

Syllabus

Module title:	Milk hygiene	ECTS	2
Polish translation:	Higiena mleka		
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: ...10..... Year 5 <input type="checkbox"/> winter semester <input checked="" type="checkbox"/> summer semester
Academic year: 2023/2024		Catalogue number:	FVM-V-JMSS-10S-D24_23

Module coordinator:	dr Joanna Zarzyńska		
Teachers responsible for the module:	Teachers of the Department of Food Hygiene and Public Health Protection		
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 objective of the course is to prepare students for work in the veterinary inspection service at milk farm level and dairy.		
Teaching forms, number of hours:	a) Lectures: 15 h b) Practicals: 15 h c) ...		
Teaching methods:	Multimedia presentations, laboratory tests for raw milk and dairy products		
Formal prerequisites and initial requirements:	Animal anatomy modules 1-2, Histology and embryology modules 1-2, Chemistry, Biochemistry modules 1-2, Veterinary microbiology modules 1-2, General and veterinary genetics, General toxicology, Veterinary epidemiology, Hygiene of food of animal origin – module I Knowledge in above-mentioned subjects		
Learning outcomes:	Knowledge: describes and interprets methods of consumers health prevention by the appropriate organ responsible for the production of milk and dairy products describes, interprets and evaluates conditions of hygiene and technology of production, food safety, also uses appropriate law regulations of the veterinary supervision describes and implies HACCP (Hazard Analysis and Critical Control Points) procedures	Skills: can perform examination of raw milk and dairy products	Competences: can cooperate with specialists of other professions for the protection of public health
Assessment methods:	Final tests at the end of semester. Open questions (short answers) at least 60 % to pass.		
Formal documentation of learning outcomes:	Signed test papers, grade in eHMS		
Elements impelling final grade:	Final grade can be increased by 0.5 for preparing a good presentation, high activity during classes, good record keeping and attending lectures.		
Teaching base:	Department of Food Hygiene and Public Health Protection		
Mandatory and supportive materials :	<ol style="list-style-type: none"> Arvanityannis I. S. (2009). HACCP and ISO 22000: Application to Foods of Animal Origin (Institute of Food Science and Technology Series). Blackwell Science. Bibek Ray & Arun Bhunia: <i>Fundamental food microbiology</i>. Fourth Edition. CRC Press 2007. Britz T.J., Robinson R.K.: (2008) <i>Advanced dairy science and technology</i>. Blackwell Publishing Ltd. Doyle M.P., Beuchat L.R., Montville T.J.: (2001). <i>Food Microbiology: fundamentals and frontiers</i> 2nd Edition. ASM Press, 		

Washington, D.C.

5. Mc Landsborough L. (2005). Food Microbiology Laboratory. CRC Press.

6. Schmidt R.H., Rodrick G.E: Food safety handbook. USA 2003, Ed. John Wiley & Sons, Inc., USA

7. The current legislation of the European Union related to food (EUR – lex) and international legislation (Codex Alimentarius).

8. Web-sites: <http://www.International Dairy Federation>, <http://www.International Dairy Foods Association>, <http://www.fao.org>

ANNOTATIONS

Only 1 absence allowed (excluding practical classes)

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:	...56. h
Total ECTS points, accumulated by students during contact learning:	...1.... 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 milk and dairy products	W_HŽ1	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_HŽ2	3
Knowledge	describes and implies HACCP (Hazard Analysis and Critical Control Points) procedures	W_HŽ4	3
Skills	can perform examination of raw milk and dairy products	U_PUZ16	3
Competence	can cooperate with specialists of other professions for the protection of public health	K_KP9	2

*)

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