

Code of subject	M_WE_SEM8 HZRZM 2
Field of study	Veterinary medicine
Name of the training module including the Polish name	Hygiene of slaughter animals and meat 2 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)	8
Number of ECTS credits with a division into contact/noncontact	4 (2,56/1,44)
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) practical aspects of ante and post-mortem inspection of slaughter animals and meat, b) laboratory tests used in sanitary-veterinary meat examination, c) sanitary-veterinary evaluation of meat and meat labelling, d) handling of meat unfit for human consumption and from restricted areas
Learning outcomes	<p>Knowledge:</p> <p>K1: Student knows, based on the applicable legal regulations, principles of use and methods of laboratory testing of meat to the extent necessary for issue a correct sanitary and veterinary assessment.</p> <p>K2: Understands main principles of meat safety and quality assurance systems at all steps of the food production chain</p> <p>K3: Knows the procedures for handling of meat unfit for human consumption.</p> <p>Skills:</p> <p>S1: Is able to perform ante- and post-mortem inspection of slaughter animals and their meat (including appropriate laboratory tests of meat from food animals) and to make a proper sanitary and veterinary assessment (decision) of the meat</p> <p>S2: correctly describes and verifies the procedures of the HACCP system at the stage of slaughter of food animals</p> <p>Social competences:</p> <p>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.</p> <p>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.</p>
Preliminary and additional requirements	Completion of the module 'Hygiene of slaughter animals and meat 1'

<p>Contents of the training module – a compact description of approx. 100 words.</p>	<p>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, b) practical aspects of macroscopic examination, additional tests and physico-chemical tests enabling the correct assessment of the meat, c) technology of cooling and storing of meat from slaughter animals and, d) HACCP system in meat storage.</p> <p>The lecture contents concern: a) the characteristics of meat decomposition process, and b) the occurrence of pathological changes in the muscles of food producing animals.</p>
<p>Recommended and obligatory reading list</p>	<ol style="list-style-type: none"> 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
<p>The intended forms/activities/ teaching methods</p>	<p>Lectures, laboratory classes, classes in slaughterhouse</p>

<p>Methods of verification and documentation forms of the achieved learning outcomes</p>	<p>K1,K2 and K3 - two written mid-term tests and the final test exam at the end of the semester</p> <p>S1 – completion of practical skill test in the field of ante- and post-mortem examination of slaughter animals during the classes in slaughterhouse and completion of the practical part of laboratory classes</p> <p>S2- two written mid-term tests and the final test exam at the end of the semester</p> <p>C1 – two written mid-term test tests, final test exam at the end of the semester and completion of practical skill test in the field of ante- and post-mortem examination of slaughter animals during the classes in slaughterhouse</p> <p>C2 – two written mid-term tests, final test exam at the end of the semester</p> <p>During the course, the student’s knowledge and skills are assessed as follows:</p> <p>a) two written mid-term tests:</p> <p>During the course, two written mid-term tests are planned:</p> <ul style="list-style-type: none"> - 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. - 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>b) one oral assessment – in the field of ante- and post-mortem examination of slaughter animals. It is performed in slaughterhouse during the third (last) class.</p> <p>The module ends with a final exam which takes place at the end of the semester. The final exam includes single choice questions.</p> <ul style="list-style-type: none"> - Students may take the final exam provided they passed all mid-term written tests, and complete the laboratory classes which they missed - two additional attempts (single- choice questions) for students who failed the first term of the final exam - the evaluation criteria indicated in the Faculty Book of Education Quality are used to assess the student’s final exam <p>The rules for completing the course are presented to students during first meeting (classes).</p> <p>Forms of documenting the results achieved: teacher logbooks mid-term written test protocols and examination protocols</p>
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Balance of ECTS credits	Type of classes	Number of contact hours	ECTS
	Lectures	15	0,6
	Classes	45	1,8
	Final exam	3	0,12
	Mid-term tests	1	0,04
	SUM (contact hours)	64	2,56
		Number of non-contact hours	
	Student's self-education for the classes	10	0,4
	Student's self-education for the mid-term tests	6	0,24
	Student's self-education for the final exam	17	0,68
recommended literature analysis	3	0,12	
Sum (non-contact hours)	36	1,44	
Sum:	100	4	
Number of contact hours	a) participation in lectures – 15x 1 = 15 hours b) participation in laboratory classes – 15 x3 = 45 hours c) participation in mid-term tests and in final exam - 4 hours d) consultation Sum: 64 hours which correspond to 2.56 ECTS		
Relationship between subject learning outcomes and veterinary studies learning outcomes	K1 – WE_W31 and WE_W32 ++ K2 – WE_W33 ++ K3 – WE_W30 ++ S1 and S2 - WE_U29 ++ C1 - WE_K1 and WE_K5 ++ C2 – WE_K1 and WE_K6 ++		
Impact of selected compounds to final grade	two mid-term tests (each 5%) in semester 7 – 10% three mid-term tests (each 5%) in semester 8 – 15% final exam – 75% Sum: 100%		