

СИЛАБУС ДИСЦИПЛІНИ

«Food Hygiene (Гігієна харчових продуктів)»

, семестр	8
_денна	_(денна, заочна)
EKTC	
англійська	(українська, англійська, німецька)
	_денна ЕКТС

Лектор курсу Контактна інформація лектора (e-mail) Сторінка курсу в eLearn

ОПИС ДИСЦИПЛІНИ

(до 1000 друкованих знаків)

The course "Food Hygiene" is a special cycle discipline in veterinary professionals training. According to the Law of Ukraine "On Veterinary Medicine" primary purpose of teaching is to form in veterinarians knowledge of sanitary measures and clear issues of hygiene testings and safety of food and raw materials of animal origin during their production (private sector, collective farms, etc.), at all stages of processing (meat, dairy, poultry, and fish plants) and during transport, storage and sale, following the implementation of existing veterinary and sanitary measures.

Food Hygiene as a discipline on the one hand, is fundamental that studies the material basis related to the quality and safety of food and raw materials of animal and vegetable origin, processes that take place in these products, their causes, mechanisms and mechanics of the origin and development; on the other hand - applied, which examines the quality and safety of products and raw materials of animal origin, including various methods. According to the Law of Ukraine "On veterinary medicine" doctor of veterinary medicine has legal and financial responsibility for the implementation of production in only benign, safe in respect of sanitary products.

COURSE STRUCTURE

Topic	Hours (lectures/labs)	Study results	Tasks	Evaluation
	8	семестр		
	N	Iodule 1		
Topic 1. Introduction. General information about "Veterinary hygiene with the basics	2/0	To know: milk, dairy products - their chemical composition,	Delivery of laboratory or work. Writing tests,	1,7 point
of technology and standardization of products of animal origin"		biological value and commodity evaluation; requirements of	essays. Performing independent work	
Topic 2. Organoleptic and laboratory methods for determining the quality of milk.	0/4	state standards and other regulations on indicators of quality and safety of milk	(including elearn)	1,7 point
Topic 3. The chemical composition and	4/0	and dairy products;		1,7 point

tachnological		hogies		
technological properties of milk		basics of standardization,		
Topic 4. Requirements	0/4	certification and		1,7 point
for milk according to	0/4	quality		1,7 point
National Standard		management of		
ДСТУ 3662-15		dairy products.		
Topic 5. Veterinary	2/0	Be able to: carry		1,7 point
and sanitary	<i>2</i> / U	out veterinary and		1,7 point
examination and health		sanitary measures		
assessment of milk in		aimed at the		
case of deasises and		production of dairy		
poisoning animals.		products of		
Topic 6. Methods of	0/2	appropriate quality;		1,7 point
milk fat content		to solve questions		
determination.		of sanitary and		
Topic 7. Determination	0/2	hygienic researches		1,7 point
of acidity and dry		and veterinary and		
matter in milk.		sanitary well-being		
Topic 8. Sanitary	2/0	of foodstuff and raw		1,7 point
conditions for		materials of an		
obtaining high-quality		animal origin to		
milk at farms.		possess modern		
Topic 9. Veterinary	2/0	methods of		1,7 point
control of milk quality		researches on		
and dairy products in		veterinary examination;		
food markets.	0.72	have a scientifically		1.7
Topic 10.	0/2	sound sanitary		1,7 point
Determination of milk		assessment of raw		
proteins and ketones.		materials and		
Milk temperature		products of animal		
treatment determination		origin.		
Topic 11. Methods of	0/2	1		1,7 point
microbiological	0/2			1,7 point
investigation of milk.				
Topic 12. Methods of	0/2	1		1,7 point
determining the quality	<i>□.</i> -			-,. Pom.
of dairy products and				
cheeses.				
Topic 13.	2/0	1		1,7 point
Fundamentals of				
standardization, quality				
management and				
certification.]		
Topic 14. Methods of	0/2			1,7 point
butter testing.				
		Module 2		
Topic 15 Veterinary	4/0	To know: fish,	Delivery of	1,7 point
and sanitary		eggs, bee products -	laboratory or	
examination of honey		their chemical	work.	
and other bee		composition,	Writing tests,	
products.		biological value and	essays.	
Topic 16 Laboratory	2/0	commodity	Performing	1,7 point
methods for	-	evaluation;	independent	, I -
determining the		requirements of	work	
quality of honey.		state standards and	(including	
1	4/0	other regulations on	elearn)	1,7 point
Topic 17 Veterinary	1 / U	indicators of quality		1,7 point
and sanitary				

and other aquatic organisms. Topic 18 Methods for determining the freshness of the fish. Topic 19 Veterinary and sanitary examination of poultry eggs Topic 20 Veterinary and sanitary examination of plant food SEMESTER 9 Module 3 Topic 21. Slaughter animals, transportation and identification of fattess categories Topic 22. Requirements for the transport of slaughter animals and yeterinary and sanitary bears for processing of slaughter damials and veterinary and sanitary bears of processing of slaughtered animals and veterinary and sanitary and sanitary bears of properagation of slaughtered animals and veterinary and sanitary bears of processing of slaughtered animals and veterinary and sanitary bears of processing of slaughtered animals and veterinary and sanitary bears of processing of slaughtered animals and veterinary and sanitary bears of processing of slaughtered animals and veterinary and sanitary bears of processing of slaughtered animals and veterinary and sanitary bears of processing of slaughter veterinary and sanitary bears of processing of slaughter veterinary and sanitary demands.				I	T
Topic 19 Veterinary and sanitary examination of plant food Topic 20 Veterinary and sanitary examination of plant food Topic 21. Staughter animals, transportation and identification of fattenses categories Topic 22. Requirements for the transport of slaughter animals and supporting documents Topic 23. Premicess for processing of slaughtered animals and veterinary and sanitary and supporting documents Topic 23. Processing of slaughter daminals and veterinary and sanitary and sanitary bears of processing of slaughtered animals and veterinary and sanitary and sanitary bears of processing of slaughtered animals and veterinary and sanitary bears of processing of slaughtered animals and veterinary and sanitary bears of processing of slaughtered animals and veterinary and sanitary bears of processing of slaughtered animals and veterinary and sanitary demands.	examination of fish		and safety of		
Topic 18 Methods for determining the freshness of the fish.	and other aquatic		_		
Certification and product quality management. 1,7 point	organisms.				
Topic 19 Veterinary and sanitary examination of poultry eggs Delivery and sanitary examination of plant food Seekeeping products of proper quality; to address issues of sanitary and hygienic research and veterinary and sanitary examination of plant food Seekeeping products of proper quality; to address issues of sanitary and hygienic research and veterinary and sanitary waterials of animal origin Semester 9 Module 3	Topic 18 Methods for	0/2			1,7 point
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and sanitary examination of poultry eggs Topic 20 Veterinary and sanitary measures aimed at the production of fish products, eggs, beekeeping products of proper quality; to address issues of sanitary and hygienic research and veterinary and sanitary welfare of food and raw materials of animal origin SEMESTER 9 Module 3 Topic 21. Slaughter animals, transportation and identification of fatness categories Topic 22. Requirements for the transport of slaughter animals and supporting documents Topic 23. Premicess for processing of slaughtered animals and veterinary and sanitary bases of preparation of slaughter animals and veterinary and sanitary bases of preparation of slaughter animals and veterinary and sanitary bases of preparation of sanimals and poultry for slaughter and technology of their processing. Be able to: have the organization and methodology after slaughter veterinary and sanitary demands.	Topic 19 Veterinary	0/2			1.7 point
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animals and supporting documents Topic 23. Premicess for processing of slaughtered animals and veterinary and sanitary demands. Sanitary bases of preparation of animals and poultry for slaughter and technology of their processing. Be able to: have the organization and methodology after slaughter veterinary and sanitary demands.			veterinary and	work	
supporting documents Topic 23. Premicess for processing of slaughtered animals and veterinary and sanitary demands. preparation of animals and poultry for slaughter and technology of their processing. 1,7 point 1,7 point 1,7 point	1		sanitary bases of	(including	
documents Topic 23. Premicess for processing of slaughtered animals and veterinary and sanitary demands. 2/0 technology of their processing. Be able to: have the organization and methodology after slaughter veterinary and sanitary demands.			preparation of	elearn).т.ч. в	
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Premicess for processing. processing of Be able to: have the organization and methodology after slaughter veterinary demands.			for slaughter and		
processing of slaughtered animals and veterinary and sanitary demands. Be able to: have the organization and methodology after slaughter veterinary	-	2/0	0.		1,7 point
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sanitary demands.	_				
and constant	_		-		
Treceptance Of	Acceptance of		2		
slaughtered animals examination of	*		_		
Topic 24 0/2 carcasses and 1.7 point		0/2			1.7 point
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C 1 1 1 Wild					
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T T T		2/0	_		17 point
Topic 25. 2/0 laboratories of 1,7 point	_	2/0			1,7 point
The besides about 1 con					
The basic technology veterinary	. .				
and hygiene of examination of food	_				
and hygiene of slaughtered animals examination of food markets,	and poultry		_		
and hygiene of examination of food					

Topic 26.	0/2	refrigerators; have		1,7 point
Veterinary-sanitary		modern research		
examination of		methods for veterinary		
animal fats	4.0	examination;		1.7
Topic 27.	4/0	have a scientifically		1,7 point
Organization and		sound sanitary		
Methods veterinary		assessment of raw		
expertize after		materials and		
slaughter and		products of animal		
carcasses of		origin		
slaughtered animals				
Topic 28.	0/3	1		1,7 point
Methods and				
techniques of				
research animal				
carcasses after				
slaughter		M - J1 - 4		
Topic 29. The	4/0	Iodule 4 To know:	Здача	1,7 point
morphology,	., 0	meat and other	лабораторної	
chemical		products of	чи роботи.	
composition and		slaughter of animals	Написання	
characteristics of		- their chemical	тестів, ессе.	
meat of different		composition,	Виконання	
animal species		biological value and	самостійної	
Topic 30.	0/4	commodity	роботи (в.т.ч.	1,7 point
Determining the	0/ 1	evaluation.	в elearn)	1,7 point
species origin of		Be able to: carry out veterinary and		
meat		sanitary measures;		
Topic 31. Changes in	4/0	to address issues of		1,7 point
the meat after		sanitary and		, 1
slaughter		hygienic research		
Topic 32. Definition	0/6	and veterinary and		1,7 point
of meat freshness		sanitary welfare of		1
Topic 33. The basic	4/0	food and raw		1,7 point
technology of		materials of animal		
hygiene and		origin; to have the organization and		
preserving of meat		methods after		
and meat products		slaughter veterinary		
Topic 34. Veterinary-	0/4	and sanitary		1,7 point
sanitary examination		examination of		
of sausages and		carcasses and		
canned meat		organs of slaughter		
		animals, poultry,		
		industrial wild		
		animals at		
		enterprises, laboratories of		
		veterinary		
		examination of		
		food markets,		
		supermarkets, food		
		industrial		
		refrigerators; have		
		modern research		

		Ι	T	Т 1
		methods for		
		veterinary		
		examination; have a		
		scientifically sound		
		sanitary assessment of raw materials		
		and products of		
		animal origin.		
	N	Iodule 5		
Topic 35. Meat post	4/0	To know:	Здача	1,7 point
mortem examination		veterinary and	лабораторної	, 1
of in cases of		sanitary assessment	чи роботи.	
infectious diseases		of products of	Написання	
Topic 36. Methods for	0/4	animal origin for	тестів, ессе.	1,7 point
_	0/4	infectious,	Виконання	1,7 point
determining the meat		invasive, non-	самостійної	
from diseased and		communicable	роботи (в.т.ч.	
dead animals	4/0	diseases,	в elearn)	17
Topic 37. Veterinary-	4/0	poisonings, lesions		1,7 point
sanitary examination		of radioactive		
of products of		substances;		
slaughter animals		food poisoning and		
with invasive disease		toxicosis of		
Topic 38. Veterinary	0/4	microbial origin		1,7 point
and sanitary exam of		and their		
animals slaughter		prevention in the field of veterinary		
products for		medicine		
trichinosis		Be able to: carry out		
Topic 39. Veterinary-	4/0	veterinary and		1,7 point
sanitary examination		sanitary measures;		_
of products of		to address issues of		
slaughter animals		sanitary and		
with noncontagious		hygienic research		
disease		and veterinary and		
Topic 40. Veterinary	0/4	sanitary welfare of		1,7 point
and sanitary exam of	0/ 1	food and raw		1,7 point
animals slaughter		materials of animal		
products for		origin; to have the		
cysticercosis		organization and		
	4/0	methods after		1.7 noint
Topic 41. Food borne	4 /U	slaughter veterinary		1,7 point
diseases and its		and sanitary examination of		
prevention	0/4	carcasses and		17
Topic 42. Methods for	0/4	organs of slaughter		1,7 point
determination of		animals, poultry,		
toxic substances in		industrial wild		
meat		animals at		
		enterprises,		
		laboratories of		
		veterinary		
		examination of food		
		markets,		
		supermarkets, food		
		industrial		
		refrigerators; have		
		modern research		
		methods for		
		veterinary		

	examination; have a scientifically sound sanitary assessment of raw materials and products of animal origin.	
Total 8,9 semester		70
Exam		30
Total		100

EVALUATION POLICY

Deadline and	Entries that fail to meet deadlines without good reason are rated		
Recompilation Policy:	lower. Rearrangement of modules takes place with the permission		
	of the lecturer if there are good reasons (for example, illness).		
Academic Integrity	Write-offs during tests and exams are prohibited (including using		
Policy:	mobile devices). Course papers, abstracts must have correct text		
	references to the literature used		
Attendance Policy:	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	Evaluation on the national scale		
kinds of learning activities	For examination	For credit (test)	
90-100	perfectly	accepted	
74-89	good		
60-73	satisfactorily		
0-59	Unsatisfactory	not accepted	