

# SYLLABUS OF THE EDUCATIONAL COMPONENT



## HYGIENE OF MEAT AND MEAT PRODUCTS

specialty	211 veterinary medicine	compulsory nature of the discipline	selective
educational program	veterinary medicine	faculty	veterinary medicine
educational level	Master's degree	department	department of sanitation, hygiene, and forensic veterinary medicine

### LECTURER

**Degtyarov Mykola Oleksandrovych**

**Higher education – specialty in veterinary medicine**

**Academic degree – candidate of veterinary sciences in the specialty 16.00.06 – animal hygiene and veterinary sanitation**

**Academic title – associate professor**

**Work experience – 42 years**

**Indicators of professional activity related to the course:**

- Author of scientific publications on the department's topics
- Developer of methodological materials
- Participant in scientific and methodological conferences

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**The following are involved in teaching the discipline: associate professor, candidate of veterinary sciences, Zhylina V.M.; associate professor, candidate of veterinary sciences, Tsyvirko I.L.**

## GENERAL INFORMATION ABOUT THE EDUCATIONAL COMPONENT

<b>Objective</b>	Formation of a comprehensive understanding of the study of Laws, subordinate regulatory legal acts, and normative-technical documents to ensure the safety, preservation of quality, and suitability for consumption of meat and meat products, as well as risk control at all stages of production
<b>Format</b>	лекції, семінарські заняття, самостійна робота, індивідуальні завдання.
<b>Details of learning outcomes and forms of their assessment</b>	<ul style="list-style-type: none"> <li>• Ability to conduct research at the appropriate level, apply knowledge in practical situations, use tools, special devices for performing specific manipulations during the execution of professional tasks (GC2, GC3, GC6, SC2, SC4, SC19, PLO7) / individual practical sessions.</li> <li>• Ability to conduct organoleptic and laboratory studies of food products (GC1, GC2, SC1, SC2, SC8, SC11, SC19, PLO7, PLO8) / individual practical sessions.</li> <li>• Understanding and clarification of the specifics of conducting bacteriological studies to form conclusions regarding the safety of products (GC2, GC3, SC1, SC2, SC8, SC11, SC19, PLO7, PLO8) / individual practical sessions.</li> <li>• Ability for abstract thinking, analysis, synthesis, search, and processing of information from various sources (GC1, PLO7) / individual practical sessions.</li> </ul>
<b>Volume and forms of assessment</b>	3 ECTS credits (90 hours): 20 hours of lectures, 36 hours of laboratory and practical sessions, 34 hours of independent work, current control (2 chapters); final assessment – differentiated credit.
<b>Teacher's requirements</b>	timely completion of tasks, active participation
<b>Conditions for crediting</b>	according to the curriculum

## COMPLEMENTS THE STANDARD OF EDUCATION AND THE EDUCATIONAL PROGRAM

<b>Competencies</b>	<p>GC1. Ability for abstract thinking, analysis and synthesis, search, and processing of information from various sources.</p> <p>GC2. Ability to apply knowledge in practical situations.</p> <p>GC6. Ability to conduct research at the appropriate level, make well-grounded decisions, evaluate and ensure the quality of the work performed.</p> <p>SC1. Ability to understand and clarify the specifics of the structure and functioning of raw materials of animal and plant origin.</p> <p>SC2. Ability to use tools, special devices, instruments, laboratory equipment, and other technical means to perform necessary manipulations during professional tasks.</p> <p>SC3. Ability to adhere to safety, aseptic, and antiseptic rules during professional activities.</p> <p>SC4. Ability to inspect slaughter products.</p> <p>SC11. Ability to develop strategies for the prevention of anthroozoonoses in animals.</p>	<b>Program learning outcomes</b>	<p>PLO 7. Collecting anamnesis data during the inspection of meat and meat products.</p> <p>PLO 8. Explaining the essence and dynamics of physiological processes in meat during its stunning and transportation, as well as when these processes are disrupted, in order to perform professional tasks.</p>
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**SC19. Ability to carry out professional activities within the chosen specialization.**

## STRUCTURE OF THE EDUCATIONAL COMPONENT

### Chapter 1

#### HYGIENIC REQUIREMENTS AND RISK ANALYSIS DURING MEAT AND MEAT PRODUCTS PRODUCTION

Lecture 1	Classification, nutritional, energy, and biological value of meat	Laboratory-practical session 1 (LPS 1-2)	Mandatory information on regulatory and legal documentation for the sale of meat from different animal species	Self-Study Work	Writing abstracts and public presentations. Authorities that control and determine the quality of food products in Ukraine. Food product adulteration. Mandatory information about food products and additives.
Lecture 2	Hygienic requirements and risk analysis during the production of beef, mutton, pork, poultry, ostrich, rabbit, and nutria meat	LPS 3	Features of determining the freshness of meat from poultry, rabbits, and nutria		
Lecture 3	Hygienic requirements and risk analysis during the production of sausage products, meat smoking products, semi-finished products, and canned meat.	LPS 4-5	Features of the sale and determination of freshness of meat from wild game animals and poultry.		
Lecture 4	Modern requirements for food safety.	LPS 6	Auxiliary studies of safety indicators of meat samples in doubtful cases.		
Lecture 5	Sanitary operating procedures in meat and meat products production.	LPS 7-8	Consolidation of practical skills in inspecting meat products from cattle, small ruminants, pigs, rabbits, nutria, and poultry		
		LPS 9	Hygiene of meat handling.		

### Chapter 2.

#### COMPREHENSIVE ASSESSMENT OF SAFETY AND QUALITY OF MEAT AND MEAT PRODUCTS.

Lecture 6	Hygiene of production, safety, and quality of sausage products, semi-finished products, and canned meat.	LPS 10-11	State control of animal-origin products.		Preparation of multimedia presentations and reports with speeches. Food additives, features of the authorization system for their use in Ukraine. Additives that raise special concerns regarding their impact on human health
		LPS 12-13	Laboratory methods and indicators of freshness and safety of beef and small ruminant meat.		
Lecture 7	Hygiene of production, safety, and quality.	LPS 14	State control of freshness of meat and meat products.		
Lecture 8	Hygiene of personnel during meat and meat products production.	LPS 15	Laboratory methods and indicators of freshness of sausage products.		
Lecture 9	Comprehensive assessment of safety and quality of meat, sausage products, and semi-finished products.	LPS 16	Inspection of meat and meat products.		

Lecture 10	The new european food safety strategy "from farm to fork."	LPS 17-18	General hygienic requirements for handling animal-origin raw materials.		
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## PRIMARY LITERATURE AND ELECTRONIC RESOURCES

Literature	<p>1. Атлас ветеринарно-санітарного інспектування продуктів забою тварин / [І.В. Яценко, Н.М. Богатко, І.А. Бібен, Л.В. Бусол, В.Я. Бінкевич, Н.М. Зажарська, Н.П. Головка, В.М. Кириченко]. Харків: РВВ Харківської державної зооветеринарної академії, 2015. 384 с.</p> <p>2. Гігієна молока і молочних продуктів. Частина 2. Гігієна молочних продуктів: Підручник / [І.В. Яценко, Н.М. Богатко, Н.В. Букалова, Т.І. Фотіна, І.А. Бібен, О.М. Бергілевич, В.Я. Бінкевич, Ю.Р. Гачак, С.А. Ткачук, В.В. Кам'янський, М.М. Бондаревський, Н.М. Зажарська, І.Л. Цивірко, О.І. Касяненко]. Харків: Діса плюс, 2016. 424 с.</p> <p>3. Гігієна молока і молочних продуктів. Частина 1. Гігієна молока: Підручник / [І.В. Яценко, Н.М. Богатко, Н.В. Букалова, Т.І. Фотіна, І.А. Бібен, О.М. Бергілевич, В.Я. Бінкевич, Ю.Р. Гачак, С.А. Ткачук, В.В. Кам'янський, М.М. Бондаревський, Н.М. Зажарська, І.Л. Цивірко, О.І. Касяненко]. Харків: Діса плюс, 2016. 416 с.</p> <p>4. Гігієна рослинних харчових продуктів: Підручник / І.В. Яценко, Н.М. Богатко, І.А. Бібен, М.М. Бондаревський, В.В. Кам'янський, В.Я. Бінкевич, С.А. Ткачук, Т.І. Фотіна, Н.В. Букалова, Н.М. Зажарська. Харків: РВВ ХДЗВА, 2015. 427 с.</p> <p>5. Яценко І.В., Богатко Н.М., Букалова Н.В., Фотіна Т.І., Бібен І.А., Бінкевич В.Я., Труш А.М., Петров Р.В. Гігієна і експертиза харчових тваринних гідробіонтів та продуктів їх переробки. Частина 1. Гігієна і експертиза рибопромислової продукції: Підручник. Харків: «Діса Плюс», 2017. 680 с.</p>	<p>1. Про ветеринарну медицину: Закон України від 25.06.1992 № 2498-XII. URL: <a href="https://zakon.rada.gov.ua/laws/show/2498-12#Text">https://zakon.rada.gov.ua/laws/show/2498-12#Text</a>.</p> <p>2. Про вилучення з обігу, переробку, утилізацію, знищення або подальше використання неякісної та небезпечної продукції: Закон України від 14.01.2000 № 1393-XIV. URL: <a href="https://zakon.rada.gov.ua/laws/show/1393-14#Text">https://zakon.rada.gov.ua/laws/show/1393-14#Text</a>.</p> <p>3. Про державний контроль за дотриманням законодавства про харчові продукти, корми, побічні продукти тваринного походження, здоров'я та благополуччя тварин: Закон України від 18.05.2017 № 2042-VIII. URL: <a href="https://zakon.rada.gov.ua/laws/show/2042-19#Text">https://zakon.rada.gov.ua/laws/show/2042-19#Text</a></p> <p>4. Про мисливське господарство та полювання: Закон України від 22.02.2000 № 1478-III. URL: <a href="https://zakon.rada.gov.ua/laws/show/1478-14#Text">https://zakon.rada.gov.ua/laws/show/1478-14#Text</a>.</p> <p>5. Про основні принципи та вимоги до безпечності та якості харчових продуктів: Закон України від 23.12.1997 № 771/97-BP. URL: <a href="https://zakon.rada.gov.ua/laws/show/771/97-%D0%B2%D1%80#Text">https://zakon.rada.gov.ua/laws/show/771/97-%D0%B2%D1%80#Text</a>.</p> <p>6. Порядок видачі ветеринарних документів: постанова Кабінету Міністрів України від 21.11.2013 № 857. URL: <a href="https://zakon.rada.gov.ua/laws/show/857-2013-%D0%BF#Text">https://zakon.rada.gov.ua/laws/show/857-2013-%D0%BF#Text</a>.</p> <p>7. Ветеринарно-санітарні правила для боєнь, забійно-санітарних пунктів господарств та подвірного забою тварин: наказ Державного департаменту ветеринарної медицини Міністерства аграрної політики України від 14 січня 2004 року № 4. URL: <a href="https://zakon.rada.gov.ua/laws/show/z0121-04#Text">https://zakon.rada.gov.ua/laws/show/z0121-04#Text</a>.</p>
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## EVALUATION SYSTEM

	SYSTEM	POINTS	ACTIVITY THAT IS ASSESSED
Final assessment (different credit, exam)Final evaluation	100 ECTS points (standard)	up to 100	40 % - Final testing
			60 % - student's current work during the semester
Final assessment (non-differential credit)	100 points ECTS (standard)	up to 100	100 % - average grade for sections
Rating of section	100 points total	up to 30	30 % - answers to test questions
		up to 30	30 % - the result of mastering the block of independent work
		up to 40	40 % - student activity in class (oral answers)

## NORMS OF ACADEMIC ETHICS AND INTEGRITY

All participants in the educational process (including students) must adhere to the code of academic integrity and the requirements stipulated in the regulation "On Academic Integrity of Participants in the Educational Process of SBTU": to demonstrate discipline, good manners, respect each other's dignity, show kindness, honesty, and responsibility.

