

TY03047: Fieldtrip for Veterinary Inspection & Food Safety

1. General information

- Term: 09
- Credits: **Total credits: 03 (Lecture: 1 – Practice: 2) - Self-study: 9**
- Credit hours for teaching and learning activities:
 - + Lecture and Exercises on class: 9 hrs
 - + Presentation and Discussion: 6 hrs
 - + Practice in lab/green house: 30 hrs
- Self-study: 90 hrs.
- Department conducting the course:
 - Department: Veterinary Public Health
 - Faculty: Veterinary Medicine
- Kind of the course:

Foundation <input type="checkbox"/>		Fundamental <input type="checkbox"/>		Veterinary Medicine <input type="checkbox"/>	
Compulsory	Elective	Compulsory	Elective	Compulsory <input checked="" type="checkbox"/>	Elective
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>

- Prerequisite course(s): TY03013 VETERINARY INSPECTION

2. Course objectives and expected learning outcomes

* *Course objectives:*

This course aims to equip students with practical knowledge and skills on animal transportation and quarantine, slaughter control and veterinary hygiene inspection of animal products, ensuring the delivery of animal products to society with high quality and safety; improve students awareness and responsibilities.

1. * *Course expected learning outcomes*

Notation	Course expected learning outcomes (CLOs) After successfully completing this course, students are able to	Program performance criteria (PPC)
Knowledge		
CLO1	Applying learned knowledge to ensure food hygiene and safety and public health in the processes of slaughter, production and processing of animal products and a full state management system and system legal documents in the work of quarantine, slaughter control, and sanitary inspection.	6.2
Skills		
CLO 2	Apply individual and team performance appraisal skills and make continuous improvement	6.3
CLO 3	Effective communication is based on understanding feelings, emotions, and values Behaving appropriately with stakeholders in a diverse environment, respecting multicultural differences	7.2 7.3
CLO 4	Properly deploying survey and research methods	11.3
Attitude		
CLO 5	Clearly define career development directions	14.1

3. Course description

This module consists of fieldtrip practice about management system of veterinary medicine including animal inspection, slaughter control, veterinary hygiene inspection. Some new issue on food safety and veterinary hygiene. Visit some slaughterhouses and food processing and laboratories

4. Teaching and learning & assessment methods

CLOs	CLO1	CLO2	CLO3	CLO4	CLO5
Teaching methods					
Lecturing	x	x	x		
Field trip	x	x	x	x	x
Assessment					
Rubric 1. Participation attitude (10%)					x
Rubric 2. Mid-term exam by group exercises assessment (30%)	x	x	x	x	x
Rubric 3. Group report	x	x	x	x	x
Rubric 4. Individual report	x	x	x	x	x

5. Student tasks

- Attendance: All students must not be absent more than 30% of the prescribed period.
- Assignment: All students must have full curriculum / lectures of the module and prepare all assignments required by the lecturer
- Mid-term exam: All students take the midterm exam to be eligible for the final exam
- Practise: All students take the practice assessment to be eligible for the final exam
- Final exam: All students take the final exam to get total results.

6. Text books and references

* *Text Books/Lecture Notes:*

1. Nguyễn Thị Bình Tâm & Dương Văn Nhiệm (2010). **Giáo trình Kiểm nghiệm thú sản**. NXB Khoa học Tự nhiên và Công nghệ. 159 tr.
2. **Bài giảng môn Vệ sinh an toàn thực phẩm có nguồn gốc động vật** (biên soạn theo chương trình đào tạo và cập nhật thường xuyên).

* *Additional references:*

1. Quốc hội (2015). **Luật số 79/2015/QH13 của Quốc hội: LUẬT THÚ Y** (có hiệu lực thi hành từ 01/7/2016).

7. Course outline

Week	Content	Course expected learning outcomes
1	Chapter 1: Theory	

Week	Content	Course expected learning outcomes
	<p>A/ Main contents: (8 hours) Theory: 1.1. Session 1: Law and national management system on Veterinary 1.2. Session 2: Some new issue on food safety 1.3. Session 3: Onehealth approach 1.4. Session 4: Animal welfare</p> <p>B/ Self- study contents: (9 hours) 1.1. National management system on veterinary inspection, slaughter control, veterinary hygiene 1.2. Animal quarantine</p>	CLO1, CLO2, CLO3, CLO4, CLO5
2,3,4,5,6	<p>Chapter 2: Field work: visit slaughterhouse and animal processing company (20 hours)</p> <p>B/ Self- study contents: (45 hours) Read documents about Vietnam standard on slaughtering, food processing, and veterinary hygiene Collect data and information from field</p>	CLO1, CLO2, CLO3, CLO4, CLO5
7,8	<p>Chapter 3: Field work: visit and practice in Lab about veterinary hygiene and animal quarantine (10 hours)</p> <p>B/ Self- study contents: (18 hours) Read protocol to examine some main pathogens leading to unsafe food Collect data, information., prepare report.</p>	CLO1, CLO2, CLO3, CLO4, CLO5
9,10	<p>Chapter 4: Seminar and discussion (8 hours)</p> <p>Seminar/Discussion/Project/E-learning: (8 hours) Student present on group topic</p> <p>B/ Self- study contents: (9 hours) Read materials related to the content on practice field</p>	CLO1, CLO2, CLO3, CLO4, CLO5