

Classification and Qualification



STANDARDS

The California State University System

Poultry Technician

Class Code 0697

Date Established 04-30-76

Date Revised 01-01-78

Occupation Index Reference A-1

DEFINITION:

Under the general supervision of a poultry science faculty member, supervises or performs all work activities related to the operations of a poultry program; assists instructional faculty in setting up and conducting poultry laboratory classes; and advises students in the operation of poultry enterprise projects.

DISTINGUISHING CHARACTERISTICS:

The Poultry Technician typically supervises a small number of employees; plans and implements poultry programs; under minimal supervision supervises a small number of employees in the day-to-day operations of a poultry program; and provides advice and guidance to students working on enterprise projects.

Examples of Typical Activities:

The Poultry Technician is responsible for planning, organizing and directing the day-to-day operations of a poultry program. Performance of such activities includes the supervision of a small group of farm employees or student workers in the care and feeding of poultry; tending to the day-to-day health care needs of poultry and in processing eggs and poultry meat. Incumbents of positions in this class are also responsible for the sale of products produced and the maintenance of records in the sale of these products.

Incumbents of positions in this class, under the direction of a faculty member, implement selective breeding programs aimed at the progressive improvement and development of poultry flocks. Incumbents of positions in this class are involved in selling stock, maintaining supply inventories, assisting faculty and students in conducting experiments, maintaining production records and inventories, and other records required in the operation of a poultry program.

The Poultry Technician assumes an active role in the instructional process by assisting laboratory instructors with the setting up and conducting of poultry laboratory classes, and advising students in the day-to-day care, feeding, egg and poultry processing, and health care of enterprise project poultry.

MINIMUM QUALIFICATIONS:

Knowledges and Abilities:

Thorough knowledge of modern poultry feeding, egg and poultry meat processing and health care practices.

Ability to recognize the symptoms of, and assist in the treatment of, common poultry diseases and other health problems; ability to implement under the direction of a faculty member, programs of poultry improvement and development; ability to supervise unskilled student help in the care and feeding of poultry; ability to maintain clear and concise records and prepare reports; and ability to coordinate the practical aspects of poultry production with the academic program and the student learning process.

and

Experience:

Equivalent to one year of experience in the care and feeding of poultry.

and

Education:

Equivalent to 60 semester units of academic work at a four-year college or university, with course work in poultry science and related animal science subjects. (Additional specialized experience which has demonstrated that the applicant has acquired and successfully applied the knowledges and abilities shown above may be substituted for the required education on the basis of one year of experience for each 30 units or 45 quarter units of accredited college work completed.)

and

Special Qualifications:

Possession of a valid California Poultry Meat Inspector License issued by the State of California will be required.

Work Week Group: 4B
Premium O/T: No
Shift Differential: No
Employee Category: Non-Academic