

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

1.35 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 describes the macroscopic lesions

The student is able to evaluate documents of the animals and clinical signs of the animals intended for slaughter in order to not allow the slaughtering process or address the correct slaughtering process (delayed slaughtering, exclusion from human consumption or supplementary Good Slaughtering Practices)

The student carries out ante-mortem inspections of animals, at least bovine, swine and poultry

The student carries out post-mortem inspections of animals, at least bovine, swine and poultry including additional examinations such as palpation and incision of parts of the carcass and offal

The student demonstrates knowledge on animal welfare aspects during transport to slaughterhouse, unloading and lairage, as well as stunning of animals

The student correctly identifies samples to be taken and tests to be performed to complete the inspective evaluation

The student is able to identify, if needed, additional laboratory tests to meat inspection and assessment of veterinary pharmacovigilance

The student demonstrates knowledge on principles of hygiene of slaughtering and correctly checks them

The student demonstrates knowledge on requirements of official controls on meat products for human consumption and in slaughterhouses

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 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 demonstrates knowledge on principles of food of animal origin labelling

The student is able to perform organoleptic examinations and evaluation of freshness indicators of fishery products

The student is able to perform visual examination for detecting visible fish parasites

The student is able to verify the vitality of major bivalve molluscs species of commercial interest

The student knows essentials to identify poisonous fishes

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

The student identifies the Specified Risk Material (MRS) and animal by-products and knows its specific destination

Based on the information obtained in the ante- mortem and post-mortem inspection and the supported documentation, the student distinguishes if the meat is suitable for human consumption or not