

Module title:	Veterinary inspection practice (1)	ECTS	3
Polish translation:	Praktyka w Inspekcji Weterynaryjnej (1)		
Course:	Veterinary Medicine		

Module language: English		Stage: JM-FVM	
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 checked="" type="checkbox"/> mandatory <input type="checkbox"/> elective	Semester:8 <input type="checkbox"/> winter semester <input checked="" type="checkbox"/> summer semester
Academic year:		Intake 2022/2023	Catalogue number: FVM-V-JMSSS-08S D60_22

Module coordinator:	Prof. dr hab. Krzysztof Anusz			
Teachers responsible for the module:	Academic teachers of the Institute of Veterinary Medicine; Department of Food Hygiene and Public Health Protection; PhD students in accordance to the internal legal acts; visiting professors; other specialists in the field of study			
Course Description:	<p>The practice is aimed at teaching the future veterinary professionals the responsibilities within the scope of public health protection through learning and training: methods of sanitary inspection of slaughter animals (cattle, domestic swine, horses, poultry, sheep, goats, lagomorphs, wild game) and the meat derived, the meat inspection when diseases and meat quality deviation had been detected, the 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.</p>			
Teaching forms, number of hours:	a) Summer practice; 80 hours (2 weeks) ;			
Teaching methods:	<p>Practicals – students perform or observe ante- and post-mortem inspections of slaughter animals in slaughterhouses under supervision of designated veterinary professionals; they also take part in undertaking judgments – fit or unfit for human consumption; they can also attend the official veterinary inspection of animal markets, transport and slaughterhouses performed by Veterinary Inspectorate</p> <p>Detailed schedule will be defined by the coordinator of the course at the beginning of semester.</p> <p>Detailed organization of consultations will be defined by the coordinator of the course at the beginning of semester.</p>			
Formal prerequisites and initial requirements:	<p>Passed subjects: Animal anatomy, Pathomorphology, Microbiology, Parasitology and Invasiology, Veterinary pharmacology, Toxicology, Veterinary epidemiology</p> <p>Medical report for sanitary and epidemiological purposes</p>			
Learning effects	Course outcomes:	Learning outcomes relative to the course outcomes	Impact on the course outcomes*	
Knowledge:	1	Knows and understands the principles of functioning of the Veterinary Inspection, also in the aspect of public health protection	B.W.16	3
	2	Knows and understands the principles of consumer health protection ensured by proper supervision over the production of foodstuffs of animal origin	B.W.17	3
	3	Knows and understands control systems in accordance with HACCP (Hazard Analysis and Critical Control Point) procedures	B.W.18	3

	4	Knows and understands pre-and post-mortem inspection procedures	B.W.19	3
	5	Knows and understands the principles of food law	B.W.21	3
	6	Knows and understands the principles of occupational health and safety in veterinary activities	C.W.3	3
Skills:	1	Can handle animals safely and humanely, and instruct others in this regard	B.U.1	3
	2	Is able to conduct a veterinary-medical history in order to obtain accurate information about a single animal or group of animals and its or their habitat	B.U.2.	3
	3	Is able to implement appropriate procedures in the event of a disease that is subject to the mandatory control and registration	B.U.8	3
	4	Can perform ante-mortem and post-mortem inspection	B.U.17	3
	5	Can assess compliance with the requirements for the protection of slaughter animals, in regard to various methods of slaughter	B.U.24	3
Competences:	1	Is ready to demonstrate responsibility for decisions made towards people, animals and the natural environment	K.S.1	3
	2	Is ready to formulate conclusions from his own survey and observations	K.S.5	3
	3	Is ready to deepen knowledge and improve skills	K.S.8	3
	4	Is ready to act in conditions of uncertainty and stress	K.S.10	3
	5	Is ready to cooperate with representatives of other professions in the field of public health protection	K.S.11	3
Objectives of the module required to obtain learning effects:	The practice is aimed at teaching the future veterinary professionals the responsibilities within the scope of public health protection through learning and training: methods of sanitary inspection of slaughter animals (cattle, domestic swine, horses, poultry, sheep, goats, lagomorphs, wild game) and the meat derived, the meat inspection when diseases and meat quality deviation had been detected, the 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.			
Assessment methods:	Entries in the Student's Daybook of Summer Practice and Clinical Training with recordings certified by the practice supervisor, oral examination ... In case of unforeseen, unusual circumstances mandatory remote teaching and remote assessment methods might be adopted.			
Detail description of assessment methods; Formal documentation of learning outcome:	eHMS entry. Records collected in the course portfolio i.e. individual records of student results, presence lists, database of oral and written questions, written assessments of the students.			
Elements impelling final grade:	Quality of records in the "Student's Daybook of Summer Practice and Clinical Training" and the results of oral examination.			
Teaching base:	Slaughterhouses supervised by Veterinary Inspection			
Mandatory and supportive materials :				
1. Doyle M.P., Beuchat L.R., Montwille T.J.: Food microbiology: Fundamentals and frontiers. USA 2001. ASM Press.				

2. Grist A. 2004.: Poultry Inspection. Anatomy, physiology and disease conditions. Nottingham University Press.
3. Grist A. 2005.: Bovine Meat Inspection. Anatomy, physiology and disease conditions. Nottingham University Press.
4. Grist A. 2005.: Ovine Meat Inspection. Anatomy, physiology and disease conditions. Nottingham University Press.
5. Grist A. 2008.: Porcine Meat Inspection. Anatomy, physiology and disease conditions. Nottingham University Press.
6. Schmidt R.H., Rodrick G.E: Food safety handbook. USA 2003, Wyd. John Wiley & Sons, Inc., USA
7. Warriss P.D: Meat science. An introductory text.: UK 2000, Cabi Publishing, UK.
8. Wilson W. G. 2005.: Wilson's Practical Meat Inspection.VII Edition, Blackwell Publishing
9. Cianciara J., Juszczyk J. 2007.: Choroby zakaźne i pasożytnicze, Wydawnictwo Czelej, Lublin
10. Sing A. 2015: Zoonoses – Infections Affecting Humans and Animals, Springer.
11. Rabinowitz P. M., Conti L. A. 2010.: human-Animal Medicine. Clinical Approaches to Zoonoses, Toxicants and Other Shared Health Risks. Elsevier
12. Taylor M. A., Coop R. L, Wall R. L. 2016. : Veterinary Parasitology. Fourth Edition. Wiley Blackwell.

Relevant scientific publications including those of the module coordinator.

ANNOTATIONS

* 3 – complete and detailed, 2 – moderate, 1 – basic.

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