

This teaching module provides the following elements, which are useful for achieving **EAEVE Day One Competences**

1.26 Access the appropriate sources of data on information and legislation relating to animal care and welfare, animal movement, notifiable and reportable diseases, use of medicines, including responsible use of antimicrobials.

The student knows the main sources of national and international legislation related to veterinary drugs (pharmacovigilance)

1.27 Prescribe and dispense medicines correctly and responsibly in accordance with legislation and latest guidance.

The student shows knowledge concerning label and off-label drug use and prescription

1.28 Report suspected adverse reactions through the appropriate channel.

The student correctly understands the difference of: safety issue in animals or humans, lack of expected efficacy, withdrawal period issues, and environmental problems

1.36 Perform inspection of food and feed to correctly identify conditions affecting the quality and safety of products of animal origin, including related food technology.

The student correctly identifies risk factors for human health in the primary production of food producing animals, strategies for their mitigation and the related legislation

The student recognizes the conditions that make food unsafe or unsuitable for human consumption

The student correctly identifies biological and chemical risks associated with different foods of animal origin

The student is acquainted with principal EU and national legislation concerning food safety

The student is able to recognize food spoilage and chemical alteration advising on preventive measures

The student correctly identifies factors affecting microbial growth and inactivation in food of animal origin

The student is able to plan procedures based on HACCP system and Prerequisite plans for a Food plant

The student is able to assess the comprehensiveness of a procedure based on the HACCP system, the report keeping process and identifying any non-compliance

The student demonstrates knowledge on food of animal origin safety requirements, also in relation to their traceability

The student demonstrates knowledge on principles of food of animal origin labelling

The student demonstrates knowledge on food and feed safety alerts and the way of notification by RASFF portal

The student is able to assess the thermal treatment of milk

The student is able to assess the suitability of milk for human consumption according to legislation

The student is able to interpret the information and results of laboratory analyses for safety assessment