PEST CONTROL

Study Programme: MIMV   **Curricular Year: 4th** **Semester: 2nd**   **Optional**   **Credits: 2.5 ECTS**

Lecturer(s): Maria João Fraqueza (CPP and R), Marta Videira

1. Contact hours:

Lectures - 16 hours   **Practicals -** 12 hours   **Total –** 28 hours

2. Objectives:

General objectives: the students must understand the problems, public health risks and economic losses related to the presence of pest's populations in farms, establishments along the food chain and urban areas. The students must recognize the role of the veterinarian in the prevention and control of these animal species.

 Specific objectives:

- To acquire the concept of pest, to recognize the main species and their characteristics and associated risks;

- To describe the general measures for prevention and control of pests species;

- To describe the specific measures for prevention and control of pests species, namely insects, rats and domiciliary birds.

3. Programme:

A. Introduction (objectives, concepts, history and hazards to animal and public health and to the economy).

B. Crawling insects (main species, hazards, biology, prevention and control).

TP - Videos and group work and group work

C. Flying insects (main species, hazards, biology, prevention and control).

TP - Seminar by a pest control company

D. Rodents (main species, hazards, biology, prevention and control).

TP – Seminar by a technician of the municipality (CML) and visit to FMV plus group work

E. Stray dogs and cats (main species, hazards, biology, prevention and control).

P – Visit to the cannel of CML and group work

F. Birds (main species, hazards, biology, prevention and control).

TP – Seminar by a bird control company

G. Pests and food safety (prevention and control as prerequisite to HACCP)

TP – Visit to the canteen of UTL and group work

4. Bibliography:

- Selection of articles and legislation

5. Assessment:

Final mark: Final exam (80%) + Group work Insects (5%) + Group work rodents (5%) + Group work stray dogs and cats (5%) + Group work food safety (5%)