

Module name:		Meat hygiene 1
ECTS:		3
Learning effects		Course outcomes:
Knowledge:	1	Student knows and understands the biology of infectious agents that cause inter-animal diseases and anthro-poo-zoonoses, including disease transfer mechanisms and the body's defence mechanisms
	2	Student knows and understands the basics of microbiological diagnostics
	3	Student knows and understands the principles of animal welfare
	4	Student knows and understands ways of managing and utilizing animal by-products and waste associated with animal production
	5	Student knows and understands the principles of functioning of the Veterinary Inspection, also in the aspect of public health protection
	6	Student knows and understands the principles of consumer health protection ensured by proper supervision over the production of foodstuffs of animal origin
	7	Student knows and understands control systems in accordance with HACCP (Hazard Analysis and Critical Control Point) procedures
	8	Student knows and understands pre-and post-mortem inspection procedures
	9	Student knows and understands the principles of food law
	10	Student knows and understands the principles of occupational health and safety in veterinary activities
Skills:	1	Student is able to explain the basics of physical examination, including different animal species
	2	Student can handle animals safely and humanely, and instruct others in this regard
	3	Student is able to conduct a veterinary-medical history in order to obtain accurate information about a single animal or group of animals and its or their habitat
	4	Student is able to collect and secure test samples and perform standard laboratory tests, as well as correctly analyse and interpret laboratory test results
	5	Student is able to implement appropriate procedures in the event of a disease that is subject to the mandatory control and registration
	6	Student is able to obtain and use information on authorized veterinary medicinal products
	7	Student can perform ante-mortem and post-mortem inspection
	8	Student is able to take samples for monitoring tests for the presence of unauthorized substances, chemical and biological residues, medicinal products and radioactive contamination in animals, in their secretions, excreta, in tissues or organs, in products of animal origin, food, in water and feed for animals
	9	Student can assess compliance with the requirements for the protection of slaughter animals, in regard to various methods of slaughter
Competences:	1	Student is ready to demonstrate responsibility for decisions made towards people, animals and the natural environment
	2	Student is ready to formulate conclusions from his own survey and observations
	3	Student is ready to deepen knowledge and improve skills
	4	Student is ready to act in conditions of uncertainty and stress

	5	Student is ready to cooperate with representatives of other professions in the field of public health protection
Objectives of the module required to obtain learning effects:		The aim is to prepare students to work as either an official veterinarian or a private practitioner within the scope of consumer veterinary health protection, according to the "from field to table" principle. Students learn and master in practice the methods of sanitary and veterinary examination of slaughter animals (cattle, pigs, horses, poultry, rabbits, nutria) as well as quarry and game, they also learn about conduct sanitary and veterinary assessments of meat. Students also acquire the knowledge from the field of sanitary and veterinary supervision over animal buying-in points, transport, slaughterhouses, which are responsibilities of the Veterinary Inspection, and they learn about veterinary legislation related to the sanitary and veterinary examination and assessment of slaughter animals and meat. Particular attention is paid to issues related to the welfare of slaughter animals.
Assessment methods:		Written test, practical skills evaluation (pre- and post-mortem evaluation)