



South Valley University

Faculty of Veterinary Medicine.

## 09- Department of Food Hygiene and control

### Course Specifications

Programme(s) on which the course is given: **Master degree**

Major or Minor element of programmes: major

Department offering the program: **Faculty of Veterinary Medicine**

Department offering the course: **Department of Food Hygiene**

Academic year / Level: **Postgraduate Master degree**

Date of specification approval:

### A- Basic Information

**Title: Slaughtered Animal Hygiene**

**Code: 09A 01**

**Lecture: four hours**

**Practical: four hours**

**Total: eight hours**

### **B- Professional Information**

#### **1 – Overall Aims of Course**

- a. **Good application of principals and methods of Scientific research and use its different methods.**
- b. **Application of the analytical method in the field of Slaughtered Animal Hygiene**
- c. **Application of the specific knowledge in relation with other knowledge in the profession.**
- d. **Discover the actual problems and the recent visions in the field of Slaughtered Animal Hygiene**
- e. **Defining the professional problems and finding solutions.**
- f. **Wide suitable special professional skills and using the suitable techniques in the field of Slaughtered Animal Hygiene**
- g. **Active communication and the ability to lead work team.**
- h. **Discussion making in the profession.**
- i. **Using the available sources in order to obtain and keeping the highest values.**
- j. **Awareness in society development and environmental preservation national and international**

- k. Transparency correctness and following the professional ethics.**
- l. Self academic and professional development and able for self learning.**

## **2 – Intended Learning Outcomes of Course (ILOs)**

### **a- Knowledge and Understanding:**

- a1- theories and principals related to the study and other fields related to the field.**
- a2- the effect of the applications on the environmental.**
- a3- the scientific development in the field of specialty.**
- a4- Ethics and laws of the profession in the field of specialty.**
- a5- principals of quality control assurance in the profession in the field of specialty.**
- a6- Principals and Ethics of scientific researches .**

### **b- Intellectual Skills**

- b1- Skills in analysis and evaluation in the field of specialty and solution of problems.**
- b2- Skills in solution of specific problems in case of shortage of resources .**
- b3- Skills in connection between different knowledge in solution of professional problems.**
- b4- Skills in research study or writing scientific paper about the research problems.**
- b5- evaluation of the risks in the profession in the field of specialty.**
- b6- planning for development of the performance in the field of specialty.**
- b7- decision making in the professional policy.**

### **c- Professional and Practical Skills**

- c1- Good performance of recent professional principals in the field of specialty .**
- c2- Writing and evaluation of professional reports.**
- c3- Evaluation of techniques in the field of specialty .**

### **d- General and Transferable Skills**

- d1-Different types of active communication .**
- D2-using of information technology on the behave of professional application .**
- d3-self assessment and renewing the self learning needs.**
- D4-uses of different resources for obtaining information and knowledge.**
- D5-rules and parameters for evaluation of team performance .**
- D6-working in leading team in the profession.**
- D7-time management.**
- D8-contiuing self learning.**

### 3- Contents

| الاسبوع | نظري (عدد ساعات 4)                              | عملي ( عدد ساعات 4 )                                     |
|---------|---|--|
| 1       | <b>Food animals.</b>                            | <b>Abattoirs</b>   |
| 2       | <b>Production of clean healthy livestock.</b>   |  |
| 3       | <b>Stress and its effect on meat quality.</b>   | <b>Abattoirs</b>   |
| 4       | <b>Types of slaughter house</b>                 | <b>Stamping</b>  |
| 5       | <b>Meat plant construction</b>                  | <b>Features of stamp for different types of carcass.</b> |
| 6       | <b>Operations which occur in meat plant.</b>    | <b>Stamping of imported meat.</b>                        |
| 7       | <b>Abattoir sanitation</b>                      | <b>Differentiation between carcasses.</b>                |
| 8       | <b>Treatment of abattoir effluents.</b>         | <b>Differentiation between carcasses.</b>                |
| 9       | <b>Pre slaughter care.</b>                      | <b>Differentiation between carcasses by organs</b>       |
| 10      | <b>Ante-mortem inspection.</b>                  | <b>Differentiation between carcasses by organs</b>       |
| 11      | <b>Bleeding</b>                                 | <b>Differentiation between carcasses by bones.</b>       |
| 12      | <b>Methods of slaughtering of food animals.</b> | <b>Character of fat</b>                                  |
| 13      | <b>Dressing of slaughtered animal.</b>          | <b>Lard and tallow.</b>                                  |

|    |  |   |
|----|--|---|
| 14 | <b>Post-mortem inspection of slaughtered animal.</b> | <b>Fat crystal test</b>                                     |
| 15 | <b>Post-mortem changes.</b>                          | <b>Glycogen test</b>  |
| 16 | <b>Rigor -motis</b>                                  | <b>Interpretation of glycogen test.</b>                     |
| 17 | <b>Emergency slaughtered animal.</b>                 | <b>Biological means for differentiation.</b>                |
| 18 | <b>Lymphatic system</b>                              | <b>Precipitation test.</b>                                  |
| 19 | <b>Character of lymph node</b>                       | <b>Techniques of Precipitation test.</b>                    |
| 20 | <b>Lymph node of ox.</b>                             | <b>Precautions during applications of biological means.</b> |
| 21 | <b>General judgment at post-mortem inspection.</b>   | <b>Quality of meat</b>                                      |
| 22 | <b>Bacterial diseases</b>                            | <b>Keeping quality of meat</b>                              |
| 23 | <b>Bacterial diseases</b>                            | <b>Factors affecting keeping quality of meat.</b>           |
| 24 | <b>Bacterial diseases</b>                            | <b>Bleeding</b>   |
| 25 | <b>Bacterial diseases</b>                            | <b>Testing of meat for efficiency of bleeding.</b>          |
| 26 | <b>Viral diseases</b>                                | <b>Testing of meat for efficiency of bleeding.</b>          |
| 27 | <b>Viral diseases</b>                                | <b>Detection of abnormal color of meat.</b>                 |
| 28 | <b>Viral diseases</b>                                | <b>Detection of abnormal odor of meat.</b>                  |

|           |                           |  |
|-----------|---------------------------|--|
| <b>29</b> | <b>Parasitic diseases</b> | <b>PH of meat.</b>                               |
| <b>30</b> | <b>Mycotic disease.</b>   | <b>Affection of specific parts of carcasses.</b> |

#### **4- Teaching and Learning Methods**

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

#### **5- Student Assessment Methods**

- 5.1 Written exam to measure a1 to c2.
- 5.2 Practical exam to measure C1 and C2.
- 5.3 Multiple choice to assess intellectual and general skills.

#### **Assessment Schedule**

|              |                |      |
|--------------|----------------|------|
| Assessment 1 | final exam     | week |
| Assessment 2 | practical exam | Week |
| Assessment 3 | oral exam      | Week |

#### **Weighting of Assessments**

|                           |       |
|---------------------------|-------|
| Final-term Examination    | 50 %  |
| Oral Examination.         | 30 %  |
| Practical Examination     | 20 %  |
| Semester Work             | 0 %   |
| Other types of assessment | 0 %   |
| Total                     | 100 % |

Any formative only assessments

#### **6- List of References**

- 6.1- Course Notes  
Department course notes (Lectures and Practical)
- 6.2- Essential Books (Text Books)
  - Principles of meat hygiene and technology
  - Principles of meat hygiene and technology poultry, fish hygiene
- 6.3- Recommended Books
  - Meat Hygiene (Gracey, J. F.; Collins, D. S. and Hueg, R. I).
  - Practical meat inspection (Andrew Wilson's)
- 6.4- Periodicals, Web Sites, ... etc  
  
Web sites of Meat hygiene and control.

**7- Facilities Required for Teaching and Learning**

Teaching aids (Data show)

Using chalk and blackboard.

**Course Coordinator:**

**Head of Department:**

Date: / /