## -SQA-SCOTTISH QUALIFICATIONS AUTHORITY

## Hanover House 24 Douglas Street GLASGOW G2 7NQ

## NATIONAL CERTIFICATE MODULE DESCRIPTOR

-Module Number- -Superclass-	006 QD	7108 -Session-1986-87	
-Title-	PESTS(x <sup>1</sup> / <sub>2</sub> )		
-DESCRIPTION-			
Purpose	A specialist module $({}^{1}I_{2})$ which aims to develop an awareness and understanding of the dangers of infestation and how it can be controlled.		
Preferred Entry Level	Standard Grade in Science at 5.		
Learning Outcomes	The student should:		
	1.	recognise common pests;	
	2.	identify signs of common pests;	
	3.	know the hazards of infestation;	
	4.	identify potential sources of infestation and suggest suitable preventative measures.	
Content/ Context	Corresponding to the Learning Outcomes 1-4:		
	1.	Common rodents such as rats and mice and insects such as cockroaches, flies, mites, beetles, silverfish, fleas and lice can be easily identified by noise, size, shape or colour.	
	2.	Signs of rodents such as gnawing, droppings, feet or tail marks can be seen where they have been feeding or causing destruction. Rodents are very seldom seen when people are about whereas insects, although small, can usually be seen and their breeding areas can be noticed.	

	3.	In addition to being destructive, rats and mice transmit disease, foul food with urine and droppings and carry bacteria on their feet and fur, thus contaminating food and working surfaces.	
		Insects contaminate and taint food, utensils and surfaces by bacteria on their bodies and in their droppings. Diseases transmitted by these pests include food poisoning, typhoid and malaria.	
	4.	Cleanliness and attention to proper procedures should prevent and control infestation by rodents and insects, e.g. orderliness in the storage of food and other materials that pests feed on; proper disposal of rubbish in bins with tight fitting lids; cracks, crevices and spaces where pests can live and breed should be filled in; trained specialist staff looking for and reporting signs of infestation; thorough cleaning procedures to ensure a hygienic environment.	
Suggested Learning and Teaching Approaches	This module would be of value to any person employed in or seeking employment in food storage, production or processing areas; or with responsibility for cleanliness of food storage, production or processing areas, hospital or residential premises.		
	The Environmental Health Department or commercial pest control companies have exhibition material which would be a good introduction to this module. Life-like examples of rodents and insects would be extremely useful in the identification of the pests and other signs of infestation. Films showing the pests in action can be effective in stressing the hazards involved.		
	shar	ip discussions when personal experiences can be ed can highlight hazards and the serious equences of bad hygienic practices.	
	the c area area	tical activities could involve the students in examining college premises for ideal living, breeding and feeding s for pests, and in suggesting solutions for problem s. It is not envisaged that the student will see the s or signs of them.	
	Proc Lear infor	ecklist similar to that shown under Assessment edures should be used for formative assessment of ning Outcome 4. The student should be kept med of progress throughout and remedial tuition Id be provided in a suitable form when appropriate.	

Assessment Procedures	asse Outc Outc appli 70% will d shou aidec As ar appli	hing Outcomes 1 and 2 should each be ssed by 5 objective test questions and Learning ome 3 by 10 objective test questions. For Learning omes 1 and 2 a cutting score of 80% should be ed and for Learning Outcome 3 a cutting score of should be applied. The acceptable score, however, epend on the difficulty of the test set and the tutor Id exercise his/her professional judgement on this, d by appropriate moderation. In aid to observation the following checklist should be ed in assessing Learning Outcome 4.	
	Performance Criteria		
	The student should:		
	(a)	identify five potential sources of infestation and suggest suitable preventative measures in each case;	
	(b)	identify bad hygienic practices;	
	(c)	suggest suitable preventative measures.	

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