



# EXTRAMULAR STUDY IN PUBLIC HEALTH & FOOD SAFETY

University of Veterinary and Pharmaceutical Sciences, Brno,  
Czech Republic



**EVERI**

EVERI European Veterinarians in  
Education, Research and Industry

For all the years I have been a Veterinary student, It has been a dream for me to visit the Faculty of Veterinary Hygiene and Ecology at the university of Brno. I recall myself discussing about it with my colleagues at the university of Thessaly. It was with great honor that I was given the chance to realize my wish with the EVERI and the valuable financial support from the companies MSD Animal Health and Pharmaq.

The summer school, in which I had the opportunity to participate, was about extramural studies in the field of public health and food safety. This project took place at the Faculty of Veterinary Hygiene and Ecology of the University of Veterinary and Pharmaceutical Sciences in Brno.

The aim of the summer school was to expand the standard of practical and theoretical knowledge and skills of students of the veterinarian faculties in branch of veterinary hygiene and food safety.

The project was conducted in Brno, Czech Republic, lasting two weeks (17-31/07), during which we had the opportunity to face various topics and activities.

During the first week we attended lectures and workshops about **fish**, **meat** and **bees**. The experience started with Mr. Đorđević, who taught us about the *hygiene and technology of fish and seafood products*. In the terms of this lecture we had the opportunity to produce our own sushi.



The *evaluation of meat and products quality* was one of the most interesting lectures, as we gained a lot of useful information, we can apply to our work field. This lecture in combination with the lecture and practical seminar about the *antibiotic resistance of bacteria and molecular biology in food hygiene* gave us an intimate comprehension of the factors are able to threat the quality of the food, and so the ways we can prevent them.

Another interesting and interactive lesson was about the *roe-deer diseases, immobilization and meat hygiene*. Actually, it was the first time I ever had a lecture about the roe-deers, as in my university we do not learn about them. So, it was awesome to learn about them and see roe-deers into the classroom. Yes, we had roe-deers into the class. It was fascinating!



As regards, the *beekeeping and the honey production* we had the opportunity to learn about the history, the traditional and the modern ways of beekeeping. This is worth mentioned that the collection of honey from the humans date to 10,000 years ago. Also, we learned about the common agents of disease that affect adult honey bees and include fungi, bacteria, protozoa, viruses and parasites, hence we should as veterinarians protect them with our knowledge.

The first week ended with a visit in the school farm. On land we were shown the cattle breeding and the different stages of cattles' growth. We

spent a full day in the school farm in which we have been followed by a veterinarian that explained us the routine management of all these cattles. Particular attention has been paid to the control of cattle behavior to assess health, nutritional status and well-being; more was discussed about the issues regarding the diseases of the cattles in the lectures. During the visit there was also provided information about the milk production and we attended also the procedure of lactating.

During the second week of my stay, our field of study was mainly about *food microbiology and contamination*, the *EU regulations* about food products, and the *composition and control of raw milk and cheeses quality*. In the terms of some workshops about dairy products, we managed to make our own cheese and yogurt. I assure you that it was delicious! Unfortunately, you can not taste them, but I have pictures!

She is Nurseli  
from Turkey!

^ ^  
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This one is me!  
:D

And this is our  
yogurt!!!





Throughout the entire experience, now I am in the position to better pinpoint the different approaches, methods and technics that the much esteemed university of Brno uses in comparison to mine. Consequently, this experience and means of comparison will serve as a dynamic tool to broaden my horizons and strengthen my future career.

However, it would be an omission not to mention in my report about the friends I met, our excursions and how I became a better person, except for a better food specialist. I made a picture of my friends and my trips, because one look is worth a thousand words!





Thanks to EVERI, MSD Animal Health, Pharmaq, Ms. Pistekova and Ms. Bartova, my family, my new friends, all the people I met in my way there and back, and thanks to myself I created the best and most complete experience of my life till now!

Sincerely,

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