



Training course specification of Meat Hygiene and Control	
1-Basic information	
Course title :	Training course specification of Meat Hygiene and Control
Academic year:	5 th academic year (2014/2014)
Program title:	Bachelor of Veterinary Medical Sciences
Contact hours /week/semester:	See training program specification

2-Professional information

1- Overall aims of course
<p>At the end of this course, the students had the ability to deal with different various sectors in the meat hygiene field, including slaughterhouses, refrigerators, places for sale of meat and meat factories.</p> <p>Master a wide range of training skills on the different processes in these facilities and their role in meat hygiene control.</p> <p>Apply scientific training methods of the quality and safety of meat in these sectors.</p>
2- Intended training outcomes of course (ITOs)
<u>a-Knowledge and understanding</u>
<p>By the end of this course the student should be able to:</p> <p>a.1. List the most common affection of different meat animals and different meat products in different Egyptian fields.</p> <p>a.2. Explain the predisposing causes of these affections as well as how to deal with these affections.</p> <p>a.3. Determine the principle line for methods of diagnosis and hygienic management with affections.</p>
<u>b-Intellectual skills</u>
<p>By the end of this course the student should be able to :</p> <p>b.1. Interpret the different spoilage causes of meat of different sources.</p> <p>b.2. Plan for diagnosis, differential diagnosis of meat affections in the abattoir.</p> <p>b.3. Record the affections and causes of meat and its products in the surrounding slaughter houses.</p>
<u>c-Professional and practical skills</u>
<p>By the end of this course the student should be able to:</p> <p>c.1. Apply different method for diagnostic techniques of meat in the abattoir.</p> <p>c.2. Perform the suitable interventions pre-slaughter and post-slaughter to avoid spread or transmission of infection between animals or to human.</p>

c.3. Deal with animal owner and understand the field language to take good case history and perform an appropriate judgment for each case.

d-General and transferable skill

By the end of studying the course, the student should be able to

- d.1.** Write structured prescription and clinical report
- d.2.** Work effectively as a part of team or individually to collect data and /or to write report.
- d.3.** Gain the veterinary ethics that dealing with owners and animals.
- d.4.** Good communication skills.

3-Topics and contents

Topic
Pre-slaughter care
Taking case history
Diagnosis and differential diagnosis Ante-mortem examination Post-mortem examination
Good and bad condition carcass Field examination Lab examination
Manufacturing and examination of meat, poultry, and fish products

4-Teaching and learning methods -

- 4.1.** Field visits for training in the most important sectors for the meat as:
 1. Slaughterhouses
 2. Meat factories
 3. Refrigerators of imported meat
 4. Butcher shops and supermarkets
 - . Centers of selling fish
 6. Shops of selling poultry
- 4.2.** Small group during visit and try to apply techniques of diagnosis.
- 4.3.** Small group during visit for hygienic measures detection of slaughterhouses, meat refrigerators, factories and meat selling centers (*location (site and building), worker and product*).
- 4.4.** Small group during visit to identify a good and bad condition carcass: screening and sanitary control of animals and meat; to provide safe and wholesome meat for human consumption, ante-mortem inspection, and post-mortem inspection by the public health authorities (veterinarians and meat inspectors) at the abattoir.
- 4.5.** Lab rounds for lab examination of meat and its products.

5-Student assessment

See training program specification

Training coordinator	Head of department
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