

Module name:		<b>Safety of animal origin foods 2</b>
ECTS:		<b>4</b>
Learning effects		Course outcomes:
Knowledge:	1	Student knows and understands the technological aspects of production of hermetically sealed food, food of aquatic origin, eggs and egg products, as well as microbiological, physical and chemical hazards occurring in its production; knows and understands legal regulations referring to the above products
	2	Student knows and understands the principles of implementation and maintenance of pre-requisites programs and procedures based on HACCP principles in a cold storage facility
	3	Student knows and understands the principles of organoleptic evaluation and microbiological testing of hermetically sealed food, food of aquatic origin, eggs and egg products; knows how to interpret the results of these tests
	4	Student knows and understands basic concepts of prognostic microbiology;
	5	Student knows and understands alternative methods of food preservation; knows the advantages and disadvantages of using particular methods
	6	Student knows and understands the tasks of the official veterinarian in hermetically sealed food, food of aquatic origin, egg and egg products processing plants
	7	Student knows and understands the basics of washing, disinfection and rat control in food processing plants
	8	Student knows and understands the food packaging safety issues
Skills:	1	Student knows how to implement the principles of public health protection through appropriate veterinary supervision over the processing of hermetically sealed food, food of aquatic origin, egg and egg products
	2	Student knows how to prepare a protocol from an official control
	3	Student knows how to identify the mandatory microbiological criteria for different technological groups of hermetically sealed food, food of aquatic origin and egg products
	4	Student knows how to formulate conclusions relating to process hygiene and/or food safety on the basis of studies performed
	5	Student knows how justify decision by referring to food law
	6	Student knows how verify the correctness of implementation and maintenance of pre-requisites programs and procedures based on HACCP principles in a cold store
	7	Student knows how carry out health status assessment of bivalve molluscs
	8	Student knows how to plan and carry out organoleptic assessment and microbiological testing of hermetically sealed food, food of aquatic origin and egg products; knows how to assess the freshness of table eggs; knows how to prepare a report from this testing;
	9	Student knows how to communicate with veterinarians and other persons involved in supervising food production; knows how to communicate with the supervised entity in a controlled and cultural manner;

Competences:	1	Student is prepared to work as an official veterinarian or private veterinarian cooperating with processing plants in the field of hygiene and safety of hermetically sealed food, food of aquatic origin; poultry meat, eggs and egg products, and in the field of safety of storage refrigeration
	2	Student is prepared to communicate and cooperate with representatives of food processing plants in the field of food production supervision
	3	Student is prepared to deepen his knowledge and to analyse it critically
	4	Student is prepared to do his/her job ethically
	5	Student shows responsibility for decisions taken
	6	Student is prepared to formulate independent conclusions and opinions
Objectives of the module required to obtain learning effects:	The aim of the education is to prepare students to work as official veterinarians, private veterinarians cooperating with processing plants and/or specialists in other governmental and non-governmental organizations in the field of hygiene and safety of hermetically sealed food, aquatic food, poultry, eggs and egg products, and in the field of safety of cold storage.	
Assessment methods:	Assessment of exercise reports, 2 written tests, written exam	