

Course: **Hygiene of slaughter animals and meat 2 (lectures – 15 hours; laboratory classes – 42 hours; practical training in slaughterhouse – 3 hours)**

Name and surname of the lecturer: **Michał Gondek**

E-mail: **michal.gondek@up.lublin.pl**

Place of office: Department of Food Hygiene of Animal Origin.

Collegium Veterinarium building, Akademicka 12 St. 2nd floor, room no. 336.

- Classes - room no. 301, *Collegium Veterinarium* building, Akademicka 12 St. (every Friday, 1:15 pm – 3.45 pm)
- Lectures – lecture hall A, *Collegium Veterinarium* building, Akademicka 12 St. (every Wednesday, 8:00 am – 8.45 am)

White lab coat is necessary during the laboratory classes (including first meeting).

Detailed schedule of the lectures and classes is available below.

Thematic scope of the lectures:

1. Macroscopic differentiation of carcasses, meat and internal organs of slaughter animals
2. Meat definitions. Histological structure of muscle tissue.
3. Chemical composition of meat
4. Properties and characteristics of muscle tissue
5. Endogenous post-slaughter changes of meat
6. Selected muscle diseases: muscle inflammation, atrophy, degeneration, necrosis, stress myopathies

Date	Thematic scope (classes)
February 25, 2022	Veterinary-sanitary examination of farmed lagomorphs.
March 4, 2022	Microbiological examination of meat – part 1.
March 11, 2022	Microbiological examination of meat – part 2. COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs.
March 18, 2022	Evaluation of the degree of bleeding of slaughter animals. Excessive water content in meat – causes and detection methods.
March 25, 2022	Meat freshness evaluation – chemical changes and detection methods.
April 1, 2022	Student's knowledge evaluation (written midterm test)
April 8, 2022	Meat color changes - causes, detection methods and differentiation (jaundice, lipochromatosis, yellow fat disease)
April 22, 2022	Sanitary-veterinary meat assesment. Health marking of meat fit for human consumption after ante-mortem and post-mortem inspection
April 29, 2022	Animal by-products and derived products not intended for human consumption (Regulation EC 1069/2009).
May 6, 2022	Organoleptic changes of meat - sexual odour: causes, detection methods and prevention.
May 13, 2022	Sanitary-veterinary examination of wild game.
May 20, 2022	Requirements for animal origin products from restricted areas due to infectious animal diseases.
May 27, 2022	Student's knowledge evaluation (written midterm test)
June 3, 2022	Practical classes in slaughterhouse*
June 10, 2022	Emergency slaughter. Sanitary slaughter. Slaughter of animals for personal use of meat.

* this date may change, depending on the availability of the slaughterhouse (detailed information will be provided during the course)