

## INSPECTION AND CONTROL OF FOODSTUFFS OF ANIMAL ORIGIN II

### STRUCTURE

Study program	VETERINARY MEDICINE ENGLISH PROGRAM
<i>Year of study</i>	V
<i>Semester</i>	X
<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>	3

### 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
Basic food microbiology. Meat microbiology.	2
Inspection and control of meat products - associated risk assessment.	4
Inspection and control of canned meat products.	2
Inspection and control of fish and fishery products.	2
Inspection and control of eggs.	2
Inspection and control of honey .	2
Inspection and control of milk.	4
Inspection and control of fermented dairy products.	2
Inspection and control of cream, butter and powder milk.	2
Inspection and control of cheese and ice-cream.	2
Basics of food fraud by food adulteration/substitution.	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
Control of meat products.	3
Control of meat canned products.	3
Control of fish and roe.	3
Control of egg integrity and freshness.	3
Control of honey.	3
Control of milk: integrity (density, fat, TDS, DT, ash)	3
Control of milk: protein, lactose, chloride content.	3
Milk freshness determination.	3
Control of milk: wholesomeness.	6
Control of fermented dairy products.	3

Control of cream and powder milk.	3
Control of cheese.	3
Control of butter and ice-cream.	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