Code of subject	M_WE_SEM10 HPPZ 2
Field of study	Veterinary medicine
Name of the training module including the Polish name	Food hygiene of animal origin 2
	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)	10
Number of ECTS credits with a division into contact/noncontact	4 (2,67/2,33)
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 health quality of food of animal origin, including: a) technologies processing products of animal origin other than meat and meat products, b) specific requirements for products of animal origin other than meat products, c) principles of direct sales; marginal, local and restricted activity and veterinary control of products of animal origin in trade, export and import, and d) principles of handling food of improper health quality by Veterinary Inspection.
Learning outcomes	Konwledge:
	K1. Knowledge of determinants and criteria of food health quality and methods of laboratory analysis of food of animal origin, other than meat and meat products in the range essential for proper performing sanitary and veterinary supervision.
	K2. Knowledge of the principles of conducting veterinary inspections of products of animal origin in trade, export and import and knowledge of supervision of direct sales and marginal, local and restricted activity.
	K3. Knowledge of the technologies of hygienic processing of products of animal origin, other than meat and meat.
	Skills:
	S1. Student is able to determine the impact of technological processes on the health quality of food of animal origin.
	S2. Student selects and applies appropriate methods and techniques of examination of non-meat products, describes the results of obtained tests and draws correct conclusions.
	S3. The student is able to use procedures for official control of food of animal origin.
	Social competences:

	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 : ”Food hygiene of animal origin 1”
Contents of the training module – a compact description of approx. 100 words.	The classes of the module "Hygiene of products of animal origin 2" include: a) methods of examination of food of animal origin, other than meat and meat products , b) principles of official control of food production of animal origin and c) practical aspects of the processing technologies of products of animal origin, other than meat and meat products. The lectures include: a**)** digestive enteropathies and b) methods of preserving foods of animal origin
Recommended and obligatory reading list	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/ study visit in meat processing plant

Methods of verification and documentation forms of the achieved learning outcomes	K1, K2 - 2 written mid-term tests and final written exam. K3 - 2 written mid-term tests, final written exam and study visit in meat processing plant. S1 and S3 - 2 written mid-term tests, final written exam, **practical training in meat processing plant.** S2 - 2 written mid-term tests, final written exam, completion the practical part of the laboratory classes. C1 - 2 written mid-term tests, final written exam. During the course, two written mid-term tests are scheduled: - 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 tests 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. The module ends with a final written exam. The final exam includes single choice questions and is based on the lecture and classes material. - the condition to take the test is passing two mid-term written tests and passing in an oral form any absences in laboratory classes before the final exam. - the evaluation criteria indicated in the Faculty Book of Education Quality are used to assess the student's final exam. - two additional terms in single-choice questions form are available for students who failed the first term of the final exam. The rules for completing the course are presented to students during first meeting (classes). Forms of documenting the results are achieved in: teacher logbooks, written mid-term test protocols and final test protocol.

<table>
<tr><td>Balance of ECTS credits</td><td>
<table>
<tr><td>Type of classes</td><td>Number of contact hours</td><td>ECTS</td></tr>
<tr><td>Lectures
Classes
Consultation
Final written test
Mid-term tests
SUM (contact hours)</td><td>30
45
3
1
1
80</td><td>1,0
1,5
0,1
0,033
0,033
2,67</td></tr>
<tr><td></td><td>Number of non-contact hours</td><td></td></tr>
<tr><td>Student’s self-education for the classes
Student’s self-education for the mid-term tests
Student’s self-education for the final exam
Recommended literature analysis
Sum (non-contact hours)</td><td>15
17
28
10
70</td><td>0,5
0,57
0,93
0,33
2,33</td></tr>
<tr><td>Sum:</td><td>150</td><td>5</td></tr>
</table>
</td></tr>
<tr><td>Number of contact hours</td><td>a) participation in lectures – 30 x 1 = 30 hours
b) participation in laboratory classes – 15 x 3 = 45 hours
c) consultation – 3 x 1 = 3 hours
d) participation in mid-term tests and final written test - 2x 0,5 + 1 = 2 hours
Sum: 80 hours which correspond to 2,67 ECTS</td></tr>
<tr><td>Relationship between subject learning outcomes and veterinary studies learning outcomes</td><td>K1 and K2 – WE_W30 ++ and WE_31 ++
K3 – WE_W31++, WE_33 ++
S1, S2 and S3 – WE_29 ++
C1 – WE_K1 +++</td></tr>
<tr><td>Impact of selected compounds to final grade</td><td>two mid-term tests (each 5%) in semester 9 – 10%
two mid-term tests (each 5%) in semester 10– 10%
final exam – 80%
Sum: 100%</td></tr>
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