



European Food Hygiene Catalogue List of Topics for Academics (issued)

This survey contains a large number of questions and we strongly urge you to redesign it using fewer questions

With this number of questions you're likely to get a very low response rate as respondents will abandon the survey part way through. Although the survey can be launched in this form you should redesign it and test the survey with a sample group of users. In future we may prevent extremely large surveys from being launched.

When creating your survey, we recommend the use of a privacy notice, this should explain to survey respondents about how you plan to use any personal information you collect, and how long you intend on keeping it. Your organisation's data protection officer may be able to provide advice and guidance on creating a suitable privacy notice for your survey.

p. 1 CONFIDENTIAL CONSENT FORM



Add item



Description of the project:



Project Leader: Dr Alex Seguino DVM DipIECVPH SFHEA MRCVS, Senior Lecturer in Veterinary Public Health (VPH) at the Royal (Dick) School of Veterinary Studies (RDSVS), The University of Edinburgh (alex.seguino@ed.ac.uk).

Project Title: Evaluation of a harmonised European Catalogue for teaching Veterinary Public Health (Food Hygiene) to veterinary students.

This project has received RDSVS Human (research) Ethical Review Committee (HERC) approval (HERC.182.18).

Your involvement and aims of this project:

What we are asking you to do:

Participants to this project will be asked to indicate if the topics in the Catalogue are relevant to modern food safety and VPH, but also to suggest any topic that is missing. The analysis of the results will be published on a peer-reviewed educational journal and will be also used to inform a harmonised European Catalogue that could be used as a reference across veterinary institutions and facilitate free movements of veterinarians working in food safety across Europe.

Please remember "Your participation is voluntary". You may choose not to participate and you may withdraw at any time. If you decide not to participate or to withdraw from the study your responses will not be used and permanently deleted from our database.

CONSENT STATEMENT:

I understand the purpose of this study, and that I can ask questions about it at any time by contacting Dr Alex Seguino (alex.seguino@ed.ac.uk). I also understand that:

By answering the questionnaire, I agree to take part to the "European Food Hygiene Catalogue" research project.

I am free to refuse to participate to this project and may withdraw my participation or the data I have contributed at any time by contacting Dr Alex Seguino (alex.seguino@ed.ac.uk), the project leader.

My identity will not be linked to any data collected, stored, or reported by the evaluation team.

The survey will be no more than two A4 pages, or online equivalent, and designed to collect factual and non-sensitive attitudinal information.

Add item

p.2 Demographic Information



Add item

1  In which Country do you work? *




Add item

Add item
















p.3 Page 1 - Food Hygiene and Technology











Add item

2  Food Law and Organisation of Food Control



	 Teaching Food Hygiene to undergraduate Veterinary Students. For each topic, please tick the box that best represents your view. *					+ Add question column
	I don't teach this topic because it is not relevant	I don't teach this topic because I don't have the time	I don't teach this topic because it is taught by an other department	I teach this topic but briefly or recommend for self-study	I teach this topic as it is important	
 National Food control	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Food control in the EU	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Tasks of veterinarians in for control and in the food industry	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 General principles of food law	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Principles of legislation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Consumer protection policy of the EU	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 International trade law pertaining to food	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Basic requirements for the marketability of food	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Horizontal legislation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Regulation (EC) No 178/2002, EU hygiene package and follow-up regulations	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Further relevant national and EU legal provisions	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Legislation on food labelling (EU)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Legislation on food additives (EU)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	















 <p>Basic principles of legislation on food supplements, genetic modified organisms and novel food</p>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 <p>Legislation on residues and contaminants</p>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 <p>Organisation of official controls, sampling</p>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 <p>Control of materials and articles intended to come into contact with foodstuffs</p>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 <p>Administrative courts</p>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 <p>Right of appeal</p>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 <p>Administrative offences</p>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 <p>Fines, criminal offences</p>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>


Add item

Add item

3  Quality and Safety of Food




	 Teaching Food Hygiene to undergraduate Veterinary Students. For each topic, please tick the box that best represents your view. *					+ Add question column
	I don't teach this topic because it is not relevant	I don't teach this topic because I don't have the time	I don't teach this topic because it is taught by an other department	I teach this topic but briefly or recommend for self-study	I teach this topic as it is important	
 Quality concept, quality control, hygiene as quality factor	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Generally accepted trade practice	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Quality assurance, quality management	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Food safety management	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Auto control programm	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 HACCP concept, risk analysis, risk assessment, risk communication	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 GMP/GHP	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Hygiene requirements for food premises, processes and staff	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Hygiene training of staff	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Cleaning and disinfection	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Nutritive, pathophysiological and dietary aspects implicated in the consumption of food	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Quality, safety and control of organic	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	















food						
 Legislation on organic food	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	


















Add item










Add item

4  Food Microbiology



	 Teaching Food Hygiene to undergraduate Veterinary Students. For each topic, please tick the box that best represents your view. *					+ Add question column
	I don't teach this topic because it is not relevant	I don't teach this topic because I don't have the time	I don't teach this topic because it is taught by an other department	I teach this topic but briefly or recommend for self-study	I teach this topic as it is important	
 Microorganisms in the food chain 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Ecology 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Natural presence in soil, water, animals and humans; biofilms 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Microbiological contamination of food 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Contamination processes (primary/secondary contamination, cross-, de-, recontamination) 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Sources of contamination 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Generation time, lag-phase, growth kinetics, sublethal damage 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Significance of bacterial counts 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Marker organisms, microbiological limits (food safety criteria, process hygiene criteria) 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Tenacity and factors influencing survival and inactivation of microorganisms 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Extrinsic/intrinsic factors (temperature, aw-value, pH value, sodium chloride, Eh value, nitrate/nitrite) 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Hurdle concept 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

 Predictive microbiology	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Selected characteristics of microorganisms	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Pathogenicity and virulence factors	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Toxin production	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Resistance properties	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Enzyme activity	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Starter and protective cultures, bio-conservation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Pre- and probiotics	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Zoonoses and zoonotic agents	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Food-borne pathogens	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Infection/intoxication / toxiinfection	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Epidemiology, pathogenesis, clinical symptoms, prophylaxis, virulence factors, pathogenic behaviour	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 pathogens: Salmonella, Campylobacter, Staphylococcus aureus, Clostridium perfringens, Clostridium botulinum, Escherichia coli/STEC/EHEC, Listeria, Shigella, Yersinia, Vibrio, Bacillus cereus, etc.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Viruses	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Protozoa	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Parasites	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Prions	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

















 Mycotoxins	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Biogenic amines	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Natural toxins in food (toxic fish, shellfish poisoning)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Monitoring and control of zoonoses (food-borne infections) in all stages of the food and feed chain	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Current EC Directive on the monitoring of zoonoses and zoonotic agents	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Control programmes	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Outbreak investigations	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Food allergy, food intolerance	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Transmission of resistance genes	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Add item

Add item

5  Chemical Hazards (residues and contaminants)















	 Teaching Food Hygiene to undergraduate Veterinary Students. For each topic, please tick the box that best represents your view. *				
	I don't teach this topic because it is not relevant	I don't teach this topic because I don't have the time	I don't teach this topic because it is taught by an other department	I teach this topic but briefly or recommend for self-study	I teach this topic as it is important
Basic principles 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Sources 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food chain 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Adverse effects on health 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Prophylaxis 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Control, monitoring 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Maximum residue limits 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Categories of substances 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Veterinary medicinal products 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Pesticides 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Harmful substances originating from technological processes 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Migration/nanoparticles 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Environmental contamination 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food and feed additives 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

+ Add question column

Add item

Add item

6  Food Preservation  

	 Teaching Food Hygiene to undergraduate Veterinary Students. For each topic, please tick the box that best represents your view. *				
	I don't teach this topic because it is not relevant	I don't teach this topic because I don't have the time	I don't teach this topic because it is taught by an other department	I teach this topic but briefly or recommend for self-study	I teach this topic as it is important
 Historical background	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Physical methods of preservation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Chemical methods of preservation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Biological methods of preservation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Packaging	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Microbiological spoilage	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Spoilage by original enzymes	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Spoilage by parasites and pests	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Chemico-physical causes of spoilage	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Principles of spoilage prevention	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

+ Add question column

Add item
















Add item






7



Product-specific Food Hygiene and Technology, Process Control


















	 Teaching Food Hygiene to undergraduate Veterinary Students. For each topic, please tick the box that best represents your view. *					+ Add question column
	I don't teach this topic because it is not relevant	I don't teach this topic because I don't have the time	I don't teach this topic because it is taught by an other department	I teach this topic but briefly or recommend for self-study	I teach this topic as it is important	
Product-specific legislation 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Nutritional significance 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Product range 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Terminology, definitions, generally accepted trade practice, presentations, quality characteristics 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Labelling and packaging if applicable 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Composition 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Technology 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Microbiology 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Changes (spoilage, defects, misleading) 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Process control (health risks, CCP) 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Meat as raw material (poultry, horse, cattle, goat, sheep, game, pork, ostrich, rabbit meat) 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Fats 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Meat and meat products (minced meat/minced meat products, cured and smoked meat products, sausages, delicatessen/meat-containing dishes, poultry meat products, canned food) 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	







Eggs und egg products 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Fish und fishery products (frozen, salted, fried, cooked, smoked fish, marinades, caviar, semi- preserved and preserved products) 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Crustaceans and molluscs 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Honey 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food of plant origin 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Add item

Add item

8  Practical Course on Food Analysis














	 Teaching Food Hygiene to undergraduate Veterinary Students. For each topic, please tick the box that best represents your view. *					+ Add question column
	I don't teach this topic because it is not relevant	I don't teach this topic because I don't have the time	I don't teach this topic because it is taught by an other department	I teach this topic but briefly or recommend for self-study	I teach this topic as it is important	
Basic principles 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Product knowledge of the mentioned product groups 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Sensory evaluation 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Chemical methods of analysis (fat, protein, moisture, connective tissue,...) 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Microbiological methods of analysis and serological diagnosis of zoonotic agents 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Rapid methods 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Analysis of residues 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
gravimetry, histological analysis, immunological methods 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Animal species differentiation 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Analysis of following groups and interpretation of results, preparation of test reports including evaluation based on food law 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Meat of all species 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
fats 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Minced meat 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	


















 Cured and smoked meat	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Sausages	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Meat delicatessen/ready-to-eat products	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Canned food	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Deep-frozen products	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Fish, fishery products	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Crustaceans and molluscs	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Eggs	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Convenience, fast food	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Spices	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Honey	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Further products (i.e. Plant food)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>







Add item

Add item

Add item

	 Teaching Food Hygiene to undergraduate Veterinary Students. For each topic, please tick the box that best represents your view. 					+ Add question column
	I don't teach this topic because it is not relevant	I don't teach this topic because I don't have the time	I don't teach this topic because it is taught by an other department	I teach this topic but briefly or recommend for self-study	I teach this topic as it is important	
 Objectives and aims of meat hygiene	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Historical background	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Tasks of veterinarians associated with Veterinary Public Health and food chain for meat: animal welfare, consumer protection, environmental protection, ante- and post-mortem inspection, audits of good hygiene practices, epizootics	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Basic principles of meat hygiene (also compare food and milk hygiene and other disciplines of veterinary medicine)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Organisation of hygiene controls in meat production and processing	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Basic principles of international agricultural policy, Common Agricultural Policy of the EU, WTO, SPS, Codex Alimentarius, OIE	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Quality management in agricultural practice	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Basic principles of meat processing and technology	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Basic principles, concepts and methods of good manufacturing practice and quality management in the meat sector as well as risk analysis and HACCP	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Prevention/reduction of risks to human health via meat consumption including basic epidemiological principles,	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

monitoring and surveillance systems					
 Hygiene and technology of meat production	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Tasks of slaughterhouses and meat processing establishments	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Structural, operational and hygiene requirements for slaughterhouses and meat processing establishments	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Transportation of slaughter animals	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Pre-transport handling, transport of slaughter animals(moving, loading, rest periods)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Animal welfare	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Influences on meat quality	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Meat production technology	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Slaughter lines: cattle, pig, small ruminants, horses, poultry, rabbits	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Animal welfare	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Methods of stunning	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Shechita, ritual slaughter, illegal slaughter	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Chilling and freezing technology, storage, thawing	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Meat transport	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Animal byproducts	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 post-mortem changes	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Classification of carcasses, cutting, meat cuts					
Hygiene management in meat production 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Responsibilities of the food business operator 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food business operators own checks 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Official control 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Minimum requirements for staff hygiene, rooms, facilities and equipment 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Process control (health risks, CCP) 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

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10



European and National Meat Hygiene Legislation

















	 Teaching Food Hygiene to undergraduate Veterinary Students. For each topic, please tick the box that best represents your view. *					
	I don't teach this topic because it is not relevant	I don't teach this topic because I don't have the time	I don't teach this topic because it is taught by an other department	I teach this topic but briefly or recommend for self-study	I teach this topic as it is important	
 Legislation on veterinary medicine aspects of health protection food safety, animal health, animal welfare and medicinal products.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	+ Add question column
 Directive (EC) No 178/2002 and EU hygiene package along with implementation regulations (national legislation on meat hygiene; e.g. Food Hygiene Regulation on Food of Animal Origin; general administrative regulation).	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Adjoining legislation, especially on animal welfare and epizootics, disposal of offal, animal by-products, TSE, environment	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

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11  Ante-mortem and Post-mortem Inspection



	 Teaching Food Hygiene to undergraduate Veterinary Students. For each topic, please tick the box that best represents your view. *					+ Add question column
	I don't teach this topic because it is not relevant	I don't teach this topic because I don't have the time	I don't teach this topic because it is taught by an other department	I teach this topic but briefly or recommend for self-study	I teach this topic as it is important	
 Basic principles	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Responsibilities of the food business operator	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Food chain information	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Official veterinarian, approved veterinarian, official auxillary, internal personnel; professional qualification and education	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Methods of examination	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Principles of assessment	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Worker protection, animal welfare, environmental protection	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Special forms of slaughter (such as emergency, domestic, ritual slaughter)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Ante-mortem inspection at the holding farms	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Control of animal transport	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Ante-mortem inspection at the slaughterhouse	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Decisions after ante-mortem inspection (e.g. prohibition of slaughter, measures concerning animal welfare)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Post-mortem inspection	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

 post-mortem inspection procedures: cattle, swine, sheep, goats, horses, poultry, rabbits	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Risk-based post-mortem inspection	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Standard inspection procedure, visual inspection	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Extended inspection, inspection in the event of doubt	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Conditions for meat inspection, minimum inspection time and maximum number of inspected animals	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Further official tests	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Principles and diagnostic application of current tests in meat hygiene	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Examination for Trichinella in meat	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Microbiological/bacteriological examinations	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Antibiotic susceptibility testing and examinations on residues and contaminants	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Examinations for defects in meat quality	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Findings of ante-mortem and post-mortem inspections	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Infectious diseases (zoonoses, epizootics)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Parasitoses in slaughter animals	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Residues and contaminants in meat	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

 Changes in meat quality	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Technopathies	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Decisions and measures after post-mortem inspection	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 basic principles	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Examples (e.g. Trichinellosis, cysticercosis, tuberculosis, findings of further tests)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Treatments in order to render meat fit for consumption	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Health marking (according to EU and national rules)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Documentation, records, communication of inspection results	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 information and communication technology	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Meat inspection statistics	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Monitoring and surveillance systems	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Disposal of animal by-products not intended for human consumption (category 1, 2 and 3)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

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12



Game Meat, Meat of Exotic Species



	 Teaching Food Hygiene to undergraduate Veterinary Students. For each topic, please tick the box that best represents your view. *					
	I don't teach this topic because it is not relevant	I don't teach this topic because I don't have the time	I don't teach this topic because it is taught by an other department	I teach this topic but briefly or recommend for self-study	I teach this topic as it is important	
 Legislation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	+ Add question column
 Protection of species	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 National and European legal provisions concerning hygienic and hunting of wild animals (e.g. Game law)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Economic, hygienic and nutritional significance of game meat	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Hunting (wildlife management, wild game species, appropriation, hunting methods, closed seasons)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Handling after killing	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Official inspections (wild game, farmed game)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Diseases of game	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Hygiene and critical points in production of game meat	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

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13




Import and Export of Meat

















	 Teaching Food Hygiene to undergraduate Veterinary Students. For each topic, please tick the box that best represents your view. *					
	I don't teach this topic because it is not relevant	I don't teach this topic because I don't have the time	I don't teach this topic because it is taught by an other department	I teach this topic but briefly or recommend for self-study	I teach this topic as it is important	
 EC internal market	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	+ Add question column
 Third countries, import controls	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Quality meat programs	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Quality assurance systems in meat production enterprises	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	


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14  Meat Hygiene: Practical courses.



	 Teaching Food Hygiene to undergraduate Veterinary Students. For each topic, please tick the box that best represents your view. *					+ Add question column
	I don't teach this topic because it is not relevant	I don't teach this topic because I don't have the time	I don't teach this topic because it is taught by an other department	I teach this topic but briefly or recommend for self-study	I teach this topic as it is important	
 Inspection of food chain information	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Ante-mortem inspection, inspection at the holding of provenance	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Demonstration of stunning devices, slaughtering	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Examination for Trichinella	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Process hygiene, microbiological examinations	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Bacteriological examinations, antibiotic susceptibility testing	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Additional examinations (e.g. pH measurements, water binding capacity)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 inspection procedures	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Cattle	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Pigs	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Horses	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Small ruminants	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	


Poultry, rabbits 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Game (farmed game/wild game) 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Cutting 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Cleaning and disinfection, including detection methods 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Preparation of test reports 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

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15  Basic Principles



	 Teaching Food Hygiene to undergraduate Veterinary Students. For each topic, please tick the box that best represents your view. *					+ Add question column
	I don't teach this topic because it is not relevant	I don't teach this topic because I don't have the time	I don't teach this topic because it is taught by an other department	I teach this topic but briefly or recommend for self-study	I teach this topic as it is important	
 Structures of dairy industry	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Economic impact of production and processing of milk on national and international markets	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Principles of national, internal and international policies in agriculture (milk associations, IDF, Codex Alimentarius)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Marketing (incl. Direct marketing, organic sector)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Veterinary responsibilities	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Regulations (see also Food Hygiene)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Regulation (EC) No 178/2002 and national Food and Feed Code	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 EU hygiene package	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 product-specific regulations	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 GHP conditions and QS systems	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 QM	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 HACCP	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

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16



Milk Production



	 Teaching Food Hygiene to undergraduate Veterinary Students. For each topic, please tick the box that best represents your view. *					+ Add question column
	I don't teach this topic because it is not relevant	I don't teach this topic because I don't have the time	I don't teach this topic because it is taught by an other department	I teach this topic but briefly or recommend for self-study	I teach this topic as it is important	
 Anatomical and physiological basics	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Milk synthesis and compositions	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Synthesis and composition of major compounds	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Water, proteins and other nitrogenous substances, lipids, carbohydrates	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Minerals, trace elements, vitamins, enzymes	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Milk of other species (sheep, goat, buffalo, horse)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Factors influencing milk production, composition and technological properties	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Genetics	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 lactation stage and number	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Keeping, feeding, climate	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Diseases and medicinal therapy	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Nutritional and technological	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

significance of the compounds					
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17  Milk Technology



	 Teaching Food Hygiene to undergraduate Veterinary Students. For each topic, please tick the box that best represents your view. *					+ Add question column
	I don't teach this topic because it is not relevant	I don't teach this topic because I don't have the time	I don't teach this topic because it is taught by an other department	I teach this topic but briefly or recommend for self-study	I teach this topic as it is important	
 Manual milking	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Machine milking	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Design of the cluster	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Milking systems (small bucket, pipe milking system, milking parlour, milking robots)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 control milking technique	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Hygiene of milking	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Milking and mastitis	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Milking problems	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Definition of mastitis (IDF) and mastitis causing agents	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Influence on milk quality	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Cooling	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Regulations	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Techniques	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Cleaning and disinfection	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

Substances and mode of action						
Procedures of cleaning and disinfection 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

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18



Quality of Raw Milk




	 Teaching Food Hygiene to undergraduate Veterinary Students. For each topic, please tick the box that best represents your view. *					+ Add question column
	I don't teach this topic because it is not relevant	I don't teach this topic because I don't have the time	I don't teach this topic because it is taught by an other department	I teach this topic but briefly or recommend for self-study	I teach this topic as it is important	
 Requirements from EU and national legislation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Hygienic requirements for raw milk production	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Hygienic requirements for dairies	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Criteria for raw milk	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Requirements from national laws	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Parameters, intervals and methods of control	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Measures for the case of limit exceedance	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Microbiology	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Initial and secondary contamination microbiota	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Pathogenic microorganisms	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Spoilage microorganisms	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

Indicator microorganisms					
Residues and contaminants 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Causes and contamination levels 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Detection methods 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Measures of consumer protection 	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>








Add item

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19  Hygiene and Technology of Milk Processing



	 Teaching Food Hygiene to undergraduate Veterinary Students. For each topic, please tick the box that best represents your view. *					+ Add question column
	I don't teach this topic because it is not relevant	I don't teach this topic because I don't have the time	I don't teach this topic because it is taught by an other department	I teach this topic but briefly or recommend for self-study	I teach this topic as it is important	
 Product-specific legislation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Nutritional significance	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Product range	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Terminology, definitions, generally accepted trade practice, presentations, quality characteristics	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Labelling and packaging if applicable	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Composition	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Technology	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Microbiology	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Changes (spoilage, defects, misleading)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Process control (health risks, CCP)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Raw milk (available at farms)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Heat treated milk (Sterilization, UHT, pasteurized milk)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Milk products	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
 Cream products	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

 Preserved products	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Fermented products	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Mixed products	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Butter and milk fat spreads	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Cheese and whey	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Ice and desserts	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Milk protein products, lactose products, milk fat products	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

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20



Dairy Hygiene: Practical Courses



	 Teaching Food Hygiene to undergraduate Veterinary Students. For each topic, please tick the box that best represents your view. *				
	I don't teach this topic because it is not relevant	I don't teach this topic because I don't have the time	I don't teach this topic because it is taught by an other department	I teach this topic but briefly or recommend for self-study	I teach this topic as it is important
 Basic principles	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Sampling (producer, dairy, retail)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Product knowledge (raw and heat treated milk, milk products)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Sensory evaluation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Rapid methods (density, freezing point, actual and potential acidity, electrical conductivity, verification of heat treatment)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Microbiological methods of analysis and serological diagnosis of zoonotic agents	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Cytological analysis	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Chemical analysis	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Detection of antibiotics	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Analysis of following product groups and interpretation of results, preparation of test reports including evaluation based on food law	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Raw and heat treated consumers milk	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 Milk products	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

+ Add question column


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p. 6 Free Text Comments



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21  Please add any additional comment here...



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p. 7 THANK YOU FOR COMPLETING THIS SURVEY



This is the final page of your survey, which the respondent will see after they submit their response. It should **not** contain any questions; instead, add a Note for a thank you message or debrief.

Add item