

PRACTICE IN THE SLAUGHTERHOUSE

Study program	Veterinary Medicine
Year of study	VI
Semester	II
Regime of discipline	DOB
Discipline category	Practice
Number of lectures hours per week	
Number of seminar/laboratory/project hours per week	
Total number of hours according to the curriculum: lectures/seminars/laboratory/project	30 hours of practice
Number of transferable credits	1

SPECIFIC SKILLS

Professional Competence	<p>Knowledge</p> <p>Understanding and correct use of specific terms and concepts related to official controls in slaughterhouses.</p> <p>Knowledge of European and national legislation governing official meat controls in slaughterhouses for animals intended for human consumption:</p> <ul style="list-style-type: none"> • requirements regarding the protection of animals during transport to the slaughterhouse, their handling within the slaughterhouse, before slaughter, and during slaughter; • ante-mortem and post-mortem inspection at the slaughterhouse (cattle, horses, pigs, sheep, goats, poultry, rabbits, game); • inspection of meat resulting from emergency slaughter outside the slaughterhouse; • the implementation of appropriate decisions regarding the destination of meat, organs, and by-products resulting from the slaughter of animals.
--------------------------------	---

LEARNING OUTCOMES

Knowledge	<ul style="list-style-type: none"> ▪ The student describes the sequence of operations on the slaughter line for cattle, sheep and goats, pigs, and poultry, in relation to the points where contamination risks arise. ▪ The student explains the role of “dirty/clean” zoning in the slaughterhouse and identifies examples of critical transfer points between zones. ▪ The student identifies species-specific equipment and specifies its function in the workflow. ▪ The student describes visual inspection criteria for carcasses in the context of dressing. ▪ The student explains the difference between edible and inedible organs/parts and describes how they are separated in the workflow. ▪ The student describes the rules for handling carcasses and organs on the line to avoid contact with unhygienic surfaces. ▪ The student specifies the types of contamination common in the slaughterhouse (fecal, hair/feathers, blood, foreign bodies) and the conditions under which they occur.
Skills	<ul style="list-style-type: none"> ▪ The student correctly and safely performs carcass handling operations on the conveyor belt. ▪ The student trims the carcass within the scope of the assigned tasks without compromising the integrity of the product. ▪ The student follows the procedure for sterilizing knives/utensils between operations and maintains hygiene standards. ▪ The student separates and handles organs in a way that maintains their association with the carcass/batch, in accordance with the facility’s workflow. ▪ The student identifies contamination risk points during evisceration and adapts their techniques to reduce the risk (within the scope of their role). ▪ The student completes slaughterhouse-specific records (workstation

	sheet, hygiene checklist, batch/line records) correctly and legibly.
Responsibility and autonomy	<ul style="list-style-type: none"> • The student maintains the line's pace and coordinates their actions with colleagues without compromising hygiene or workplace safety. • The student is responsible for maintaining order at their workstation (utensils, containers, work areas) to prevent incidents and contamination. • The student continuously monitors their own compliance with hygiene rules (hands, gloves, equipment) and immediately corrects any observed deviations. • The student promptly reports process non-conformities to the designated supervisor. • The student takes the initiative to ask for clarification/assistance when the task exceeds their level of competence, in the context of working in a high-risk environment. • The student demonstrates professional conduct (discipline, clear communication along the chain of command, adherence to roles) in the context of slaughterhouse operations.

COURSE OBJECTIVES

General objective of the course	Acquiring the knowledge and practical skills required of an official veterinarian for the official inspection of animals at the slaughterhouse.
Specific objectives	<ul style="list-style-type: none"> • Knowledge of slaughtering technology for the main species intended for human consumption; • Knowledge of hygiene requirements in slaughterhouses: location, construction, machinery and equipment, sanitation of slaughterhouse surfaces, staff hygiene, water hygiene, and hygiene of waste generated in the slaughterhouse; • Knowledge of the specific duties of the official veterinarian responsible for slaughterhouse operations; • Supervision of the main critical control points in the slaughterhouse; • Ensuring traceability in the slaughterhouse.

BIBLIOGRAPHY:

- **Imre K., Morar A.** (2025) Course notices for food hygiene and technology I. Ed. Eurobit, Timișoara.
- **Imre K. Morar A.,** (2024) Veterinary medicine and public health. Ed. Eurobit, Timișoara.
- **Morar A., Imre K.** (2024) Inspection and control of food products of animal origin 1. Ed. Eurobit, Timișoara.
- **Reg. (EC) No. 852/2004** on the hygiene of foodstuffs. OJ L 139, 30.4.2004.
- **Reg. (EC) No. 853/2004** laying down specific hygiene rules for food of animal origin. OJ L 139, 30.4.2004.
- **Reg. (EC) No. 1/2005** on the protection of animals during transport and related operations and amending Directives 64/432/EEC and 93/119/EC and Regulation (EC) No. 1255/97, OJ L 03, Vol. 62, October 5, 2005.
- **Reg. (EC) No. 1069/2009** laying down health rules concerning animal by-products OJ L 300, November 14, 2009.
- **Reg. (EU) No. 1375/2015** laying down specific rules on official controls for the presence of *Trichinella* in meat. OJ L 212, 11.08.2015.
- **Reg. (EC) No. 1099/2009** on the protection of animals at the time of killing. OJ L 303, 18.11.2009.
- **Reg. (EU) 2017/625** on official controls and other official activities performed to ensure the application of food and feed law, rules on animal health and welfare, plant health, and plant protection products. OJ L 131/51, 17.05.2019.

ASSESSMENT

Activity type	Assessment criteria	Assessment methods	Percentage of final grade
Seminar/laboratory/clinical sessions		Practical examination-evaluation of the slaughterhouse internship report, individual discussions	100%

Practical activities coordinator L/S/P: Prof. PhD Kálmán IMRE