

# University of Pretoria Yearbook 2019

## Veterinary public health: Poultry food hygiene 882 (VPH 882)

<b>Qualification</b>	Postgraduate
<b>Faculty</b>	<a href="#">Faculty of Veterinary Science</a>
<b>Module credits</b>	40.00
<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 poultry hygiene relating to prevention and control of zoonoses and other diseases transmitted by meat, eggs or other poultry products, welfare of poultry, pre-harvesting, harvesting and post-harvesting aspects of poultry meat or egg production, practical application of HACCP relating to the specific activities, prevention and control of chemical residues, 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.

The information published here is subject to change and may be amended after the publication of this information. The [General Regulations \(G Regulations\)](#) apply to all faculties of the University of Pretoria. It is expected of students to familiarise themselves well with these regulations as well as with the information contained in the [General Rules](#) section. Ignorance concerning these regulations and rules will not be accepted as an excuse for any transgression.