

FOOD HYGIENE AND TECHNOLOGY 1

STRUCTURE

Study program	Veterinary Medicine
Year of study	IV
Semester	VIII
Type of discipline	DS-DOB
Total number of hours / week	Course – 2 hours; PW - 2 hours
Total number of hours according to curriculum	Course – 28 hours; PW- 28 hours
ECTS	3

DISCIPLINE OBJECTIVES

General objective of the discipline	Acquiring knowledge on the technology of obtaining and processing food of animal origin.
Specific objectives	<p>At the end of the discipline the student:</p> <ul style="list-style-type: none"> ▪ Identifies technological steps for obtaining food products, adapts theoretical knowledge to reality in the field and identifies possible deviations from the legal requirements that define food processing technology. ▪ Classifies raw materials and additives used in the manufacture of meat preparations and products. ▪ Understands the operation of the equipment and machines used in obtaining the main groups of food products and their impact on food safety risks.

DISCIPLINE CONTENT

COURSE	Nr. ore
Chapter 1. Short history. Introduction. Hygiene, Quality and Food Technology –general notions. Terms and definitions.	2 (C1)
Chapter 2. Requirements in the food industry	
2.1. Requirements for placing and construction of food establishments. Requirements for production flow and construction materials. Water use in the food industry.	2 (C2)
2.2. Requirements for lighting, ventilation of food units. Requirements for equipment used in food production. Equipment maintenance.	
2.3. Facilities for staff. Requirements for hygiene staff, health condition, necessary training. Requirements for visitors.	2 (C3)
2.4. Working spaces cleaning requirements and prevention of cross-contamination.	
2.5. Pest control.	2 (C4)
2.6. Disposal of used water (sewerage)	
2.7. Waste management.	
2.8. Requirements for preventive maintenance and calibration of equipment.	2 (C5)
2.9. Requirements for food storage and transport.	
Chapter 3. Animal slaughtering technology.	
3.1.a. Technological stages of animal slaughtering. Techniques for stunning cattle and horses	2 (C6)
3.1.b. Technological stages of animal slaughtering. Techniques for stunning Pigs, Sheep/Goats, Poultry	2 (C7)
3.2. Techniques for bleeding, skinning animals and dehairing pigs /defeathering poultry.	2 (C8)
3.3. Evisceration technique in animal and poultry slaughtering units.	
3.4. Principles on housing and training for conservation trimming and/or cutting.	2 (C9)
3.5. Storage and transportation of carcasses and organs.	
Chapter 4. Wild game technology.	2 (C10)
Chapter 5. Technology to obtain fish and fishery products. Roe technology flow.	6 (C11-C13)
Chapter 6. General principles of food quality.	2 (C14)

6.1. The nutritional value of food.	
6.2. Sensory quality of food.	
6.3. Quality of presentation.	
6.4. Principles of quality management system.	

PRACTICAL WORK PW/S/P	Nr. ore
1. Safety rules. General terms of slaughtering animals of economic interest. Readyng animals for slaughtering.	2
2. Steps on animals slaughtering	2
3. Cattle and sheep slaughtering technology	2
4. Horses slaughtering technology.	2
5. Swine slaughtering technology. Poultry slaughtering technology	2
6. Common meat products processing technology	
6.1. Meat products classification depending on thermal treatment and grounding range applied during the technologic flow. Raw material and auxiliary ones used in meat products flow.	2
7. Food additives- categories, legislation, using conditions. Casing used in food industry.	2
8. Technology for obtaining meat products. Classification and definitions. Shredding machines. Obtaining and storing semi-finished products (bradt and scrap).	2
9. Filling the composition in membranes. Tying the bars. Smoking meat dishes. The cooling. Storage.	2
10. Modern technologies in meat products manufacturing.	1
11. The technological flow regarding the manufacture of raw-dried meat products. Classification, the manufacturing technology of giudem and babic.	3
12 – The technological flow of manufacturing cans.	2
13 – Technological flows in the fish industry.	2
14 – Checking the prevention of cross-contamination and the efficiency of sanitation through sanitation tests.	2

BIBLIOGRAPHY

1. Course and practical work notes 2025-2026.
2. ** Regulation (EC) no. 178/2002 of the European Parliament and of the Council of January 28, 2002 establishing the principles and general requirements of food legislation, establishing the European Food Safety Authority and establishing procedures in the field of food safety.
3. *** Regulation (EU) no. 1169/2011 of the European Parliament and of the Council of October 25, 2011 regarding consumer information on food products.
4. *** Regulation (EU) 625/2017 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 15 March 2017 on official controls and other official activities carried out to ensure the application of food and feed legislation, animal health and welfare rules, plant health and plant protection products.

EVALUATION

Type of activity	Evaluation criteria	Method of evaluation	Percentage of final grade %
Course	Acquiring theoretical notions regarding preliminary programs, animal slaughter technology, meat and fish processing technology.	Colloquium in the form of a multiple-choice written test with 35 questions with 5 possible answers, one of which is correct and marked with 0.2 points.	70%
PW	Acquisition of practical notions in the field. Preparation and presentation of worksheets.	Questions in the form of a multiple-choice test. Assessment worksheets.	30%
Other activities			

Course teaching staff: Teaching Assistant Oana Diana MIHAI, PhD

Practical work teaching staff PW: Teaching Assistant Oana Diana MIHAI, PhD