

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

**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 is able to recognize suspicious signs of possible notifiable, reportable and zoonotic diseases

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

The student applies Good Hygiene Practices during inspection (clothing and footwear, disinfection of knives)

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 and feed safety alerts and the way of notification by RASFF portal