

Veterinary Inspection I

Study Programme: MIMV Curricular Year: 5th Semester: 9th Compulsory Credits: 4,5 ECTS

Lecturer(s): Maria Gabriela Veloso (CCP; R), João Cota (D), Miguel Cardo (D)

1. Contact hours:

Lectures – 26 h; Practical - 18 h; Total – 44 hours

2. Objectives

The main goal of the discipline of “Veterinary Inspection I” is to provide education and training in the field of meat safety, especially those obtained from slaughtered ungulates. Specific education and training is focused in meat of slaughtered ungulates, their byproducts and technical products, and methods for official veterinary inspection of products (and animal byproducts) originated from domestic animals slaughtered for consumption (animal protection at slaughter, *ante* and *post mortem* examinations). Hygiene of establishments and procedures (materials, locals and persons). The development of skills, the capacity for critical analysis and decision-making, is searched in students, concerning specifically the safeguard of food of animal origin.

3. Programme

The teaching activities of “Veterinary Inspection I” are focused on the following topics:

- Systems of risk analysis applied to the safety of food of animal origin: assessment, management and communication of the health risks in the food chain (conceptual)
- Veterinary inspection of meat and by-products obtained from ungulates;
- Slaughterhouses: structure, operation and control; Slaughtering operations;
- Animal protection on transportation and slaughter;
- Procedures used in ungulates veterinary inspection: ante and post mortem examinations; the lymphatic system, general alterations of the materials, the maturation of meat, classification and routing of complementary products and laboratory tests;
- Ungulates health problems and its impact on the global market (SPS agreements). Inspection criteria;
- Procedures and methods of veterinary inspection of game meat, and legal frames applicable to official control of products of animal origin and its official marks

4. Bibliography

Bernardo, F., João Cota e Miguel Cardo (2018). *Textos de apoio de Inspeção Sanitária I*, FMV, ULisboa, Portugal.

Garcia, B. Moreno (2003) *Higiene e Inspección de Carnes Volumen II*. Ediciones Diaz de Santos. Espanha. ISBN:84-7978-573-X.

Garcia, B. Moreno (2006) *Higiene e Inspección de Carnes Volumen I*. Segunda Edición. Ediciones Diaz de Santos. Espanha. ISBN:84-7978-764-3.

Gil, J. I. (2000). *Manual de Inspeção Sanitária de Carnes*. Vols, 1 e 2. Fundação Calouste Gulbenkian (2^a ed).. Lisboa, Portugal.

Gracey's Meat Hygiene (2015). David S. Collins & Robert J. Huey (Editors). Eleventh Edition. Wiley Blackwell, UK. ISBN 978-1-118-65002-8.

Gracey, J. F., Collins, D.S. & Huey, R. J. (1999). *Meat Hygiene*. 10th Ed. W. B. Saunders Company, Ltd., London, UK.pp-757.

Lora, R. P. (1986). *El sistema linfático en la inspección de la carne*. Imprenta San Pablo Cordoba. Espanha.

Veloso, M. G. L. (2018). *Texto de apoio de Inspeção Sanitária I*, FMV, ULisboa, Portugal.

Regulamentos (CE) nº 852/ 853 e 854/2004 de 29 de Abril relativo à higiene e organização do controlo oficial dos géneros alimentícios.

Legislação nacional, comunitária e internacional aplicável.

4. Assessment

The evaluation of the theoretical component of the course is conducted through a writing examination at the end of the 1st semester (50% de) and a practical component of is of continuous assessment (50%). The final mark = 0,5 T + 0,5 P.