

# DEPARTMENT OF FOOD HYGIENE OF ANIMAL ORIGIN

## FACULTY OF VETERINARY MEDICINE, UNIVERSITY OF LIFE SCIENCES IN LUBLIN

AKADEMICKA STREET 12, 20-033 LUBLIN, POLAND; tel.: head – 48 81/445-69-56, office – 48 81/445-68-08;  
e-mail: sekretariat.higiena@up.edu.pl

---

### **The scope of the slaughterhouse training programme for fourth-year students of the Veterinary Medicine Faculty University of Life Sciences in Lublin – the guidelines for veterinary surgeon providing inspection services over slaughter process and examination of slaughter animals and meat.**

Inspection of slaughter animals and meat is a basic determinant of quality and health benefits of meat and its products. Therefore, curricular training programme in this domain of veterinary surgeon activities is of primary importance in preparation of the students of the veterinary medicine faculty to perform their future professional work, including official supervision under the responsibility of the Veterinary Inspection. Students are expected to attend a two-week slaughterhouse training, i.e. 10 or 8 working days, subject to slaughterhouse operation model, in the summer months (July-September). The other conditions and rules for student practical training are laid down in the adequate regulations issued by The Council of Ministers and The Minister of Science and Higher Education, as well as “Regulations on curricular student training at the University of Life Sciences in Lublin”.

Slaughterhouse training programme as an integral part of the academic syllabus realized in the Department of Food Hygiene of Animal Origin must be satisfactory completed and awarded with the credit. The credit is earned after assessment of student`s progress during the training period on the grounds of:

- a) analysis of students` written reports in the register of practices
- b) verification of the knowledge acquired and strengthened during the training,
- c) potential control of the training course

#### **Training programme outline**

1. Technology of animal slaughter process (**1 day**):
  - a) slaughterhouse layout
  - b) scheme of production line and major technological processes
  - c) primal cuts and slaughter by-products
  - d) CCP at the slaughtering production line.
  
2. Examination and veterinary-sanitary inspection of slaughter animals ante-mortem (**1 day**):
  - a) function of live animal warehouse
  - b) procedures of veterinary surgeon at the animal admission point
  - c) duties and responsibilities of veterinary surgeon under The Animal Protection Act.
  
3. Post-mortem mandatory (routine) inspection of each species of slaughter animals (subject to a given abattoir facilities) – **everyday**.

4. Post-mortem emergency inspection of each species of slaughter animals (subject to a given abattoir facilities) – **1 day**:
  - a) recommendations
  - b) conduct procedures
  - c) additional examinations.
5. Operating procedures for specific risk material exposure in the case of cattle and sheep and goat slaughter - **1 day**
6. Chilling conditions for carcasses and internal organs of slaughter animals - **1 day**
7. Cleaning, washing and disinfection process at the production line - **1 day**
8. Duties and responsibilities of veterinary surgeon providing supervision of the slaughter process and examination of slaughter animals and meat – **everyday**
9. Documentation and record keeping by veterinary surgeon providing slaughter animal and meat inspection services - **1 day**.