

79827 - Core Clinical Training in Inspection, Control and Certification of Food 2
3 cfu

Single Cycle Degree Programme in Veterinary Medicine

CCT Coordinator: Prof. Andrea Serraino

Competences	Topic	Content	Hours
Be able to carry out ante-mortem and post-mortem inspection of animals presented for slaughter including documentary control, clinical exam, protection of animal welfare during transport, stunning and slaughter. Assessment of hygiene practices and management of animal by-products (ABP).	Abattoir visit (Red or White meat)	Documentary control on animals in arrival at the slaughterhouse, check of requirements of animal welfare, ante Mortem, and post-mortem inspection, audit of hygiene practices, and management of ABP according to current national and European regulations.	6
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Be able to assess the structural, hygienic and technological prerequisites and requirements of the production of processed food	Visit to a food processing plant (meat products, or dairy products, or fish products)	Carrying out an audit of a processing plant for products of animal origin for the assessment of the structural, hygienic and technological prerequisites and requirements of the production of processed food	6
Be able to carry out audit activities of a slaughterhouse and assess the hygiene requirements, the protection of animal welfare, and the management of ABP	Virtual Slaughterhouse Simulator	Carrying out an audit of a slaughterhouse as part of the official controls relating to ante-mortem inspection (includes animal identification and document control), post-mortem inspection, animal welfare protection measures, hygiene practices and ABP.	6
Be able to carry out Official Control activities at slaughter plants of common species of food producing animals	Problem Solving	Discussion of case studies that can be presented to the Official Veterinarian at the slaughterhouse	2
Be able to assess the hygienic and technological criteria of fresh and processed meats	Problem Solving	Discussion of case studies related to the hygienic inspection of fresh and processed meat	2
Be able to control microbiological hazards in ABP	Problem Solving	Discussion of case studies related to the control of microbiological hazards in ABP	4
Be able to control chemical hazards in food of animal origin and ABP	Problem Solving	Discussion of case studies related to the control of chemical hazards in products of animal origin	4