

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

1.10 Understand and apply principles of One Health to ensure veterinary Good Clinical Practice, and research-based and evidence-based veterinary medicine.

1.22 Collect, preserve and transport samples, select appropriate diagnostic tests, interpret and understand the limitations of the test results.

The student knows how to properly collect, store and transport biopsy samples and is aware of the results of the microscopic examination

The student correctly collects a sample for cytology and is able to differentiate main cytological patterns

1.25 Recognise signs of possible notifiable, reportable and zoonotic diseases as well as abuse of animals and take appropriate action, including notifying the relevant authorities.

The student recognize symptoms and lesions of transmissible zoonotic diseases

1.29 Recommend and evaluate protocols for biosafety and biosecurity, and apply these principles correctly.

The students knows how to correctly access to the necropsy room, use PPE and perform safe post-mortem examination

The student knows the importance of collecting anamnestic information in order to prevent exposure to zoonotic diseases

The student removes disposable clothes correctly after the post-mortem examination and clinical activity and disposes them in appropriate manner

The student uses correctly and safely the contaminated and organic waste (yellow bins)

1.35 Perform ante-mortem inspection of food-producing animals including paying attention to welfare aspects, systematic gross post-mortem examination, record observations, sample tissues, store and transport them.

The student correctly performs the pathological diagnosis of diseases in production animals

The student correctly describes the macroscopic lesions

The student correctly relates the microscopic lesions with complementary clinical and laboratory data

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 identifies lesions and anomalies in meats that suppose a risk to the human and animal health