



**A TECHNICAL REPORT**

**ON**

**STUDENT INDUSTRIAL WORK EXPERIENCED SCHEME (S.I.W.E.S).**

**UNDERTAKEN AT**

**YUMMY CHICKEN/CZAR FARM NIG. LTD.**

**NO 2, ALOMILAYA STREET, ASA LOCAL GOVERNMENT, ILORIN KWARA**

**STATE**

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## CHAPTER ONE

### INTRODUCTION TO SIWES

The **Student Industrial Work Experience Scheme (SIWES)** is a vital educational program in Nigeria designed to bridge the gap between academic learning and practical work experience for students. Established in 1973 by the Nigerian government, the scheme aims to provide students in various fields of study with the opportunity to gain hands-on experience in real-world working environments. The program is managed by the **Industrial Training Fund (ITF)** and is a mandatory part of the curriculum for students in certain courses such as engineering, science, business administration, and agriculture.

The main objective of SIWES is to enhance the quality of education by enabling students to apply the theoretical knowledge gained in the classroom to actual work situations. Through this industrial training, students are exposed to professional practices, industry standards, and operational processes that are essential in their future careers. SIWES also helps students develop critical skills, such as problem-solving, teamwork, communication, and time management, which are valuable in any workplace setting.

For students, SIWES offers a unique opportunity to gain experience in their field, improve employability, and build networks within the industry. For employers, it provides a chance to mentor and assess potential future employees, while also benefiting from the fresh perspectives and enthusiasm that students bring.

Overall, SIWES plays a crucial role in bridging the gap between academic learning and the practical skills required by employers, helping students prepare for the challenges of the job market after graduation.

## OBJECTIVE

The **objectives** of the **Student Industrial Work Experience Scheme (SIWES)** are designed to ensure that students gain practical experience and are well-prepared for the workforce. The key objectives of SIWES include:

1. **Bridging the gap between theory and practice:** SIWES helps students apply the theoretical knowledge gained in academic institutions to real-world situations, enhancing their understanding of how academic concepts are used in the workplace.
2. **Improving practical skills:** The program aims to equip students with hands-on experience and technical skills relevant to their field of study, helping them become more proficient in their chosen careers.
3. **Fostering a deeper understanding of the work environment:** SIWES gives students exposure to the actual working conditions in industries, businesses, and organizations, helping them understand the dynamics of the workplace and the industry standards that exist.
4. **Enhancing employability:** By gaining work experience, students develop essential soft and hard skills that improve their competitiveness and employability when they graduate.
5. **Strengthening collaboration between academia and industry:** SIWES promotes the relationship between educational institutions and industries, encouraging mutual exchange of knowledge, expertise, and best practices, which benefits both students and employers.
6. **Promoting professional development:** The scheme helps students develop important professional attributes such as communication skills, time management, teamwork, and problem-solving, which are crucial for success in the workplace.
7. **Preparing students for the challenges of the job market:** Through exposure to real-life challenges and industry-specific tasks, students are better prepared for the demands of their future careers, allowing them to transition more smoothly into full-time employment.

Overall, SIWES seeks to ensure that students are not only academically equipped but also possess the practical knowledge and skills needed to thrive in their professional lives.

## CHAPTER TWO

### DESCRIPTION OF YUMMY CHICKEN/CZAR FARM NIG LTD

**YUMMY CHICKEN/CZAR FARM NIG LTD** is a leading poultry processor based in [Afon junction No.2. Alomilaya street, Asa local govt], known for its extensive range of chicken products, including whole chickens, cuts, and value-added products..

#### Overview of Processing Stages

##### Live Bird Handling

- Arrival and Inspection: Upon arrival, live chickens are inspected for health and quality. This step involves checking for signs of disease and ensuring proper handling to minimize stress.
- Quarantine Procedures: Birds that do not meet health standards are quarantined or rejected, based on company policy.
- Stunning: Chickens are stunned using electric or gas methods to render them insensible to pain before slaughter.
- Slaughtering: The birds are then slaughtered using automated systems designed to ensure precision and efficiency.

**Feather Removal:** Automated feather pluckers remove feathers. The efficiency of this process impacts the overall quality and cleanliness of the carcass.

**Evisceration:** Internal organs are removed, and the carcass is inspected to ensure it is free from contaminants and abnormalities.

- Washing: Carcasses are washed to remove residual blood and feathers. This step is crucial for maintaining hygiene and preventing contamination.
- Chilling: The carcasses are rapidly chilled to temperatures that inhibit bacterial growth. This is typically achieved through water chilling or air chilling methods.
- Cutting: Carcasses are cut into various parts based on market demand and customer specifications. This includes cutting into whole parts or portioning.
- Deboning: For certain products, deboning is carried out to produce boneless cuts and value-added products.
- Packaging: Finished products are packaged using automated systems to ensure proper sealing and labeling.
- Storage: Packaged products are stored in refrigeration units to maintain freshness and prevent spoilage until distribution.

##### Quality Control and Food Safety

## **Hygiene Management**

- Sanitation: Regular cleaning schedules and the use of disinfectants are enforced to maintain a hygienic environment. Hygiene protocols are strictly followed to prevent contamination.
- Employee Training: Continuous training programs are conducted for staff to reinforce hygiene and safety practices.

### **Safety Standards**

- Microbiological Testing: Routine testing of products for pathogens and spoilage organisms ensures that safety standards are met.
- Compliance: The company adheres to national and international food safety regulations, including HACCP (Hazard Analysis and Critical Control Points) standards.

## **Technological Integration**

### **Automation in Processing**

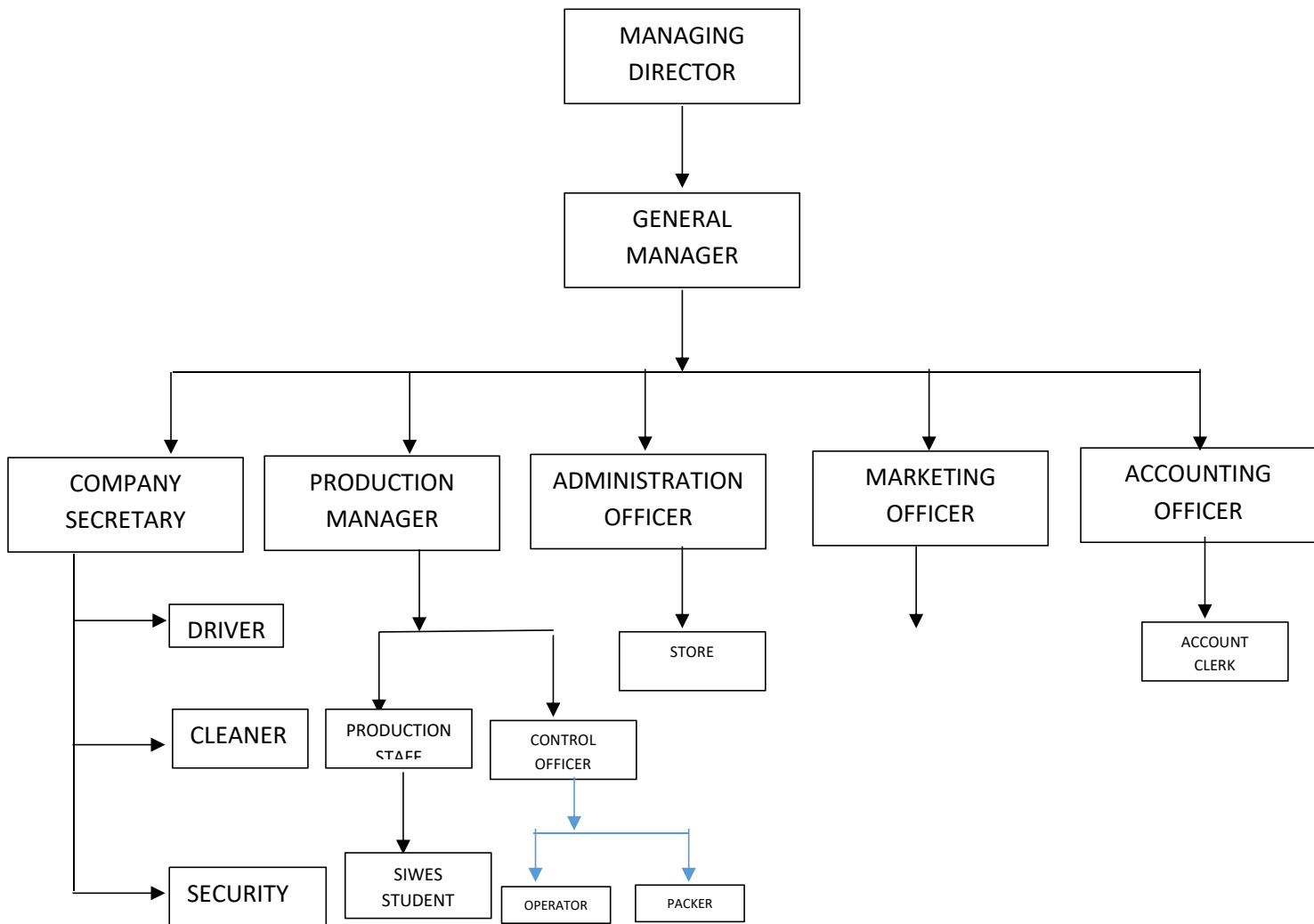
- Efficient Machinery: The use of automated plucking, cutting, and packaging machines enhances processing efficiency and consistency.
- Data Systems: Advanced data management systems track production metrics, inventory, and quality control parameters.

### **Innovation**

- Research and Development: Ongoing R&D efforts focus on improving processing techniques, developing new products, and integrating cutting-edge technology.

### **. Operational Challenges and Solutions**

## ORGANIZATIONAL STURECTURE



## VARIOUS DEPARTMENT AND THEIR FUNCTIONS

At **Yummy Chicken/Czar Farm Nig. Ltd**, various departments play key roles in ensuring the smooth running of the poultry farm and food production operations. Below is a breakdown of the typical departments within such an organization and their functions:

### Poultry Farming Department

- **Function:** This department is responsible for the primary function of raising and managing the chickens. It includes breeding, feeding, caring for the chickens, and ensuring they are healthy.

## **Processing Department**

- **Function:** This department handles the slaughtering, processing, and packaging of the chickens once they reach the desired weight.

## **Sales and Marketing Department**

- **Function:** Responsible for promoting the company's products, driving sales, and establishing relationships with customers and distributors.

## **Distribution and Logistics Department**

- **Function:** This department is responsible for managing the supply chain, ensuring the efficient transportation of products to customers or retail outlets.

## **Finance and Accounting Department**

- **Function:** Oversees the financial health of the company, managing budgets, expenses, and revenues, as well as ensuring compliance with tax and accounting regulations.

## **Customer Service Department**

- **Function:** Provides support and resolves issues for customers, ensuring satisfaction with the products and services.

## **Procurement and Supply Chain Department**

- **Function:** This department handles the sourcing of raw materials and supplies necessary for poultry farming and processing operations.

## **CHAPTER THREE**

### **WORK ACTUALLY CARRIED OUT**

I had the opportunity to work in the Production Department, where I gained hands-on experience in various aspects of poultry farming, processing, and overall production management. My role involved assisting in the daily operations that ensure the smooth production of high-quality chicken products.

One of my key responsibilities was in poultry farming and management. I assisted with feeding the chickens, making sure they received the right type of nutrition at different stages of their growth. I also helped monitor their health by observing any signs of illness and ensuring that proper vaccination schedules were followed. This involved working closely with the team to maintain proper living conditions for the chickens, including regulating temperature, humidity, and lighting to promote their well-being.

As the chickens reached maturity, I was involved in their processing, which included assisting with the slaughtering, cleaning, and packaging of the meat. I observed the entire processing flow, making sure hygiene and safety standards were maintained at all times. I learned the importance of quality control during this stage, ensuring that the chickens were free from contaminants and met the company's product standards. Additionally, I helped package the processed products, including whole chickens and various chicken parts, for distribution.

I also gained insight into the inventory management processes in the department. I assisted in keeping track of both raw materials, such as feed and medical supplies, and finished products. Ensuring that stock levels were properly monitored helped prevent any disruptions in production. My involvement extended to assisting in the coordination between departments, particularly with the Sales and Marketing teams, to ensure that products were available for customers and delivered on time.

Another critical aspect of my role was ensuring compliance with food safety and quality standards. I worked alongside the team to maintain clean and sanitized production areas to prevent any contamination. This experience taught me the importance of adhering to health and safety regulations, both for the well-being of the workers and the consumers.



Throughout my time at the farm, I also assisted in record-keeping, which involved documenting daily production activities, maintenance schedules, and any issues that arose during the production process. This helped the team stay organized and ensured that operations ran smoothly. Additionally, I observed and participated in troubleshooting when production bottlenecks or delays occurred, helping to identify solutions to maintain efficiency.

## CHAPTER FOUR

### EXPERIENCED GAINED

One of the key experiences I gained was in **poultry farming and management**. I had the opportunity to assist in the care and management of the chickens, ensuring they received proper nutrition and health care. I learned how to monitor the chickens for signs of illness and the importance of maintaining optimal living conditions, such as controlling temperature, humidity, and lighting, to support their growth and well-being. This hands-on experience helped me understand the intricacies of poultry management and the significant role it plays in the production process.

Additionally, I was exposed to **poultry processing**, where I assisted in the slaughtering, cleaning, and packaging of the chickens. I learned about the various stages of the processing cycle and the importance of maintaining high hygiene and safety standards to prevent contamination. I gained experience in **quality control**, ensuring that all products met the company's strict quality standards before they were packaged and sent to market. This reinforced the importance of maintaining high product standards and adhering to food safety regulations.

I also gained valuable insight into **inventory management**. I assisted in tracking raw materials like feed and veterinary supplies, ensuring there was no shortage that could disrupt the production process. I was also involved in managing the inventory of finished products, ensuring that they were ready for distribution. This experience helped me understand how critical effective inventory management is to the smooth operation of a business, especially in a production-heavy environment like a poultry farm.

Another significant experience was working closely with other departments, especially **Sales** and **Marketing**, to ensure the products were available for customers on time. I observed how communication between departments is essential for meeting customer demand and ensuring products are delivered efficiently. This experience highlighted the importance of interdepartmental coordination in a business setting.

Throughout my time at the farm, I was involved in **record-keeping and documentation**. I assisted in tracking daily production activities, inventory levels, and maintenance schedules.

This reinforced the importance of proper documentation in business operations, as it helps ensure efficiency and accountability in the production process.

Lastly, I gained experience in **problem-solving** and **troubleshooting**. Whenever there were bottlenecks or delays in production, I was involved in identifying issues and finding solutions to keep things running smoothly. This helped me develop my critical thinking and problem-solving skills, which are essential in any business environment.

## CHAPTER FIVE

### SUMMARY

My SIWES placement at **Yummy Chicken/Czar Farm Nig. Ltd** provided me with a comprehensive and practical understanding of the poultry industry, particularly within the **Production Department**. During my time there, I was able to apply the knowledge I gained from my Business Administration studies to real-world business operations. I actively participated in various aspects of poultry farming, processing, and production management, which deepened my understanding of how a business in the food production sector operates.

I gained hands-on experience in managing the health and well-being of the chickens, overseeing their feeding and living conditions, and learning the importance of maintaining hygiene and safety standards in poultry processing. Additionally, I was involved in monitoring inventory, ensuring that raw materials and finished products were effectively managed to prevent disruptions in the production process.

My exposure to **quality control, record-keeping**, and the coordination between different departments helped me understand the critical role of efficient operations in delivering high-quality products to customers. I also gained valuable skills in problem-solving, communication, and teamwork, as I worked closely with colleagues across various departments to ensure smooth production and timely delivery of products.

### PROBLEM ENCOUNTER

One of the main issues I encountered was in **inventory management**. There were occasional discrepancies between the stock levels of raw materials, such as chicken feed and veterinary supplies, and what was recorded in the system. This sometimes led to delays in production when essential supplies were running low, causing a temporary disruption in the farming process. I learned the importance of maintaining accurate records, double-checking inventory levels regularly, and the need for effective communication between departments to ensure that any shortages are identified and addressed promptly.

Another challenge I faced was **quality control during processing**. On a few occasions, issues arose with the processing equipment, such as malfunctioning machinery that slowed down the production process or caused inconsistencies in product quality. These mechanical

failures led to delays in processing, and I witnessed how essential it is to have regular maintenance schedules for equipment to prevent such issues. I also learned the importance of strict adherence to hygiene standards to avoid contamination, as the slightest mistake can compromise product quality.

Additionally, the **coordination between departments** sometimes presented challenges. As the Production Department relies heavily on the timely communication of information with the Sales and Logistics teams, there were instances when production schedules didn't align with market demands. This occasionally resulted in either excess inventory or shortages of certain products. I realized the importance of clear and consistent communication across departments to align production with customer demands and ensure that products are available when needed.

## **SUGGESTION FOR IMPROVEMENT OF THE SCHEME**

Firstly, **better orientation and training** for students at the start of their SIWES placement would be beneficial. While I received some training, a more structured orientation program could help students quickly understand the company's operations, safety protocols, and their specific roles within the organization. This could include more detailed training on industry-specific tools and systems, as well as the overall business structure, to ensure that students are equipped with the knowledge they need to contribute effectively.

Secondly, I believe **clearer communication of expectations** between students, their academic institutions, and the host companies is essential. It would help students better understand their responsibilities, the goals of their placement, and how their work will be evaluated. A well-defined framework for assessment can help students focus on achieving specific objectives during their placement, making their experience more meaningful and rewarding.