

Food Control A

Benha University

Faculty of Veterinary Medicine

Program on which the course is given: **Bachelor of Veterinary Medical Sciences**

Department offering the course: **Department of Food Control**

Academic year / Level : **4TH Year,1st semester**

Date of specification approval: Ministerial decree No. 921 on 15/ 9/ 1987 (approved in this template by the Department Council on 14/10/2009)

A- Basic Information

Title: Meat, Poultry and fish hygiene and contro

Code: Vet 00644

Lecture: 3 hours/week

Practical:4 hours/week

Total: 7 hours/week

B- Professional Information

1 – Overall Aim of the Course:

The aim of the course is to provide the students with a basic education in the field of meat hygiene and to enable them to gain the skills required for the practice of meat, poultry and fish inspection.

2 – Intended Learning Outcomes of the Course (ILOs)

a- Knowledge and Understanding:

After successful completion of the course the students should be able to:

- a1- Illustrate different affection of bacterial, viral and parasitic diseases.
- a2- Enumerate different methods of slaughter.
- A3- Describe different procedures of antimortum and postmortum examination.

b- Intellectual Skills

After successful completion of the course the students should be able to:

- b1- Judge of different affection that may be expected in abattoir.
- b2- Decide antimortum and postmortum examination.

c- Professional and Practical Skills

After successful completion of the course the students should be able to:

- c1- Differentiate between fresh and spoiled meat.
- c2- Identify meat cuts and organs of different species.
- c3- Judge of different affections of different organs.
- c4- Detect parasitic affection in different kind of meat.

d- General and Transferable Skills

d1- How to take the decision.

d2- Communicate with the community.

3- Contents

Topic	No. of hours	Lecture	Practical
Abattoirs	9	4	5
Pre-slaughter	5	5	-
Anti- mortum inspection	6	2	4
Methods of slaughter	8	4	4
Bleeding	3	3	-
Post- mortom inspection	12	-	12
Meat chemistry and composition	11	6	5
Abnormal condition of food animals	12	4	8
Bacterial, viral and parasitic diseases	24	12	12
Affection of specific parts	15	5	10
Total	105	45	60

4- Teaching and Learning Methods

4.1- lecture and laboratory notebooks.

4.2- library searches.

4.3- CD's, slides and video tapes.

4.4- visiting to different abattoirs.

5- Student Assessment Methods

5.1 midterm to evaluate the student's level.

5.2 practical exam. to assess professional and practical skills.

5.3 Oral exam to assess transferable and communication.

5.4 Written exam to assess knowledge, information and intellectual skills.

Assessment Schedule

Assessment 1	two sheets at 5 th week of each semester
Assessment 2	practical exam. at the last week of each semester
Assessment 3	oral exam. at the last week of each semester
Assessment 4	Written exam. at the last week of each semester

Weighting of Assessments

Mid-Term Examination	5%
Semester Works	5 %
Practical Examination	20 %
Oral Examination.	20 %
Final-term Examination	50 %
Total	100%

6- List of References

6.1- Course Notes

A concise guide of meat hygiene

6.2- Essential Books (Text Books)

1. meat science, 2000 wames, P.D.
2. Meat hygiene, 1992 Gracey, J. and Collins, D.

6.3- Recommended books

- Microbiology of meat and poultry, 1998 Davies, B. and Board, D..
- Food science, 2001, Potter, N.N.

6.4- Periodicals, Web Sites, ... etc

- J. of food protection.
- J. of food technology.
- [www.pubmed .com](http://www.pubmed.com).

7- Facilities Required for Teaching and Learning

- Chemicals required for microbiological and analysis.
- Small processing unit for protection of meat products at narrow scale

Course Coordinator:

Prof. Dr. Abo Baker M. Edris.

Head of the Department:

Prof. Dr. Abo Baker M. Edris.

Forensic Medicine

Benha University

Faculty of veterinary medicine

Programme(s) on which the course is given : **Bachelor of veterinary medical science**

Department offering the course : **Department of Forensic Medicine and Toxicology**

Academic year / level

4th year, 1st semester

Date of specification approval minstrel decree No 921, on 15/9/1987

(Then approved in this template by department council on 13 /10/ 2008)

A- Basic Information

Title: Forensic Medicine

Code: Vet 00645

Credit hours:

Lecture: 2 hour

Tutorial:

Practical: 4 hours Total: 6 hours

B- Professional Information

1- Overall aims of course

To provide candidate with basic information about veterinary medicine and skills required for identification of dead body, cause of death and criminal evaluation.

2- Intended learning outcomes of the course (ILOs)

a- Knowledge and understanding

After successful completion of the course the students should be able to:

a1-Understand the basic knowledge of forensic medicine and forensic terminology.

a2-Know the appropriate steps for identification of living or dead body.

a3-Identify causes of death and time passing after death , Burn , Wound and Asphyxia

a4-Know the appropriate methods for criminal analysis.

a5- Recognize the medico legal important

a6- Under stand steps needed for writing a forensic report.

b- Intellectual skills

After successful completion of the course the students should be able to:

b1- Develop problem list

b2- Criticize how case history, signs, P.M examination managed

b3- Criticize the medico legal important of data collected.

b4- Analyze the results obtained from their investigation and their value.

b5- Familiarize to solve criminal problems.

c- Professional and practical skills

After successful completion of the course the students should be able to:

c1- Perform safely , correctly and humanely restrain animals for examination.

c2- Perform the history whether for individual or a group of animals.

c3- Perform P.M examination and collect relevant samples.

c4- Use more recent advanced techniques.

C5-Write a report to explain causes of the criminal problems.

C6- Use appropriate safety procedures to protect themselves and co-workers.

d- General and transferable skills

After successful completion of the course the students should be able to:

d1- Working under pressure.

d2- Working in team.

d3- Utilize computer and different multimedia.

d4- Search for new technological methods for practical diagnosis.

3- Contents

Topic	No. of hours	Lecture	Practical
1- Signs of death	12	4	8
2- Identification	6	2	4
3- Blood spots	12	4	8
4- Adulteration	6	2	4
5- Fire arm	12	4	8
6-Medical ethics	6	2	4
7- Vet. Jorseprodeuce	6	-	6
Total	60	18	42

4- Teaching and learning methods

4.1- Lectures

4.2- Practical sessions

4.3- Small groups teaching

4.4- Assay and seminars.

5- Student assessment methods

- 5.1- Mid term examination to assess the understanding and follow up of the course
- 5.2- Practical examination to assess the application of professional skills
- 5.3- Oral examination to assess how to define, use, and spell each of the toxicological terms
- 5.4- Written examination to assess the knowledge and intellectual skills

Assessment schedule

Assessment 1	Mid term examination	week 7
Assessment 2	Practical examination	week 13
Assessment 3	Written examination	week 15
Assessment 2	Oral examination	week 15

Weighting of assessments

Mid term examination	5%
Final term examination	50%
Oral examination	20%
Practical work	20%
Semester work	5%
Total	100%

6- List of references

6.1- Course notes

- Forensic medicine and advance forensic medicine

6.2- Essential books (text books)

- Atlas of vet. Forensic medicine

6.3- Recommended books

- Forensic medicine and toxicology
- Veterinary forensic medicine

7- Facilities required for teaching and learning

- Laboratory.
- Lab animals.
- Data show.
- Computer.

Course coordinator:

**Prof. Dr. Hatem Hussien Bakery
medicine & Toxicology.**

Prof. of Forensic

**Prof. Dr. Ragab El-Shawarby
medicine & Toxicology.**

Prof. of Forensic

**Prof. Dr. Mohamed Abo-Salem
medicine & Toxicology.**

Prof. of Forensic

**Prof. Dr. Nabelia Mohamed Abed El-Aliem
medicine & Toxicology.**

Prof. of Forensic

Head of department: Prof. Dr. Ragab El-shawarby

Date: