



Appendix 3)

PROGRAM AND PRINCIPLES OF PRACTICE IN VETERINARY INSPECTION AND REQUIREMENTS FOR GAINING CREDIT FOR STUDENTS OF VETERINARY MEDICINE

I. The program of the practice

During the sanitary practices, the student should get knowledge about techniques of antemortem inspection of animals, post-mortem inspection of meat, the technology of slaughter process, technologies of meat and other animal origin food processing, about documentation maintained in food plants.

II. Principles of organization of sanitary practices

1. After the fourth year of study, students are required to have a 2 - week practice in a slaughterhouse (total of 80 hours) premises that slaughter pigs, cattle, or horses. The place of the practical training is the student's choice. Such establishments should be approved on the EU market and approved by local official veterinary inspection. They must fulfill high hygienic standards and slaughter large amounts of animals. The slaughter process should be held on all work days of the week.
2. After the fifth year of study, students are required to have a 2 - week practice in food technology, including a total of 80 hours. This practice can be carried out in cutting plants or in meat processing plants, dairy or fish plants, or other establishments under the supervision of veterinary inspection.
3. The practice takes place during the holiday period, i.e. in July, August, and two first weeks of September.
4. A student practice must have a valid health certificate and valid insurance against accidents. If a student doesn't have a valid insurance policy at the beginning of the current academic year, the student must provide another valid insurance document.
5. To organize summer practice the student is required to obtain the consent of:
 - the local veterinary inspector,
 - the owner of the plant or the person who is the official representative of the plant.
6. The basis of taking part in summer practice on meat hygiene is an agreement between the plant and the Faculty of Veterinary Medicine, with the consent of the District Veterinary Officer.
7. A student gets from the Department of Food Hygiene 2 copies of the agreement (Annex No. 1 for the fourth-year student or Annex No. 2 for the fifth-year student), which must fill and must get the consent of the establishment and the District Veterinary Officer. One copy of the agreement remains in the establishment in which the student has the practice, and the other should be returned to the University (or scans sent to an email address of the Supervisor of veterinary inspection practice)
8. Agreements between the Faculty of Veterinary Medicine and establishments - places of practice must be submitted by students to the Supervisor of veterinary inspection practice responsible for sanitary practice not later than the 15th of June.
9. After the submission of the agreement to the Department of Food Hygiene, the student is required to complete and submit the referral for practice (Annex No 3) to the Supervisor of veterinary inspection practice responsibly for sanitary practice. During the signing of referrals (the term of the signature is given to the students), a health certificate and insurance policy against accidents are verified if they are valid.



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10. The receiving of the referral to the practice in slaughterhouses or food processing plants ends the procedure of recruitment to the practices.

III. The rights and obligations of the student during sanitary practices

1. Students of the fourth and fifth years, have a sanitary practice according to the program of the practices. In the case when a student is unable to fulfill the program of the practice, the trainee has the right and duty to notify in writing the Supervisor of the veterinary inspection practice responsible for sanitary practice about such a situation. Changing the place of practice to another institution is possible after obtaining the consent of the Supervisor of the veterinary inspection practice responsible for the sanitary practice.
2. The student is obliged to wear proper protective clothing in the production areas of the establishment and to present a valid health certificate to the person who is responsible for the student in the food plant. It may happen that students will be asked to prepare their protective clothes (skirt/blouse, pants or white coat, cap/hairnet, waterproof apron, white rubber boots, etc).
3. Before starting the practice the student is obliged to undergo training on health and safety rules in the workplace.
4. During the practice student should be present in the plant. Each trip requires the permission of the practice tutor. All absences must be worked off. Information about each absence from practice must be submitted by e-mail to the Supervisor of the veterinary inspection practice responsible for sanitary practice at least a day in advance. The e-mail address of the Supervisor of veterinary inspection practice can be found on the Faculty's website.
5. Students should behave properly and proudly represents the University, keeping in mind that the practice is an integral part of the study.
6. Student works the same hours as the vets examining meat or technologists or quality manager if the total time does not exceed eight hours. In the case of overtime, the student is entitled to have a day off on another day after informing the Supervisor of the veterinary inspection practice.
7. Exemption from classes covers up to one day in the whole practice.
8. Student is obliged to keep up to date with the practice diary and it should be confirmed by the seal of the factory representative and the stamp and signature of the official veterinarian. In abattoirs, dairies, and other food plants without the constant supervision of veterinary inspection diary should be signed by the technologist or by the owner of the plant. It is also necessary to collect certificate-opinion about a student being in the practice.
9. During the practice student will be controlled by the staff of the Faculty. In the case of absence without prior notification of this fact to the Supervisor of the veterinary inspection practice responsible for the sanitary practice, the practice will not be assessed (the student will not get credit).

IV. Learning outcomes, practical skills, and competencies that students should have after completing the animal husbandry practice.

1. Knowledge. The student after practice should be able to know:
 - a) current sanitary and veterinary law regulations
 - b) formal and legal aspects of the receiving of animals at the slaughterhouse
 - c) the rules for preparing veterinary documentation
 - d) methods of stunning and slaughtering animals
 - e) the post-slaughter processing technology of animal carcasses,



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- f) rules for a sampling of meat for laboratory tests
 - g) sanitary assessment of meat and labeling of meat
 - h) handling meat unfit for consumption and with waste
 - i) the rules for cleaning and disinfection of premises, machinery, and equipment and means of transport
 - j) rules of wastewater treatment in slaughterhouses
 - k) sanitary requirements for the construction, facilities, and production lines
 - l) production technology and storage of food of animal origin (meat, fish, poultry, eggs, dairy)
 - m) quality management systems in the food processing plant (GMP / GHP, HACCP, ISO 9001, ISO 22000, BRC, IFS)
2. Practical skills. The student after practice should have the ability to:
- a) make antemortem and post-mortem inspections of meat
 - b) identify slaughtered animals
 - c) organize tasks of veterinary inspection in a slaughterhouse
 - d) make a trichinoscopic examination of meat
 - e) evaluate the HACCP system in the plant.

3. Competences. The student after practice should have:

- a) ability to cooperate with the plant's management and employees

V. Principles of assessing method for sanitary practices.

1. Credit for slaughterhouse practice after 4th year of study based on:

- passing the oral exam (date set by the Supervisor of veterinary inspection practice, can be done online using google hangout)
- presence in practice, confirmed in the diary practice
- Opinion certificate about the course of practice prepared by the employer and delivered by the student (Annex 4).

2. Credit for technological practice after 5th year of study based on:

- passing the oral exam (date set by the Supervisor of veterinary inspection practice, can be done online using google hangout)
- presence in practice, confirmed in the diary practice
- Opinion certificate about the course of practice prepared by the employer and delivered by the student (Annex 4).

Annexes :

1. Agreement for sanitary practice in slaughterhouses for 4th-year students
2. Agreement for sanitary- technological practice for 5th-year students
3. Referral to the practice
4. Opinion certificate about the course of practice