

PRACTICAL WORKS IN SLAUGHTERING AND FOOD PROCESSING FACILITIES

Study program	Veterinary Medicine
Year of study	V
Semester	II
Regime of discipline	DOB
Discipline category	Dia
Number of lectures hours per week	-
Number of seminar/laboratory/project hours per week	1
Total number of hours according to the curriculum: lectures/seminars/laboratory/project	14 hours of laboratory
Number of transferable credits	1

SPECIFIC SKILLS

Professional Competence	Knowledge of the implementation and monitoring of food quality and safety assurance systems in milk and dairy product processing plants, slaughterhouses, and meat and meat product processing units.
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LEARNING OUTCOMES

Knowledge	<p>At the end of the discipline, students will demonstrate in-depth knowledge of:</p> <ul style="list-style-type: none"> • the European and national legislative framework on the safety of foods of animal origin; • the technological flow of reception-slaughtering-chilling-cutting-packaging in the context of a slaughtering and processing unit; • functional areas and circuits (raw materials, product, personnel, waste) in the context of contamination prevention in food units; • personal hygiene and protective clothing requirements for production areas, in the context of good manufacturing practice; • the role of cleaning and disinfection operations and the difference between them, in the context of sanitation of surfaces and equipment; • comparison of packaging methods and storage conditions; • the key parameters of the cold chain (temperatures, times, monitoring), in the context of maintaining quality and safety
Skills	<p>Students will be able to:</p> <ul style="list-style-type: none"> • apply procedures for receiving and checking raw materials (condition, temperature, documents) at entry into the production flow; • monitor temperatures in chilled areas and along the cooling flow, in the context of maintaining the cold chain; • perform simple sampling and organoleptic/technological checks according to the internal procedure, in the context of process control; • carry out cleaning and disinfection of a work area/line according to instructions, in the context of preparation for production; • complete operational documents (temperature records, sanitation records, traceability records) in the context of production documentation; • identify non-conformities (e.g., exceeded temperature, defective packaging, cross-contamination) and report the situation according to procedure.
Responsibility and autonomy	<p>Students will demonstrate the ability to:</p> <ul style="list-style-type: none"> • comply with hygiene and biosecurity requirements and assume the consequences of non-compliance in the context of work in food units; • manage unforeseen work situations (equipment stoppage, lack of materials, non-conformity) by making decisions within the level of job responsibility; • organize their own activities (preparation-execution-sanitation) in the context of respecting the technological flow; • comply with flow separation rules and correct deviations, in the context of preventing cross-contamination.

COURSE OBJECTIVES

General objective of the course	Acquisition of practical competencies required for monitoring food quality and safety assurance systems in milk and dairy product processing plants, slaughterhouses, and meat and meat product processing units.
Specific objectives	Knowledge of the requirements for designing, implementing, and verifying food controls at all production points of the food chain. Knowledge of the implementation of food hygiene programmes.

COURSE CONTENT

SEMINAR/LABORATORY	Number of hours
Milk and dairy products: hygienic and technological requirements; national and European legislative provisions	4
Slaughtering of farm animals and poultry: hygienic and technological requirements; national and European legislative provisions	4
Processing of meat, fish, and derived products: hygienic and technological requirements; national and European legislative provisions	4
Knowledge assessment	2

BIBLIOGRAPHY:

- Morar A., Imre K. (2019) *Igienă și tehnologie alimentară 2*, Ed. Eurobit, Timișoara.
- Sala C., Morar A. (2015) *Igienă și tehnologie alimentară 1*, Ed. Eurobit, Timișoara.
- Reg. (EC) No 178/2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.
- Reg. (EC) No 852/2004 on the hygiene of foodstuffs.
- Reg. (EC) No 853/2004 laying down specific hygiene rules for food of animal origin.
- Reg. (EU) No 2019/624 on specific rules for the performance of official controls on the production of meat and on production and relaying areas of live bivalve molluscs in accordance with Regulation (EU) 2017/625.
- Reg. (EU) No 2019/627 laying down uniform practical arrangements for the performance of official controls on products of animal origin intended for human consumption.
- Reg. (EC) No 2073/2005 on microbiological criteria for foodstuffs.
- Reg. (EC) No 1099/2009 on the protection of animals at the time of killing.
- Reg. (EU) No 150/2011 amending Annex III to Regulation (EC) No 853/2004 as regards farmed game and wild game and meat of farmed game and wild game.
- Reg. (EU) No 633/2014 as regards specific requirements for handling large wild game and for post-mortem inspection of wild game.
- Reg. (EU) No 931/2011 on the traceability requirements set by Reg. (EC) No 178/2002 for food of animal origin.
- Reg. (EC) No 2406/1996 laying down common marketing standards for certain fishery products.

ASSESSMENT

Activity type	Assessment criteria	Assessment methods	Percentage of final grade
Seminar/laboratory/clinical sessions		Practical examination- Preparation of reports	100%

Practical activities coordinator L/S/P: DVM PhD St. Bianca Luisa Ghițan