



Hygiene of meat and slaughter animals I

ECTS: 4.00

SUBJECT MATTER CONTENT

CLASSES

Discussion of the principles of conducting the exercises (health and safety procedures, documenting the classes, the form of passing the course, rules applicable during field classes). Assessment of animal welfare during transport. Conditions and principles of ante-mortem inspection. Sanitary and veterinary documentation in the field of animal slaughter. Assessment of animal welfare during slaughter. Chilling and storing of meat, including evaluation of raw meat after slaughter. Post-slaughter auxiliary tests (meat pH, water absorption, etc.). Assessment of hygienic conditions of slaughter. Species differences affecting the procedure and post-mortem inspection.

LECTURE

Food safety and veterinary control. Turnover of slaughter animals. Animal welfare during transport. Slaughter of slaughter animals and its types. The welfare of animals during slaughter. Ritual slaughter. Agricultural slaughterhouses. The emergency slaughter. The conditions of slaughter in the farm for the own purpose. Post-slaughter classification of carcasses. Assessment of the slaughter value. Sanitary and veterinary requirements for slaughterhouses. Ante-mortem inspection of slaughter animals. Post-mortem inspection of pigs and cattle. Post-mortem inspection of sheep, goats and horses. Post-mortem inspection of poultry and lagomorphs. Post-mortem inspection of ostriches and snails. Health marking of carcasses. Sanitary and veterinary procedures in the case of infectious diseases. Sanitary and veterinary procedures in the case of parasitic diseases. Specified risk material.

TEACHING OBJECTIVE

The aim of the course is to acquire knowledge and skills by students regarding official supervision over the welfare of animals sent for slaughter, slaughter and post-mortem processing of slaughter animals, sources of meat contamination and decisions determining the health safety of animal products in the field of veterinary protection of public health, in accordance with the principle "from the field to the table"

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.U8. +, B.W17. +, B.W19. +, A.W13. +, K.8.+ , A.W15. +, B.W9. +, K.10.+ , B.U17. +, B.U24. +, B.W3. +, K.11.+ , A.W1. +, B.W15. +, B.W16. +, B.U6. +, B.U3. +, B.U20. +, B.U22. +, B.U2. +, B.W18. +, A.W11. +, B.W8. +

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: 4/8

Types of classes: Lecture, Classes, Laboratory classes
Number of hours in semester:Lecture: 30.00, Classes: 24.00, Laboratory classes: 6.00
Language of instruction:Polish
Introductory subject: Animal anatomy, Pathomorphology, Microbiology, Epidemiology, Toxicology, Parasitology and Invasiology
Prerequisites: Knowledge of the spread of infectious diseases, the influence of pathogens on the occurrence pathomorphological and physiopathological changes in the animal's organism, techniques of basic microbiological tests

Name of the organisational unit conducting the course:Katedra Weterynaryjnej Ochrony Zdrowia Publicznego
Person responsible for the realization of the course:dr hab. wet. Beata Wysok, prof. UWM
e-mail: beata.wysok@uwm.edu.pl

Additional remarks:

LEARNING OUTCOMES:

Knowledge:

W1 – The knowledge of the rules of food law. Knows the applicable law. The knowledge of the procedures of post-mortem and post-mortem inspection. The knowledge of the requirements for slaughter for private use. The knowledge of the rules of operation of the Veterinary Inspection, also in terms of public health. The knowledge of the rules of ensuring animal welfare in the field of transport and slaughter of animals for slaughter. The knowledge of the rules of clinical examination of animals and monitors the health condition of animals in large-scale farming, assessing whether they are allowed to slaughter. Describes and assesses the conditions ensuring animal welfare, fills in a checklist in this regard.

Skills:

U1 – The ability to perform ante- and post-mortem inspection. Can recognize the symptoms in animals that affect the final evaluation of the meat. Can verify the documentation accompanying animals sent for slaughter. Assesses compliance with the requirements for the protection of slaughter animals, taking into account various methods of slaughter. Can use professional skills to improve the quality of veterinary care, animal welfare, and public health. The ability to collect and secure samples for research and performs standard laboratory tests, as well as correctly analyze and interpret the results of laboratory tests. The ability to estimate the risk of chemical and biological hazards in food of animal origin. The ability to use the collected information related to the health and welfare of animals, and in selected cases also to the productivity of the herd.

Social competence:

K1 – Demonstrates responsibility for decisions made towards people and animals. Is ready to cooperate with representatives of other professions in the field of public health protection. Is ready to broaden his knowledge and improve his skills.

TEACHING FORMS AND METHODS:

Lecture(W1;U1;K1;):Multimedia presentation

Classes(W1;U1;K1;):Multimedia presentation and problem tasks.

Laboratory classes(W1;U1;K1;):Application of post-mortem inspection techniques and sampling for examination.

FORM AND CONDITIONS OF VERIFYING LEARNING OUTCOMES:

Lecture (Written exam) - The content presented during the lectures is valid for the colloquiums and the final exam. To pass the final exam, you must obtain a positive grade for each of the received exam questions. The final grade for the exam is issued on the basis of the arithmetic mean value of the grades obtained for each question. The student may take the exam improvement twice. In the event of a top-down suspension of classroom activities and the necessity of 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 in a manner appropriate 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 improve the test twice. The condition for receiving the final pass from the exercises is to obtain positive grades from all tests taking place in the course of the classes. 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 necessity of 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 in a manner appropriate to the situation -

Laboratory classes (Evaluation of the work and cooperation in the group) - Evaluation of work during the practical task, selection of materials, selection of methods -

BASIC LITERATURE:

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

2. Boroń – Kaczmarek A., *Choroby odzwierzęce przenoszone drogą pokarmową*, Wyd. Wydawnictwo Lekarskie PZWL, R. 1999
3. Tropiło J., *Badanie i ocena sanitarno-weterynaryjna zwierząt łownych i dziczyzny*, Wyd. Wydawnictwo SGGW, R. 2008
4. Jeroen Dewulf, Filip van Immerseel, *Biosecurity in Animal Production and Veterinary Medicine*, Wyd. Acco, R. 2018
5. Temple Grandin, *Slaughter of Farmed Animals*, Wyd. CABI Publishing, R. 2020

SUPPLEMENTARY LITERATURE:

1. Don A. Franco, Drago Carl Herenda, *Poultry Diseases and Meat Hygiene*, Wyd. Eds. Wiley, John Sons, R. 1999
2. Girst A., *Poultry Inspection. Anatomy, physiology and disease conditions*, Wyd. Nottingham University Press, R. 2004
3. Girst A., *Bovine Meat Inspection. Anatomy, physiology and disease conditions*, Wyd. Nottingham University Press, R. 2005

