



**AYDIN ADNAN MENDERES UNIVERSITY**  
**GRADUATE SCHOOL OF HEALTH SCIENCES**  
**VETERINARY FOOD HYGIENE AND TECHNOLOGY**  
**FOOD HYGIENE AND TECHNOLOGY (VETERINARY)**  
**FOOD HYGIENE AND TECHNOLOGY (VETERINARY) MASTER**  
**COURSE INFORMATION FORM**

Course Title	Animal Welfare and Meat Quality								
Course Code	VBH540	Course Level		Second Cycle (Master's Degree)					
ECTS Credit	4	Workload	100 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	Definitions of animal welfare, its scope and applications. Definition of meat quality parameters. The relationship between animal welfare and meat quality. Animal welfare in EU and Turkish legislations.								
Course Content	Animal welfare and its aspects, parameters and applications. Meat quality and providing high standards in meat quality by applying animal welfare								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Experiment, Demonstration, Discussion, Individual Study, Problem Solving								
Name of Lecturer(s)									

#### Assessment Methods and Criteria

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

#### Recommended or Required Reading

1	Appleby and Hughes. Animal welfare (1997)
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Week	Weekly Detailed Course Contents	
1	Theoretical	What is animal welfare? Definitions and history of animal welfare.
2	Theoretical	Handling techniques of animals
3	Theoretical	Livestock Welfare Council animal liberties and responsibilities
4	Theoretical	Cattle and sheep behavior
5	Theoretical	Animal welfare in the padcocks on the farm, while loading and unloading animals in the vehicle
6	Theoretical	Animal welfare in the padcocks on the farm, while loading and unloading animals in the vehicle
7	Theoretical	Animal welfare in the padcocks on the farm, while loading and unloading animals in the vehicle
8	Intermediate Exam	Midterm exam
9	Theoretical	Stunning methods for cattle, sheep-goats, pigs and poultry
10	Theoretical	Stunning methods for cattle, sheep-goats, pigs and poultry
11	Theoretical	Bleeding methods
12	Theoretical	Stress distress concepts and animal welfare.
13	Theoretical	Stress mechanism and meat quality
14	Theoretical	Specific effects of stress-induced biochemical reactions and results on meat quality
15	Theoretical	Animal welfare practices and regulation in EU and Turkey.

#### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	5	0	2	10
Reading	14	0	1	14
Midterm Examination	1	16	1	17
Final Examination	1	30	1	31
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4

\*25 hour workload is accepted as 1 ECTS



**Learning Outcomes**

1	To learn the animal welfare definition
2	To have a better understanding about animal welfare principles
3	To have sufficient information about the interaction between stress and stress related hormonal mechanisms
4	To learn the connection between relation between animal welfare and meat quality
5	To make true comments in order to provide animal welfare

**Programme Outcomes** (*Food Hygiene and Technology (Veterinary) 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
P1	5	5	5	5	5
P2	5	5	5	5	5
P3	5	5	5	5	5
P4	4	5	4	4	4
P9	5	5	5	5	
P10	5	5	5	5	5
P12	5	5	5	5	5
P13	5	5	5	5	5

