

Universiteit van Pretoria Jaarboek 2017

Veterinêre Volksgesondheid: Vleis Higiene 881 (VPH 881)

Kwalifikasie	Nagraads
Fakulteit	Fakulteit Veeartsenykunde
Modulekrediete	40.00
Programme	MSc Veterinêre Openbare Gesondheid (Gedoseer)
Voorvereistes	Geen voorvereistes.
Kontaktyd	10 praktiese sessies per week
Onderrigtaal	Module word in Engels aangebied
Akademiese organisasie	Parakliniese Wetenskappe
Aanbiedingstydperk	Jaar

Module-inhoud

*Hierdie inligting is slegs in Engels beskikbaar.

A coherent and critical understanding and application of the theory and research methodologies and techniques relevant to all aspects of red meat hygiene relating to prevention and control of zoonoses and other diseases transmitted by meat, welfare of livestock, pre-harvesting, harvesting and post-harvesting aspects of red meat production, practical application of HACCP relating to the specific activities, prevention and control of chemical residues in meat, including veterinary drug residues and appropriate national and international legislation. An understanding of how these relate to applied research relevant to industry or public health (including the ability to select and apply research methods effectively). Ability must be shown to rigorously critique and evaluate current research and participate in scholarly debates in this area of specialisation. Ability must be demonstrated to relate theory to practice and vice versa and to think epistemologically.

Die inligting wat hier verskyn, is onderhewig aan verandering en kan na die publikasie van hierdie inligting gewysig word.. Die [Algemene Regulasies \(G Regulasies\)](#) is op alle fakulteite van die Universiteit van Pretoria van toepassing. Dit word vereis dat elke student volkome vertroud met hierdie regulasies sowel as met die inligting vervat in die [Algemene Reëls](#) sal wees. Onkunde betreffende hierdie regulasies en reëls sal nie as 'n verskoning by oortreding daarvan aangebied kan word nie.