

Code of subject	M_WE_SEM9 HPPZ 1
Field of study	Veterinary medicine
Name of the training module including the Polish name	Food hygiene of animal origin 1 Higiena produktów pochodzenia zwierzęcego
Language of instruction	English
Type of the training module	obligatory
Level of the training module	Master level
Form of studies	Stationary
Location in the programme (year)	V
Location in the programme (semester)	9
Number of ECTS credits with a division into contact/noncontact	4 (2,44/1,56)
Name and surname of the person in charge	Dr. Monika Ziomek
Unit offering the subject	Department of Food Hygiene of Animal Origin
Aim of the module	The aim of education is to prepare students to fulfill their obligations in the field of veterinary aspects of consumer health protection according to the principle "from farm to fork"; The aim of the module is to provide students with knowledge and skills in the field of the health quality of food of animal origin, focusing on: a) principles of organoleptic, chemical and microbiological examination of product of animal origin. b) detailed requirements for meat products according to food law, c) technology of meat and meat products processing, and operation of the HACCP system in meat processing technology, and d) supervision of food production of animal origin by the Veterinary Inspection.
Learning outcomes	<p>Konwledge:</p> <p>K1. Knowledge of determinants and criteria of food health quality and methods of laboratory analysis of food of animal origin in the range essential for proper performing sanitary and veterinary supervision.</p> <p>K2. Knowledge of the principles of safety and quality assurance systems at all stages of animal origin food production and distribution.</p> <p>K3. Knowledge of the technologies of hygienic meat and meat products processing.</p> <p>Skills:</p> <p>S1. Student selects and applies appropriate methods and techniques of meat products examination, describes the results of obtained tests and draws correct conclusions.</p> <p>S2. The student is able to perform a hazard analysis, risk analysis, risk assessment and determine critical control points in meat processing plants.</p> <p>S3. The student is able to use procedures for official control of food of animal origin.</p> <p>Social competences:</p>

	C1. Student is aware of the responsibility for the consumer safety in the aspect of the conducted supervision.
Preliminary and additional requirements	Passing the module : Hygiene of slaughter animals and meat”
Contents of the training module – a compact description of approx. 100 words.	<p>The classes of the module "Hygiene of products of animal origin1" include: a) methods of organoleptic, physical and chemical, and microbiological examination of products of animal origin and b) principles of official control over production of food of animal origin, including HACCP system control.</p> <p>The lectures include: a) the quality of food of animal origin, focusing on its safety, nutritional value and organoleptic quality, and b) hazards to human health and life associated with the production, storage and distribution of these foods.</p>
Recommended and obligatory reading list	<ol style="list-style-type: none"> 1. Toldrá F.: Handbook of meat processing, Blackwell Publishing, 2010. 2. Nollet L. M. L., Toldrá F. (ed.): Safety analysis of foods of animal origin. CRC Press, 2010 3. Arvanitoyannis I.S.: Authenticity of foods of animal origin. CRC Press 2015. 4. Selected legal acts available on the websites: wetgiw.gov.pl, isap.sejm.gov.pl, www.eur-lex.europa.eu 5. Selected ISO standards.
The intended forms/activities/ teaching methods	Lectures / laboratory classes
Methods of verification and documentation forms of the achieved learning outcomes	<p>K1, K2 and K3, S2, S3 and C1 - 2 written mid-term tests S1 - 2 written mid-term tests and completion the practical part of the laboratory classes.</p> <p>During the course, two written mid-term tests are scheduled:</p> <ul style="list-style-type: none"> - The condition to take the test is passing in an oral form any absences in laboratory classes before the test. - two additional terms for students who failed the first term of the written test are available. - mid-term tests include open questions and/or single-choice questions. - the evaluation criteria indicated in the Faculty Book of Education Quality are used to assess the student’s mid-term written tests. <p>Completion of the module is based on the grades from particular mid-term written test (arithmetic mean) and on the basis of the student participation (attendance) in laboratory classes.</p> <p>Completion of the module entitles the student to join the classes carried out in the tenth semester.</p> <p>The rules for completing the course are presented to students during first meeting (classes).</p> <p>Forms of documenting the results are achieved in: teacher logbooks, written mid-term test protocols.</p>

Balance of ECTS credits	Type of classes	Number of contact hours	ECTS
	Lectures	30	1,2
Classes	30	1,2	
Mid-term tests	1	0,04	
SUM (contact hours)	61	2,44	
	Number of non-contact hours		
Student's self-education for the classes	15	0,6	
Student's self-education for the mid-term tests	15	0,6	
Recommended literature analysis	9	0.36	
Sum (non-contact hours)	39	1,56	
Sum:	100	4	
Number of contact hours	a) participation in lectures – 30x 1 = 30 hours b) participation in laboratory classes – 15 x2 = 30 hours c) participation in consultation d) participation in mid-term tests and final written test- 2x 0,5 = 1 hour Sum: 61 hours which correspond to 2,44 ECTS		
Relationship between subject learning outcomes and veterinary studies learning outcomes	K1 i K3 – B.W17 ++ K2 – B.W18 ++ S1- B.U18 ++ S2 – B.U22 ++ S3 – B.U23 ++ C1 – K1) ++		
Impact of selected compounds to final grade	two mid-term tests (each 50%) – 100%		