Code of subject	M_WE_SEM7 HZRZM 1
Field of study	Veterinary medicine
Name of the training module including	Hygiene of slaughter animals and meat 1
the Polish name	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	4 (2,1/1,9)
into contact/noncontact	
Name and surname of the person in	Dr. Michał Gondek
charge	
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.
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	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	Resolution No. 6 / 2016-2017 on the sequence of subjects in
requirements	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	1. Collins D.S., Huey R.J. – Gracey's Meat Hygiene, 11 th Edition.
list	Wiley-Blackwell, 2015.
	 Selected European legal acts (852/2004, 853/2004, 625/2017, 624/2019, 627/2019, 2073/2005, 2015/1375) Selected ISO Standards (microbiological methods for foodpoisoning bacteria isolation) Selected research articles
The intended forms/activities/ teaching methods	Lectures, laboratory classes

Methods of verification and K1 and K2 - two written mid-term tests and completion the documentation forms of the achieved practical part of the laboratory classes. K3 – two written mid-term tests learning outcomes S1 and S3- two written mid-term tests U2 - 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 **ECTS** contact hours 15 0,5 Lectures 45 Classes 1.5 Consultation 2 0.07 0,03 Mid-term tests 1 Sum (contact hours) 63 2,1 Number of non-contact hours Student's self-education for 15 0,5 the classes Student's self-education for 39 1,3 the mid-term tests recommended literature 3 0,1 analysis Sum (non-contact hours) 57 1,9 Sum: 120 Number of contact hours a) participation in lectures -15x 1 = 15 hours b) participation in laboratory classes $-15 \times 3 = 45$ hours c) consultation $-2 \times 1 = 2$ 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	K1 – WE_W30 ++ and WE_W31 ++
outcomes and veterinary studies	K2 - WE_W31 ++ and WE_W33 ++
learning outcomes	K3 - WE_W01 + i WE_W02 +
	S1, S2 i S3 – WE_U29 ++
	C1 – WE_K1 i WE_K5 +
	C2 – WE_K1 i WE_K6 +
Impact of selected compounds to final	two mid-term tests (each 50%) – 100%
grade	