

**79827 - TIROCINIO DI ISPEZIONE, CONTROLLO E CERTIFICAZIONE DEGLI ALIMENTI 1 -  
2 cfu**

**Corso di Studi:**

**Laurea Magistrale a Ciclo Unico in Medicina veterinaria**

School of Agriculture and Veterinary Medicine

Prof. Andrea Serraino

<b>Temi e competenze acquisite Topics and acquired skills</b>	<b>Argomenti/Topics</b>	<b>Contenuti specifici Specific contents</b>	<b>Hour</b>
<i>ABILITY TO EVALUATE DIFFERENT PRODUCING SYSTEMS IN ARTISANAL DAIRY PLANT, AND IDENTIFY THE RELEVANT STRUCTURAL CRITICISMS AMONG PREREQUISITES AND THE ASSOCIATED SANITARY AND HYGIENE ISSUES</i>	Analysis of different production systems in artisanal dairy plant	Evaluation of structural requirements, prerequisites and production systems of dairy products (milk, fresh and aged cheeses, acidified milk) in an artisanal dairy plant	3
<i>ABILITY TO DEVELOP AN HACCP PLAN FOR A SPECIFIC DAIRY PRODUCTION</i>	HACCP in an artisanal dairy plant	Development of an HACCP plan for dairy productions	4
<i>ABILITY TO ANALYZE AN HYGIENIC/SAFETY PROBLEM IN TERMS OF IDENTIFYING THE CAUSES, RESOLUTION OF THE ISSUE, DECISION ON THE PRODUCT AND APPLICATION OF APPROPRIATE CONTROL MEASURES</i>	Problem Solving	Evaluation of an hygienic and sanitary problem	3
<i>ABILITY TO ADEQUATELY PERFORM A DAIRY PRODUCTS SAMPLING AND ANALYZE THE MICROBIOLOGICAL CRITERIA IN TERMS OF BOTH FOOD SAFETY AND PROCESS HYGIENE CRITERIA</i>	Sampling and analysis of dairy products	Sampling and microbiological analysis of a dairy product	4
<i>ABILITY TO UNDERSTAND AN ANALYTICAL REPORT OF MICROBIOLOGICAL CRITERIA APPLICABLE TO DAIRY PRODUCTS</i>	Evaluation of the colonies and plates results explanation	Evaluation of the colonies in microbiological plates	1
<i>ABILITY TO IDENTIFY THE RELEVANT HYGIENIC AND SANITARY CRITICISMS IN AN INDUSTRIAL DAIRY PLANTS</i>	Criticisms in industrial production systems of dairy products	Evaluation of structural requirements, prerequisites and production systems of dairy products (milk, fresh and aged cheeses, acidified milk) in an industrial dairy plant	3

<b><i>ABILITY TO ANALYZE THE INDUSTRIAL PRODUCTION SYSTEMS IN AN INDUSTRIAL DAIRY PLANT</i></b>	Analysis of different production systems in industrial dairy plant	Evaluation of structural requirements, prerequisites and production systems of dairy products (milk, fresh and aged cheeses, acidified milk) in an industrial dairy plant	3
<b><i>ABILITY TO PERFORM AN AUDIT AND OTHER OFFICIAL CONTROLS AMONG OSA, VERIFY THE TRACEABILITY SYSTEM, AND EVALUATE THE HYGIENE STANDARDS</i></b>	Official control in a dairy plant-part 1	Audit in an artisanal dairy plant	3
<b><i>ABILITY TO PERFORM AN AUDIT AND OTHER OFFICIAL CONTROLS AMONG OSA, VERIFY THE TRACEABILITY SYSTEM, AND EVALUATE THE HYGIENE STANDARDS</i></b>	Official control in a dairy plant-part 2	Inspection in an artisanal dairy plant	3
<b><i>ABILITY TO IDENTIFY FISH, MOLLUSCS AND CRUSTACEANS SPECIES OF COMMERCIAL INTEREST AND JUDGEMENT ON FRESHNESS OF FISH</i></b>	Essentials of systematic identification of fish, molluscs and crustaceans species of commercial interest and their freshness evaluation	Inspection of molluscs and fishery products	4
<b><i>ABILITY TO IDENTIFY FISH, MOLLUSCS AND CRUSTACEANS SPECIES OF COMMERCIAL INTEREST AND JUDGEMENT ON FRESHNESS OF FISH</i></b>	Essentials of systematic identification of fish, molluscs and crustaceans species of commercial interest and their freshness evaluation	Inspection of molluscs and fishery products	3
<b><i>ABILITY TO WRITE A REPORT ON PERFORMED ACTIVITIES</i></b>	Development of report	Development of a report on performed activities	2