

## Course Description Form

1. Course Name:	
Meat Hygiene	
2. Course Code:	
VEH5114	
3. Semester / Year:	
First stem.5 <sup>th</sup> years	
4. Description Preparation Date:	
18-2-2024	
5. Available Attendance Forms:	
Presence in the hall and laboratory as person	
6. Number of Credit Hours (Total) / Number of Units (Total)	
60 Hours in semester – 3 Unit	
7. Course administrator's name (mention all, if more than one name)	
Name: Prof.Assist.dr.Adnan Shakor Ahmed Al-perkhdri Email: dradnan@uokirkuk.edu.iq	
8. Course Objectives	
Course Objectives	<ul style="list-style-type: none"><li>• – The student should acquire intellectual skills related to modern methods and trends to learn about the principles of meat hygiene science</li><li>• 2–know the importance of meat as it is a source of essential animal protein that is important for humans.</li><li>• 3–identifying diseases that are transmitted to humans by eating the meat of sick animals and introducing students to the most important health problems related to animals and their transmission to humans.</li><li>• 4–identify how to differentiate between contaminated meat and suitable for human consumption and explain the processes of converting muscles into meat and examine animals before, during slaughter and after slaughter animals.</li><li>• 5–teaching students the science of Health Control in maintaining Veterinary Public Health from the place of breeding to the place of sale of meat .</li></ul>
9. Teaching and Learning Strategies	

<b>Strategy</b>	<p>1-teaching the student how to diagnose the types of contaminated meat and differentiate it from meat suitable for human consumption,</p> <p>2-teaching the student how to inspect meat and examine animal before, during and after slaughter.</p> <p>3-teach the student about distinguishing the types of meat and fat of different animals.</p> <p>4. the use of</p> <p>A-lectures, B-discussions during the lecture, C-daily assignments preparation of reports, E-motivating students through questions and answers .</p>
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## 10. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	4	MEAT HYGIENE	The food animals	Theoretical (twohours) +practical(two hours)	Daily exam
2	4	MEAT HYGIENE	Anatomy, meat composition and quality	Theoretical (twohours) +practical(two hours)	Daily exam
3	4	MEAT HYGIENE	Meat plant construction and equipment	Theoretical (twohours) +practical(two hours)	Extra-curricular activities
4	4	MEAT HYGIENE	Preservation of meat	Theoretical (twohours) +practical(two hours)	Daily exam
5	4	MEAT HYGIENE	By- product treatment, Plant sanitation From farm to slaughter	Theoretical (twohours) +practical(two hours)	Daily exam
6	4	MEAT HYGIENE	Human slaughter, Meat hygiene practice, Red meat inspection	Theoretical (twohours) +practical(two hours)	Extra-curricular activities
7	4	MEAT HYGIENE	Poultry slaughter and inspection	Theoretical (twohours) +practical(two hours)	Daily exam
8		Mid-term exam		Theoretical (two hours) +practical(two hours)	theoretical exams (25) practical (10) + reports (5)
9	4	MEAT HYGIENE	Occupational injuries and infection	Theoretical (twohours) +practical(two hours)	Daily exam
10	4	MEAT HYGIENE	Bacterial Viral, and Mycotic diseases	Theoretical (twohours) +practical(two hours)	Daily exam
11	4	MEAT HYGIENE	Diseases caused by arthropod parasites	Theoretical (twohours) +practical(two hours)	Extra-curricular activities
12	4	MEAT HYGIENE	Diseases caused by helminthes	Theoretical (twohours) +practical(two hours)	Daily exam
13	4	MEAT HYGIENE	Metabolic diseases	Theoretical (twohours) +practical(two hours)	Daily exam
14	4	MEAT HYGIENE	Nutritional disorders & Environmental pollutants	Theoretical (twohours) +practical(two hours)	Extra-curricular activities
15		Final-term exam.		Theoretical	Theoretical and

				(two hours)+ practical(two hours)	practical exams (40+20)
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### 11. Course Evaluation

Distributing the score out of 100 according to the tasks assigned to the student such as daily preparation, daily oral, monthly, or written exams, reports .... etc

Final and final theory exams by 65%

2. Quarterly and final practical exams by 30%

3. Daily exams

4. Extra-curricular activities ( reports, , making wall posters) 5%

### 12. Learning and Teaching Resources

Required textbooks (curricular books, if any)	There is no
Main references (sources)	MANUAL FOOD HYGIENE Assist.Prof.dr. Adnan Shakor Ahmed Al-AL-perkhdri
Recommended books and references (scientific journals, reports...)	Manual on meat inspection for developing countries
Electronic References, Websites	World Health Organization google Search YouTube google Chrome