

## ✿ Why This Course is Valuable

- High-demand agribusiness skills
- Practical training and demonstrations
- Access to experienced poultry instructors
- Participant receives a **Certificate of Completion**
- Ideal for both beginners and commercial poultry producers

Contact details and location:

For further details, contact the Principal through the following:

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Location:  
Southern Province  
Monze District  
East of Monze town  
5 Km along the Monze-Chivuna road.

## ZAMBIA COLLEGE OF AGRICULTURE MONZE



### Broiler Production (Duration: 2 Weeks)

“Practical Skills for Efficient, Profitable, and Modern Broiler Production”



- Training for sustainable development -

## Course Overview

Broiler production is one of the fastest-growing agribusiness opportunities in Zambia, offering **quick returns, high demand, and profitable value chains** for farmers.

This two-week intensive training equips participants with both **practical and technical skills** to successfully manage broiler enterprises from day-old chicks to market-ready birds.

The course is ideal for **farmers, youth entrepreneurs, cooperatives, agribusiness investors, and extension officers**.

### ■ Modules Covered

#### 1. Introduction & Overview of the Broiler Industry

Participants learn industry trends, production cycles, market demand, and the economic importance of broiler production in Zambia.

#### 2. Day-Old Chick (DOC) Management

Focuses on chick quality assessment, receiving procedures, brooder preparation, early feeding, and minimizing early mortality.

#### 3. Housing, Layout & Environmental Control

Covers broiler house design, ventilation, stocking density, litter management, temperature control, and lighting schedules.

#### 4. Equipment, Utilities & Infrastructure

Participants learn about feeders, drinkers, brooder stoves, heaters, drinker lines, generators, and water systems crucial for efficient production.

## 5. Brooding & Early Management

Covers temperature management, heat source control, chick behaviour assessment, and critical first-seven-day management.

## 6. Nutrition and Feeding Management

Focuses on feed types (starter, grower, finisher), feeding schedules, water quality, and feed conversion ratio (FCR) optimization.



## 7. Health, Biosecurity & Vaccination

Participants learn disease prevention, vaccination schedules, cleaning and disinfection practices, record keeping, and biosecurity protocols.

## 8. Pre-Slaughter & Marketing

Covers harvesting, transportation, slaughter preparation, carcass quality, pricing, and entry into local markets or chain stores.

## 📅 Training Approach

Training combines:

- ✓ Hands-on practical demonstrations at the college poultry unit
- ✓ Classroom sessions with visual aids
- ✓ Feeding, weighing, brooding, and record-keeping exercises
- ✓ Business planning and enterprise budgeting

By the end of the course, trainees are able to **confidently manage a broiler flock from DOC to sale**.

## 🏠 Accommodation & Meals

Participants receive **comfortable accommodation and nutritious meals** under CICE, providing a well-supported environment throughout the training period.