

Module name:		<b>Safety of animal origin foods 1</b>
ECTS:		<b>4</b>
Learning effects		Course outcomes:
Knowledge:	1	Student knows and understands how to document the results of official controls
	2	Student knows and understands the definitions of meat, co-products and animal by-products; knows the legal provisions referring to the above products
	3	Student knows the technological aspects of the production of cold cuts and fats, and knows the microbiological, physical and chemical hazards present in processed meat and fats; knows the legal provisions referring to the above products
	4	Student knows and understands the principles of implementation and maintenance of the prerequisite programmes and procedures based on HACCP principles
	5	Student knows and understands the principles of sensory acuity and sensory analysis, organoleptic assessment and microbiological testing of cold cuts; organoleptic assessment and chemical testing of fats; knows how to interpret the results of these tests
	6	Student knows the factors of the external and internal environment of food affecting the possibility of microbiological, chemical and physical hazards in food
	7	Student knows and understands the processes occurring in food as a result of the presence of microorganisms
	8	Student knows and understands food preservation methods; knows the advantages and disadvantages of using particular methods
	9	Student knows and understands the tasks of the official veterinarian in the cold meat and rendered animal fats processing plant
Skills:	1	Student is able to implement public health rules through the appropriate veterinary supervision of production of food of animal origin
	2	Student can prepare a protocol from an official control
	3	Student can assess the correct handling of animal by-products
	4	Student can identify the obligatory microbiological criteria (FSC, PHC) for different technological groups of cold cuts
	5	Student can formulate conclusions relating to process hygiene and/or food safety on the basis of studies performed
	6	Student can justify his/her decision by referring to food law
	7	Student can identify microbiological, physical and chemical hazards in processed meat and in the production environment; can assess risks; can verify the correct implementation and maintenance of prerequisites programmes and procedures based on HACCP principles
	8	Student can correctly source and synthesise information obtained on the processing, distribution and control of food production in order to effectively manage food safety, can make appropriate conclusions
	9	Student can plan and carry out sensory analysis of cold cuts, organoleptic assessment and microbiological examination of cold cuts; can prepare a report from this examination;
	10	Student can communicate with veterinarians and other persons involved in supervising cold meat and rendered fats production; can communicate with the supervised entity in a controlled and cultural manner;

Competences:	1	Student is prepared to work in an interdisciplinary team dealing with food safety
	2	Student is prepared to communicate and cooperate with representatives of food processing plants in the field of food safety
	3	Student is prepared to enhance her/his knowledge and to analyse it critically
	4	Student is prepared to do her/his job in an ethical and socially responsible manner
	5	Student shows responsibility for decisions taken
	6	Student is prepared to form independent conclusions and opinions
Objectives of the module required to obtain learning effects:	<p>Students will learn about good practices in the production of food of animal origin; they will learn about hazards and critical points in the meat cutting plant as well as in the processing plant. They learn about food quality and safety assurance systems, food law regulations concerning processing of food of animal origin, principles of veterinary supervision, methods of examination and evaluation of raw materials and finished products of animal origin. Students learn the concepts of hazard analysis and risk assessment. Students will be able to carry out hazard analysis in the production of cold cuts and melted animal fats. Students will know and differentiate between the concepts of organoleptic assessment and sensory analysis of food. The student is able to assess the correctness of implementation and functioning of the food safety assurance system based on HACCP principles.</p>	
Assessment methods:	Assessment of exercise reports, 3 written tests, seminars	