

Syllabus

Module title:	Veterinary inspection practice, meat hygiene (summer practice)	ECTS	2
Polish translation:	Praktyka w inspekcji weterynaryjnej (praktyka wakacyjna)		
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 checked="" 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: 2019/2020		Catalogue number:	FVM-V-JMSS-10S-WP5_19

Module coordinator:	dr Małgorzata Szczawińska		
Teachers responsible for the module:	n/a		
Unit responsible for the module:	n/a		
Faculty in charge:	Faculty of Veterinary Medicine		
Objectives of the module:	The aim of the practice is to train student to work as a clinician at veterinary clinics. Students are obliged to study, analyse and perform activities concerning all aspects of veterinary practice in the fields. Students do the practice under the supervision of veterinarians of different specializations, dealing with different animals. During the time of clinical practice students should follow all the rules concerning GVP, veterinary law and respect the internal rules of particular veterinary entities etc.		
Teaching forms, number of hours:	a) Summer practice: 2 weeks (80 h) b) ... c) ...		
Teaching methods:	Self-study. Students acquire required information from employees of establishments where they are trained, from veterinarians supervising these establishments and as a result of their own observations. Student records obtained information in a Student's Daybook of Summer Practice and Clinical Training.		
Formal prerequisites and initial requirements:	Veterinary microbiology modules 1-2, Parasitology and invasiology modules 1-2, General toxicology, Feed hygiene, Meat hygiene modules 1-2, Zoonoses, Veterinary jurisprudence, Administration and legal aspects in veterinary, Veterinary epidemiology, Response to public health related disasters, Hygiene of food of animal origin module 1 Proficiency in above-mentioned subjects		
Learning outcomes:	Knowledge: 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 describes and implies HACCP (Hazard Analysis and Critical Control Points) procedures	Skills: performs examination of the products of animal origin	Competences: can cooperate with specialists of other professions for the protection of public health
Assessment methods:	In the semester following the practices, teacher checks student records in a "Student's Daybook of Summer Practice and Clinical Training" and verify the signature of the veterinary inspector, plant manager or technologist. Then student is required to pass an oral examination verifying his knowledge gained during the practice.		
Formal documentation of learning outcomes:	Student records in a "Student's Daybook of Summer Practice and Clinical Training". Results of the oral examination in the Student's Daybook of Summer Practice and Clinical Training and eHMS		
Elements impelling final grade:	Quality of records in a "Student's Daybook of Summer Practice and Clinical Training". Results of an oral examination.		
Teaching base:	Food processing plants where practice takes place.		
Mandatory and supportive materials : Recommended books:			

D'Mello J.P.F. *Food Safety, Contaminants and toxins*. ©CAB International 2003
 Warriss P. D.: *MEAT SCIENCE An Introductory Text*. © CAB International 2000
 Jensen W. K. (editor-in-chief): *Encyclopedia of Meat Sciences*. Vol. 1- 4. © 2004 Elsevier Ltd.
 Bibek Ray & Arun Bhunia: *Fundamental food microbiology*. Fourth Edition. CRC Press 2007
 The current legislation of the European Union related to food (EUR – lex) and international legislation (Codex Alimentarius)

ANNOTATIONS

Students are personally required to obtain:

1. The permission for summer practice from the veterinary inspector and/or plant manager
2. "Student's Daybook of Summer Practice and Clinical Training"

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:	...80..... 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	describes and implies HACCP (Hazard Analysis and Critical Control Points) procedures	W_HZ4	3
Skills -	performs examination of the products of animal origin	U_PUZ16	3
Competence	can cooperate with specialists of other professions for the protection of public health	K_KP9	3
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