Code of subject	M_WE_SEM7 HZRZM 1
Field of study	Veterinary medicine
Name of the training module including the Polish name	Hygiene of slaughter animals and meat 1
	Higiena zwierząt rzeźnych i mięsa
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)	IV
Location in the programme (semester)	7
Number of ECTS credits with a division into contact/noncontact	4 (2,1/1,9)
Name and surname of the person in charge	Dr. Michał Gondek
Unit offering the subject	Department of Food Hygiene of Animal Origin
Aim of the module	The acquisition by students of knowledge and skills in the following fields: a) official supervision over the slaughter of food producing animals and the post-slaughter processing of the carcasses and organs obtained from these animals, b) ante-mortem inspection of slaughter animals and post-mortem, macroscopic examination of slaughter animals and their meat.
Learning outcomes	Konwledge:
	K1: Student knows, based on the applicable legal regulations, the rules of supervision over the slaughter of food producing animals and the rules of ante-mortem inspection of slaughter animals and post-slaughter macroscopic examination of meat to the extent necessary for the proper performance of sanitary and veterinary supervision.
	K2: Understands main principles of meat safety and quality assurance systems at all steps of the food production chain
	K3: knows the structure and properties of muscle tissue and organs of slaughter animals as well as post-slaughter changes taking place in them.
	Skills:
	S1: indicates and interprets the relevant provisions of European food law when performing sanitary and veterinary supervision over the slaughter of food producing animals
	S2: is able to introduce an official reference method for examination of meat for Trichinella
	S3: correctly describes and verifies the procedures of the HACCP system at the stage of slaughter of food producing animals
	Social competences:
	C1: Correctly identifies and resolves problems related to the official supervision over the slaughter of food producing animals and is able to formulate opinions in connection with the activity performed.

	C2: Student is ready to be accountable for consumer safety in terms of the supervision performed and understands the need for further targeted training and self-education.
Preliminary and additional requirements	Resolution No. 6 / 2016-2017 on the sequence of subjects in veterinary medicine
Contents of the training module – a compact description of approx. 100 words.	The aim of the classes is to familiarize students with: a) rules of the official supervision over the slaughter of food producing animals based on the applicable legal regulations and b) the principles of ante- and post-mortem examination of slaughter animals, with particular emphasis on macroscopic examination and examination of meat for Trichinella by using artificial digestion technique. The lecture content concerns: a) rules of slaughter animals turnover, b) rules and technology of slaughter of food producing animals, c) factors determining the quantity and quality of slaughter raw materials, d) the course of endogenous changes in meat, and e) HACCP system principles in the slaughter technology.
Recommended and obligatory reading list	1. Collins D.S., Huey R.J. – Gracey's Meat Hygiene, 11th Edition. Wiley-Blackwell, 2015. 2. Selected European legal acts (852/2004, 853/2004, 625/2017, 624/2019, 627/2019, 2073/2005, 2015/1375) 3. Selected ISO Standards (microbiological methods for food-poisoning bacteria isolation) 4. Selected research articles
The intended forms/activities/ teaching methods	Lectures, laboratory classes

Methods of verification and documentation forms of the achieved learning outcomes	K1 and K2 - two written mid-term tests and completion the practical part of the laboratory classes.
	K3 – two written mid-term tests
	S1 and S3- two written mid-term tests
	S2 - two written mid-term tests and completion the practical part of the laboratory classes.
	C1 and C2 – two written mid-term tests
	During the course, two written mid-term tests are planned:
	- Students may take the test provided they pass (oral knowledge evaluation) 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
	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.
	Completion of the module entitles the student to join the classes carried out in the eighth semester.
	The rules for completing the course are presented to students during first meeting (classes).
	Forms of documenting the results achieved: teacher logbooks and written mid-term test protocols

Balance of ECTS credits

Type of classes	Number of contact hours	ECTS
Lectures	15	0,5
Classes	45	1,5
Consultation	2	0,07
Mid-term tests	1	0,03
Sum (contact hours)	**63**	**2,1**
	Number of non-contact hours	
Student's self-education for the classes	15	0,5
Student's self-education for the mid-term tests	39	1,3
recommended literature analysis	3	0,1
Sum (non-contact hours)	**57**	**1,9**
Sum:	**120**	**4**

Number of contact hours

a) participation in lectures – 15x 1 = 15 hours
b) participation in laboratory classes – 15 x3 = 45 hours
c) consultation – 2 x 1 = 2 hours
d) participation in mid-term tests - 2x 0,5 = 1 hour
Sum: 63 hours which correspond to 2.1 ECTS

Relationship between subject learning outcomes and veterinary studies learning outcomes	K1 – B.W19. ++ and B.W21. ++ K2 - B.W18. ++ K3 - A.W1 + and A.W2. + S1, SU2 and S3 – B.U17 ++ and B.U24.++ C1 – K1) + and K6) + C2 – K1) + and K8) +
Impact of selected compounds to final grade	two mid-term tests (each 50%) – 100%