Authorized Training Certificate

c. Course duration is flexible and the contents can be modified to fit any number of days.

d. The course fee includes facilitation training materials, 2 coffee breaks, buffet lunch and A Certificate upon successful completion of Training.

e. One-year post-training support Consultation and Coaching provided after the course.

f. Payment should be done at least a week before commence of the training, to Fineskill Training Center account, as indicated in the invoice so as to enable us prepare better for you.

Upcoming Scheduled Sessions

Start Date	End Date	Location	Price
23 Nov 2026	27 Nov 2026	Online	$1,000
23 Nov 2026	27 Nov 2026	Physical	$1,500
23 Nov 2026	27 Nov 2026	Physical	$3,000

Start Date	End Date	Location	Price
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$4,500
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$6,000

Ready to enroll or request a customized program? Book online or contact us:

Register Online Now

Email: info@fineskilltrainingcenter.com | Website: www.fineskilltrainingcenter.com