



South Valley University

Faculty of Veterinary Medicine.

09- Department of Food Hygiene and Control

Course Specifications

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: Abattoir Hygiene

Code: 09A 02

Lecture: Three hours

Practical: two hours

Total: Fives 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 Abattoir 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 Abattoir Hygiene**
- e. **Defining the professional problems and finding solutions.**
- f. **Wide suitable special professional skills and using the suitable techniques in the field of Abattoir 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 3)	عملي (عدد ساعات 2)
1	Abattoirs	Types of abattoir
2	Abattoirs	
3	Abattoirs	Types of abattoir
4	Treatment of animal prior to slaughter	Types of abattoir
5	Treatment of animal prior to slaughter	Construction of abattoir
6	Treatment of animal prior to slaughter	Construction of abattoir
7	Sources of bacterial contamination	Compartment of modern abattoir
8	Sources of bacterial contamination	Compartment of modern abattoir
9	Sources of bacterial contamination	Compartment of modern abattoir
10	Types of food poisoning	Abattoir sanitation
11	Types of food poisoning	Abattoir sanitation
12	Types of food poisoning	Abattoir sanitation
13	Factors controlling food poisoning	Treatment of animal prior to slaughter

14	Factors controlling food poisoning	Treatment of animal prior to slaughter
15	Factors controlling food poisoning	Sources of bacterial contamination
16	Bacteriological examination of carcasses	Sources of bacterial contamination
17	Bacteriological examination of carcasses	Sources of bacterial contamination
18	Bacteriological examination of carcasses	Types of food poisoning
19	Significance of bacteria in meat	Types of food poisoning
20	Significance of bacteria in meat	Types of food poisoning
21	Significance of bacteria in meat	Factors controlling food poisoning
22	Occupational injuries and infections in meat plant personnel	Factors controlling food poisoning
23	Construction of abattoir	Factors controlling food poisoning
24	Construction of abattoir	Bacteriological examination of carcasses
25	Types of abattoir	Bacteriological examination of carcasses
26	Types of abattoir	Significance of bacteria in meat
27	Types of abattoir	Significance of bacteria in meat
28	Compartment of modern abattoir	Significance of bacteria in meat

29	Compartment of modern abattoir	Occupational injuries and infections in meat plant personnel
30	Abattoir sanitation	Occupational injuries and infections in meat plant personnel

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 %
<u>Other types of assessment</u>	<u>0 %</u>
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 technology

7- Facilities Required for Teaching and Learning

Teaching aids (Data show)
Using chalk and blackboard.

Course Coordinator:

Head of Department:

Date: / /