

**PRACTICAL WORKS IN UNITS FOR SLAUGHTERING AND PROCESSING OF
FOODSTUFFS**

STRUCTURE

Study program	Veterinary Medicine
Year of study	VI
Semester	XII
Type of discipline	DOB-DF
Total number of hours / week	Course – 0 hours; PW – 3 hours
Total number of hours according to curriculum	Course – 0 hours; PW – 33 hours
ECTS	2

DISCIPLINE OBJECTIVES

Developing the competencies required to ensure food quality and safety through understanding key concepts, identifying and assessing risks, and correctly applying legal and hygienic-technological requirements in food production and control processes.

DISCIPLINE CONTENT*

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

PRACTICAL WORK PW/S/P	Nr. hours
Inspection, control and audit in slaughterhouses for animals of economic interest	16
Inspection, control and audit in food processing units	17

BIBLIOGRAPHY

1. Inspecția și controlul produselor alimentare de origine animală – VADEMECUM - Tudor Laurențiu ISBN 978-606-072-442-1 Ed. Ex Terra Aurum, București, 2025
2. Inspecția și controlul produselor alimentare de origine animală – Tudor Laurențiu (coordonator) ISBN 978-606-011-241-9 Ed. Carol Davila Bucuresti 2022.
3. Ciocârlie Nicoleta, Tudor L., Ceauși C. (2002) – Controlul calității cărnii, Ed. Printech, București.

EVALUATION

Type of activity	Evaluation criteria	Method of evaluation	Percentage of final grade %
Course	Multiple-choice questions	Written exam, 10 multiple-choice items.	50%
PW	Participation in required teaching activities.	Case study presentation	50%
Other activities	-	-	-

Course teaching staff: Prof. univ. Dr. Laurențiu Tudor

Practical work teaching staff PW: Prof. univ. Dr. Laurențiu Tudor, Asist. univ. drd. Maria-Alexandra Pitran