

## INSPECTION AND CONTROL OF FOODSTUFFS OF ANIMAL ORIGIN I

### STRUCTURE

Study program	VETERINARY MEDICINE ENGLISH PROGRAM
<i>Year of study</i>	V
<i>Semester</i>	IX
<i>Type of discipline</i>	DOB
<i>Total number of hours / week</i>	Course - 2 hours; PW/S/P- 3 hours
<i>Total number of hours according to curriculum</i>	Course - 28 hours; PW/S/P- 42 hours
<i>ECTS</i>	5

### DISCIPLINE OBJECTIVES

The day one competencies of the students at the end of this lecture will cover basic official veterinarian inspector knowledge, necessary for performing animal derived foods control according to operating regulations, in order to guarantee the food safety and public health, in the spirit of “*one health*” concept.

### DISCIPLINE CONTENT\*

COURSE	No.hours
General background of food control. Food safety and control system	2
Basic notions on specific food safety regulations and standards.	2
Concept of meat. Meat structure and composition.	2
Conversion of muscle to meat - Post-mortem modifications in muscle.	4
Species characteristics of meat from domestic animals and game	2
Meat control principles. The pre-slaughter phase of meat control.	2
The during-slaughtering meat control phase.	2
Basic knowledge on Halal and Kosher meat control.	2
Inspection and control in specific hazards	2
Control of game meat.	2
Food marking and certification.	2
Food safety management based on HACCP.	2
Risk based meat inspection approach.	2

*\*Se vor specifica pe scurt conținutul disciplinei la curs si Lucrări practice L/S/P (denumire capitol și conținut capitol)*

PRACTICAL WORK PW/S/P	No.hours
Methods and techniques of official food control.	3
Control of animals before slaughtering.	3
Inspection and control of the head - bovine.	3
Inspection and control of the trachea, oesophagus, lung, thymus, heart	3
Inspection and control of diaphragm, liver, spleen, kidneys.	3
Inspection and control of gastro-intestinal tract, genitalia and mammary gland.	3
Inspection and control of viscera in horse, swine and small ruminants	3
Inspection and control of the carcass.	3

Inspection and control of poultry meat.	3
Inspection and control in specific hazards: trichinosis	3
Meat judgement process – case studies	3
Food analysis: water, dry matter, ash, fats, proteins.	3
Meat - sensory analysis; physico-chemical analysis.	3
Aqueous meat extract - sensory analysis; physico-chemical analysis.	3

#### BIBLIOGRAPHY

1. Lecture and PW notes 2025-2026.
2. Georgescu M. Animal derived food inspection and control, Editura CD Press. 2018, ISBN 978-606-528-438-8.
3. Georgescu M. Animal derived food lab analysis, Editura CD Press. 2019, ISBN 978-606-528-483-8.
4. Codex Alimentarius: Food hygiene, basic texts. Fourth edition. WHO/FAO. Roma 2009. ISBN 978-92-5-105913-5; CAC/RCP 1-1969. RECOMMENDED INTERNATIONAL CODE OF PRACTICE GENERAL PRINCIPLES OF FOOD HYGIENE.
5. European Food Legislation Package concerning food hygiene and food safety in force at the date of lectures, according to instructions in lecture and PW.

#### EVALUATION

Type of activity	Evaluation criteria	Method of evaluation	Percentage of final grade %
<b>Course</b>	Acquiring the specific knowledge and reproducing it in a logical, comparative, integrative and synthetic manner.	Written exam – on site (multiple choice test with 20 questions, scored in total by 9 points and 1 ex officio point)	100%
<b>PW/P/S</b>	Acquiring and reproducing the knowledge in an orderly, precise and accurate manner, as well as the accurate putting into practice of the inspection and control techniques and the correct interpretation of the results.	Practical exam – on site. Admission to the written examination is possible only after by passing the evaluation of the practical activity.	ADMITTED
<b>Other activities</b>	Promoting the written test (practical work material) by obtaining the admitted qualification and passing the written exam (course material) by obtaining the grade 5. The final evaluation is conditioned by the attestation of skills appropriation and by completing and signing (by the student and by the teacher) of the student notebook /logbook.		

**Course teaching staff:** Prof. PhD. Mara Georgescu

**Practical work teaching staff PW/S/P:** Prof. PhD. Mara Georgescu