

Code of subject	M_WE_SEM10 PINSP 2
Field of study	Veterinary
Name of the training module including the Polish name	Veterinary Inspection Practice 2 Praktyka w Inspekcji Weterynaryjnej 2
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)	after the tenth 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 practice 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 practice is to consolidate knowledge and improve students' skills in performing official sanitary and veterinary supervision over meat processing, storage, transport, marketing of meat and meat products, as well as of other types of food of animal origin.
Learning outcomes.	<p>Knowledge:</p> <p>K1: Knowledge of the food safety criteria and methods of laboratory analysis of food of animal origin (meat and non-meat food of animal origin) in the range essential for proper performing sanitary and veterinary supervision.</p> <p>K2: Knowledge of the technologies of hygienic meat and meat products processing. Knowledge of the principles of safety and quality assurance systems at all stages of animal origin food production and distribution.</p> <p>K3: Knowledge of the principles and practical aspects of conducting veterinary inspections of products of animal origin</p> <p>Skills:</p> <p>S1: Student is able to apply the procedures of official control over the food of animal origin and correctly choose the methods of laboratory analysis of food of animal origin.</p> <p>S2: Student interprets and applies the regulations of food law to the extent necessary to perform in proper way the sanitary and veterinary supervision over processing of meat and other raw materials of animal origin.</p>

	S3: Student knows the rules of keeping documentation concerning the veterinary supervision.
	Social competences:
	C1: Student is aware of the responsibility for consumer safety in terms of the supervision performed
Preliminary and additional requirements	Completion of the module 'Hygiene of products of animal origin'
Contents of the training module – a compact description	The aim of the module "Practice in Veterinary Inspection 2" is to train students in performing official supervision over production of food of animal origin. The program includes: a) learning about process lines and main technological processes in plants processing meat and other raw materials of animal origin, b) learning about HACCP together with control of its correct operation, c) learning about cleaning, washing and disinfection processes in plants producing food of animal origin d) learning the principles of categorization and utilization of animal by-products, e) learning the responsibilities and tasks of an official veterinarian in official supervision over food of animal origin, including principles of running documentation.
Recommended and obligatory reading list	<ol style="list-style-type: none"> 1. Student's regulation of Veterinary Inspection Practice 2. Professional traineeship curriculum for 5th year students of Veterinary Medicine in Lublin 3. Selected articles in the field of hygiene of product of animal origin in veterinary and other trade journals. 4. Selected food legal acts 5. HAACP documentation 6. Documentation kept by Official Veterinarian
The intended forms/activities/ teaching methods	Performing, under the supervision of an official veterinarian, regular and periodic controls in slaughterhouses, records made by the students in the register of practise; discussion
Methods of verification and documentation forms of the achieved learning outcomes	<p>K, S and U - 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 internship</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 official food control procedures, as well interpret the results of inspection, make a decision 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
	Sum (contact hours)	80.5	1,8
		Number of non-contact hours	
	Student's reports in the register of practice	3	0,1
	Student's self-education for exam	3	0,1
	Sum (non-contact hours)	6	0,2
	Sum:	86.5	2
	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 – WE_W30 i WE_W31 ++ K2 - WE_W31i WE_W33 ++ K3 - WE_W30 i WE_W31 ++ S1 - WE_W29 ++ S2 - WE_W29 ++ S3 - WE_W29 ++ C1 – WE_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% Sum: 100%		