| Module title: | Veterinary inspection practice 2 (summer practice) | ECTS | 2 |
|---|---|---|---|
| Polish translation: | Praktyka w inspekcji weterynaryjnej (praktyka wakacyjna) | | |
| Course: | **Veterinary medicine** | | |

| Module language: English | | | Stage: JM | | |
|---|---|---|---|---|---|
| Form of studies: ■ intramural ☐ extramural | Type of module: ☐basic ■ directional ☐ accessory ☐ rotation ■ summer practice | ■ mandatory ☐ elective | Semester: …10…….. Year 5 | ☐winter semester ■ summer semester | |
| Academic year: | **Intake 2020/2021** | Catalogue number: | FVM-V-JMSS-10S-WP5_20 | | |

| Module coordinator: | Dr hab. Agnieszka Jackowska-Tracz prof. SGGW | | |
|---|---|---|---|
| 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)<br>b) …<br>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<br>Proficiency in above-mentioned subjects | | |
| Learning outcomes: | Knowledge: describes and interprets methods of consumers health prevention by the appropriate organ<br>responsible for the production of foods of animal origin<br>describes, interprets and evaluates conditions of hygiene and technology of production, food<br>safety, also uses appropriate law regulations of the veterinary supervision<br>describes and implies HACCP (Hazard Analysis and Critical Control Points) procedures | Skills:<br>performs examination of the products of animal origin | Competences:<br>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 :<br>Recommended books: | | | |

| |
|---|
| D'Mello J.P.F. *Food Safety. Contaminants and toxins*. ©CAB *International* 2003<br>Warriss P. D.: *MEAT SCIENCE An Introductory Text*. © CAB *International* 2000<br>Jensen W. K. (editor-in-chief): *Encyclopedia of Meat Sciences.Vol. 1- 4.* © 2004 Elsevier Ltd.<br>Bibek Ray & Arun Bhunia: *Fundamental food microbiology*. Fourth Edition. CRC Press 2007<br>The current legislation of the European Union related to food (EUR – lex) and international legislation (Codex Alimentarius) |
| ANNOTATIONS<br>Students are personally required to obtain:<br>1. The permission for summer practice from the veterinary inspector and/or plant manager<br>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 żywnosci |
| 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 biotecchnicznych |
| 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 zywnosci i zywienie człowieka |
| W | weterynaria |
| W-N | weterynaria |
| | weterynaria |
| Z | zarządzanie |
| ZC | żywienie człowieka i ocena żywnosci |
| ZP | zarządzanie i inżynieria produkcji |
| ZT | zootechnika |

**1Z – studia I stopnia niestacjonarne**

**1S – I st., stacjonarne;**

**2S – II st., stacjonarne;**

**2Z – II st., niestacjonarne**