

Module name:	Milk hygiene	
ECTS:	2	
Learning effects	Course outcomes:	
Knowledge:	1	Student knows the principles of consumer health protection by proper supervision over milk production, milk & dairy products processing
	2	Student knows the correct hygiene conditions and production technology, as well as food safety in the field of dairy production & processing
	3	Student knows and understands the relevant legislation governing veterinary inspection
	4	Student knows and understands the procedures related to HACCP – Hazard Analysis and Critical Control Points System
	5	Student knows the principles of food law
	6	Student knows laboratory techniques for standard testing of milk quality
	7	Student knows the principles of ensuring welfare in the barn
	8	Student knows the rules of milk sampling
Skills:	1	Student knows how to perform tests assessing the quality and safety of milk and dairy products
	2	Student knows how to interpret and evaluate the conditions of hygiene and technology of production, as well as and food safety
	3	Student knows how to use appropriate legal acts regulating veterinary inspection over food safety
	4	Student knows how to prepare HACCP system documentation
	5	Student knows how to prepare a sampling protocol, to collect and secure milk samples
	6	Student knows how to properly analyse and interpret the results of laboratory tests (quality of raw and processed milk)
	7	Student knows how to interpret tabulograms
Competences:	1	Student is prepared to cooperation with representatives of other professions in the field of public health protection
	2	Student is prepared to communication and cooperation with breeders and entrepreneurs in the dairy 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 milk hygiene
	6	Student is prepared to share own knowledge in the field of hygiene and milk and to use the knowledge of others
	7	Student is prepared to work in a team
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 food safety supervision of milk production and processing. Students will learn about the hygienic aspects of milk and dairy production, food quality and safety systems on farm stage and in processing plant, food law, sanitary and veterinary inspection principles, as well as test methods and hygienic assessment of milk and dairy products.	
Assessment methods:	Written test	