



Hygiene of animal origin products I

ECTS: 5.00

SUBJECT MATTER CONTENT

CLASSES

Introduction to the subject. The topics of exercises. Scope of Practice in Veterinary Inspection V. The tasks of the Veterinary Inspection in the supervision of food production. Requirements for raw meat. Cutting and punching. Essential articles of slaughter – requirements and production. Production of collagen and gelatin - sanitary and veterinary requirements. Determination of the number and detecting the presence of *Listeria monocytogenes* in the product. Sensory analysis of food of animal origin. Factors affecting the course and the results of sensory analysis, the assessment of the conditions, methods of sensory analysis, attempts to define sensory sensitivity of people performing the assessment. Sanitary and veterinary requirements for minced meat and meat preparations. Mechanically recovered meat. Sanitary and veterinary requirements for heat-treated meat. Requirements sanitary and veterinary supervision over the production of pasteurized and sterilized cans. Sanitary-veterinary edible animal fats and greaves. Meat products produced by traditional methods. Products from the game. Evaluation of the product on the basis of research results.,CLASSES LABORATORYJNE:Enumeration and detection of *Listeria monocytogenes* in the product. Sensory analysis of food of animal origin. Factors influencing the course and results of sensory analysis, evaluation conditions, methods of sensory research, tests determining the sensory sensitivity of the senses of the people performing the evaluation. Sanitary and veterinary requirements for edible animal fats and greaves.

LECTURE

Quality of food vs. safety of food. The basis of food safety. The role of international organizations in ensuring food safety. Sources of food law. General principles of food hygiene. Methods of food preservation. Use of low temperatures in food preservation. Heat treatment and its influence on food safety. Methods of chemical preservation of food. Production of canned food. Unconventional methods of food preservation. Production of traditional and regional foods. Food additives. Packing and its influence on food safety. Allergens in food.

TEACHING OBJECTIVE

Transfer of knowledge necessary to practice the profession of a veterinarian in the field of veterinary protection of public health in food processing plants of animal origin and legal regulations regarding food safety requirements.

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/WA_P7S+++

Legal acts specifying learning outcomes:
682/2020
Disciplines: Veterinary science
Status of the course:Obligatoryjny
Group of courses:B - przedmioty kierunkowe
Code: ISCED 0841
Field of study:Veterinary Medicine
Scope of education:
Profile of education: General academic
Form of studies: full-time
Level of studies: uniform master's studies
Year/semester: 5/10

Types of classes: Lecture, Classes, Laboratory classes
Number of hours in semester:Lecture: 30.00, Classes: 36.00, Laboratory classes: 9.00
Language of instruction:Polish
Introductory subject: microbiology, toxicology, hygiene of slaughter animals and meat, milk hygiene, vet administration, protection of public health in emergency situations
Prerequisites: knowledge of introductory subjects

Name of the organisational unit conducting the course:Katedra Weterynaryjnej Ochrony Zdrowia Publicznego
Person responsible for the realization of the course:dr hab. wet. Agnieszka Wiszniewska-Łaszczych, prof. UWM
e-mail: aga@uwm.edu.pl

Additional remarks:

Symbols for outcomes related to the field of study:

B.U18. +, K.1.+ , B.W21. +, B.W17. +, A.U16. +, A.U2. +, K.8.+ , C.U2. +, A.U23. +, A.W15. +, K.11.+ , A.U22. +, K.2.+ , B.W15. +, B.W16. +, B.U6. +, A.U15. +, B.W20. +, K.4.+ , K.5+ , C.W2. +, B.U20. +, A.U19. +, B.U22. +, K.7.+ , B.W18. +, K.9.+ , A.U12. +, A.U21. +, C.U3. +

LEARNING OUTCOMES:

Knowledge:

W1 – Applies the state-of-the-art rules of supervision over the processing of food of origin animal. Analyzes the hygienic and technological conditions of production and food safety. He knows and applies the relevant, applicable EU and national laws regulating veterinary supervision. He knows the rules food safety systems.

Skills:

U1 – Performs the tasks of veterinary supervision over food production and establishes cooperation with veterinarians and employees of control authorities and offices. Can work and organize work in multidisciplinary teams. Can use a language understandable to co-workers. Can use the knowledge and experience of supervisory institutions with which it cooperates. Takes samples, performs analyzes laboratory and analyzes the obtained results. He knows the role of a veterinarian in food production supervision. Understands the need to use and constantly expand knowledge and professional skills.

Social competence:

K1 – He is responsible for the decisions made. Can organize cooperation with representatives of others professions in order to maximize the effects of procedures implemented in safety systems food. Adheres to ethical principles.

TEACHING FORMS AND METHODS:

Lecture(W1;U1;K1):Lecture with multimedia presentation

Classes(W1;U1;K1):Solving problem tasks in the field food safety of animal origin. Analysis of the law

Laboratory classes(W1;U1;K1):Sampling to assess compliance with food safety criteria. Detection of genetic and antigenic differences in animal products Food laboratory analysis

FORM AND CONDITIONS OF VERIFYING LEARNING OUTCOMES:

Lecture (Written exam) - To pass the final exam, you must obtain a positive grade for each of the received "open" examination questions (the final grade for the exam is issued on the basis of the arithmetic mean value of the grades obtained for individual questions) or obtain 65% of points in the case of test questions. A student may retake the exam improvement three times. In the event of a top-down suspension of classroom activities and the necessity to remotely teach, the methods of verifying the achievement of learning outcomes declared in the syllabus, i.e. the forms of completing the exercises, may be changed adequately to the situation. -

Classes (Colloquium test) - There are 2 written tests per semester. To pass the test, you must obtain at least 65% of the possible points. The grading of grades is based on the score thresholds described in the faculty procedure "Principles of grading students". The student may attempt to correct the test twice. The condition for receiving the final pass from the exercises is to obtain positive marks from all tests taking place in the course of the classes. In case of passing all the tests, the final grade for the exercises is issued on the basis of the arithmetic mean value of all the grades obtained in the tests. Failure to pass any of the tests is tantamount to obtaining an unsatisfactory final grade in the exercises. In the event of a top-down suspension of classroom activities and the need for distance learning, the methods of verifying the achievement of learning outcomes declared in the syllabus, i.e. the forms of completing the exercises, may change -

Laboratory classes (Colloquium test) - There are 2 written tests per semester. To pass the test, you must obtain at least 65% of the possible points. The grading of grades is based on the score thresholds described in the faculty procedure "Principles of grading students". The student may attempt to correct the test twice. The condition for receiving the final pass from the exercises is to obtain positive marks from all tests taking place in the course of the classes. In case of passing all the tests, the final grade for the exercises is issued on the basis of the arithmetic mean value of all the grades obtained in the tests. Failure to pass any of the tests is tantamount to obtaining an unsatisfactory final grade in the exercises. In the

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BASIC LITERATURE:

1. Bednarski W, *Ogólna technologia żywności*, Wyd. ART Olsztyn, R. 1996
2. Gruda Z., Postolski J., *Zamrażanie żywności*, Wyd. Naukowo-Techniczne, R. 1993
3. Pijanowski E, *Ogólna technologia żywności*, Wyd. Naukowo-Techniczne, R. 1996
4. Smolińska T., Kopeć W., *Przetwórstwo mięsa drobiu – podstawy biologiczne i technologiczne*, Wyd. wyd. Uniwersytetu Przyrodniczego we Wrocławiu, R. 2009
1. <https://eur-lex.europa.eu/>

SUPPLEMENTARY LITERATURE:

1. Dorota Nowak Ewa Czarniecka-Skubina Dorota Red Nowak, *Technologia żywności. Część 1. Podstawy technologii żywności*, Wyd. format aB, R. 2010
2. Z Sikorski, H. Staroszczyk, *Główne składniki żywności. Chemia żywności. Tom 1*, Wyd. PWN, R. 2017
3. Z Sikorski, H. Staroszczyk, *Biologiczne właściwości składników żywności. Chemia żywności. Tom 2*, Wyd. PWN, R. 2017
4. prof. dr hab. Danuta Kołożyn-Krajewska, prof. dr hab. Tadeusz Sikora, *Zarządzanie bezpieczeństwem żywności. Teoria i praktyka*, Wyd. CH Beck, R. 2010
5. Małgorzata Nogala-Kałucka, • *Analiza żywności Wybrane metody oznaczeń jakościowych i ilościowych składników żywności*, Wyd. Wydawnictwo Uniwersytetu Przyrodniczego w Poznaniu, R. 2016
6. D. Alves Machado, • *Laboratoria analizy i przetworstwa żywności*, Wyd. Nasza Wiedza, R. 2020
7. Małgorzata Korzycka, Paweł Wojciechowski, *System prawa żywnościowego*, Wyd. Wolters Kluwer Polska, R. 2013
8. P. Wojciechowski, *Wspólnotowy model urzędowej kontroli żywności*, Wyd. Wolters Kluwer Polska, R. 2017
9. Joanna Wegner, *Skuteczność unijnego prawa administracyjnego na przykładzie ochrony weterynaryjnej*, Wyd. Wolters Kluwer Polska, R. 2017