



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Meat Hygiene and Inspection							
Course Code		VBH608		Course Level		Third Cycle (Doctorate Degree)			
ECTS Credit	7	Workload	175 ( <i>Hours</i> )	Theory	2	Practice	2	Laboratory	0
Objectives of the Course		In meat inspection part, structure of slaughterhouses, systematic meat inspection, bacterial, viral and parasitic diseases encountered in meat inspection, decision on meats based on pathological findings and based on legal requirements are aimed to be taught, cleaning and disinfection methods in meat processing plants are aimed.							
Course Content		Slaughterhouses. The types of slaughterhouses. The parts of slaughterhouses. Cleaning and disinfection in the slaughterhouses. Ante-mortem inspection and the importance of meat inspection. Post-mortem inspection. Systematic meat inspection. Pathology of diseases and lesions seen in animals and organs. Evaluation of changes occurring in the carcasses and meat due to diseases. Valuable parts of carcasses. Legislations and decision taken after inspection. Classification of carcasses.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Experiment, Demonstration, Discussion, Individual Study					
Name of Lecturer(s)		Lec. Pelin KOÇAK KIZANLIK							

### Assessment Methods and Criteria

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

### Recommended or Required Reading

1	Gracey J., Collins D.S., Huey, R. Meat Hygiene, W.B. Saunders Comp., London, 1999.
2	Yıldırım, Y. Et endüstrisi, Ankara, 1996.
3	Tayar, M. Et muayenesi, Bursa, 2011.
4	İnal, T. Kesim Hayvanı ve Et Muayenesi, İzmir, 1995.
5	İnal, T. Mezbaha Bilgisi, İzmir, 1997.
6	Arslan, A. Et Muayenesi ve Et Ürünleri Teknolojisi, Elazığ, 2013.

Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction, the aim of course, information about lecture notes and books
	Practice	Presentation of the parts of a slaughterhouse
2	Theoretical	Classification of slaughterhouses, parts of slaughterhouses, required recorded documents in slaughterhouses, responsibilities of the slaughterhouse, documents required for the slaughter of animals.
	Practice	Antemortem inspection, presentation of documents required for the slaughter of animals
3	Theoretical	Legal regulations about slaughterhouses and meat inspections
	Practice	Head and carcass lymph node examination 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 deboning of large animals
8	Theoretical	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	Cleanning and disinfection in the slaughterhouses, personal hygiene.
	Practice	Cleanning and disinfection in the slaughterhouses
15	Theoretical	Discussion
	Practice	Discussion

**Workload Calculation**

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Lecture - Practice	14	0	2	28
Assignment	4	0	10	40
Reading	14	0	2	28
Midterm Examination	1	20	1	21
Final Examination	1	29	1	30
Total Workload (Hours)				175
[Total Workload (Hours) / 25*] = <b>ECTS</b>				7

\*25 hour workload is accepted as 1 ECTS

**Learning Outcomes**

1	Able to identify specific requirements of parts of a slaughterhouse, able to know registration documents in slaughter, able to know required documents for animal slaughter.
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	Learns technologies of meat products, cleaning and disinfection methods in meat processing plants, can send samples for analysis to laboratory when required.
6	Learn to legal regulations related slaughterhouse and meat inspections

**Programme Outcomes** (Food Hygiene and Technology (Veterinary Medicine) Doctorate)

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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	4
P2	2	2	5	3	1	3
P3	3	3	5	1	2	1
P4	2	5	5	3	4	3
P5	2	1	2		2	



P6	1	1	3		1	
P7	2	4	4	1	4	1
P8	1	2	2		1	
P9	2	3	3	1	1	1
P10	4	5	5	5	5	5
P13	1	4	5			

