

## **PRACTICALS IN ABATOIRS (6<sup>th</sup> year)**

**No. of credits: 3**

### **Subject structure (weekly assigned hours)**

| Semester | Lecture | Seminar | Practical session | Project |
|----------|---------|---------|-------------------|---------|
| XI       | 1       | -       | 2                 | -       |

### **Subject status**

Compulsory

### **Person in charge**

**Viorel-Cezar Floristean DVM PhD – Associate Professor**

### **Subject objectives (lectures and applications)**

- to provide scientific, technical, and legislative knowledge for future specialists working in abattoirs and public health authorities;
- to provide a multi-disciplinary understanding of the complexities of environmental and public health problems in relation with meat processing;
- to impart to the students practical skills necessary for veterinarian specialists that will carrying out specific activities within the abattoirs;
- to develop the analytical skills required by inspection activities performed by veterinarians on behalf of control authorities services;

### **Subject content (syllabus)**

| <b>Lectures</b>   |
|---|
| National and Community specific legislation governing the specific activity from slaughterhouses. The role of the veterinarians (official or inspector) in the coordination and inspection activity in slaughterhouses. |
| Own-check in slaughter establishments: role, structure, implementation and verification.  |
| Managing principal risks associated with consumption of meat in slaughter establishments. Traceability of meat and meat products. The application of microbiological criteria for meat in slaughter establishments.     |
| Management of animal by-products not intended for human consumption in abattoirs.   |
| The general procedure for official controls in slaughter establishments.  |

| <b>Practical</b>  |
|---|
| Performing specific activities in slaughterhouses: <ul style="list-style-type: none"> <li>• animals reception procedure;</li> <li>• antemortem examination of animals;</li> <li>• postmortem examination;</li> <li>• quality and safety marking of meat;</li> <li>• verification of the implementation and effectiveness of own-check program.</li> </ul> |
| Management of specific documents by official veterinarians from abattoirs.  |
| Simulation official control specific techniques in abattoirs.   |
| Practical evaluation  |

## **Bibliography**

1. Floristean V. (2014) Tehnologia și igiena procesării cărnii. Editura Ion Ionescu de la Brad, Iași.
2. Forsythe, S.J., Hayes, P.R. (1998). Food Hygiene, Microbiology and HACCP. Blakie Academic, London.
3. Mortimore, S., Wallace, C. 2013. HACCP a practical approach. Springer-Verlag New York.
4. Ninos, T., Lunden, J., Korkeala, H., Fredriksson-Ahomaa, M. (2014) Meat inspection and control in slaughterhouse. Wiley Blackwell, Hoboken NJ, SUA.
5. Savu, C. (coordonator), Boncea, L., Georgescu, M., Savu, O., Vlad, G., Petcu, C., Caragață, N. (2012) Igiena și controlul alimentelor de origine animală. Editura Semne, București.
6. \*\*\*\* Regulation (EC) No 1069/2009 of the European Parliament and of the Council of 21 October 2009 laying down health rules as regards animal by-products and derived products not intended for human consumption and repealing Regulation (EC) No 1774/2002 (Animal by-products Regulation) (OJ L 300/1, 14.11.2009)
7. \*\*\*\* Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs (OJ L 139, 30.4.2004).
8. \*\*\*\* Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin (OJ L 139, 30.4.2004).
9. \*\*\*\* Regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption (OJ L 139, 30.4.2004).
10. \*\*\*\* Regulation (EC) No 882/2004 of the European Parliament and of the Council of 29 April 2004 on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules (OJ L 165, 30.4.2004).
11. \*\*\*\* Commission regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs (OJ L 338/1, 22.12.2005)

12. \*\*\*\* Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (OJ L 031, 1.2.2002).

### **Subject content knowledge (Final evaluation)**

| Evaluation type                        | Evaluation methods           | Percentage from final |
|--|------------------------------|-----------------------|
| Exam                                   | written and oral examination | 60%                   |
| Evaluation of activity during semester | written tests                | 20%                   |
|  | Practical evaluation         | 20%                   |

### **Contact person**

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