

Appendix 3)

## **PROGRAM AND PRINCIPLES OF PRACTICE IN VETERINARY INSPECTION AND REQUIREMENTS FOR GAINING CREDIT FOR STUDENTS OF VETERINARY MEDICINE**

### **I. The program of the practice**

During the sanitary practices the student should get the knowledge about techniques of antemortem inspection of animals, post-mortem inspection of meat, technology of slaughter process, about technologies of meat and other animal origin food processing, about documentation maintained in food plants.

### **II. Principles of organization of sanitary practices**

1. After the fourth year of study, students are required to have a 2 - week practice in slaughterhouse (total 80 hours) in premises which slaughter pigs, cattle or horses. Place of the practical training is on the student's choice. Such establishments should be approved on EU market and approved by local official veterinary inspection. They must fulfill high hygienic standards and slaughter large amount of animals. Slaughter process should be held on all work days of the week.
2. After the fifth year of study, students are required to have a 2 - week practice in food technology, including a total of 80 hours. This practice can be carried out in cutting plants or in meat processing plants, in dairy or fish plants or in other establishments under the supervision of the veterinary inspection.
3. The practice takes place during the holiday period, i.e. in July, August, two first weeks of September.
4. A student practices must have a valid health certificate and a valid insurance against accidents. If student doesn't have a valid insurance policy at the beginning of the current academic year, the student must provide other valid insurance document.
5. To organize summer practice the student is required to obtain the consent of:
  - the local veterinary inspector,
  - the owner of the plant or the person who is official representative of the plant.
6. The basis of taking part in summer practice on meat hygiene is an agreement between the plant and the Faculty of Veterinary Medicine, with the consent of the District Veterinary Officer.
7. A student gets from the Department of Food Hygiene 2 copies of the agreement (Annex No. 1 for the fourth year student or Annex No. 2 for the fifth year student), which must fill and must get the consent of the establishment and the District Veterinary Officer. One copy of the agreement remains in the establishment in which the student has the practice, the other should be returned to the University (or scans sent to an email address of the Dean's Proxy)
8. Agreements between the Faculty of Veterinary Medicine and establishments - places of the practice, must be submitted by students to the Dean's Proxy responsibly for sanitary practice not later than till 15<sup>th</sup> of June.
9. After the submission of the agreement in the Department of Food Hygiene, the student is required to complete and submit the referral for practice (Annex No 3) to the Dean's Proxy responsibly for sanitary practice. During the signing of referrals (the term of the signature is given to the students), a health certificate and insurance policy against accidents are verified if they are valid.
10. The receiving of the referral to the practice in slaughterhouses or in food processing plants ends the procedure of recruitment to the practices.

### **III. The rights and obligations of the student during sanitary practices**

1. Students of fourth and fifth year, have a sanitary practices according to the program of the practices. In the case when student is unable to fulfill the program of the practice, the trainee has the right and duty to notify in writing form the Dean's Proxy responsibly for sanitary practice about such situation. Changing the place of practice to another institution is possible after obtaining the consent of the Dean's Proxy responsibly for sanitary practice.

2. The student is obliged to wear a proper protective clothing on the production areas of the establishment and to present a valid health certificate to the person who is responsible for the student in the food plant. It may happen that student will be asked to prepare their own protective clothes (skirt / blouse, pants or white coat, cap/hairnet, waterproof apron, white rubber boots, etc).

3. Before starting the practice the student is obliged to undergo training on health and safety rules in the workplace.

4. During the practice student should be present in the plant. Each trip requires a permission of the practice tutor. All absences must be worked off. Information about each absence from practice must be submitted by e-mail to the Dean's Proxy responsibly for sanitary practice at least a day in advance. The e-mail address of the Dean's Proxy can be found at the Faculty's website.

5. Students should behave properly and proudly represents the University, keeping in mind that the practice is an integral part of the study.

6. Student works the same hours as the vets examining meat or technologists or quality manager, if the total time does not exceed eight hours. In the case of overtime student is entitled to have a day off on another day after informing the Dean's Proxy.

7. Exemption from classes covers up one day in the whole practice.

8. Student is obliged to keep up to date the practice diary and it should be confirmed by the seal of the factory representative and the stamp and signature of the official veterinarian. In abattoirs, dairies, and other food plants without constant supervision of veterinary inspection diary should be signed by the technologist or by the owner of the plant. It is also necessary to collect certificate-opinion about student being on the practice.

9. During the practice student will be controlled by the staff of the Faculty. In the case of absence without prior notification of this fact to the Dean's Proxy responsibly for sanitary practice, the practice will not be assessed (student will not get credit).

#### **IV. Learning outcomes, practical skills and competences that student should have after completing the animal husbandry practice.**

1. Knowledge. The student after practice should be able to know:

- a) current sanitary and veterinary law regulations
- b) formal and legal aspects of the receiving of animals to the slaughterhouse
- c) the rules of preparing veterinary documentation
- d) methods of stunning and slaughter of animals
- e) the post-slaughter processing technology of animal carcasses,
- f) rules for sampling of meat for laboratory tests
- g) sanitary assessment of meat and labeling of meat
- h) handling with meat unfit for consumption and with waste
- i) the rules for cleaning and disinfection of premises, machinery and equipment and means of transport
- j) rules of waste water treatment in slaughterhouses
- k) sanitary requirements for the construction, facilities and production lines
- l) production technology and storage of food of animal origin (meat, fish, poultry,

eggs, dairy)

m) quality management systems in the food processing plant (GMP / GHP, HACCP, ISO 9001, ISO 22000, BRC, IFS)

2. Practical skills. The student after practice should have ability to:

- a) make ante-mortem and post-mortem inspection of meat
- b) identify slaughter animals
- c) organize tasks of veterinary inspection in slaughterhouse
- d) make a trichinoscopic examination of meat
- e) evaluate the HACCP system in plant.

3. Competences. The student after practice should have:

- a) ability to cooperate with the plants management and employees

#### **V. Principles of assessing method for sanitary practices.**

1. Credit for slaughterhouse practice after 4<sup>th</sup> year of study based on:

- passing the oral exam (date set by Dean's Proxy, can be done online using google hangsout)
- presence in practice, confirmed in the diary practice
- Opinion-certificate about the course of practice prepared by the employer and delivered by the student (Annex 4).

2. Credit for technological practice after 5<sup>th</sup> year of study based on:

- passing the oral exam (date set by Dean's Proxy, can be done online using google hangsout)
- presence in practice, confirmed in the diary practice
- Opinion-certificate about the course of practice prepared by the employer and delivered by the student (Annex 4).

3. Assessment of the practice is confirmed by the Dean's Proxy responsibly for sanitary practice in the diary of the practice and in USOS. Dean's Proxy issues certificate of completion of the practice (Annex 5)

Annexes :

1. Agreement for sanitary practice in slaughterhouse for 4<sup>th</sup> year students
2. Agreement for sanitary- technological practice for 5<sup>th</sup> year students
3. Referral to the practice
4. Opinion-certificate about the course of practice