



Course syllabus - part A

02S20-OZiPPZ
ECTS: 2.00
CYCLE: 2024L

Trade in animals and products of animal origin

SUBJECT MATTER CONTENT

CLASSES

Preparation of slaughter animals for sale. The concept of animal welfare and methods of its assessment. Transport of animals in the light of current law requirements. Principles of purchasing slaughter animals and grading system of carcasses.

TEACHING OBJECTIVE

Providing knowledge in the field of pre slaughter treatment of animals and animal products. Demonstrating the relationship between the conditions of pre-slaughter turnover, animal welfare and the quality of obtained raw materials and products of animal origin. Activating students in using available sources of information in order to expand their knowledge of the trade in slaughter animals and the market for raw materials of animal origin.

DESCRIPTION OF THE LEARNING OUTCOMES OF THE COURSE IN RELATION TO THE DESCRIPTION OF THE CHARACTERISTICS OF THE SECOND LEVEL LEARNING OUTCOMES FOR QUALIFICATIONS AT LEVELS 6-8 OF THE POLISH QUALIFICATION FRAMEWORK IN RELATION TO THE SCIENTIFIC DISCIPLINES AND THE EFFECTS FOR FIELDS OF STUDY:

Symbols for outcomes related to the discipline:

R/ZRA_P7S_WK+, InzA_P7S_UW++,
R/ZRA_P7S_UK+, R/ZRA_P7S_WG++,
R/ZRA_P7S_KR+, R/ZRA_P7S_KK+,
R/ZRA_P7S_KO+, R/ZRA_P7S_UW+

Symbols for outcomes related to the field of study:

KA7_KR2+, KA7_WG5+, KA7_UK1+, InzA_UW6+,
KA7_KO1+, KA7_UW15+, KA7_WG9+,
KA7_KK2+, InzA_UW5+, KA7_WK2+

LEARNING OUTCOMES:

Knowledge:

W1 - Student defines basic concepts related to welfare and pre-slaughter turnover, characterizes techniques of stunning and slaughtering animals.

W2 - Student has knowledge of basic legal regulations regarding the principles of trade in animals and animal products.

W3 - Student knows the current rules of operation of the animal products market in the EU.

Skills:

U1 - Student is able to analyze the impact of pre-slaughter conditions on the quality of the obtained animal origin products.

U2 - Student is able to plan basic unit processes related to the trade of animals and animal origin products.

U3 - Student assesses threats to animal health and indicates possibilities of their elimination.

Legal acts specifying learning outcomes: 194/2022

Disciplines: animal science and fisheries

Status of the course:

Obligatoryjny

Group of courses: B - przedmioty kierunkowe

Code: ISCED 0811

Field of study: Animal Science

Scope of education:

Animal Breeding and Management, Biotechnology in Animal Breeding, Fodder Mix Production and Nutrition Consulting, Quality Management Systems for Food Products of Animal Origin

Profile of education:

General academic

Form of studies: full-time

Level of studies: second degree studies

Year/semester: 1/1

Types of classes:

Classes

Number of hours in semester: Classes: 15.00

Language of instruction:

Polish

Introductory subject: no requirements

Prerequisites: no requirements

Name of the organisational unit conducting the course:

Katedra Towaroznawstwa i Przetwórstwa Surowców Zwierzęcych

Person responsible for the realization of the course: dr inż. Rafał Winarski

e-mail: rafal.winarski@uwm.edu.pl

Additional remarks:

U4 – Student prepares (independently or in a team) a multimedia presentation on a given topic related to trade in animals and animal products.

Social competence:

K1 – Student is ready to maintain the ethos of the profession and continuously improve professional qualifications, including specialist ones.

K2 – Student inspires the learning process of other students based on the information he presents.

K3 – The student works independently and in a team to carry out assigned tasks.

TEACHING FORMS AND METHODS:

Classes(W1;W2;W3;U1;U2;U3;U4;K1;K2;K3;):Auditorium exercises:
multimedia presentation.

FORM AND CONDITIONS OF VERIFYING LEARNING

OUTCOMES:

Classes (Colloquium test) - Auditorium exercises: Assessment of written statements on topics covered during auditorium exercises. -

Classes (Presentation) - Evaluation of the performance with multimedia presentation during the seminar. -

BASIC LITERATURE:

1. Prost E., *Zwierzęta rzeźne i mięso - ocena i higiena.*, Wyd. Wyd. Lubelskie Towarzystwo Naukowe, Lublin, R. 2006

2. Litwińczuk Z., *Surowce zwierzęce. Ocena i wykorzystanie.*, Wyd. Wyd. PWRiL, Warszawa, R. 2004

SUPPLEMENTARY LITERATURE:

1. Drewiński M., *Giełdy Towarowe.*, Wyd. Wyd. Polskie Wydawnictwo Ekonomiczne, Warszawa, R. 1997

Detailed description of ECTS credits awarded - part B

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The number of ECTS credits awarded consists of:

1. Contact hours with the academic teacher:

- participation in: Classes	15.0 h
- consultation	2.0
Total:	17.0 h.

2. Independent work of a student:

Preparation for written tests.	15.00 h
Preparation for exercise.	8.00 h
Preparation of a multimedia presentation and seminar speech.	16.00 h

Total: 39.0 h

contact hours + independent work of a student Total: 56.0 h

1 ECTS credit = 25-30 h of an average student's work, number of ECTS credit = $56.0 \text{ h} : 28.0 \text{ h/ECTS} = 2.00$ ECTS on average: 2.0 ECTS

- including the number of ECTS credits for contact hours with the direct participation of an academic teacher: 0,00 ECTS points,

- including the number of ECTS credits for hours of independent work of a student: