

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

1.5 Communicate effectively with clients, the public, professional colleagues and responsible authorities, using language appropriate to the audience concerned and in full respect of confidentiality and privacy.

1.6 Implement principles of effective interpersonal interaction, including communication, leadership, management, team working, mutual respect and other soft skills.

The student analyzes health and hygiene problems and applies methods for their resolution

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

The student is able to access and retrieve information from International Animal Health databases about notifiable 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 demonstrates knowledge on procedures, preparation and processing of specimens with regard to package samples for storage and transfer to the diagnostic laboratories

The student correctly describes the macroscopic lesions

The student correctly performs the necessary checks of documents for identification of animals, the food chain information together with any other relevant information from the records of the animals' holding of provenance

The student is able to verify the sanitary documentation in relation to public health

The student is able to identify and manage correctly the electronic procedure of identification of animals

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 is acquainted with principal EU and national legislation concerning food safety

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

The student is able to manage a sampling plan

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

The student correctly performs procedures, preparation, processing and transport of specimens from slaughterhouses to support the final judgment

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

1.37 **Protect public health by identifying conditions that are directly or indirectly related to animals, their products and by-products, when they contribute to the protection, conservation and improvement of human health.**

The student is acquainted to management of animal by-products at slaughtering in relation to current legislation