

Summer School of Food Hygiene is intended for students of veterinary faculties or students of veterinary doctoral study programmes. With a tradition from 2011, it completes the level of standard education of the students at veterinary faculties by higher level of theoretical and practical knowledge in the field of food hygiene and food safety.



Where

The Faculty of Veterinary Hygiene and Ecology of the University of Veterinary and Pharmaceutical Sciences Brno is located in Brno which is the second largest city of the Czech Republic. Brno has the strategic geographic position within Central Europe with excellent transport accessibility, including an international airport.

Summer School of Food Hygiene?



Let's Taste It!

4th July – 3rd August 2019

“Una sanitas – una medicina”

Programme:

Food production in Europe; Identification and evidence of animals, carcass classification; Meat, milk and plants products hygiene and technology; Eggs and egg products; HACCP; Abattoir (sanitation); Laboratory (sanitation inspection); Game keeping and inspection; Food Microbiology; Make your own yoghurt and cheese! Determination of important parameters of honey; Control of raw milk quality; Fish farming and more and more...



Fees

600 EUR for 4 weeks of practical and theoretical education, laboratory skills, trips to the farms, food companies and slaughterhouses. There is the option to attend only the first or second half of the course (the fee is 300 EUR)

Accommodation (not included)

We offer comfortable accommodation in the university Kaunic's Hall of Residence – 15 min walking distance (each room is for 2 persons - small kitchen, shower and toilet – together for two rooms).

For more information visit:

<https://fvhe.vfu.cz/study/summer-school.html>

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