



Hygiene of animal origin products II

ECTS: 5.00

SUBJECT MATTER CONTENT

LECTURE

RASFF. Product withdrawal from the market. Border control of food. Requirements for official food testing laboratories. European and national traditional food registration systems. Ownership supervision and official supervision of production food. Non-mandatory quality assurance systems in food production (ISO -9000, FSO, BRC).,CLASSES LABORATORYJNE:Examination of poultry products and eggs. Detection of foreign protein in animal products. Detecting food adulterations

CLASSES

Sanitary and veterinary requirements for poultry processing. Sanitary and veterinary requirements for eggs and egg products. Sanitary and veterinary requirements for honey. Honey production. Genetically modified food - legal requirements. Handling adulterated food. Sanitary and veterinary supervision over fish processing. Fish processing. Conditions for the production of fish products. Requirements for processing and products from molluscs and crustaceans. Sanitary and veterinary requirements for a cold store. Food transport conditions. Early Warning System (RASFF). Border control of food of animal origin.

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+++

Symbols for outcomes related to the field of study:

B.U18. +, K.1.+ , B.U23. +, B.W21. +, B.W17. +, A.U16. +, A.U2. +, C.U4. +, K.8.+ , C.U2. +, A.U23. +, A.W15. +, K.11.+ , K.2.+ , B.W15. +, B.W16. +, B.U6. +, B.U25. +, A.U15. +, B.W20. +, K.4.+ , K.5+ , C.W2. +, B.U20. +, A.U19. +, B.U22. +, K.7.+ , B.W18. +, K.9.+ , A.U21. +

LEARNING OUTCOMES:

Knowledge:

W1 – He knows and applies the rules of supervision over the production of foodstuffs of animal origin. Analyzes the conditions of hygiene, production technology and food safety. He knows the basic processes of food processing. He knows the basic methods of microbiological diagnostics of food. He knows and applies the relevant provisions of EU and

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: 6/11

Types of classes: Lecture, Classes, Laboratory classes

Number of hours in

semester:Lecture: 15.00, 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:

national law regulating veterinary supervision. He knows the rules of safety systems used in food industry plants. Apply the rules of professional ethics of a veterinarian.

Skills:

U1 – Performs the tasks of veterinary supervision over food production. It collects and analyzes samples and performs laboratory analyzes performed in the supervision of food of animal origin. He is aware of the role of a veterinarian in food production supervision. He cooperates with veterinarians and employees of control authorities and offices. He can work in multidisciplinary teams and organize the work of such teams. Can communicate clearly and understandably. Understands the need to use and constantly expand knowledge and professional skills in veterinary supervision in the field of public health protection and use the knowledge and resources of veterinary supervision institutions

Social competence:

K1 – Responsible decisions about people and animals. Shows understanding and tolerance of behaviors related to social and cultural differences. He can evaluate decisions and actions and propose better solutions also under time pressure. He can cooperate with representatives of various professions and social groups. He knows the legal rules in force

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 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 -

BASIC LITERATURE:

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2. Pijanowski E. i wsp, *Ogólna Technologia żywności*, Wyd. Naukowo-Techniczne, R. 1996

3. Smolińska T., Kopec W., *Przetwórstwo mięsa drobiu – podstawy biologiczne i technologiczne*, Wyd. wyd. Uniwersytetu Przyrodniczego we Wrocławiu, R. 2009
4. Trziszka T. i wsp., *Zarządzanie jakością i bezpieczeństwem żywności*, Wyd. wyd. Uniwersytetu Przyrodniczego we Wrocławiu, R. 2009
5. Agata Witczak, Zdzisław E. Sikorski, *Szkodliwe substancje w żywności*, Wyd. PWN, R. 2021
6. praca zbiorowa, *Mikrobiologiczne zanieczyszczenia żywności*, Wyd. PWN, R. 2017
7. Kubiński Wiktor, Niekurzak Mariusz, Kubińska-Jabcoń Ewa, *Badanie towarów spożywczych*, Wyd. PWN, R. 2018
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10. M. Zin, *Utrwalanie i przechowywanie żywności*, Wyd. wydawnictwo Uniwersytetu Rzeszowskiego, R. 2018
11. Eugeniusz Marciniak, *POLSKIE MIODY ODMIANOWE*, Wyd. Fundacja Pomocy Człowiekowi i Środowisku "Humana Divinis", R. 2021
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SUPPLEMENTARY LITERATURE:

1. Jensen W. K. (editor-in-chief), *Encyclopedia of Meat Sciences*, Wyd. Elsevier, R. 2004