

“Una sanitas – una medicina”

Location

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



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.



Let's Taste It!



Program

The program of the **first week is focused on meat and meat products hygiene** and **second week includes subjects of milk and milk products hygiene**. Practical and theoretical education, laboratory skills, trips to the farms, food companies and slaughterhouse. There is the option to attend only the first or second week of the course.



Accommodation (included)

We offer comfortable accommodation in the university dormitory.

Fees

300€ per 1 week / 600€ for 2 weeks (**payment realized until 31st March 2020 – 550 € for 2 weeks!!**) Deadline for the payment: 30th April 2020

12th July – 25th July 2020

Contact: pistekovav@vfu.cz, dolezelovajana@vfu.cz

For more information visit - <https://fvhe.vfu.cz/study/summer-school2.html>



SUMMER SCHOOL OF FOOD HYGIENE 2020

Faculty of Veterinary Hygiene & Ecology
University of Veterinary & Pharmaceutical Sciences Brno



SUMMER SCHOOL PROGRAM

1 st week (12. – 18. 7. 2020) Meat Hygiene and Technology						2 nd week (19. – 25. 7. 2020) Milk Hygiene and Technology					
July 12 th Sunday	13:00 Welcome, Sightseeing in the centre of Brno, Visit of wine cellar with the short introduction to wine tasting					July 19 th Sunday	13:00 Welcome, Sightseeing in the centre of Brno, Visit of wine cellar with the short introduction to wine tasting				
Time	8:30 – 10:00	10:15 – 11:45	11:45 – 12:45	12:45 – 14:45	15:00 – 16:30	Time	8:30 – 10:00	10:15 – 11:45	11:45 – 12:45	12:45 – 14:45	15:00 – 16:30
July 13 th Monday	Lecture Veterinary Inspection of Meat	Workshop Meat Cutting	Lunch break	Lecture/ Workshop Roe-deer Diseases, Immobilization and Meat Hygiene		July 20 th Monday	Lecture Milk Production Hygiene	Workshop Control of Raw Milk Quality	Lunch break	Workshop HACCP in Dairy Plant	Workshop Food Packaging of Milk Products
July 14 th Tuesday	Excursion to Skalice nad Svitavou – Pig slaughtering, Veterinary Inspection of Pig Carcasses					July 21 st Tuesday	Lecture Regulation (EC) No 2073/2005 Predictive Microbiology	Workshop Production of Fermented Dairy Products and Cheeses	Lunch break	Workshop Introduction to Food Microbiology	Workshop Microbiological Evaluation of Environment and Packaging
July 15 th Wednesday	Excursion to Meat Plant Krásno, State Veterinary Institute Olomouc					July 22 nd Wednesday	Excursion to Dairy Plant Moravia Lacto Jihlava, State Veterinary Institute Jihlava				
July 16 th Thursday	Workshop Fish Slaughtering	Workshop Auditing HACCP	Lunch break	Workshop Sushi Production	Workshop Sensory Analysis in Practice	July 23 th Thursday	Lecture/ Workshop Food-borne Pathogens	Workshop Sensory Analysis of Dairy Products	Lunch break	Workshop Detection of Residues of Inhibitory Substances	
July 17 th Friday	Lecture Production of Organic Food – Poultry	Workshop Production Parameters of Organic Poultry	Lunch break	Final test, Course closing		July 24 th Friday	Workshop Food Microbiology – Results and Interpretation	Workshop Determination of Important Parameters of Milk Products	Lunch break	Final test, Course closing	
July 18 th Saturday	Departure					July 25 th Saturday	Departure				

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