

**INTEGRATED ULTRA-MODERN ABATTOIR AND  
RESEARCH FACILITY, KARA, OGUN STATE, NIGERIA.**

**ACHIEVING HYGIENIC ENVIRONMENT FOR MEAT PRODUCTION THROUGH  
ARCHITECTURAL DESIGN AND PLANNING**

**OYENUGA, TEMILOLA ANUOLUWAPO**

**(12CA014079)**

**MAY, 2018**

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ARCHITECTURAL DESIGN AND PLANNING**

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**A DISSERTATION SUBMITTED TO THE SCHOOL OF POSTGRADUATE  
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AWARD OF MASTER OF SCIENCE (M.Sc.) DEGREE IN ARCHITECTURE IN  
THE DEPARTMENT OF ARCHITECTURE, COLLEGE OF SCIENCE AND  
TECHNOLOGY, COVENANT UNIVERSITY.**

**MAY, 2018**

## ACCEPTANCE

This is to attest that this dissertation is accepted in partial fulfilment of the requirements for the award of the degree of Master of Sciences in Architecture in the Department of Architecture, College of Science and Technology, Covenant University, Ota, Nigeria.

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## **DECLARATION**

I, **OYENUGA, TEMILOLA ANUOLUWAPO (12CA014079)**, declares that this research was carried out by me under the supervision of Prof. E. O. Ibe at the Department of Architecture, College of Science and Technology, Covenant University, Ota, Ogun State. I attest that the dissertation has not been presented either wholly or partially for the award of any degree elsewhere. All sources of data and scholarly information used in this dissertation are duly acknowledged.

**OYENUGA TEMILOLA ANUOLUWAPO**

Signature / Date

## **CERTIFICATION**

We certify that this dissertation titled “Integrated Ultra-Modern Abattoir And Research Facility, Kara, Ogun State, Nigeria” is an original research work carried out by Oyenuga, Temilola Anuoluwapo (12CA014079) in the Department of Architecture, College of Science and Technology, Covenant University, Ota, Ogun State, Nigeria under the supervision of Prof. E. O. Ibem. We have examined and found this work acceptable as part of the requirements for the award of Master of Science in Architecture.

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## **DEDICATION**

I dedicate this research to GOD ALMIGHTY who has been my rock and my strong hold. I also dedicate it to my loving parents, Mr. and Mrs. Oyenuga for their unrelenting support.

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## **ABSTRACT**

An abattoir is a facility where slaughtering, butchering and processing of animals to produce meat and meat products fit for human consumption take place. Achieving hygienic environment in an abattoir is one of the major challenges facing abattoirs in Nigeria and there is a need to improve their condition. There has been very little attempt at identifying how this can be done through the design of abattoirs in this country. This study was an attempt to fill this gap. This research thus focuses on how to achieve a hygienic environment in Abattoirs through architectural planning and design. Therefore, the main aim of this study is to investigate and develop architectural design and planning solutions for achieving hygienic environment for meat production and processing in the Kara Market Abattoir, Ogun State, Nigeria. To achieve this aim, the following objectives were identified: (i) to study the historical development of abattoirs globally and in Nigeria; (ii) to identify the major problems encountered with abattoirs; (iii) to examine specific solutions and strategies towards achieving and maintaining a hygienic environment in a modern abattoir; and (iv) to investigate the existing facilities and services in the Kara market abattoir in Ogun State and other abattoirs within and outside Nigeria. To do this, existing literature have been reviewed and data has been gotten from assessment and examination of existing case studies. Subsequently, for this reason, this thesis has created an architectural design proposal redesigning and planning the Kara Market Abattoir to meet current needs and global best practices in meat production and processing.

**Keywords:** Abattoir, Research facility, Hygienic environment, Architectural design and planning.