

Module name:	Feed hygiene	
ECTS:	2	
Learning effects	Course outcomes:	
Knowledge:	1	Student knows the principles of feed chain safety
	2	Student knows and understands the correct hygiene conditions in feed production
	3	Student knows and understands the relevant legislation governing official veterinary inspection in feed sector
	4	Student knows and understands the procedures related to HACCP—Hazard Analysis and Critical Control Points System
	5	Student knows the principles of feed law
	6	Student knows laboratory techniques for standard testing of feed quality
	7	Student knows the rules of feed sampling
Skills:	1	Student interprets the conditions in hygiene of feed, as well as feed safety,
	2	Student logically analyses appropriate legal acts regulating veterinary inspection over feed safety
	3	Student creatively thinks about quality control systems and pest control in feed sector
	4	Student properly analyses and interprets the results of laboratory tests (quality of feed)
Competences:	1	Student is prepared to cooperation with representatives of other professions in the field of feed hygiene and safety
	2	Student is prepared to communication and cooperation with entrepreneurs in the feed production sector
	3	Student is prepared to search for actual sources of knowledge and lifelong learning
	4	Student is prepared to use food law acts
	5	Student is prepared to critical assessment of knowledge in the field of feed hygiene
	6	Student is prepared to share own knowledge in the field of feed hygiene and to use the knowledge of others
Objectives of the module required to obtain learning effects:	The objective of the module is to prepare students for work in the veterinary inspection, in the field of feed safety. Students will learn about the hygienic aspects of feed production, feed quality and safety systems in feed chain, feed law, sanitary and veterinary inspection principles (official veterinary control), as well as test methods and hygienic assessment of feeds.	
Assessment methods:	Written test	