



СИЛАБУС ДИСЦИПЛІНИ «STATE VETERINARY AND SANITARY EXAMINATION»

Ступінь вищої освіти - Магістр

Спеціальність - 211 Ветеринарна медицина

Освітня програма «211 Ветеринарна медицина»

Рік навчання 5, семестр 11

Форма навчання денна

Кількість кредитів ЄКТС 4

Мова викладання англійська

Лектор курсу
Контактна інформація
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<https://elearn.nubip.edu.ua/course/view.php?id=1972>

COURSE DESCRIPTION

One of the key priorities of Ukraine is the strategic integration of our country into the European Union, which is determined by its close geographical location and cooperation in trade, especially agricultural products. EU legislation and strategy in the field of food safety are constantly changing and improving due to new experiences and research. According to the Association Agreement, Ukraine must bring its sanitary and phytosanitary (SPS) legislation in line with EU requirements in order to obtain an export permit to trading partner countries that recognize the EU's control system. The interdisciplinary nature of food safety requires complex knowledge. Organic agricultural production, which is gaining significant development in our country, requires knowledge of the agricultural sector about the basic European requirements for this type of product.

This course of State Veterinary and Sanitary Examination include current approaches of the EU food safety management and will contribute to a better understanding of the European food safety system and the objectives of official controls. This course will be of added value in terms of curriculum development and modernization and understanding of the role of EU and national authorities in food safety policy management, providing students with relevant knowledge needed in the current labor market in Ukraine.

COURSE STRUCTURE

Topic	Hours (lectures/labs)	Study results	Tasks	Evaluation
Module 1				
Topic 1. The importance of State veterinary and sanitary expertise for obtaining high-quality and safe food and feed.	1/0	Know: basic principles of food safety, which are included and should be included in legislation and regulations on the processing of livestock products and protection of consumers of products (eg: traceability, before and after slaughter inspection, certification requirements); where to find relevant and reliable information on	Performing case studies. Writing tests, essays. Doing self work (including elearn)	2 points
Topic 2. Theoretical backgrounds of approaches to food and feed safety control.	1/2			5 points

Topic 3. Approaches of regulation of food safety control in Ukraine and harmonization with EU requirements. General provisions of the legislation on food products	2/4	veterinary legislation and rules and regulations governing the veterinary profession in his region, country; organization and procedure for sanitary measures aimed at preventing the spread of low-quality and dangerous animal products.		5 points
Topic 4. The basic principles of ensuring food safety and non-hazardous factors are related to food.	2/4	Be able to: apply in practice, if necessary, knowledge of the course "State Veterinary Examination"		5 points
Topic 5. Goals, methods and tools for modern food safety control. Application of European approaches	1/4			3 points
Topic 6. International impact on food legislation. Ways to strengthen the national food control system (systemic, organizational and individual level)	2/2			5 points
Total for the module	10/18			
Module 2				
Topic 1. Risk analysis in the food chain. (Microbiological and chemical hazards)	2/4	Know: rights and responsibilities of specialists of the state veterinary service; schemes of state control of food market operators; hygienic conditions for obtaining good quality products of animal origin. Be able to: choose and apply existing tools for food control; have modern methods and research methods for the production, storage and delivery of only quality raw materials, products, feed and other objects of sanitary measures.	Performing case studies. Writing tests, essays. Doing self work (including elearn)	15 points
Topic 2. Organization of state control.	2/3			15 points
Topic 3. Organic food production (general requirements, principles, certification and audit)	2/2			15 points
Total for the module	15/15			
				70
Final test				30
Total for the course				100

EVALUATION POLICY

<i>Deadline and Recompilation Policy:</i>	Entries that fail to meet deadlines without good reason are rated lower. Rearrangement of modules takes place with the permission of the lecturer if there are good reasons (for example, illness).
<i>Academic Integrity Policy:</i>	Write-offs during tests and exams are prohibited (including using mobile devices). Course papers, abstracts must have correct text references to the literature used
<i>Attendance Policy:</i>	Attendance is mandatory. For objective reasons (for example, illness, international internship) training can take place individually (in online form in consultation with the dean of the faculty)

EVALUATION RATES

Total points for all kinds of learning activities	Evaluation on the national scale	
	For examination	For credit (test)
90-100	perfectly	accepted
74-89	good	
60-73	satisfactorily	
0-59	Unsatisfactory	not accepted