

Module name:		Meat hygiene 2
ECTS:		3
Learning effects		Course outcomes:
Knowledge:	1	Student knows and understands the biology of infectious agents that cause inter-animal diseases and anthro-p-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 functioning of the Veterinary Inspection, also in the aspect of public health protection
	4	Student knows and understands the principles of consumer health protection ensured by proper supervision over the production of foodstuffs of animal origin
	5	Student knows and understands control systems in accordance with HACCP (Hazard Analysis and Critical Control Point) procedures
	6	Student knows and understands the principles of food law
	7	Student knows and understands the principles of occupational health and safety in veterinary activities
Skills:	1	Student can conduct basic microbiological evaluation
	2	Student is able to collect and secure test samples and perform standard laboratory tests, as well as correctly analyse and interpret laboratory test results
	3	Student is able to implement appropriate procedures in the event of a disease that Student is subject to the mandatory control and registration
	4	Student is able to obtain and use information on authorized veterinary medicinal products
	5	Student can evaluate quality of the products of animal origin
	6	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
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:		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 practically master and perform methods of macroscopic, bacteriological, serological, parasitological, physicochemical and organoleptic examination of meat, as well as perform sanitary and veterinary assessment of meat based on the above tests. The aim of education is also to learn about veterinary legislation related to the sanitary and veterinary examination and assessment of slaughter animals and meat.

Assessment methods:	3 written tests, practical skills evaluation (pre- and post-mortem evaluation), written exam
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