

## Veterinary Inspection II

**Study Programme: MIMV    Curricular Year: 5<sup>th</sup>    Semester: 10<sup>th</sup>    Compulsory,    Credits: 4.5 ECTS**

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

### 1. Contact hours

**Lectures – 26 hours, Practical – 18 hours; Total – 44 hours**

### 2. Objectives

The main goal of Veterinary Inspection II syllabus is to provide education and training concerning food safety, especially poultry, eggs, rabbits, fish, shellfish, frogs and snails. Procedures concerning Veterinary Inspection are major components of the risk management system put in place to ensure safety of food obtained from animals used for consumption and as goods in the global market. Specific education and training are focused in some products of animal origin, their byproducts and technical products, and methods for official veterinary inspection of products. The development of skills, the capacity for critical analysis and decision-making, is searched in students, concerning specifically the assurance of safety of food of animal origin.

### 3. Programme

The teaching activities of the discipline are addressed to:

- Assess the healthy status of poultry and lagomorphs slaughtered for consumption;
- Assess the indicators of well-being of poultry and lagomorphs at slaughter; transport documentation;
- Eggs: nutrition, safety, veterinary inspection methodologies and labeling;
- Procedures to diagnose diseases of poultry, lagomorphs, fishes, mollusks, crustaceans, snails, frogs, including the mandatory reporting national and international (OIE);
- Fisheries: hygiene procedures on board and at unloading ports;
- Producing and collecting raw milk in dairy farms and health requirements for approval;
- Classification, separation and routing of by-products obtained by the slaughter of poultry, rabbit meat, eggs, milk and fish products;
- Technical procedures necessary to carry out audits, checks and follow-up action in respect of health products of animal origin;
- Legal frames for the official control of products of animal origin and its official marks.

### 4. Bibliography

- Bernardo, F., João Cota e Miguel Cardo. *Textos de apoio de Inspeção Sanitária II*, FMV, ULisboa, Lisboa, Portugal.
- Bremner, A. P. & Johnston, M. (1996). *Poultry Meat Hygiene and Inspection*. W. B. Saunders Company, Ltd., London.UK.
- Grace's Meat Hygiene (2015). David S. Collins & Robert J. Huey (Editors). Eleventh Edition. Wiley Blackwell, UK. ISBN 978-1-118-65002-8.
- Holvoet, C. & Jamet, J. (2001). *Les produits de la pêche*. Informations Techniques des Services Vétérinaires Français. Do original de J. Gousset, G. Tixerante e M. Roblot. M. A. Schaan, P. Aubert, Y. Lagoin e C. Montassier. Paris, França.
- Miller, P. J & Loates, M. J. (1997). *Fish of Britain & Europe*. Collins Pocket Guide. Harper Collins Publishers. London. ISBN 0 00219945 9
- Practical Notions on Fish Health and Production (2016). Eds: Maria Manuela C. Monteiro de Oliveira, Joana Isabel E. Santo Robalo e Fernando M. A. Bernardo. Bentham Science Publishers, Sharhah, UAE. ISBN (Print):978-1-68108-268-4. ISBN (eBook):978-1-68108-267-7.
- Regulation (EC) No 853/2004 of 29 April 2004 laying down specific hygiene rules for food of animal origin.
- Regulation (EU) 2017/625 of 15 March 2017 on official controls and other official activities performed to ensure the application of food and feed law, rules on animal health and welfare, plant health and plant protection products.
- Regulation (EU) 2019/627 of 15 March 2019 laying down uniform practical arrangements for the performance of official controls on products of animal origin intended for human consumption.
- Veloso, M. G. L. *Textos de apoio - Inspeção Sanitária II*, FMV, ULisboa, Lisboa, Portugal.

Applicable national, EU and international legislation.

**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%) and the practical component is evaluated by continuous assessment (50%). The final mark = 0,5 T + 0,5 P.