

SUMMER SCHOOL OF FOOD HYGIENE 2022

Faculty of Veterinary Hygiene & Ecology
University of Veterinary Sciences Brno



“Una sanitas – una medicina”

Location

The Faculty of Veterinary Hygiene and Ecology of the University of the University of Veterinary Sciences Brno is located in Brno - the second largest city of the Czech Republic that has a strategic geographic position within Central Europe with excellent transport accessibility, including an international airport.



Summer School of Food Hygiene is intended for students of veterinary faculties or students of veterinary doctoral study programmes. With a tradition from 2011, it completes the level of standard education of the students at veterinary faculties by higher level of theoretical and practical knowledge in the field of food hygiene and food safety.

Program

The program of the **first week is focused on meat and meat products hygiene** and **second week includes subjects of milk and milk products hygiene**. Practical and theoretical education, laboratory skills, trips to the farms, food companies and slaughterhouse. There is the option to attend only the first or second week of the course.



Let's Taste It!



Accommodation (included)

We offer comfortable accommodation in the university dormitory.

Fees

300€ per 1 week / 600€ for 2 weeks (**payment realized until 31st March 2022 – 550 € for 2 weeks!!**) Deadline for the payment: 30th April 2022

10th July – 23rd July 2022

Contact: pistekovav@vfu.cz, dolezelovaja@vfu.cz

For more information visit - [Summer school and extramural practical training | VFU Brno](#)

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SUMMER SCHOOL PROGRAM

1 st week (10. – 16. 7. 2022) Meat Hygiene and Technology						2 nd week (17. – 23. 7. 2022) Milk Hygiene and Technology					
July 10 th Sunday	13:00 Welcome, Sightseeing in the centre of Brno.					July 17 th Sunday	13:00 Welcome, Sightseeing in the centre of Brno.				
Time	8:30 – 10:00	10:15 – 11:45	11:45 – 13:00	13:00 – 14:30	14:45 – 16:15	Time	8:30 – 10:00	10:15 – 11:45	11:45 – 13:00	13:00 – 14:30	14:45 – 16:15
July 11 th Monday	Lecture Veterinary Inspection of Meat	Workshop Meat Cutting	Lunch break	Lecture/ Workshop Meat Gastronomy	Workshop Safety of burgers	July 18 th Monday	Lecture Milk Production Hygiene	Workshop Control of Raw Milk Quality	Lunch break	Workshop HACCP in Dairy Plant	Workshop Food Packaging of Milk Products
July 12 th Tuesday	Excursion to Skalice nad Svitavou – Pig slaughtering, Veterinary Inspection of Pig Carcasses					July 19 st Tuesday	Lecture Regulation (EC) No 2073/2005 Predictive Microbiology	Workshop Production of Fermented Dairy Products and Cheeses	Lunch break	Workshop Introduction to Food Microbiology	Workshop Microbiological Evaluation of Environment and Packaging
July 13 th Wednesday	Excursion to Meat Plant Krásno, State Veterinary Institute Olomouc					July 20 nd Wednesday	Excursion to Dairy Plant Moravia Lacto Jihlava, State Veterinary Institute Jihlava				
July 14 th Thursday	Workshop Fish Slaughtering	Workshop Auditing HACCP	Lunch break	Workshop Sushi Production	Workshop Sensory Analysis in Practice	July 21 th Thursday	Lecture/ Workshop Food-borne Pathogens	Workshop Sensory Analysis of Dairy Products	Lunch break	Workshop Determination of Important Parameters of Milk Products I	Workshop Determination of Important Parameters of Milk Products II
July 15 th Friday	Lecture Production of Organic Food – Poultry	Workshop Production Parameters of Organic Poultry	Lunch break	Final test, Course closing		July 22 th Friday	Workshop Food Microbiology – Results and Interpretation	Workshop Detection of Residues of Inhibitory Substances	Lunch break	Final test, Course closing	
July 16 th Saturday	Departure					July 23 rd Saturday	Departure				

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