

Module name:	Veterinary inspection practice 2	
ECTS:	3	
Learning effects	Course outcomes:	
Knowledge:	1	Student knows and understands the rules for documenting the results of official controls in food processing plants
	2	Student knows and understands the conditions for appropriate utilization and disposal of animal by-products and management of waste from animal production; uses appropriate law regulations
	3	Student knows and understands the technological aspects of processing of foods of animal origin
	4	Student knows and understands the rules for implementing and maintaining prerequisite programs and procedures based on HACCP principles
	5	Student knows and understands the tasks of the Veterinary Inspection in ensuring the safety of food of animal origin
Skills:	1	Student knows how to cooperate with other official veterinarians, and specialists of other professions for the protection of public health
	2	Student knows how to carry out the control in accordance with applicable standards and ethical principles
	3	Student knows how to audit the documentation of the food safety management system and draw appropriate conclusions; knows how to assess the correctness of the procedures implemented in the establishment
Competences:	1	Student is prepared to carry out a control in a processing plant
	2	Student is ready to communicate and cooperate with representatives of food processing plants in the field of food production supervision
	3	Student is ready to deepen his knowledge and to analyse it critically
	4	Student is ready to do his job in an ethical and socially responsible manner
Objectives of the module required to obtain learning effects:	The aim of the practice is to train student in the scope of inspection and control of food processing plants - to prepare students to work as official veterinarian (OV), and in other official or private organizations involved in ensuring food safety. Students are obliged to study, analyse and perform activities concerning all aspects of OV' work in a plant. Students do the practice under the supervision of official veterinarian and representative of a food processing plant. During the time of practice students should follow all the GHP procedures implemented in a plant and respect the internal rules.	
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	