

250-647 Prod & Public Safety, Trade & Economics

Credit Points:	25.00
Level:	6 (Graduate/Postgraduate)
Dates & Locations:	2009, This subject commences in the following study period/s: Semester 1, - Taught on campus. Online
Time Commitment:	Total Time Commitment: Not available
Prerequisites:	<u>250-500 Poultry Industry Field Work (/view/2008/250-500)</u> <u>250-501 Poultry Path and Diagnosis of Disease (/view/2008/250-501)</u> <u>250-646 Microbiology and Serology for Disease Control (/view/2008/250-646)</u>
Corequisites:	None
Recommended Background Knowledge:	None
Non Allowed Subjects:	None
Core Participation Requirements:	<p><p>For the purposes of considering request for Reasonable Adjustments under the Disability Standards for Education (Cwth 2005), and Student Support and Engagement Policy, academic requirements for this subject are articulated in the Subject Overview, Learning Outcomes, Assessment and Generic Skills sections of this entry.</p> <p>It is University policy to take all reasonable steps to minimise the impact of disability upon academic study, and reasonable adjustments will be made to enhance a student's participation in the University's programs. Students who feel their disability may impact on meeting the requirements of this subject are encouraged to discuss this matter with a Faculty Student Adviser and Student Equity and Disability Support: http://services.unimelb.edu.au/disability</p></p>
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Subject Overview:	For any agroindustry to be successful, consumers must be able to trust that industry as 'the custodian of food safety'. Unit 4 of the Master of Avian Health and Medicine focuses on food-borne pathogens associated with poultry. An appreciation of food-borne pathogens associated with poultry and standards for their control is central to Unit 4. Principles of Hazard Analysis Critical Control Point (HACCP) systems and their application and implementation in food safety programs in the poultry meat and egg sectors will be studied. This unit will also help students become familiar with import risk assessment and international trade issues associated with the importation/exportation of poultry products.
Objectives:	<ul style="list-style-type: none"> # Become familiar with the important food borne pathogens significant to human health which can be associated with poultry products. # Develop a sound theoretical and practical knowledge of the quality control measures required to ensure safe production and processing of poultry products. # Develop sound understandings and abilities to apply the Hazard Analysis and Critical Control Point (HACCP) System to food safety at all stages.

	# Know the relevant theory and practice basis of protocols for import risk assessments, and become familiar with the trade issues which relate to importing or exporting poultry products.
Assessment:	Monthly assessment tests (15%) Assignments (20%) Group Reports and Bulletin Board Contributions (5%) Final Examination (60%)
Prescribed Texts:	None
Breadth Options:	This subject is not available as a breadth subject.
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Links to further information:	http://www.avianhealthonline.vet.unimelb.edu.au/courseinfo.htm
Related Course(s):	Master of Avian Health & Medicine