



University of Pretoria Yearbook 2018

Veterinary public health: Meat hygiene 881 (VPH 881)

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

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.