

# University of Pretoria Yearbook 2018

## Veterinary public health: Meat hygiene 881 (VPH 881)

<b>Qualification</b>	Postgraduate
<b>Faculty</b>	<a href="#">Faculty of Veterinary Science</a>
<b>Module credits</b>	40.00
<b>Programmes</b>	<a href="#">MSc Veterinary Public Health (Coursework)</a>
<b>Prerequisites</b>	No prerequisites.
<b>Contact time</b>	10 practicals per week, 5 web-based periods per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Paraclinical Sciences
<b>Period of presentation</b>	Year

### Module content

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.

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