



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Meat Hygiene and Inspection							
Course Code		VBH546		Course Level		Second Cycle (Master's Degree)			
ECTS Credit	4	Workload	100 (<i>Hours</i>)	Theory	1	Practice	2	Laboratory	0
Objectives of the Course		Structural characteristics of the sections that make up the slaughterhouses, slaughter of animals for slaughter and systematic meat inspection, encountered during meat inspection bacterial, viral, parasitic diseases and pathological changes, and legal acts will be given during the meat hygiene part of the course.							
Course Content		Definition, emphasis and property of meat inspections. Ante-mortem and post-mortem inspections.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Experiment, Demonstration, Discussion, Individual Study					
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading

1	Et endüstrisi (Yıldırım, Y., 1996, Ankara)
2	Et muayenesi (Tayar, M., 2001, Bursa)
3	Kesim Hayvanı ve Et Muayenesi (İnal, T.,1995, İzmir)
4	Mezbaha Bilgisi (İnal, T., 1997, İzmir)
5	Et Muayenesi ve Et Ürünleri Teknolojisi (Arslan, A., 2002, Elazığ)

Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction, the aim of course, information about lecture notes and books
	Practice	Slaughterhouse information, parts of slaughterhouses.
2	Theoretical	Slaughterhouse information, parts of slaughterhouses.
	Practice	Antemortem inspection, presentation of documents required for the slaughter of animals
3	Theoretical	Legal regulations about slaughterhouses and meat inspections
	Practice	Inspection of the lymph nodes of the head and carcass in cattle
4	Theoretical	Slaughtering of large meat animals and systematic meat inspection
	Practice	Inspection of the lymph nodes of the internal organs in cattle
5	Theoretical	Slaughtering of small ruminants and systematic meat inspection
	Practice	Inspection of the lymph nodes of the head and carcass in sheep and goat
6	Theoretical	Bacterial diseases of meat animals I
	Practice	Inspection of the lymph nodes of the internal organs in sheep and goat
7	Theoretical	Bacterial diseases of meat animals II
	Practice	Carcass debonning of large animals
8	Intermediate Exam	Midterm
9	Theoretical	Viral diseases of meat animals I
	Practice	Systematic inspection of large animals
10	Theoretical	Viral diseases of meat animals II
	Practice	Systematic inspection of large animals
11	Theoretical	Parasitical infections observed in meat animals
	Practice	Meat inspection of small ruminants
12	Theoretical	Pathological changes observed in meat animals
	Practice	Meat inspection of small ruminants
13	Theoretical	Metabolic diseases observed in meat animals
	Practice	Examinations applied to meat samples brought to the laboratory



14	Theoretical	Personal hygiene at meat processing premises hygiene and sanitation
	Practice	Determination of carcass bleeding degrees
15	Theoretical	Discussion
	Practice	Cleaning and disinfection training

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	1	14
Lecture - Practice	14	0	2	28
Assignment	3	0	6	18
Reading	13	0	1	13
Midterm Examination	1	10	1	11
Final Examination	1	15	1	16
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	Learn the structural compartments of slaughterhouses
2	Learn a systematic inspection of slaughter animals
3	Bacterial, viral, parasitic diseases and pathological changes in terms of meat inspection can diagnose
4	Legal decisions taken at meat inspection
5	Learn to apply the cleaning and disinfection program in places processed meat
6	Learn to legal regulations related slaughterhouse and meat inspections

Programme Outcomes (Food Hygiene and Technology (Veterinary Medicine) Master)

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Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1	L2	L3	L4	L5	L6
P1	5	5	5	5	5	5
P3	4	3	4	5	5	3
P4			2	4	4	4
P5			4	4	4	2
P6	2	2	2	2		
P10	5	5	5	5	5	5

