**H1AJ2 COURSE SYLLABUS**

**WEEK I**

ANIMAL HUSBANDRY 1

**WEEK II**

ANIMAL HUSBANDRY 2

**WEEK III**

SLAUGHTERING AND MEAT CUTTING 1

**WEEK IV**

SLAUGHTERING AND MEAT CUTTING 1

**WEEK V**

ANTE-MORTEM AND POST-MORTEM INSPECTION. TREATMENT OF ABATTOIR BY-PRODUCTS

**WEEK VI**

MEAT AND DAIRY PRODUCTS

**WEEK VII**

FOOD PRESERVATION METHODS

**WEEK VIII**

LABORATORY ANALYSIS OF FOOD

**WEEK IX**

FOOD SAFETY RISKS AND HACCP

**WEEK X**

VETERINARIAN PRACTICE AND PUBLIC HEALTH

**WEEK XI**

MODERN EUROPEAN FOOD AND SAFETY LAW

**WEEK XII**

ENVIRONMENTAL IMPACT OF LIVESTOCK BREEDING

**WEEK XIII**

REVISION AND ASSESSMENT