

DEPARTMENT OF FOOD HYGIENE OF ANIMAL ORIGIN
FACULTY OF VETERINARY MEDICINE, UNIVERSITY OF LIFE SCIENCES IN LUBLIN

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The scope of the veterinary sanitary training programme for fifth-year students of the Faculty of Veterinary Medicine, University of Life Sciences in Lublin – the guidelines for veterinary surgeons providing inspection services over meat processing establishments

The basic criterion for food product evaluation is its appropriate quality and health benefits, that is, human consumption may not pose a health risk to consumers. Thus, health quality is a resultant of the raw materials applied, technological processes, storage modes and distribution. The official supervision over the meat processing performed by the Veterinary Inspection is intended to assess the effectiveness and efficiency of the quality and safety control systems operation in meat processing establishments. The training in this scope of veterinary services plays a primary role in the preparation of the veterinary medicine students for their future professional work.

Training programme outline in meat processing plants

1. Organizational structure of the meat processing establishment (**1 day**):
 - a) meat plant layout,
 - b) schemes of production lines and major technological processes,
 - c) role and position of official veterinary officer within the organizational structure of the establishment.
2. Dressing of slaughter animal carcasses and meat cutting (**1 day**):
 - a) primal cuts and trimmings (quality classes)
 - b) edible by-products.
3. Production of cold meat products - **1 day**.
4. Production of canned meat - **1 day**.
5. Production of processed animal fat - **1 day**.
6. Production of animal feeds and waste categorization system - **1 day**.
7. Chilling systems for slaughter animal meat and meat product storage - **1 day**.
8. Cleaning, washing and disinfection process in meat establishments - **1 day**.
9. "HACCP" system in meat plants and control of operational efficiency - **1 day**.
10. Duties and responsibilities of veterinary surgeon supervising meat processing plant (**everyday**)
 - a) rules and schedule of sample collection for laboratory tests
11. Documentation of veterinary surgeon providing supervision in meat establishment - **1 day**.

If it is not possible to undergo a practice in a meat processing plant, the student may undergo it at the District Veterinary Inspectorate, on the approval of the District Veterinarian. As part of the internship, the student should remain under the supervision of an official veterinarian, an employee of the inspectorate, and accompany him during official controls of entities obtaining and producing food of animal origin.

Students are supposed to attend a two-week curricular veterinary sanitary and hygiene training, i.e. 10 or 8 working days (80 hours) subject to a meat plant 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”.

The veterinary sanitary training programme as an integral part of the academic syllabus realized in the Department of Hygiene of Food of Animal Origin must be satisfactorily 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 the students` written reports in the placement sheets,
- b) verification of knowledge acquired and strengthened during a training,
- c) potential control of the training course.