



The Hebrew University of Jerusalem

Syllabus

GOVERNMENTAL SUPERVISION OF FOOD OF ANIMAL ORIGIN DOMESTIC AND ABROAD - 65903

Last update 29-10-2015

HU Credits: 2

Degree/Cycle: 2nd degree (Master)

Responsible Department: veterinary public health

Academic year: 0

Semester: 1st Semester

Teaching Languages: Hebrew

Campus: Rehovot

Course/Module Coordinator: Dr Sergio Dolev

Coordinator Email: sergiod@moag.gov.il

Coordinator Office Hours: by appontment

Teaching Staff:

Dr. Sergio Dolev

Course/Module description:

The control of food of animal origin is one of the main issues in the protection of public health throughout the food production chain. This course covers the principles of modern veterinary supervision, scientifically based on risk analysis, generally and specifically in each food of animal origin.

Course/Module aims:

1. Determine what are the risks in the various products of animal origin and how to avoid them at the national level, the factory and at home.
2. Understand and use the modern supervisory system on food of animal origin, a risk-based, in order to determine effective ways to prevent diseases are transmitted by food.
3. prioritize enforcement and surveillance shall be observed taking place in facilities that produce animal products.

Learning outcomes - On successful completion of this module, students should be able to:

1. Determine what are the risks in the various products of animal origin and how to avoid them at the national level, the factory and at home.
2. Understand and use the modern supervisory system on food of animal origin, a risk-based, in order to determine effective ways to prevent diseases are transmitted by food.
3. prioritize enforcement and surveillance shall be observed taking place in facilities that produce animal products.

Attendance requirements(%):

100

Teaching arrangement and method of instruction: Lectures

Course/Module Content:

1. Introduction of Risk Based Veterinary Supervision of Food of Animal Origin Inspection, enforcement And follow-up. Risk Analysis in F.A.O., Risk Management, Risk Assessment & Risk Communication. Self-control programs, regulatory requirements.
2. Government policy food safety in F.A.O., (Adequate Level of Protection) ALOP ,

FSOs (Food Safety Objectives), POs (Process Objectives) And microbiological criteria.

3. Registration facilities, infrastructure And maintenance Buildings, machinery And Tools Facilities Manufacture Food Animal (Construction, courtyards, sewer And drainage systems Water supply).

4. Food sampling and laboratory testing validated food safety programs. Modern sampling methods for verifying sanitation, manufacturing processes and criteria for disqualification of batches of products.

5. Cleanliness And disinfection Of Structures And plants Manufacture Food Animal. Verification veterinary programs SPS (Sanitation Performance Standards) And SSOP (Sanitation Standard Operating Procedures).

6. Verification veterinary programs PRP (Prerequisite Programs) And programs HACCP (Hazard Analysis Critical Control Points)

7. Veterinary inspection on primary production (Primary Production) Supervision of farms from animal sizes at food safety.

8. Veterinary Inspection secondary production I : Slaughter of Animals. Testing has yet to slaughter (Ante Mortem), Testing after slaughter (Post Mortem), Authentication programs to reduce pathogenic cattle. (. Salmonella spp , STECs)

9. Veterinary Inspection secondary production II : Slaughter of poultry. Testing has yet to slaughter (Ante Mortem), Testing after slaughter (Post Mortem), Authentication programs to reduce pathogenic cattle. (. Salmonella spp , Campylobacter Jejuni)

10. Veterinary Inspection secondary production III : Sorting fish. Organoleptic evaluation, chemical analyzes, fresh and Rigor Mortis Fish, fish jurisdictions.

11. Veterinary inspection for processed products I : (Meat & Meat preparation products). Verification reduction programs pathogenic products RTE (Ready to Eat) Salmonella spp & Listeria monocytogenes .

12. Veterinary inspection for processed products II : Fish, eggs and milk, sterilized products, different processing methods (pasteurization, fermentation, drying, smoking and sterilization), veterinary supervision each of these processing methods.

13. Veterinary inspection on countries importing animal products. Equivalence (equivalence), International agreements, stages of approval states, making supervision importing countries (In Situ Audits).

Required Reading:
will be sent later

Additional Reading Material:

Course/Module evaluation:

End of year written/oral examination 0 %
Presentation 0 %
Participation in Tutorials 10 %
Project work 0 %
Assignments 0 %
Reports 0 %
Research project 90 %
Quizzes 0 %
Other 0 %

Additional information: