Postgraduate Diploma in Poultry Production and Health – Part-Time - A524

1. Objectives

The poultry industry in Mauritius, dominated mainly by chicken production, is a well-established livestock sector representing a multi-billion rupees investment. It has generated employment for hundreds of employees including agricultural scientists, namely animal production specialists, agricultural engineers, animal nutritionists and veterinarians in addition to thousands of farm workers. The changing socio economic pattern of Mauritius has led to an increasing demand for chicken, eggs and processed poultry based products. The demand in these products, which has grown steadily over recent decades, is expected to continue in the coming years with a booming tourist industry and the potential to export day old chicks and poultry meat to countries in the region. Poultry production is carried out both by large-scale producers and medium and small enterprises. Large producers make optimal use of the State of the Art technology which is slowly being extended to other producers. Further development of the poultry industry is challenging but will rest primarily on the development of appropriate skills by junior and middle level technical managers. These skills as well as those relating to further processed products and food safety seem to be currently inadequate.

The course leading to a Postgraduate Diploma in Poultry Production and Health aims at upgrading the skills of experienced staff (*e.g.*, farm supervisors and managers) employed by the large-scale and medium poultry enterprises, Extension Officers, and young veterinarians wishing to pursue their career as poultry veterinarians. It is expected that the acquired skills will gradually be passed on to graduates who aspire to join the industry or set up their own viable poultry enterprises.

Delivery of the programme will be enhanced through the involvement of resource persons from the poultry industry, Veterinary Services, academic staff from foreign universities specialised in poultry production and health, experienced members of the World Poultry Science Association (WPSA; Mauritius Branch) as well as academic staff from the Faculty of Agriculture, University of Mauritius. Practical sessions will be organised in collaboration with the industry and the relevant laboratory services of the Ministry of Agro-Industry and Food Security as well as those that can be offered by the private sector.

On completion of this programme, the students will have developed knowledge and skills to:

- describe the different husbandry practices involved in the various commercial egg and chicken production systems.
- integrate concepts of anatomy and physiology of the domestic fowl with respect to egg production, hatching of day old chicks, chicken growth and fattening of broilers amongst others.
- explain the role of proper nutrition in poultry production.
- apply basic avian microbiology to the microbial poultry environment, the occurrence of poultry diseases and their diagnoses.
- maintain a healthy poultry flock.
- apply basic veterinary pharmacology and therapeutics in the prevention, treatment and control of poultry diseases including vaccinations.
- identify health issues associated with poultry production including farm biosecurity.
- discuss the design, management and operations of hatcheries.
- design and manage slaughter houses and have a sound knowledge of poultry meat inspection.
- familiarise with further processing of poultry and storage of poultry and poultry products.

- design and manage water treatment plants with respect to poultry abattoirs.
- apply food safety principles and regulations in force with respect to poultry and poultry products.
- apply sound principles of farm economics, management and marketing with respect to egg and poultry production and processing.
- prepare an extension activity and assess its relevance to the poultry industry.
- solve poultry science-related questions/problems.

2. General Entry Requirements

In accordance with General Entry Requirements for Admission to the University for a Postgraduate Diploma.

3. Entry Requirements

Programme Requirements

As per UoM Entry Requirements or any <u>alternate</u> qualifications acceptable to the University Senate.

General and Programme Requirements- Special Cases and Mature Students

In accordance with UoM entry requirements under: Special cases and Mature Students.

4. **Programme Duration (Part Time)**

Normal (Years)	Maximum (Years)
1	2

5. Credits per Year: Minimum 6 credits, Maximum 4 8 credits, subject to Section 4.

6. Minimum Credits Required for Award of the Postgraduate Diploma: 24 credits.

Students may exit with a **Postgraduate Certificate** after having earned **12 credits**

7. Teaching and Assessment

Each module will be assessed over 100 marks (*i.e.* expressed as %) with details as follows (unless otherwise specified).

Assessment will be based on a Written Examination of 2 to 2½ hours duration, carrying a weighting of 60%, and Continuous Assessment carrying 40% of total marks. Continuous Assessment will be based on class/laboratory/field works, and/or assignments including on the job assignments/Case-Study Reports/ Mini-Projects *etc.* and should include at least 1 class test.

An overall total of 40% for combined Continuous Assessment and Written Examination components would be required to pass a module, without minimum thresholds within the individual Continuous Assessment and Written Examination.

Modules will carry credits in the range of 2 to 5.

8. List of Modules

Code	Module Name	<u>Hr/Wk</u>	<u>Credits</u>
		L+P	
AGRI 60008Y(1)	Poultry Meat and Egg Production Systems	45+30	4
AGRI 60009Y(1)	Anatomy, Physiology and Microbiology of the Domestic Fowl	30+30	3
AGRI 60010Y(1)	Poultry Genetics, Nutrition and Feeding	30+30	3
AGRI 60011Y(1)	Poultry Diseases and Parasites, Farm Biosecurity, Veterinary Applied Pharmacology and Avian Therapeutics	60+30	5
AGRI 60012Y(1)	Slaughter and Inspection of Poultry, Food Safety and Legislative Framework	45+30	4
AGRI 60013Y(1)	Parent Stock Management, Egg Quality, Chick Quality and Hatchery Operations	30+0	2
AGRI 60014Y(1)	Statistical Data Analysis, Management, Marketing and Economics of Poultry Enterprises	45+0	3
	Total	285+150	24

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9. Programme Plan – Postgraduate Diploma in Poultry Production and Health (Part-Time)