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**Federal State Autonomous Educational Institution of Higher Education
PEOPLES' FRIENDSHIP UNIVERSITY OF RUSSIA
RUDN University**

Agrarian and Technological Institute

educational division (faculty/institute/academy) as higher education programme developer

COURSE SYLLABUS

Veterinary and Sanitary Expertise

course title

Recommended by the Didactic Council for the Education Field of:

36.05.01 Veterinary

field of studies / speciality code and title

The course instruction is implemented within the professional education programme of higher education:

Veterinary

higher education programme profile/specialisation title

1. GOALS AND OBJECTIVES OF THE COURSE

The aim of mastering the course «**Veterinary and Sanitary Expertise**» is to provide students with theoretical knowledge, practical skills and abilities on sanitary and hygienic control and rules of veterinary and sanitary evaluation of livestock and crop products, on the basics of technology and standardization in production.

2. REQUIREMENTS FOR LEARNING OUTCOMES

The implementation of the course "**Veterinary and Sanitary Expertise**" is aimed at creating the following competencies (parts of competencies) for students:

Table 2.1. List of competencies formed by students during the development of the course (results of the development of the course)

Competence code	Competence descriptor	Indicators of competence accomplishment (within the course)
GPC-6	Able to analyze, identify, and assess the risk of occurrence and spread of diseases.	GPC-6.3 Assesses the risks of the impact of human economic activities on the spread of animal and human diseases.

3. COURSE IN HIGHER EDUCATION PROGRAMME STRUCTURE

The course "**Veterinary and Sanitary Expertise**" refers to the mandatory part of block B1 of the Educational Program of Higher Education.

As part of the Educational Program of Higher Education, students also master other courses and /or practices that contribute to achieving the planned results of mastering the course "**Veterinary and Sanitary Expertise**".

Table 3.1. List of Higher Education Program components courses that contribute to expected learning outcomes

Competence code	Competence descriptor	Previous courses/modules, internships*	Subsequent courses/modules, internships*
GPC-6	Able to analyze, identify, and assess the risk of occurrence and spread of diseases.		Variable component / Вариативная компонента Technology of Animal Products Processing / Технология переработки продукции животноводства

			<p>Variable component / Вариативная компонента</p> <p>Clinical Industrial Practice / Клиническая производственная практика</p> <p>Clinical Internship</p> <p>Industrial Research Practice / Производственно- исследовательская практика</p> <p>Preparation for Passing and Passing the State Exam / Подготовка к сдаче и сдача государственного экзамена</p> <p>Preparing and Passing the State Exam / Подготовка и сдача государственного экзамена</p> <p>Design, Preparation for Defense Procedure and Defense of the Graduation Thesis / Оформление, подготовка к процедуре защиты и защита выпускной квалификационной работы</p>
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4. COURSE WORKLOAD AND TRAINING ACTIVITIES

Course workload of the course "**Veterinary and Sanitary Expertise**" is 7 credits.

*Table 4.1. Types of academic activities during the period of the HE program mastering for **full-time** study*

Types of academic activities	HOURS	Semesters			
		8	9	-	-
Contact academic hours	102	51	51	-	-

including						
Lectures		34	17	17	-	-
Lab work		68	34	34	-	-
Seminars (workshops/tutorials)		-	-	-	-	-
Self-study		132	84	48	-	-
Evaluation and assessment (exam/pass/fail grading)		18	9	9	-	-
Course workload	Academic hour.	252	144	108	-	-
	Credit unit	7	4	3	-	-

5. COURSE CONTENTS

Table 5.1 Content of the course (module) by type of academic work

Modules	Content of the modules (topics)	Types of academic activities
Module 1. Basics of veterinary and sanitary expertise.	Topic 1.1 Transportation of animals to slaughterhouses.	Lectures, Lab work.
	Topic 1.2 Pre-slaughter housing of animals and its importance.	Lectures, Lab work.
	Topic 1.3 Animal processing plants and veterinary and sanitary requirements for them.	Lectures, Lab work.
Module 2. Fundamentals of technology and hygiene of animal processing.	Topic 2.1 Fundamentals of technology and hygiene of animal processing.	Lectures, Lab work.
	Topic 2.2 Organization and methods of inspection of heads, carcasses and internal organs.	Lectures, Lab work.
	Topic 2.3 Meat changes due to improper storage.	Lectures, Lab work.
	Topic 2.4 Basics of technology and hygiene for preserving meat and meat products.	Lectures, Lab work.
	Topic 2.5 Basics of technology, hygiene and veterinary and sanitary expertise of sausages and ham products.	Lectures, Lab work.
	Topic 2.6 Basics of technology, hygiene of poultry processing and inspection methods of carcasses and internal organs.	Lectures, Lab work.
Module 3. Veterinary and sanitary examination of	Topic 3.1 Veterinary and sanitary examination of animal slaughter products for infectious diseases.	Lectures, Lab work.

meat, animal and plant products	Topic 3.2 Veterinary and sanitary examination of animal slaughter products for invasive diseases.	Lectures, Lab work.
	Topic 3.3 Sanitary and veterinary expertise of slaughter products for non-communicable diseases, animal poisoning, antibiotic treatment and radioactive substances.	Lectures, Lab work.
	Topic 3.4 Veterinary and sanitary examination of poultry, rabbits and nutria meat.	Lectures, Lab work.
	Theme 3.5 Veterinary and sanitary examination of eggs, fish and meat of wild animals.	Lectures, Lab work.
	Topic 3.6 Animal health expertise of meat, meat and other animal products, plant food products.	Lectures, Lab work.
	Topic 3.7 Animal health and sanitary examination of milk and dairy products.	Lectures, Lab work.
	Topic 3.8 Animal health and sanitary examination of honey.	Lectures, Lab work.
	Topic 3.9 Nutritional value of mushrooms and their classification.	Lectures, Lab work.
Module 4. Basics of technology and hygiene in the canning of meat and meat products.	Topic 4.1 Fundamentals of technology and hygiene in canning meat and meat products.	Lectures, Lab work.
	Topic 4.2 Preservation of meat and meat products at low temperature.	Lectures, Lab work.
	Topic 4.3 Preserving meat and meat products at high temperature.	Lectures, Lab work.
	Theme 4.4 Preserving meat by salting.	Lectures, Lab work.
	Topic 4.5 New methods of preserving meat.	Lectures, Lab work.

6. COURSE EQUIPMENT AND TECHNOLOGY SUPPORT REQUIREMENTS

Table 6.1. Material and technical support of the course

<i>Classroom for Academic Activity Type</i>	<i>Equipping the classroom</i>	<i>Specialized educational/laboratory equipment, software and materials for the development of the course (if necessary)</i>
Lecture	An auditorium for conducting lecture-type classes, equipped with a set of specialized furniture; a board (screen) and technical means of multimedia presentations.	- Information stands. - Biological microscopes.

Laboratory	An auditorium for laboratory work, individual consultations, routine monitoring and interim certification, equipped with a set of specialized furniture and equipment.	- <i>Information stands.</i> - <i>Biological microscopes.</i>
Self-studies	An auditorium for independent work of students (can be used for seminars and consultations), equipped with a set of specialized furniture and computers with access to an electronic information and educational environment.	

7. RESOURCES RECOMMENDED FOR COURSE STUDIES

Main readings:

1. The order of accounting and identification of animals on the territory of the Russian Federation : a training manual / Yu.A. Vatnikov, M.I. Shopinskaya, S.G. Drukovsky, E.V. Kulikov. - Electronic text data. - Moscow : RUDN, 2021: http://lib.rudn.ru/MegaPro/UserEntry?Action=Rudn_FindDoc&id=494762&idb=0
2. Forensic veterinary and sanitary expertise / A.A. Kunakov, I.G. Seregin, G.A. Talanov, A.G. Zabashta; ed. by A.A. Kunakov. - Electronic text data. - Saint-Petersburg: Kvadro, 2020: http://lib.rudn.ru/MegaPro/UserEntry?Action=Rudn_FindDoc&id=487541&idb=0
3. Veterinary and sanitary and commodity evaluation of beef with regard to the requirements of national and international legislation : a training manual / Yu Vatnikov, M.I. Shopinskaya, S.G. Drukovsky, E.V. Kulikov. - Electronic text data. - Moscow: RUDN, 2021. http://lib.rudn.ru/MegaPro/UserEntry?Action=Rudn_FindDoc&id=496461&idb=0

Additional Readings:

1. Seregin I.G., Borovikov M.F., Nikitchenko V.E. "Veterinary and sanitary expertise of food products in food markets" Study Guide. I: "Giard", 2005.
2. Pronin VV. Fisenko SP Veterinary and sanitary expertise with the basics of technology and standardization of livestock products. Practice [Electronic resource]: Textbook - 3rd ed. - SPb.: Publishing house "Lan", 2018. http://lib.rudn.ru/MegaPro/UserEntry?Action=Rudn_FindDoc&id=464867&idb=0
3. Chepurnaya I.P. "Identification and adulteration of food products". Textbook. Moscow: "Dashkov and K", 2007.
4. Seregin I.G., Kalnitskaya O.I., Borovikov M.F. "Veterinary and sanitary examination of slaughter products of rabbits and nutria." Textbook . M: MHUPB, 2005.
5. RAGS - RUSSIAN ARCHIVE OF STATE STANDARDS, as well as construction norms and rules (SNiP) and samples of legal documents // <http://www.rags.ru> URL:

<http://www.rags.ru> RUSSIAN ARCHIVE OF STATE STANDARDS (RASGS), SNIps and samples of legal documents _ Website of RANEPa (RASGS, ANH)

6. Kunakov A.A., Seregin I.G., Talanov G.A., Zabolita A.G. Forensic veterinary and sanitary expertise. Textbook. - M: "KolosS", 2007.
7. Motovilov KY, Bulatov AP, Poznyakovskiy VM, Karmatskikh SA, Lantseva NN Expertise of fodder and feed additives. - 4th ed. - SPb.: Lan', 2013.
8. Mishanin Y.F. Ichthyopathology and veterinary and sanitary expertise of fish. - 1st ed. - St. Petersburg: Lan', 2012.
9. Urban VG Collection of normative legal documents on veterinary and sanitary examination of meat and meat products. - 1st ed. - St. Petersburg: Lan', 2010.
10. Pimenov M. Y. Honey. Merchandise characteristics and veterinary and sanitary expertise. Textbook. - M.: Aquarium-Print, 2015.

Internet sources

1. Electronic libraries (EL) of RUDN University and other institutions, to which university students have access on the basis of concluded agreements:

- RUDN Electronic Library System (RUDN ELS) <http://lib.rudn.ru/MegaPro/Web>
- EL "University Library Online" <http://www.biblioclub.ru>
- EL "Yurayt" <http://www.biblio-online.ru>
- EL "Student Consultant" www.studentlibrary.ru
- EL "Lan" <http://e.lanbook.com/>
- EL "Trinity Bridge"

2. Databases and search engines:

- electronic foundation of legal and normative-technical documentation <http://docs.cntd.ru/>
- Yandex search engine [https:// www .yandex.ru/](https://www.yandex.ru/)
- Google search engine <https://www.google.ru/>
- Scopus abstract database <http://www.elsevierscience.ru/products/scopus/>

Educational and methodological materials for independent work of students during the development of the course/ module*:

1. A course of lectures on the course "**Veterinary and Sanitary Expertise**".
2. Laboratory workshop on the course "**Veterinary and Sanitary Expertise**".

* - The training toolkit and guidelines for the internship are placed on the internship page in the university telecommunication training and information system under the set procedure.

8. ASSESSMENT TOOLKIT AND GRADING SYSTEM* FOR EVALUATION OF STUDENTS' COMPETENCES LEVEL AS COURSE RESULTS

The assessment toolkit and the grading system* to evaluate the level of competences (competences in part) formation as the course results are specified in the Appendix to the course syllabus.

* The assessment toolkit and the grading system are formed on the basis of the requirements of the relevant local normative act of RUDN University (regulations / order).

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Position, Basic curriculum

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Signature

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Подпись