



كلية الطب البيطري

وحدة ضمان الجودة والإعتماد

جامعة جنوب الوادي

University: South Valley

Faculty: Veterinary medicine

Course Specifications:

Programme(s) on which the course is given: Bachelor degree of Veterinary science.

Major or minor element of programmes: Major

Department offering the programme: Food Hygiene Department.

Department offering the course: Food Hygiene Department

Academic year / Level: 4th year (first semester)

Date of specification approval: 22-12- 2009

A- Basic Information:

Title: Meat Hygiene (1st part)

Code: 414

Credit Hours:

Lecture: 3 hrs / week / Semester

Tutorial:

Practical: 2 hrs / week/ Semester

Total: 5 hrs / week/ Semester

B- Professional Information:

1 – Attributes of the graduates of Veterinary Medicine

The graduate must be able to:

- 1.1. Be committed to continuous enhancement, coping with the most recent effective and efficient performance standards of the veterinary profession, and gaining community confidence.
- 1.2. Apply international ethical and legal frame of medical practice code.
- 1.3. To learn the hygienic control on meat.
- 1.4. Give the graduate board and deep knowledge about the technique of meat inspection.
- 1.5. Pollution of meat with various pollutants.
- 1.6. The diseases transmitted to human through handling and ingestion of meat.

2 – Intended Learning Outcomes (ILOs):

2. A. Knowledge and Understanding:

Graduates of Veterinary Medical program must acquire the following knowledge and understanding:

- 2. A.1. Basic law and ethical codes relevant to animals and food hygiene.
- 2. A.2. Public health, including food hygiene of animal origin and zoonotic diseases that are transmitted from animals to humans.
- 2. A.3. Basic knowledge about meat inspection and slaughter houses.
- 2. A.4. Basic knowledge about the food control of meats.

2. B. Intellectual Skills:

Graduates must have the ability to:

- 2. B.1. Foster critical thinking and scientific curiosity.
- 2. B.2. Remain committed to life-long learning and updating / upgrading their biochemical sense and clinical skills.
- 2. B.3. To deal with the instruments used in inspection of carcass.
- 2. B.4. To learn how to deal with emergency slaughtered animals.
- 2. B.5. Understand and discovered the serious zoonotic diseases.

2. C. Professional and Practical Skills:

Graduates must attain the capacity to:

- 2. C.1. Perform clinical examination of diseased cases and collect relevant samples.
- 2. C.2. Write a report about hygiene and safety of food of animal origin for human consumption
- 2. C.3. To learn how the students use the instruments used in meat inspection without danger
- 2. C.4. Hygienic disposal of the unsuitable parts of the carcass.

2. D. General and Transferable Skills:

- 2. D.1. Work under pressure and / or contradictory conditions.
- 2. D.2. Organize and control tasks and resources.
- 2. D.3. Ability in work in a team group.
- 2. D.4. Collection of data about meat hygiene from the internet and journal .
- 2. D.5. Notification for the danger infectious diseases that could be detected by meat inspection.

3- Contents:

1- Theoretical part:

Topics	No. of hours
Introduction+ Ante-mortem inspection	3
Animal slaughtering	3
Lymphatic system	3
Post-mortem inspection	3
Meat composition and quality	3
Abnormal condition and diseases of food producing animals	3
Abnormal condition and diseases of food producing animals+ Bacterial diseases	3
Bacterial diseases	3
Parasitic diseases	3
Parasitic diseases	3
Viral disease	3
Fungal disease + Viral disease	3
Total	36

- Practical part:

Topics	No. of hours
Abattoirs	2
Abattoirs	2
Identification of food producing animals	2
Characteristics feature of meat in different animals	2
chemical means of identification	2
Biological means of identification	2
Keeping quality tests of meat	2
Detection of bleeding	2
Detection of abnormal coloration of meat	2
Detection of abnormal odour and taste of meat	2
Examination for parasites	2
Affection of specific parts of the carcass	2
Affection of specific parts of the carcass	2
Total	24

4. Teaching and Learning Methods:

- 4.1. Lecturing.
- 4.2. Practical sessions.
- 4.3. Slaughter houses visiting.

5- Student Assessment Methods:

- 5.1 Mid-Term examination to assess the intended learning outcomes in half of the semester.
- 5.2 Practical examination to assess intended learning and practical skills outcomes.
- 5.3 Final-term examination to assess the intended learning outcomes in whole semester
- 5.4 Oral examination to assess the intended learning and skills outcomes in whole subject and related veterinary science.

Assessment Schedule

- Assessment 1: Mid-Term exam. Week (8th week of the semester).
- Assessment 2: Practical exam. Week (13th week of the semester).
- Assessment 3: Final-term exam. Week (14th week of the semester).
- Assessment 4: Oral exam. Week (15th week of the semester).

Weighting of Assessments

Mid-Term Examination	15%
Final-term Examination	50%
Oral Examination	415%

Practical Examination	15%
Semester Work	5%
<u>Other types of assessment</u>	<u>%</u>
Total	100%

Any formative only assessments

8. List of References:

8.1. Course Notes

Department course notes (Lectures and Practical)

8.2. Required Books (Text Books)

8.2.1. Principles of meat hygiene and technology

8.2.2. Principles of meat hygiene and technology poultry, fish hygiene and animals by-products

8.2.3. Quality control of meat and meat products

8.2.4. Spotlight on practical meat inspection and quality control of fish, poultry and their products.

8.3. Recommended Books

8.3.1. Meat Hygiene (Gracey, J. F.; Collins, D. S. and Hueg, R. I.).

8.3.2. Practical meat inspection (Andrew Wilson's).

8.4. Periodicals, Web Sites ... etc

www.pubmed.com.

9. Facilities Required for Teaching and Learning:

9.1. Teaching aids (Data show).

9.2. Using chalk and blackboard.

Course Coordinator(Course Professor): Prof. / Refaat M. Farghaly.

Head of Department: Prof. / Refaat M. Farghaly.

Date:22 /12 /2009