

SYLLABUS OF THE EDUCATIONAL COMPONENT



HYGIENE OF EGG PRODUCTS AND FOOD HYDROBIOTICS

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

Objective	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 eggs and animal-derived hydrobionts, as well as risk control at all stages of production.
Format	lectures, seminar sessions, independent work, individual assignments.
Details of learning outcomes and forms of their assessment	• Ability to conduct research at the appropriate level, apply knowledge in practical situations, use tools, special devices for performing specific manipulations during professional tasks (GC2, GC3, GC6, SC 2, SC 4, SC 19, PLO7) / individual practical sessions. • Ability to conduct organoleptic and laboratory studies of food products (GC1, GC2, SC 1, SC 2, SC 8, SC 11, SC 19, PLO 7, PLO 8) / individual practical sessions. • Understanding and clarifying the specifics of conducting bacteriological studies to form conclusions regarding the safety of products (GC2, GC3, SC 1, SC 2, SC 8, SC 11, SC 19, PLO 7, PLO 8) / individual practical sessions. • Ability for abstract thinking, analysis, synthesis, search, and processing of information from various sources (GC1, PLO 7) / individual practical sessions.
Volume and forms of assessment	3 ECTS credits (90 hours): 14 hours of lectures, 30 hours of laboratory and practical sessions; 46 hours of independent work, current control (2 chapters); final assessment – differentiated credit.
Teacher's requirements	timely completion of tasks, active participation
Conditions for crediting	according to the curriculum

COMPLEMENTS THE STANDARD OF EDUCATION AND THE EDUCATIONAL PROGRAM

Компетенції	GC 1. Ability for abstract thinking, analysis and synthesis, search, and processing of information from various sources. GC2. Ability to apply knowledge in practical situations. GC6. Ability to conduct research at the appropriate level, make well-grounded decisions, evaluate and ensure the quality of the work performed. SC1. Ability to understand and clarify the specifics of the structure and functioning of raw materials of animal and plant origin. SC 2. Ability to use tools, special devices, instruments, laboratory equipment, and other technical means to perform necessary manipulations during professional tasks. SC 3. Ability to adhere to safety, aseptic, and antiseptic rules during professional activities. SC 4. Ability to inspect slaughter products.	Program learning outcomes	PLO 7. Collect anamnesis data during the inspection of meat and meat products. PLO 8. Explain the essence and dynamics of physiological processes in meat during stunning and transportation, as well as when these processes are disrupted, in order to perform professional tasks.
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SC 11. Ability to develop strategies for the prevention of anthroozoonoses in animals.
SC 19. Ability to carry out professional activities within the chosen specialization.

STRUCTURE OF THE EDUCATIONAL COMPONENT

Chapter 1

HYGIENE OF FOOD EGGS AND EGG PRODUCTS IN MODERN CONDITIONS.

Lecture 1	Classification, nutritional, energy, and biological value of eggs.	Laboratory-practical session 1 (LPS 1)	Regulatory and legal documentation for the sale of eggs and egg products.	Self-Study Work	Writing abstracts and public presentations. Food product adulteration. Methods of protecting products from adulteration. Features of determining the freshness of ostrich eggs. Features of determining the freshness of egg powder and egg yolk. Features of determining the freshness and suitability of eggs in the case of lesser-known infectious diseases.
Lecture 2	Hygienic requirements and risk analysis during production.	LPS 2	Features of determining the freshness of eggs and egg products.		
Lecture 3	Comprehensive assessment of the safety and quality of eggs and egg products.	LPS 3	Features of the sale of eggs, egg products, and egg yolk.		
Lecture 4	Hygiene of the handling of eggs and egg products.	LPS 4	Auxiliary studies of safety indicators for quail eggs and waterfowl.		

Chapter 2.

HYGIENE OF ANIMAL-DERIVED HYDROBIONTS IN MODERN CONDITIONS.

Lecture 5	Hygienic requirements and risk analysis during the production and circulation of animal-derived hydrobionts.	LPS 5 LPS 6	Order of inspection of animal-derived hydrobionts. Comprehensive assessment of the safety of animal-derived hydrobionts.		Preparation of Multimedia Presentations and Reports with Speeches. Inspection of Fish in the Case of Lesser-Known Infectious Diseases of Hydrobionts. Inspection of Fish in the Case of Lesser-Known Invasive Diseases of Hydrobionts. Features of Inspecting Marine Cephalopods and Mollusks.
Lecture 6	Comprehensive assessment of the safety and quality of animal-derived hydrobionts.	LPS 7	Inspection of Poisonous Fish and in Cases of Fish Poisoning.		
Lecture 7	Hygienic requirements and risk analysis during the production and circulation of animal-derived hydrobionts.	LPS 8	Hygiene of canned animal-derived hydrobionts.		
Lecture 8	Hygiene of the handling of animal-derived hydrobionts.	LPS 9	Development and implementation of a haccp plan at fish enterprises.		

Lecture 9	Hygienic requirements for packaging, labeling, transportation, storage, and sale of animal-derived hydrobionts.	LPS 10	Application of methods for detecting fish product adulteration and development of countermeasures.		
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PRIMARY LITERATURE AND ELECTRONIC RESOURCES

Literature	1. Atlas veterynarno-sanitarnoho inspektuvannia produktiv zaboju tvaryn / [I.V. Yatsenko, N.M. Bohatko, I.A. Biben, L.V. Busol, V.Ya. Binkevych, N.M. Zazharska, N.P. Holovko, V.M. Kyrychenko]. Kharkiv: RVV Kharkivskoi derzhavnoi zooveterynarnoi akademii, 2015. 384 s. 2. Hihiena moloka i molochnykh produktiv. Chastyna 2. Hihiena molochnykh produktiv: Pidruchnyk / [I.V. Yatsenko, N.M. Bohatko, N.V. Bukalova, T.I. Fotina, I.A. Biben, O.M. Berhilevych, V.Ya. Binkevych, Yu.R. Hachak, S.A. Tkachuk, V.V. Kamianskyi, M.M. Bondarevskyi, N.M. Zazharska, I.L. Tsyvirko, O.I. Kasianenko]. Kharkiv: Disa plius, 2016. 424 s. 3. Hihiena moloka i molochnykh produktiv. Chastyna 1. Hihiena moloka: Pidruchnyk / [I.V. Yatsenko, N.M. Bohatko, N.V. Bukalova, T.I. Fotina, I.A. Biben, O.M. Berhilevych, V.Ya. Binkevych, Yu.R. Hachak, S.A. Tkachuk, V.V. Kamianskyi, M.M. Bondarevskyi, N.M. Zazharska, I.L. Tsyvirko, O.I. Kasianenko]. Kharkiv: Disa plius, 2016. 416 s. 4. Hihiena roslynnykh kharchovykh produktiv: Pidruchnyk / I.V. Yatsenko, N.M. Bohatko, I.A. Biben, M.M. Bondarevskyi, V.V. Kamianskyi, V.Ya. Binkevych, S.A. Tkachuk, T.I. Fotina, N.V. Bukalova, N.M. Zazharska. Kharkiv: RVV KhDZVA, 2015. 427 s. 5. Yatsenko I.V., Bohatko N.M., Bukalova N.V., Fotina T.I., Biben I.A., Binkevych V.Ya., Trush A.M., Petrov R.V. Hihiena i ekspertyza kharchovykh tvarynnykh hidrobiontiv ta produktiv yikh pererobky. Chastyna 1. Hihiena i ekspertyza rybopromyslovoi produktsii: Pidruchnyk. Kharkiv: «Dysa Plius», 2017. 680 s.	1. Про аквакультуру: Закон України від 18.09.2012 № 5293-VI. URL: https://zakon.rada.gov.ua/laws/show/5293-17#Text. 2. Про ветеринарну медицину: Закон України від 25.06.1992 № 2498-XII. URL: https://zakon.rada.gov.ua/laws/show/2498-12#Text. 3. Про вилучення з обігу, переробку, утилізацію, знищення або подальше використання неякісної та небезпечної продукції: Закон України від 14.01.2000 № 1393-XIV. URL: https://zakon.rada.gov.ua/laws/show/1393-14#Text. 4. Про рибу, інші водні живі ресурси та харчову продукцію з них: Закон України від 06.02.2003 № 486-IV. URL: https://zakon.rada.gov.ua/laws/show/486-15#Text. 5. Порядок видачі ветеринарних документів: постанова Кабінету Міністрів України від 21.11.2013 № 857. URL: https://zakon.rada.gov.ua/laws/show/857-2013-%D0%BF#Text. 6. Правила ветеринарно-санітарної експертизи яєць свійської птиці: наказ Головного державного інспектора ветеринарної медицини від 07.09.01, № 70. URL: https://zakon.rada.gov.ua/laws/show/z0850-01#Text
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ASSESSMENT SYSTEM

	SYSTEM	POINTS	ACTIVITIES BEING EVALUATED
Final assessment (differentiated credit, exam)	100-point ECTS (standard)	до 100	40% – final testing, 60% – student’s ongoing work during the semester
Final assessment (non-graded)	100-point ECTS (standard)	до 100	100% – averaged score for all course sections
Section Assessment	Cumulative 100-point scale	до 30	30% – answers to test questions
		до 30	30% – performance on the independent study block
		до 40	40% – student activity during classes (oral responses)

STANDARDS OF ACADEMIC ETHICS AND INTEGRITY

All participants in the educational process (including students) must adhere to the code of academic integrity and the requirements set out in the Regulation “On Academic Integrity of Participants in the Educational Process of BSTU”: to be disciplined, well-mannered, respect each other's dignity, show goodwill, honesty, and responsibility.