

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

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 biological and chemical risks associated with different foods of animal origin

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

The student knows how to detect toxic substances in food of animal origin

The student knows the main sources of food chemical contamination

The student knows the essentials for carrying out official controls on honey and hive products

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