

Code of subject	M_WE_SEM8 PINSP 1
Field of study	Veterinary medicine
Name of the training module including the Polish name	Veterinary Inspection Practice 1 Praktyka w Inspekcji Weterynaryjnej 1
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)	after the eighth semester
Number of ECTS credits with a division into contact/noncontact	2 (1.8/0.2)
Name and surname of the person in charge	1. Waldemar Paszkiewicz, Assoc. Prof. – an employee of the Faculty of Veterinary Medicine who evaluates student's practice in Veterinary Inspection, gives the final grade (based on the analysis of records made by students in the register of practice and additional questions in the event of any ambiguities related to the course of the internship) and enters the grade into examination card 2. Official Veterinarian who is the supervisor of the student during practice in Veterinary Inspection
Unit offering the subject	Faculty of Veterinary Medicine, University of Life Sciences in Lublin
Aim of the module	The aim of the internship is to consolidate and improve the knowledge and skills acquired by the students in the field of: 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	<p>Knowledge:</p> <p>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- and post-mortem inspection of slaughter animals (including laboratory tests) to the extent necessary for the proper performance of sanitary and veterinary supervision.</p> <p>K2: knows the technology of slaughter and post-slaughter processing of food producing animals and understands the operating principles of systems ensuring the safety and proper quality of meat.</p> <p>Skills:</p> <p>S1: is able to apply the procedures of official control over the slaughter of animals</p> <p>S2: 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>

	S3: knows the rules of keeping documentation concerning the inspection of slaughter animals and meat.
	Social competences:
	C1: Is aware of the responsibility for consumer safety in terms of the supervision performed
Preliminary and additional requirements	Completion of the module 'Hygiene of slaughter animals and meat'
Contents of the training module – a compact description	The aim of the Veterinary Inspection practice is to improve student's skills in the following fields: a) official supervision over the slaughter and post-mortem processing in various systems of slaughtering of slaughter animals, based on applicable legal regulations, b) practical aspects of ante- and post-mortem inspection of slaughter animals, with particular emphasis on macroscopic examination of the carcasses and additional tests of meat from food producing animals, c) operational control of HACCP system of the technological line in slaughterhouse, d) keeping the documentation concerning the inspection of slaughter animals and meat.
Recommended and obligatory reading list	<ol style="list-style-type: none"> <li>1. Student's regulation of Veterinary Inspection Practice</li> <li>2. Professional traineeship curriculum for 4th year students of Veterinary Medicine in Lublin</li> <li>3. Selected articles in the field of hygiene of slaughter animals and meat in veterinary and other trade journals.</li> <li>4. Selected food legal acts</li> <li>5. HAACP documentation</li> <li>6. Documentation kept by Official Veterinarian</li> </ol>
The intended forms/activities/ teaching methods	Performing, under the supervision of an official veterinarian, regular and periodic controls in slaughterhouses as well as ant- and post-mortem examination of slaughter animals and their meat; records made by the students in the register of practice; discussion
Methods of verification and documentation forms of the achieved learning outcomes	<p>K, S and C - oral test; answers to the questions formulated by the teacher after analyzing the records made by the student in the register of practice regarding specific situations in connection with the sanitary and veterinary supervision during practice</p> <p>S – the person who assesses the student's skills – an official veterinarian who supervises the students. The following skills are evaluated: Students perform ante- and post mortem inspection on their own, as well interpret the results of meat inspection, make a decision about the inspected meat and fill the documents.</p> <p>Records in the register of practice, opinion of the practice supervisor about the student, student's opinion about the practice, examination protocol</p>

Balance of ECTS credits	Type of classes	Number of contact hours	ECTS
	Practical classes with the official veterinarian supervising the practice in the Veterinary Inspection	80	1,79
	Final exam	0,5	0,01
	<b>Sum (contact hours)</b>	<b>80.5</b>	<b>1,8</b>
		Number of non-contact hours	
	Student's reports in the register of practice	3	1
	Student's self-education for exam	3	1
	<b>Sum (non-contact hours)</b>	<b>6</b>	<b>0,2</b>
	<b>Sum:</b>	<b>86.5</b>	<b>2</b>
	Number of contact hours	Final exam – 0,5 hour Sum: 0,5 hours which correspond to 0.01 points ECTS	
Relationship between subject learning outcomes and veterinary studies learning outcomes	K1 – B.W17., B.W19. i B.W21. ++ K2 - B.W18. ++ S1 - B.U24. ++ S2 - B.U17., B.U18., B.U20. i B.U22. ++ S3 - B.U17. i B.U18. ++ C1 - K1) ++		
Impact of selected compounds to final grade	Analysis of the content in the student's register of practice, opinion of the practice supervisor about the student and student's opinion about the practice – 70% Student's answers to the question asked by the teacher - 15% Participation in the discussion - 15% <b>Sum: 100%</b>		