

VETERINARY PUBLIC HEALTH

ISCED UNIT CODE: 0841 541 28A

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

Relationship to Occupational Standards

This unit addresses the Unit of Competency: Apply knowledge of veterinary public health.

UNIT DURATION: 60 Hours

Unit Description

This unit specifies the competencies required by an animal health and production 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 conducting food hygiene and quality inspection.

Summary of Learning Outcomes

By the end of this unit, the learner should be able to:

S/No	Learning Outcomes	Duration (Hours)
1.	Apply principles of veterinary public health	25
2.	Apply knowledge of environmental health and safety	15
3.	Conduct food hygiene and quality inspection	20
Total		60

Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcomes	Content	Suggested Assessment Methods
1. Apply principles of veterinary public health	1.1. Principles of veterinary public health 1.1.1. Clean 1.1.2. Separate 1.1.3. Cook 1.1.4. Chill	<ul style="list-style-type: none">● Practical● Project● Portfolio of evidence● Third party report● Written assessment● Oral questioning

	<p>1.2. Concept of veterinary public health</p> <p>1.2.1. Milk hygiene</p> <p>1.2.2. Meat hygiene</p> <p>1.2.3. Water hygiene</p> <p>1.3. Principles of food hygiene</p> <p>1.4. Principles of water hygiene</p>	
<p>2. Apply knowledge of environmental health and safety</p>	<p>2.1. Introduction to environmental health and safety</p> <p>2.2. Water quality parameters</p> <p>2.2.1. Temperature</p> <p>2.2.2. pH</p> <p>2.2.3. Turbidity</p> <p>2.3. Biochemical oxygen demand (BOD)</p> <p>2.4. Chemical oxygen demand (COD)</p> <p>2.5. Salinity</p> <p>2.6. Personal hygiene when handling food</p>	<ul style="list-style-type: none"> ● Practical ● Project ● Portfolio of evidence ● Third party report ● Written assessment ● Oral questioning
<p>3. Conduct food hygiene and quality inspection</p>	<p>3.1. Introduction to food hygiene and quality inspection</p> <p>3.2. Food borne illnesses</p> <p>3.2.1. Salmonellosis</p> <p>3.2.2. Giardiasis</p> <p>3.2.3. Shigellosis</p> <p>3.2.4. Cholera</p> <p>3.3. Milk inspection</p>	<ul style="list-style-type: none"> ● Practical ● Project ● Portfolio of evidence ● Third party report ● Written assessment ● Oral questioning

	3.4. Meat inspection 3.5. Drug residues	
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Suggested Methods of delivery

- Practical
- Projects
- Demonstrations
- Group discussion
- Direct instructions

Recommended Resources for 25 Trainees

S/No.	Category/Item	Description/ Specification	Quantity	Recommended Ratio (Item: Trainee)
	Learning materials			
1.	Projector		1	1:25
2.	Whiteboard/Smart board		1	1:25
3.	Desktop/computer		1	1:25
4.	Lecture/Theory room		1	1:25
5.	Animal farm	As guided by KVB	1	1:25
6.	Library		1	1:25
7.	E-Library		1	1:25