SARIMANOK BROILER ENTERPRISE

ENTERPRISE DEVELOPMENT PROJECT

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SARIWANOK BROILER ENTERPRISE

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In Partial Fulfillment of the Requirements for the Degree of Bachelor of Science in Business Management (Major in Agribusiness)



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ABSTRACT

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An entrepreneurial development project (EDP) was conducted in Sulsugin, Alfonso Cavite primarily to provide the students a chance to apply their knowledge in business management to actual operations by putting their own business while studying. This report described the practices in producing broiler and the efficiency and the performance of broiler production.

The project was conducted from November 14, 2002 to February 22, 2003 with an initial capital of P30,000.00, which was equally shared by the entrepreneurs. After three months of operation, the proponents realized a net income of P3,227.00.

The project was mainly concerned with the production of fresh poultry products. The different practices included acquisition of feeds and stocks, medication, sanitation and hygiene, harvesting and farm recording. During the four-month period of operation, 600 chicks were raised for two cropping periods.

The major products sold by the enterprise were live and dressed chickens, which also included entrails like liver and gizzard. Live chickens were sold at P60.00 per kilo while dressed chickens were sold at P80.00 to P85.00 per kilo. The market of the enterprise included walk-in-buyers, retailers, restaurants and others.

Overall, the project was determined to be a reliable business operation.

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INTRODUCTION

Broiler production operation is one of the three general types of chicken enterprise. This operation involves raising chickens for meat. High-quality rations are fed to secure rapid efficient gains. Generally, several flocks of birds are fed and marketed each year.

The size of poultry enterprise ranges from small farm flocks to large commercial operations. Regardless of the size of the enterprises, there are three important factors for success with poultry; proper feeding; good management; and sanitation (Gillespie, 2002).

Broiler enterprise concerns itself principally with the production of broilers or young chickens of either sex that weigh more than one kilo live weight at 7 to 8 weeks of