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**Federal State Autonomous Educational Institution of Higher Education  
Peoples' Friendship University of Russia named after Patrice Lumumba  
RUDN University**

**Agrarian and Technological Institute**

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

**COURSE SYLLABUS**

**Veterinary and Sanitary Expertise**

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course title

**Recommended by the Didactic Council for the Education Field of:**

**36.05.01 Veterinary**

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field of studies / speciality code and title

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

**Veterinary**

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higher education programme profile/specialisation title

## 1. COURSE GOAL(s)

The goal of 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

Mastering the course (module) «**Veterinary and Sanitary Expertise**» is aimed at the development of the following competences /competences in part:

*Table 2.1. List of competences that students acquire through the course study*

Competence code	Competence descriptor	Competence formation indicators (within this course)
GPC-6	Ability to analyze, identify and assess the risk of occurrence and spread of diseases.	GPC-6.3. Assesses risks of the influence of human economic activity on the spread of animal and human diseases.

## 3. COURSE IN HIGHER EDUCATION PROGRAMME STRUCTURE

The course refers to the core/variable/elective\* component of (B1) block of the higher educational programme curriculum.

Within the higher education programme students also master other (modules) and / or internships that contribute to the achievement of the expected learning outcomes as results of the course study.

*Table 3.1. The list of the higher education programme components/disciplines that contribute to the achievement of the expected learning outcomes as the course study results*

Competence code	Competence descriptor	Previous courses/modules*	Subsequent courses/modules*
GPC-6	Ability to analyze, identify and assess the risk of occurrence and spread of diseases.		Technology of Animal Products Processing Clinical Industrial Practice

## 4. COURSE WORKLOAD AND ACADEMIC ACTIVITIES

The total workload of the course is 7 credits (252 academic hours).

*Table 4.1. Types of academic activities during the periods of higher education programme mastering (full-time training)*

Type of academic activities	Total academic hours	Semesters/training modules			
		8	9		
Contact academic hours	102	51	51	-	-
including:					

Type of academic activities		Total academic hours	Semesters/training modules			
			8	9		
Lectures (LC)		34	17	17	-	-
Lab work (LW)		68	34	34	-	-
Seminars (workshops/tutorials) (S)		-	-	-	-	-
<i>Self-studies</i>		132	84	48	-	-
<i>Evaluation and assessment (exam/passing/failing grade)</i>		18	9	9	-	-
<b>Course workload</b>	academic hours	<b>252</b>	<b>144</b>	<b>108</b>	-	-
	credits	<b>7</b>	<b>4</b>	<b>3</b>	-	-

## 5. COURSE CONTENTS

*Table 5.1. Course contents and academic activities types*

Course module title	Course module contents (topics)	Academic activities types
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 meat, animal and plant products	Topic 3.1 Veterinary and sanitary examination of animal slaughter products for infectious diseases.	Lectures, Lab work.
	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, work.	Lab
	Topic 3.7 Animal health and sanitary examination of milk and dairy products.	Lectures, work.	Lab
	Topic 3.8 Animal health and sanitary examination of honey.	Lectures, work.	Lab
	Topic 3.9 Nutritional value of mushrooms and their classification.	Lectures, work.	Lab
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, work.	Lab
	Topic 4.2 Preservation of meat and meat products at low temperature.	Lectures, work.	Lab
	Topic 4.3 Preserving meat and meat products at high temperature.	Lectures, work.	Lab
	Theme 4.4 Preserving meat by salting.	Lectures, work.	Lab
	Topic 4.5 New methods of preserving meat.	Lectures, work.	Lab

## 6. CLASSROOM EQUIPMENT AND TECHNOLOGY SUPPORT REQUIREMENTS

*Table 6.1. Classroom equipment and technology support requirements*

Type of academic activities	Classroom equipment	Specialised educational / laboratory equipment, software, and materials for course study (if necessary)
Lecture	A lecture hall for lecture-type classes, equipped with a set of specialised furniture; board (screen) and technical means of multimedia presentations.	- Information stands. -Biological microscopes.
Lab work	A classroom for laboratory work, individual consultations, current and mid-term assessment; equipped with a set of specialised furniture and machinery.	- Information stands. -Biological microscopes.
Self-studies	A classroom for independent work of students (can be used for seminars and consultations), equipped with a set of specialised furniture and computers with access to the electronic information and educational environment.	

## 7. RESOURCES RECOMMENDED FOR COURSE STUDY

### *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](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](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](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](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 RANEPА (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, Poznyakovsky VM, Karmatskikh SA, Lantseva NN Expertise of fodder and feed additives. - 4th ed. - SPb.: Lan', 2013.
8. Mishanin Y.F. Ichthiopathology 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](http://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/>

*Training toolkit for self- studies to master the course \*:*

1. The set of lectures on the course «**Veterinary and Sanitary Expertise**».
2. The laboratory workshop (if any) on the course «**Veterinary and Sanitary Expertise**».

\* The training toolkit for self- studies to master the course is placed on the course page in the university telecommunication training and information system under the set procedure.

**DEVELOPER:**

Professor, Department of Veterinary Medicine

Position, Basic curriculum

Nikitchenko D.V.

Signature

Full name.

**HEAD OF EDUCATIONAL DEPARTMENT:**

Department of Veterinary Medicine

Name Basic Curriculum

Vatnikov Yu.A.

Signature

Full name.

**HEAD OF**

**HIGHER EDUCATION PROGRAMME:**

Director of the Department of Veterinary Medicine

Position, Basic curriculum

Vatnikov Yu.A.

Подпись

Фамилия И.О.