

## VTE405 Meat Hygiene, Inspection and Technology

Faculty of Veterinary Medicine – Compulsory course

Credit: 2      ECTS:2



**Course Description:** The course offers an in-depth exploration of the processes involved in the meat industry with a strong emphasis on sustainability. Students will gain knowledge of the red meat industry, regulatory frameworks, and the importance of sustainable meat production. The course covers topics such as ante-mortem and post-mortem inspection, the prevention of meatborne diseases, meat preservation techniques, and sustainable meat processing practices.

**Course Outcomes:**

- Interpret legal regulations in the red meat industry and their role in promoting responsible meat production.
- Understand the key components of sustainable meat inspection, including ante-mortem and post-mortem inspections, and their impact on food safety.
- Learn sustainable practices for the transportation and waste management of butchery animals and abattoirs, enhancing resource efficiency.
- Master laboratory skills to ensure safe practices and promote workplace safety.
- Analyze meat properties (dry matter, ash content, protein, fat, salt, acidity) to maintain food quality and safety.
- Understand methods for preventing parasitic and infectious diseases in slaughter animals to ensure a sustainable and disease-free meat supply.
- Explore sustainable meat preservation techniques (e.g., chilling, freezing, heating) and their environmental impact.
- Gain knowledge about meat processing, focusing on sustainability and its importance for food security.
- Demonstrate effective cleaning and disinfection practices in meat processing plants to ensure food safety.