

Module name:		Veterinary inspection practice 1		
ECTS:		3		
Learning effects		Course outcomes:	Learning outcomes relative to the course outcomes	Impact on the course outcomes*
Knowledge:	1	Knows and understands the principles of functioning of the Veterinary Inspection, also in the aspect of public health protection	B.W.16	3
	2	Knows and understands the principles of consumer health protection ensured by proper supervision over the production of foodstuffs of animal origin	B.W.17	3
	3	Knows and understands control systems in accordance with HACCP (Hazard Analysis and Critical Control Point) procedures	B.W.18	3
	4	Knows and understands pre-and post-mortem inspection procedures	B.W.19	3
	5	Knows and understands the principles of food law	B.W.21	3
	6	Knows and understands the principles of occupational health and safety in veterinary activities	C.W.3	3
Skills:	1	Can handle animals safely and humanely, and instruct others in this regard	B.U.1	3
	2	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	B.U.2	3
	3	Is able to implement appropriate procedures in the event of a disease that is subject to the mandatory control and registration	B.U.8	3
	4	Can perform ante-mortem and post-mortem inspection	B.U.17	3
	5	Can assess compliance with the requirements for the protection of slaughter animals, in regard to various methods of slaughter	B.U.24	3
Competences:	1	Is ready to demonstrate responsibility for decisions made towards people, animals and the natural environment	K.S.1	3
	2	Is ready to formulate conclusions from his own survey and observations	K.S.5	3
	3	Is ready to deepen knowledge and improve skills	K.S.8	3

	4	Is ready to act in conditions of uncertainty and stress	K.S.10	3
	5	Is ready to cooperate with representatives of other professions in the field of public health protection	K.S.11	3
Objectives of the module required to obtain learning effects:	The practice is aimed at teaching the future veterinary professionals the responsibilities within the scope of public health protection through learning and training: methods of sanitary inspection of slaughter animals (cattle, domestic swine, horses, poultry, sheep, goats, lagomorphs, wild game) and the meat derived, the meat inspection when diseases and meat quality deviation had been detected, the responsibilities within veterinary inspection of animal markets, transport and slaughterhouses performed by Veterinary Inspectorate or by a designated veterinary professional, the operating veterinary legislation concerning the examination and sanitary inspection of slaughter animals and meat.			
Assessment methods:	Entries in the Student's Daybook of Summer Practice and Clinical Training with recordings certified by the practice supervisor, oral or written examination			