



СИЛАБУС ДИСЦИПЛІНИ «Food Hygiene (Гігієна харчових продуктів)»

Ступінь вищої освіти - Магістр

Спеціальність **211 Ветеринарна медицина**

Освітня програма «_____»

Рік навчання 4, семестр 8

Форма навчання денна (денна, заочна)

Кількість кредитів ЄКТС _____

Мова викладання англійська (українська, англійська, німецька)

Лектор курсу

Контактна інформація

лектора (e-mail)

Сторінка курсу в eLearn

доц. Галабурда М.А.

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

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

examination of fish and other aquatic organisms.		and safety of livestock products; basics of standardization, certification and product quality management.		
Topic 18 Methods for determining the freshness of the fish.	0/2			1,7 point
Topic 19 Veterinary and sanitary examination of poultry eggs	0/2	Be able to: carry out veterinary and sanitary measures aimed at the production of fish products, eggs, beekeeping products of proper quality;		1,7 point
Topic 20 Veterinary and sanitary examination of plant food	0/2	to address issues of sanitary and hygienic research and veterinary and sanitary welfare of food and raw materials of animal origin		1,7 point

SEMESTER 9

Module 3

Topic 21. Slaughter animals, transportation and identification of fatness categories	2/0	To know: determination of the pre-slaughter condition of animals and poultry and their categories of fattening; veterinary and 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 examination of carcasses and organs of slaughter animals, poultry, industrial wild animals at enterprises, laboratories of veterinary examination of food markets, supermarkets, food industrial	Delivery of laboratory or work. Writing tests, essays. Performing independent work (including elearn).Т.ч. В elearn)	1,7 point
Topic 22. Requirements for the transport of slaughter animals and supporting documents	0/2			1,7 point
Topic 23. Premices for processing of slaughtered animals and veterinary and sanitary demands. Acceptance of slaughtered animals.	2/0			1,7 point
Topic 24. Research lymph nodes and carcasses of slaughtered animals	0/2			1,7 point
Topic 25. The basic technology and hygiene of slaughtered animals and poultry processing	2/0			1,7 point

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

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

		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

<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