

Syllabus

Module title:	Meat hygiene module II	ECTS	4
Polish translation:	Higiena zwierząt rzeźnych i mięsa moduł II		
Course:	Veterinary medicine		

Module language: English		Stage: JM	
Form of studies: <input checked="" type="checkbox"/> intramural <input type="checkbox"/> extramural	Type of module: <input type="checkbox"/> basic <input checked="" type="checkbox"/> directional <input type="checkbox"/> accessory <input type="checkbox"/> rotation <input type="checkbox"/> summer practice	<input checked="" type="checkbox"/> mandatory <input type="checkbox"/> elective	Semester: ...7..... Year 4 <input type="checkbox"/> winter semester <input checked="" type="checkbox"/> summer semester
Academic year:		2023/2024	Catalogue number: FVM-V-JMSS-08S-D2/23

Module coordinator:	Prof. dr hab. Krzysztof Anusz		
Teachers responsible for the module:	dr Jan Wiśniewski, dr Marek Nowicki, dr Michał Tracz, dr Joanna Pławińska-Czarnak		
Unit responsible for the module:	Department of Food Hygiene and Public Health Protection		
Faculty in charge:	Faculty of Veterinary Medicine		
Objectives of the module:	The course is aimed at teaching the future veterinary professionals the responsibilities within the scope of public health protection through learning and training: macroscopic, bacteriological, serological, parasitological, physicochemical and organoleptic tests of meat, methods of sanitary inspection of poultry and wild game meat, 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.		
Teaching forms, number of hours:	a) Lectures: 15 h b) Practicals: 30 h c) ...		
Teaching methods:	Lectures: multimedia presentations. Practicals: during laboratory practicals students perform macroscopic, bacteriological, serological, parasitological, physicochemical and organoleptic tests of meat; students perform ante- and post-mortem inspections of poultry in the slaughterhouse.		
Formal prerequisites and initial requirements:	Animal anatomy modules 1-2, Pathomorphology modules 1-2, Veterinary microbiology modules 1-2, Parasitology and invasiology modules 1-2, Veterinary pharmacology modules 1-2, Veterinary epidemiology, Meat hygiene module I Knowledge of animal anatomy, pathomorphology, microbiology, parasitology, toxicology, epidemiology		
Learning outcomes:	<p>Knowledge:</p> <ul style="list-style-type: none"> describes and interprets methods of consumers health prevention by the appropriate organ responsible for the production of foods of animal origin describes, interprets and evaluates conditions of hygiene and technology of production, food safety, also uses appropriate law regulations of the veterinary supervision conducts ante-mortem and post-mortem examination of animals describes and implements HACCP (Hazard Analysis and Critical Control Points) procedures describes and evaluates conditions for animal welfare describes conditions for appropriate utilisation and disposal of animal by-products and management of waste from animal production 	<p>Skills:</p>	<p>Competences:</p> <ul style="list-style-type: none"> describes and evaluates conditions for animal welfare

Assessment methods:	Verification test before practicals in slaughterhouses – 5 questions. To pass the test one must obtain at least 60% of total number of points (at least 15 points out of 25 points); the practical test at the slaughterhouse (ante- mortem and post-mortem examination of animals). All tests must be passed. Final examination: an opened question exam – 10 questions. To pass the exam one must obtain 60% of total number of points (at least 30 out of 50 points).
Formal documentation of learning outcomes:	Signed test and exam papers, grade in eHMS
Elements impelling final grade:	Results of the verification tests – 90%, attendance (28 hours) – 10%
Teaching base:	Department of Food Hygiene and Public Health Protection
Mandatory and supportive materials :	
<p>Doyle M.P., Beuchat L.R., Montwille T.J.: Food microbiology: Fundamentals and frontiers. USA 2001. ASM Press.</p> <p>2. Grist A. 2004.: Poultry Inspection. Anatomy, physiology and disease conditions. Nottingham University Press.</p> <p>3. Grist A. 2005.: Bovine Meat Inspection. Anatomy, physiology and disease conditions. Nottingham University Press.</p> <p>4. Grist A. 2005.: Ovine Meat Inspection. Anatomy, physiology and disease conditions. Nottingham University Press.</p> <p>5. Grist A. 2008.: Porcine Meat Inspection. Anatomy, physiology and disease conditions. Nottingham University Press.</p> <p>6. Schmidt R.H., Rodrick G.E: Food safety handbook. USA 2003, Wyd. John Wiley & Sons, Inc., USA</p> <p>7. Warriss P.D: Meat science. An introductory text.: UK 2000, Cabi Publishing, UK.</p> <p>8. Wilson W. G. 2005.: Wilson’s Practical Meat Inspection.VII Edition, Blackwell Publishing</p>	
ANNOTATIONS	

Quantitative summary of the module:

Estimated number of work hours per student (contact and self-study) essential to achieve presumed learning outcomes of the module - base for quantifying ECTS:90.... h
Total ECTS points, accumulated by students during contact learning:	...2.... ECTS

Learning outcomes of the module relative to the learning outcomes of the subject:

Outcome category	Learning outcomes:	Learning outcomes relative to the course outcomes	Impact on the course outcomes*)
Knowledge -	describes and interprets methods of consumers health prevention by the appropriate organ responsible for the production of foods of animal origin	W_HZ1	3
Knowledge -	describes, interprets and evaluates conditions of hygiene and technology of production, food safety, also uses appropriate law regulations of the veterinary supervision	W_HZ2	3
Knowledge	conducts ante-mortem and post-mortem examination of animals	W_HZ3	3
Knowledge	describes and implements HACCP (Hazard Analysis and Critical Control Points) procedures	W_HZ4	3
Competence	can cooperate with specialists of other professions for the protection of public health	K_KP9	2
Knowledge	describes and evaluates conditions for animal welfare	W_PZ4	2
Knowledge -	describes conditions for appropriate utilisation and disposal of animal by-products and management of waste from animal production	W_PZ6	3

*)

3 – Significant and detailed,

2 – Partial,

1 – Basic,

WNZ-ZT-1Z-08Z-03_19

Kod Wydziału-Kod kierunku-Kod poziomu i formy-numer semestru Z zimowy L letni-numer przedmiotu w planie semestru_rok akademicki, od którego obowiązuje opis / 2019-2020 →19/

WNZ – Wydział nauk o zwierzętach (kod HMS)

ROL	Rolnictwa i Biologii
WET	Medycyny Weterynaryjnej
LES	Leśny
OGR	Ogrodnictwa, Biotechnologii i Architektury Krajobrazu
BIS	Budownictwa i Inżynierii Środowiska
TDR	Technologii Drewna
WNZ	Nauk o Zwierzętach
EKR	Nauk Ekonomicznych
NoZ	Nauk o Żywności
ZCZ	Nauk o Żywieniu Człowieka i Konsumpcji
WIP	Inżynierii Produkcji
ZIM	Zastosowań Informatyki i Matematyki
WNH	Nauk Społecznych

ZT – zootechnika

A	architektura krajobrazu
B	biologia
BD	budownictwo
BT	biotechnologia
BW	bioinżynieria zwierząt
BZ	bezpieczeństwo żywności
D	dietetyka
E	ekonomia
ER	ekologiczne rolnictwo i produkcja żywności
F	finanse i rachunkowość weterynaria
GH	gastronomia i hotelarstwo
GP	gospodarka przestrzenna
H	hodowla i ochrona zwierząt towarzyszących i dzikich
IB	inżynieria systemów biotechnicznych
IE	informatyka i ekonometria
IG	inżynieria i gospodarka wodna
IK	inżynieria ekologiczna
IN	informatyka
IS	inżynieria środowiska
L	logistyka
LS	leśnictwo
M	meblarstwo
O	ogrodnictwo
OR	ochrona zdrowia roślin
OS	ochrona środowiska
P	pedagogika
R	rolnictwo
S	socjologia
TD	technologia drewna
TE	technologie energii odnawialnej
TU	turystyka i rekreacja
TB	towaroznawstwo w biogospodarce
TZ	technologia żywności i żywienie człowieka
W	weterynaria
W-N	weterynaria weterynaria
Z	zarządzanie
ZC	żywienie człowieka i ocena żywności
ZP	zarządzanie i inżynieria produkcji
ZT	zootechnika

1Z – studia I stopnia niestacjonarne

1S – I st., stacjonarne;

2S – II st., stacjonarne;

2Z – II st., niestacjonarne