

# TEMPLATE FOR COURSE SPECIFICATION

## HIGHER EDUCATION PERFORMANCE REVIEW: PROGRAMME REVIEW

### COURSE SPECIFICATION

This Course Specification provides a concise summary of the main features of the course and the learning outcomes that a typical student might reasonably be expected to achieve and demonstrate if he/she takes full advantage of the learning opportunities that are provided. It should be cross-referenced with the programme specification.

١. Teaching Institution	University of Kirkuk
٢. University Department/Centre	College of Veterinary Medicine
٣. Course title/code	Meat Hygiene
٤. Modes of Attendance offered	Fifth class
٥. Semester/Year	First \ ٢٠٢٠-٢٠٢١
٦. Number of hours tuition (total)	٦٠
٧. Date of production/revision of this specification	١/٩/٢٠٢٠
٨. Aims of the Course	
	<ol style="list-style-type: none"><li>١. Teaching meat hygiene with its theoretical and practical parts, through which the Clinical Meat hygiene abattoir</li><li>٢. How to manage the meat hygiene laboratory</li><li>٣. Send samples to the laboratory</li></ol>

### ٩. Learning Outcomes, Teaching, Learning and Assessment Method

## 1. Cognitive goals .

- A<sub>1</sub>- Teaching the student the concept of meat hygiene and its general principles.  
A<sub>2</sub>- Knowledge, understanding and comprehension of the scientific subject curriculum.  
A<sub>3</sub>- To classify the theoretical and practical needs for the development of learning and teaching in the appropriate manner with the scientific subject.  
A<sub>4</sub>- - knowledge and understanding  
A<sub>5</sub>- To classify theoretical and practical needs  
A<sub>6</sub>- To understand the meat hygiene curriculum  
A<sub>7</sub>- Developing learning and teaching in an appropriate manner in meat hygiene

## B. The skills goals special to the course.

- B<sub>1</sub>- Introducing students to the field of veterinary medicine in the community  
B<sub>2</sub> - Enabling students to take the course in protecting society from diseases

## Teaching and Learning Methods

- 1) The lectures.  
2) Discussions during and after the lecture.  
3) Motivation through questions and answers.  
4) Homework  
5) Preparing scientific reports

## Assessment methods

- 1) Daily and monthly (theoretical) tests.  
2) Discussing scientific reports  
3) Questions and answers

## C. Affective and value goals

- C<sub>1</sub>. Enable the student to think according to his ability  
C<sub>2</sub>- The student understands when and how he should think during and after the lecture  
C<sub>3</sub>- Effective thinking strategy in learning  
C<sub>4</sub>- Pose a problem for analysis

## Teaching and Learning Methods

- Implementation methods: a teacher who listens to the learners while they sit in front of him, and they listen to him, and he must have the ability to indoctrinate and absorb information.
- Conversational methods: the teacher must possess a high scientific ability and the attendees have information on the topic of the discussion.
- The discovery method: the teacher observes the activities of the learners who are taking examples individually or collectively.

## Assessment methods

1. Semester and final theory exams with a rate of 90%.  
2. Extra-curricular activities (reports, making wall posters) by 10%.

D. General and rehabilitative transferred skills (other skills relevant to employability and personal development)

D<sub>1</sub>. Teamwork: Working in harmony with a group or team.

D<sub>2</sub>. Initiative Motivation to work: the ability to take the initiative, determine the hypothesis, and put forward ideas and solutions.

D<sub>3</sub>. Planning & organization: The ability to develop plans and programs that are feasible for implementation.

### 10. Course Structure

Week	Hours	ILOs	Unit/Module or Topic Title	Teaching Method	Assessment Method
1	ε		The food animals	✓ hours theory ✓ hours practice	
2	ε		Anatomy, meat composition and quality	✓ hours theory ✓ hours practice	
3	ε		Meat plant construction and equipment	✓ hours theory ✓ hours practice	
4	ε		Preservation of meat	✓ hours theory ✓ hours practice	
5	ε		By- product treatment, Plant sanitation, From farm to slaughter	✓ hours theory ✓ hours practice	
6	ε		Human slaughter, Meat hygiene practice, Red meat inspection	✓ hours theory ✓ hours practice	
7	ε		Poultry slaughter and inspection	✓ hours theory ✓ hours practice	
8	ε		Exotic meat production	✓ hours theory ✓ hours practice	
9	ε		Chemical residues in meat, Food poisoning	✓ hours theory ✓ hours practice	
10	ε		Occupational injuries and infection	✓ hours theory ✓ hours practice	
11	ε		Bacterial Viral, and Mycotic diseases	✓ hours theory ✓ hours practice	
12	ε		Diseases caused by arthropod parasites	✓ hours theory ✓ hours practice	

١٣	٤		Diseases caused by helminthes	٧ hours theory ٧ hours practice	
١٤	٤		Metabolic diseases	٧ hours theory ٧ hours practice	
١٥	٤		Nutritional disorders & Environmental pollutants	٧ hours theory ٧ hours practice	
			<b>Final-term exam.</b>		theory and practice exam (٤٠ + ٦٠)

١٠. Infrastructure	
١. Books Required reading:	
٢. Main references (sources)	Gracey's Meat Hygiene
A- Recommended books and references (scientific journals, reports...).	
B-Electronic references, Internet sites...	Wikipedia
١٢. The development of the curriculum plan	
١. Adding Visual Studio to the curriculum.	

