



SUMMER SCHOOL OF FOOD HYGIENE 2016

JOIN US TO EXTEND YOUR KNOWLEDGE
AND PRACTICAL EXPERIENCE

LOCATION



Faculty of Veterinary Hygiene and Ecology is located in Brno which is the second largest city of the Czech Republic. It lies in the central part of Europe and within its two hundred-kilometre radius there are other important European capitals: Prague, Vienna and Bratislava. Brno is the metropolis of Moravia and an important tourist centre for all those who want to explore the natural and cultural beauties of the South-Moravian region.

Brno is a city of universities with more than 86,000 students at 14 universities and 3 university campuses. Brno, lying between the Bohemian-Moravian forested highlands and the fertile South Moravian lowlands with vineyards.



7th July – 4th August 2016

COSTS

Fee – 600 EUR for the period of 4 weeks includes:

Accommodation in the university dormitory, education practical and theoretical, transport to the agricultural and food plants, slaughterhouses and two weekends trips.

If you have any questions, please do not hesitate to contact us via email, we will be pleased to help you in the best possible manner.

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AIM OF THE PROGRAMME

The programme completes the level of standard education of the students at veterinary faculties by theoretical and practical knowledge in the field of food hygiene and food safety, so that after completion of their studies their knowledge and skills correspond to requirements for qualification of an official veterinarian prescribed by the Regulation (EC) No 854/2004 of the European Parliament and of the Council. The final knowledge and practical skills of the graduates will be on a high level and by their range and depth complied with the requirements of high-quality veterinary control in the sphere of food safety within the integrated European area.



ESSENTIAL REQUIREMENTS

To be eager to learn and to participate.
To be a student of a veterinary faculty or a graduate-student of a veterinary doctoral study programme.
To have protection clothes: clean white clothes (white lab pants and white lab coat, lab overshoes), white rubber shoes with a pale sole.



INSURANCE, HEALTH CERTIFICATE

Insurance and valid certificate for people working in the food industry are compulsory.
You are required to organize it before you arrive.

OBJECTIVES

Food production in Europe.
Identification and evidence of animals.
Transport to the slaughterhouse, carcass classification.
Meat cutting hygiene and technology.
How can we produce the sausages?
What are the benefits of eating poultry meat and meat products?
How can food harm?
Common findings in swine and cattle - what is edible and what is not?
Try to make the Vienna sausage!
Live fish-handling during selling, fresh and frozen fish - freshness criteria.
Tell me – is this egg fresh?
Color and texture of poultry meat and products.
HACCP- usage within University.



Eggs and egg products – yes or no in a diet?
Abattoir (sanitation).
Laboratory (sanitation inspection).
Game keeping, venison production.
Food Microbiology: Food-borne pathogens.
Made your own yoghurt and cheese!
Determination of important parameters of honey.
Control of raw milk quality.
Fish farming.



ACCOMMODATION

We provide comfortable accommodation in the university dormitory – 15 min walking distance (each room is for 2 persons with small kitchen, shower and toilet – together for two rooms).