



جامعة بنها
كلية الطب البيطري
قسم الرقابة الصحية على الأغذية

قرار تنفيذى الثانى عشر

وافق المجلس على الابحاث المقدمه لمقررات الرقابه الصحية على الاغذيه برنامج FQCP

The lecturer	Course name	Course No	Title
Prof. Faten Sayed Hassanin	Meat, Poultry, Fish and their Product Hygiene (1st Semester)	3800 A	1- Inedible Gelatin and Glue form Animal By-products 2- Pharmathetical uses of Animal By-products 3- Damage of Animal Hides 4- Diseases conditions which may be noticed during Ante-mortem inspection 5- Pathological conditions of dressed poultry carcasses
Prof. Mohamed Ahmed Hassan	صحة اللحوم "دواجن واسماك" ترم ثانى Meat, Poultry, Fish and their Product Hygiene (2nd Semester)	3800B	1. Shellfish marine toxins 2. Nutritional facts and chemical composition of fish 3. Fish spoilage and factors of control 4. Vibrio species contaminating marine fishes 5. Fish parasites of public health importance
Prof. Fahim Aziz Eldin Shaltout	ماده التحليل المعملى		1-ISO 17025 2-Food sampling 3-Examination of meat sample 4-Examination of poultry sample 5-Examination of fish sample
Prof. Fahim Aziz Eldin Shaltout Dr. Shimaa Nabawy Edris	امراض منقوله 2	3500 B	1-Brucellosis is a food borne disease. 2- Anthrax as a food borne disease 3- Food borne viruses

			<p>4- Food allergy types –symptoms-control and prevention</p> <p>5- Food intolerance; types, symptoms, control and prevention</p>
<p>Prof. Amani Mohamed Salem</p>	<p>امراض منقوله 1</p>	<p>3500 A</p>	<p>1- Challenge of Salmonellosis as a foodpoising disease</p> <p>2- A comprehensive approach to Shigellosis as a food posining illness</p> <p>3- Concepts on Brucellosis foodborne disease</p> <p>4- An overview in Botulism.</p> <p>5- Risk of <i>C. perfringens</i> in foodborne illness</p>
<p>Prof. Hemmat Mostapha Ibrahim</p> <p>Ass. Prof. Rasha El-Sabagh</p>	<p>الرقابه الصحيه على اللحوم ومنتجاتها اول</p>		<p>1- Meat adulteration</p> <p>2- Stress and meat quality</p> <p>3- Abattoir inspection of meat</p> <p>4- Different kinds of slaughtering</p> <p>5- Abattoir types and instructions</p>
<p>Ass. Prof. Rasha El-Sabagh</p>	<p>الرقابه الصحيه على اللحوم ومنتجاتها تانى</p>		<p>1- Meat tuberculosis.</p> <p>2- Parasitic infestation of meat.</p> <p>3- Abattoir common infection.</p> <p>4- Meat quality.</p> <p>5- Bacterial and viral affection of meat.</p>
<p>Prof. Reham abd-Elaziz Amin</p>	<p>تكنولوجيا اغذيه ترم اول</p>	<p>3400 A</p>	<p>1- Meat additives</p> <p>2- Chemical composition of meat</p> <p>3- Mechanically deboned meat</p> <p>4- Methods of cooking</p> <p>5- Meat tenderization</p>

