

Abstract of the optional educational component

Name of the discipline	"Sanitary and hygienic requirements for the production and processing of livestock products "»
Teacher	Malyna Vasyl Viktorovych, Candidate of Veterinary Sciences, Associate Professor of the Department of Animal Hygiene and Fundamentals of Sanitation
The course and semester in which the study of the discipline is planned	3rd year, 6th semester
Faculties whose students are offered to study the Faculty of	Biological and technological faculty
List of competencies and relevant learning outcomes provided by the discipline	<p>According to the requirements of the educational and professional program "Technology of production and processing of animal husbandry products", applicants must acquire the ability to acquire the following competencies:</p> <p>ZK 4. Knowledge and understanding of the subject area and understanding of professional activity.</p> <p>ZK 7. Ability to evaluate and ensure the quality of performed works.</p> <p>ZK 8. Efforts to preserve the environment.</p> <p>FC 13. The ability to use special knowledge to carry out sanitary and hygienic and preventive measures on farms and other facilities for the production and processing of livestock products. The result of studying in the discipline is the acquisition by students of the following knowledge and skills: - to be able to perform functional duties, leveling the influence of pathogenic factors in the event of risks of the spread of zoonotic diseases; - to know and comply with the sanitary and hygienic requirements for the design of livestock facilities and the general sanitary regime at enterprises for the production and processing of livestock products; - to be able to monitor environmental pollution by harmful products and wastes that are formed during technological processes in the production and processing of animal husbandry products; - be able to carry out a sanitary and hygienic assessment of the quality of soil, fodder and water; - be able to carry out preventive (pre-launch and technological), forced (current and final) disinfection, disinsection and deratization of production premises.</p>
Description of the discipline	
Prerequisites necessary for studying the discipline	The elective component "Sanitary and hygienic requirements for the production and processing of livestock products" is based on the knowledge of such disciplines as "Chemistry", "Zoology", Biochemistry in animal husbandry, "Microbiology in animal husbandry", "Hygiene and animal welfare".".
The maximum number of students who can study at the same time is	55 students
Topics of classroom classes	<p>Topics of lectures</p> <p>1. Introduction to the discipline. Observance of academic integrity by scientific and pedagogical workers and students of higher</p>

education in the BNAU.

2. Sanitary and hygienic requirements for soil.

3. Sanitary and protective zones for livestock and poultry enterprises.

4. Sanitary and hygienic requirements for water and water supply of enterprises for the production and processing of livestock products.

5. Disinfection, disinsection and deratization.

6. Sanitary and hygienic requirements for fodder and animal feeding.

7. Ways and sources of inoculation of meat with microorganisms.

8. Intestinal infections and helminth infections. Topics of practical classes

1. Sanitary and topographic survey of the soil. Sampling of soil for analysis.

2. Determination of physical properties of the soil: color; smell; temperature; mechanical composition; porosity; water permeability; capillarity and humidity. 3. Determination of the mechanical composition of the soil: porosity; water permeability; capillarity; humidity 4. Determination of chemical characteristics of the soil: titer of Escherichia coli and microbial number (bacteriological studies).

5. Determination of physical properties of water: temperature; smell; taste; transparency; color and turbidity.

6. Determination of chemical properties of water: ammonia and ammonium salts; nitrates and nitrites; chlorides; sulfates and iron. Determination of water hardness.

7. Biological analysis of water: determination of oxidizability of water and dissolved oxygen in water. 8. Norms of water supply for farm animals and poultry.

9. Sanitary and hygienic evaluation of roughage.

10. Sanitary and hygienic assessment of grain fodder. 11. Sanitary and hygienic evaluation of juicy fodder. 12. Determination of fodder damage by fungal microflora and collar pests.

	<p>13. Preparation of working solutions of detergents and disinfectants.</p> <p>14. Control of the quality of washing and disinfection of equipment and premises.</p> <p>15. Quality control of vehicle washing and disinfection.</p> <p>16. Recipe for making baits for rodents</p>
Language of teaching.	Ukrainian, English