



Course title: HYGIENE OF SLAUGHTER ANIMALS II

ECTS credit allocation (and other scores): 4.00

Semester: spring

Level of study: ISCED-7- long-cycle programmes (EQF-7)

Branch of science: Agricultural sciences

Language: English

Number of hours per semester: : 45 h (classes), 15 h (lectures)

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Type of classes: classes and lectures

Substantive content

CLASSES: Principles of sampling for laboratory tests. Subsidiary tests of meat. Detection of trichinosis. Antibiotic residues in meat. Bacteriology tests: plan of testing, Total Bacteria Count, Enterobacteriaceae, Salmonella spp., Campylobacter spp. Interpretation of results of laboratory tests, handling of incompatible results. Cutting of red meat. Secondary, eatable and in eatable materials of animals slaughter. Sanitary and veterinary requirements for slaughter and carcass division plants.

LECTURES: By-products of slaughter. Examination of wild game. Slaughter of rabbits, coypu and ostriches. Veterinary handling for evaluation of fishing industry. Evaluation of living mussels. Food poisoning and infections. Direct sell, local and restricted sideline activity. Sanitary and veterinary requirements for animal slaughter and butchering plants. Aspects of biogenic amines in food. National monitoring of hazardous substances in food saw materials.

Learning purpose: The aim of the course is handover the substantive knowledge about the most important aspects of meat animals` hygiene and slaughter, crucial to food safety of animal products. Lectures and classes prepare students for further for veterinary profession in job description for health protection according to the rule "from field to table".

On completion of the study programme the graduate will gain:

Knowledge: principles and objectives pursued by the Veterinary Inspection in the protection of animals and food animal origin.

Skills: Assessment of animal welfare, Ante Mortem Inspection, Post Mortem Inspection. Labeling

Social Competencies: demonstrates responsibility for making decisions towards people and animals.

Basic literature: 1) D. Herenda, P.G. Chambers, A. Ettriqui, P. Seneviratna: Manual on meat inspection for developing countries., T.J.P. da Silva. FAO 2000, 2) E. Grist: Poultry Meat Inspection: Anatomy, Physiology and Disease Conditions. 2ed. 2006, 3) William G. Wilson: Wilson's Practical Meat Inspection, Seventh Edition, 2005. 4) Grist A.: Poultry Inspection. Anatomy, physiology and disease conditions, wyd. Nottingham University Press, 2004 5) Grist A.: Bovine Meat Inspection. Anatomy, physiology and disease condition, wyd. Nottingham University Press, 2005 6) Grist A.: Porcine Meat Inspection. Anatomy, physiology and disease conditions, wyd. Nottingham University Press, 2008



Supplementary literature: 1) Regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption OJ L 139, 30.4.2004, p. 206–320 2) Regulation (EC) No 882/2004 of the European Parliament and of the Council of 29 April 2004 on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules OJ L 165, 30.4.2004, p. 1–141 3) Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs (Text with EEA relevance) OJ L 338, 22.12.2005, p. 1–26

The allocated number of ECTS points consists of:

Contact hours with an academic teacher: 2.13 ECTS

Student's independent work: 1,87 ECTS