

APPLY KNOWLEDGE OF VETERINARY PUBLIC HEALTH

UNIT CODE: 0841 541 28A

TVET CDACC UNIT CODE: HE/OS/AHP/CC/27/6/MA

UNIT DESCRIPTION

This unit specifies the competencies required by an animal health technologist to apply knowledge of veterinary public health. It involves applying principles of public health, knowledge of environmental health and safety in ensuring food safety and conduct food hygiene and quality inspection.

ELEMENTS AND PERFORMANCE CRITERIA

ELEMENT These describe the key outcomes, which make up workplace function.	PERFORMANCE CRITERIA These are assessable statements, which specify the required level of performance for each of the elements. <i>Bold and italicized terms are elaborated in the range.</i>
1. Apply principles of veterinary public health	1.1 Concept of veterinary public health is applied as per work requirement 1.2 Principles of food hygiene are applied as per work requirement 1.3 Principles of water hygiene are applied as per work requirement
2. Apply knowledge of environmental health and safety	2.1 Knowledge of sewerage treatment and disposal is applied as per public health manual 2.2 <i>Water quality parameters</i> are managed as per work requirement 2.4 Personal hygiene on handling food is applied as per work procedure
3. Conduct food hygiene and quality inspection	3.1 <i>Food borne illnesses</i> are managed as per public health manual 3.2 Meat inspection is conducted as per public health manual 3.3 Milk inspection is conducted as per public health manual

	3.4 Drug residues are managed as per work procedure
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RANGE

This section provides work environments and conditions to which the performance criteria apply. It allows for different work environment and situations that will affect performance.

Variable	Range
1. Concepts of veterinary public health include but not limited to	1.1. Public health 1.2. Milk hygiene 1.3. Meat hygiene 1.4. Water hygiene
2. Principles of veterinary public health includes but not limited to	2.1. Clean 2.2. Separate 2.3. Cook 2.4. Chill
3. Water quality parameters include but not limited to	3.1. Temperature 3.2. pH 3.3. Turbidity 3.4. BOD 3.5. COD 3.6. Salinity
4. Food borne illnesses include but not limited to:	4.1. Salmonellosis 4.2. Giardiasis 4.3. Shigellosis 4.4. Cholera

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit of competency.

Required skills

The individual needs to demonstrate the following skills:

- Food safety risk assessment and communication
- Training skills
- Communication skills

Required knowledge

The individual needs to demonstrate knowledge of:

- Meat hygiene and inspection
- Milk hygiene and inspection
- Zoonotic disease and their control strategies
- Environmental health issues and one-health solutions.

EVIDENCE GUIDE

This provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge and range.

1. Critical Aspects of Competency	Assessment requires evidence that the candidate: 1.1 Applied concept of veterinary public health as per work requirement 1.2 Applied principles of food hygiene as per work requirement 1.3 Applied principles of water hygiene as per work requirement 1.4 Applied knowledge of sewerage treatment and disposal as per public health manual 1.5 Managed Water quality parameters as per work requirement 1.6 Applied personal hygiene on handling food as per work procedure 1.7 Managed food borne illnesses as per public health manual 1.8 Conducted meat inspection as per public health manual 1.9 Conducted milk inspection as per public health manual 3.4 Managed drug residues as per work procedure
2. Resource Implications	The following resources must be provided: 2.1 Appropriately simulated environment where assessment can take place 2.2 Access to relevant work environment

	2.3 Resources relevant to the proposed activities or tasks
3. Methods of Assessment	<p>Competency may be assessed through:</p> <ul style="list-style-type: none"> 3.1. Observation 3.2. Oral questioning 3.3. Written test 3.4. Portfolio of Evidence 3.5. Interview 3.6. Third party report
4. Context of Assessment	<p>Competency may be assessed in a:</p> <p>Workplace or simulated workplace</p>
5. Guidance information for assessment	<p>Holistic assessment with other units relevant to the industry sector, workplace and job roles is recommended.</p>