

PART I: RABBIT PRODUCTION & REARING

Module 1: Introduction to Rabbit Farming - Benefits: Low startup, fast turnover, high feed efficiency, growing market demand. - **Opportunities:** Lean meat, fur/wool, organic manure, niche markets (organic/gourmet).

Module 2: Setting Up Your Rabbit Farm - Site Requirements: Cool, dry, predator-secure, accessible, well-drained. - **Housing Types:** Wire-mesh hutches (individual/colony), nest boxes, ventilation needs.

Module 3: Choosing the Right Breed - Meat Breeds: New Zealand White, Californian, Flemish Giant. - **Fur/Dual-purpose:** Rex, Angora, Standard Chinchilla. - **Beginners:** Focus on hardy, productive breeds.

Module 4: Breeding and Reproduction - Cycle: Sexual maturity at 4-6 months, 28-32 day gestation, 4-6 litters/year. - **Management:** Palpation, mating techniques, nesting protocols, weaning tips.

Module 5: Feeding and Nutrition - Feed Types: Green forage, concentrates, hay, vegetables (moderate). - **Water Access:** Clean, daily, via sippers or bowls. - **Feeding Schedule:** Twice daily with hay always available.

Module 6: Health and Disease Management - Common Diseases: Coccidiosis, snuffles, mites, enteritis, sore hocks. - **Prevention:** Hygiene, ventilation, quarantine, pest control, routine checks.

Module 7: Growth Monitoring and Records - Data Types: Breeding, growth, feed, health, cost tracking. - **Benefits:** Informed decisions, breeding selection, profitability monitoring.

Module 8: Common Pitfalls in Rearing - Mistakes: Overcrowding, poor ventilation, inconsistent feeding, weak biosecurity. - **Solutions:** Adequate housing, balanced diet, observation routines, record keeping.

PART II: RABBIT PROCESSING & VALUE ADDITION

Module 9: Humane Slaughtering & Processing - Techniques: Humane slaughter, bleeding, skinning, evisceration, chilling. - **Tools:** Sharp knives, sanitizers, clean workstations.

Module 10: Meat Packaging and Preservation - Options: Fresh cuts, vacuum packaging, freezing, drying (smoked/kilishi style). - **Shelf-life Tips:** Cold chain, hygienic packaging, labeling.

Module 11: By-products & Waste Utilization - Fur/Wool Processing: Brushing, drying, carding. - **Manure:** Composting, pelletizing for organic fertilizer. - **Blood/Bones:** Blood meal, bone meal.

Module 12: Regulatory, Safety & Marketing - Standards: Hygiene, PPE, traceability. - **Registration:** NAFDAC, SON, export certifications. - **Market Access:** Local butchers, gourmet outlets, online delivery.

Expected Outcomes: - Establish a hygienic, productive rabbit farm. - Gain knowledge on efficient breeding and rearing practices. - Understand rabbit processing and product diversification. - Leverage records and data for business scaling. - Explore niche markets for rabbit products and by-products.

To Be Delivered As: - **PDF Slides** (Module-based visual slides for presentations) - **index.html Integration** (Preview snippets & downloadable link) - **Mobile Learning Ready** (Interactive module prep in progress)