Ministry of Agriculture of the Russian Federation
Federal State Budgetary Educational Institution
of Higher Education
"St. Petersburg State University of Veterinary Medicine"

APPROVED BY
Vice-Rector for Educational
Work and Youth Policy
_____ Sukhinin A.A.
April 10, 2026

Department of veterinary and sanitary expertise

EDUCATIONAL WORK PROGRAM

for the discipline

"VETERINARY AND SANITARY EXPERTISE"

The level of higher education
SPECIALIST COURSE

Specialty 36.05.01 Veterinary Medicine
Profile: "General clinical Veterinary Medicine"
Full-time education
Education starts in 2026

Reviewed and adopted
at the meeting of the department
on March 25, 2026
Protocol No. 7

Head of the Department
of Veterinary and Sanitary Expertise,
Doctor of Veterinary Sciences, Associate Professor
_____ Tokarev A.N.

Saint Petersburg
2026

1. AIMS AND OBJECTIVES OF THE DISCIPLINE "VETERINARY AND SANITARY EXPERTISE"

A graduate with a higher education in the specialty "Veterinary Medicine" in accordance with the requirements of the federal state educational standard must be prepared for professional activity in the field of veterinary medicine.

The object of the discipline of veterinary and sanitary expertise for students professional activities are : livestock animals and birds, livestock products, beekeeping, fish, marine animals and aquatic organisms, and other products controlled by state veterinary control.

The purpose of this discipline is to train a specialist with theoretical and practical skills to conduct veterinary and sanitary examination of products of animal and plant origin, to give reasonable conclusion about its quality, to monitor the veterinary and sanitary condition of enterprises, processing products and raw materials of animal origin and to ensure the production of high-quality products.

The main tasks of veterinary and sanitary examination:

- the release of only high-quality products for the consumer,
- exclusion of the possibility of human infection with diseases common to humans and animals through food products or through technical raw materials of animal origin,
- prevention of the spread of infectious and invasive diseases through products and through wastes of slaughter process.
- prevention of infectious, invasive and non-contagious animal diseases, of poisoning,
- work to increase the production of animal products and raw materials of good veterinary and sanitary quality,
- protection of the population from diseases common to humans and animals,
- protection of the territory of the Russian Federation from the introduction of infectious diseases from other states,
- protection of the environment from biological pollution.

Discipline is of great socio-economic importance. The introduction and use of modern technologies to obtain food products allow a specialist to increase the output of products, improve its quality. Actual ways of using and neutralizing conditionally invalid raw-materials allow to prevent human disease and the spread of diseases among animals.

The main promising tasks and directions of veterinary and sanitary examination are the improvement and development of research methods, the development of rapid express methods for recognizing and establishing the good quality of animal and plant products.

2. THE LIST OF THE PLANNED RESULTS OF THE DISCIPLINE (MODULE), CORRELATED WITH THE PLANNED RESULTS OF THE REALISED EDUCATIONAL PROGRAM

As a result of mastering the discipline, the student prepares for the following types of activities, in accordance with the educational standard of the FSE on 36.05.01 "Veterinary Medicine".

The field of professional activity:

13 Agriculture

2.1. The student's competencies formed (acquired) as a result of mastering the discipline

The education of the discipline should form the following competencies:

a) General professional competencies (GPC):

GPC-6 is able to analyze, identify and assess the danger of the risk of the occurrence and spread of the disease

GPC-6 ID-1 - To know the existing programs for the prevention and control of zoonoses, contagious diseases, emergent or newly emerging infections, the use of animal identification systems, trace and control by the relevant veterinary services.

GPC-6 ID-2 - To be able to carry out, with the help of digital technologies as well, an assessment of the risk of animal diseases, including the import of animals and animal products; to control prohibited substances in the body of animals, animal products and feed.

GPC-6 ID-3 - To possess skills to: conduct identification procedures, select and implement measures that can be used to reduce the risk level.

GPC-7. Is able to understand the principles of modern information technologies and use them to solve professional tasks

GPC-7 ID-1 - To know modern technical means and information technologies.

GPC-7 ID-2 - To be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research tasks.

GPC-7 ID-3 - Possess the skills to use modern technical means and information technologies to solve analytical and research problems.

a) Professional competencies (PC):

PC-18 is able to conduct veterinary and sanitary examination, control production and certification of livestock products, beekeeping, aquatic fisheries and feed, as well as transportation of animals and cargo during export and import operations in order to ensure food safety, conduct a sanitary assessment of livestock facilities and structures

PC-18 ID-1 – **To be able to** carry out veterinary and sanitary pre-slaughter inspection of animals and poultry, post-slaughter veterinary and sanitary examination of carcasses and organs; correctly assess the quality and control of agricultural output; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of technochemical control of canned products of animal and vegetable origin

PC-18 ID-2 - To know the state standards in the field of veterinary and sanitary assessment and control of the production of safe livestock products, beekeeping, aquatic fisheries and feed, as well as plant products; rules for veterinary and sanitary examination and quality control of food of animal origin; preventive measures to prevent zoonoses; modern substances and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, bee products and aquatic fisheries; biology and life cycles of animals that cause zoonoses, as well as factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, chemical composition, nutritional value, factors, forming its quality.

3. THE PLACE OF DISCIPLINE IN THE STRUCTURE OF THE MPEP

The discipline B1.V.16 "Veterinary and sanitary expertise" according to the curriculum is a part formed by participants of educational process of the first block, it is mastered in full-time education in the 8th and 9th semesters.

The discipline "Veterinary and sanitary expertise" is related to the following disciplines:

1. Veterinary microbiology and mycology
2. Virology
3. Pathological anatomy of animals
4. Parasitology and invasive animal diseases
5. Epizootology and infectious diseases of animals

6. Computer science and digital technologies
7. Organization of veterinary business

4. THE SCOPE OF DISCIPLINE AND TYPES OF ACADEMIC WORK

4.1. The scope of the discipline for full-time education

Type of educational work	Hours	Semesters	
		8	9
Classroom classes (total)	**133**	**48**	**85**
Including:	**-**	**-**	**-**
Lectures, including interactive forms	**50**	**16**	**34**
Practical lessons (PL), including interactive forms, among which are:	83	32	51
practical training (PP)	16	6	10
Self-study	**119**	**60**	**59**
Control	**36**	**0**	**36**
Type of intermediate and final certification (test, exam)	Test, exam	Test	Exam
Total labor intensity hours/credits	**288/8**	**108/3**	**180/5**

5. THE CONTENT OF THE DISCIPLINE AND TYPES OF CLASSES
5.1. The content of the discipline (full-time education)

#	The title	Achieved competences	Semester	Types of academic work, including students' self-study and labor intensity (in hours)			
				Lectures	Practical lessons	Practical training	Self-study
1.	Introduction. Veterinary and sanitary expertise, its achievements and tasks at the present stage. The history of the national veterinary and sanitary expertise. The raw material base of the meat industry.	***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-1 – to know modern technical facilities and information technologies. ***PC-18 – to be able to conduct veterinary and sanitary expertise, to control production and certification of products of animal husbandry, beekeeping, aquatic fisheries and feed, as well as transportation of animals and cargo in export and import operations to ensure food safety; to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products from animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	**8**	**2**			**2**
2.	The structure of meat processing enterprises, its veterinary and sanitary requirements.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-1 – to know the existing programs for the prevention and control of zoonoses, contagious diseases, emerging infections, the application of animal identification systems, its trace and control by the relevant veterinary services GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement measures that can be used to reduce the risk ***PC-18 – to be able to carry out veterinary and sanitary expertise, control production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection	**8**	**2**			**4**

		and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.					
3.	Slaughter animals. The organization and importance of pre-slaughter animal keeping. Types of transportation of slaughter animals.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-1 – to know the existing preventive and control programs of zoonoses, contagious diseases, emerging infections, the application of animal identification systems, its trace and control by the relevant veterinary services. ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-1 – to know modern technical facilities and information technologies. ***PC-18 – to be able to carry out veterinary and sanitary expertise, control of the production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of itsspread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	**8**	**2**			**2**
4.	Slaughter of cattle, the basics of technology and meat processing in plants, abattoirs and slaughter stations. Veterinary and sanitary regime and specifics of veterinary and sanitary expertise at meat industry enterprises.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-1 – to know the existing preventive and control programs of zoonoses, contagious diseases, emerging infections, the application of animal identification systems, its trace and control by the relevant veterinary services. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-1 – to know modern technical facilities and information technologies. ***PC-18 – to be able to carry out veterinary and sanitary expertise, control production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation***	**8**	**2**			**2**

		of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures to prevent zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.					
5.	Slaughter of pigs, the basics of technology and meat processing plants, abattoirs and slaughter stations. Veterinary and sanitary regime and specifics of veterinary and sanitary expertise at meat industry enterprises.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-1 – to know the existing programs for the prevention and control of zoonoses, contagious diseases, emerging infections, the application of animal identification systems, its trace and control by the relevant veterinary services. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-1 – to know modern technical facilities and information technologies. ***PC-18 – to be able to carry out veterinary and sanitary expertise, control production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	**8**	**2**			**2**
6.	Slaughter of goats, sheep, rabbits, and nutria; the basics of technology and meat processing in plants,	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-1 – to know the existing programs for the prevention and control of zoonoses, contagious diseases, emerging infections, the application of animal identification systems, tracing and control by the relevant veterinary services.	**8**	**2**			**2**

	abattoirs and slaughter stations. Veterinary and sanitary regime and specifics of veterinary and sanitary expertise at meat industry enterprises.	GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-1 – to know modern technical facilities and information technologies. ***PC-18 – to be able to carry out veterinary and sanitary expertise, control production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-2 – to know the state standards in the sphere of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.					
7.	Veterinary and sanitary expertise with technology base of poultry meat and poultry products.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-1 – to know the existing preventive and control programs of zoonoses, contagious diseases, emerging infections, the application of animal identification systems, its tracing and control by the relevant veterinary services. GPC-6 ID-2 – to be able to carry out with the help of digital technologies as well, an assessment of the risk of animal diseases occurrence, including questions of animal import and products of animal origin and other measures of veterinary services; to identify prohibited substances in the body of animals, products of animal origin and feed. ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-1 – to know modern technical facilities and information technologies. ***PC-18 – to be able to carry out veterinary and sanitary expertise, control production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 - to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the qualiy of controlled products according to organoleptic properties and laboratory results, using digital technologies; to control the modes of operating parameters of all processing units of livestock raw materials; organize and control	**8**	**2**			**2**

		transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the species of meat; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.					
8.	Veterinary and sanitary expertise of the meat of hunting animals and wildfowl.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-1 – to know the existing programs for the prevention and control of zoonoses, contagious diseases, emerging infections, the application of animal identification systems, tracing and control by the relevant veterinary services. GPC-6 ID-2 – to be able to carry out with the help of digital technologies as weell an assessment of the risk of animal diseases occurrence, including questions of animals import and products of animal origin and other measures of veterinary services; to identify prohibited substances in the body of animals, products of animal origin and feed. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-1 – to know modern technical facilities and information technologies. ***PC-18 – to be able to carry out veterinary and sanitary expertise, control production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results, using digital technologies; to control the modes of operating parameters of all processing units of livestock raw materials; organize and control the transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the species of meat; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment	**8**	**2**			**2**

		and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures to prevent zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as factors conducive to their spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, their chemical composition, nutritional value, factors, shaping the quality.					
9.	Organization and methodology of post-slaughter veterinary and sanitary control of carcasses and organs of animals.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-1 – to know the existing programs for the prevention and control of zoonoses, contagious diseases, emerging infections, the application of animal identification systems, trace and control by the relevant veterinary services. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, control production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units of livestock raw materials; organize and control the transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the species of meat; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its	**8**		**2**		**2**

		chemical composition, nutritional value, factors, shaping the quality.					
10	The control of meat for trichinellosis. The methodology of veterinary and sanitary expertise of carcasses and slaughter products. Sampling, technique of trichinoscopy, specifics of the examination of canned and non-canned meat.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-1 – to know the existing programs for the prevention and control of zoonoses, contagious diseases, emerging infections, the application of animal identification systems, tracing and control by the relevant veterinary services. GPC-6 ID-2 – to be able to carry out with the help of digital technologies as well an assessment of the risk of animal diseases occurrence, including imported animals and products of animal origin and other measures of veterinary services; to identify prohibited substances in the body of animals, products of animal origin and feed. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, control production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to correctly assess the quality and control of agricultural output; to assess the suitability of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the species of meat; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures to prevent zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	**8**		**1**	**1**	**2**
11	Examination of meat for cysticercosis. The	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases***	**8**		**2**	**1**	**2**

	methodology of veterinary and sanitary expertise of carcasses and slaughter products.	GPC-6 ID-1 – to know the existing programs for the prevention and control of zoonoses, contagious diseases, emerging infections, the application of animal identification systems, tracing and control by the relevant veterinary services. GPC-6 ID-2 – to be able to carry out with the help of digital technologies as well an assessment of the risk of animal diseases occurrence, including imported animals and products of animal origin and other measures of veterinary services; to identify prohibited substances in the body of animals, products of animal origin and feed. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, control production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units of livestock raw materials; organize and control the transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the species of meat; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.					
12	Detection of meat from sick and healthy animals. Methods of organoleptic and laboratory tests and its	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and***	**8**		**1**	**1**	**2**

	validity for the characterization of meat.	***use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, control production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to correctly assess the quality and control of agricultural output; to assess the suitability of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the species of meat; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.					
13	Meat freshness degree detection.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, control production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products	**8**		**2**	**1**	**2**

		according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the species of meat; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.					
14	Poultry and rabbit meat freshness degree detection.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, control production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the meat origin; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization	**8**		**2**		**2**

		and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.					
15	Veterinary and sanitary expertise of edible animal fats.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality control of products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the species of meat; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	**8**		**2**		**2**
16	Determination of meat species origin.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks***	**8**		**2**		**2**

		GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to correctly assess the quality and control of agricultural output; to assess quality control of products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units of livestock raw materials; organize transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the species of meat origine; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of animals transportation, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.					
17	Bacteriological control of meat and meat products. Sampling and scheme of bacteriological examination. Primary passage.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to correctly assess the quality and control of agricultural output; to assess the sui of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the	**8**		**2**	**1**	**4**

		modes of operating parameters of all processing units livestock raw materials; organize and control the loading and transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the species of meat; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. PC-18 ID-2 – to know the state standards in the sphere of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures to prevent zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.					
18	Bacteriological examination of meat and meat products. The determination of cultural characteristics. Morphological characteristics.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to correctly assess the quality and control of agricultural output; to assess the suitability of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units livestock raw materials; organize and control the loading and transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the species of meat; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. PC-18 ID-2 – to know the state standards in the sphere of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures to prevent zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the	**8**		**2**	**1**	**4**

		organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.					
19	Bacteriological examination of meat and meat products. Biochemical characteristics research. Identification of pathogens.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to correctly assess the quality and control of agricultural output; to assess the suitability of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units livestock raw materials; organize and control the loading and transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the meat origine; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures to prevent zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	**8**		**2**		**4**
20	Veterinary and sanitary, technochemical control of sausage products. Basics of organoleptic control assessment.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-2 – to be able to carry out, with the help of digital technologies as wel,l an assessment of the risk of animal diseases occurrence, including imported animals and products of animal origin and other measures of veterinary services; to identify prohibited substances in the body of animals,	**8**		**2**		**2**

		products of animal origin and feed. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-2 – to be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research tasks. GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to correctly assess the quality and control of agricultural output; to assess the qualitity of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the species of meat; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.					
21	Technochemical and sanitary control of canned meat. Sampling. Methods of organoleptic, bacteriological and technochemical examinations.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-2 – to be able to carry out, with the help of digital technologies as well, an assessment of the risk of animal diseases occurrence, including imported animals and products of animal origin and other measures of veterinary services; to identify prohibited substances in the body of animals, products of animal origin and forage. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and***	**8**		**2**		**2**

		use them to solve professional tasks GPC-7 ID-2 – to be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research tasks. GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, control production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to correctly assess the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the species of meat; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.					
22	Transportation of slaughter animals. Types of transportation, veterinary and sanitary requirements.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-1 – to know the existing preventive and control programs of zoonoses, contagious diseases, emerging infections, the application of animal identification systems, its trace and control by the relevant veterinary services. ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures***	**8**		**2**		**2**

		PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine meat origin; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.					
		TOTAL FOR THE 8TH SEMESTER:		**16**	**26**	**6**	**60**
23	The morphology and chemistry of animal meat.	***PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** GPC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units livestock raw materials; organize and control the loading and transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the meat origin; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. GPC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its	**9**	**2**			**4**

		chemical composition, nutritional value, factors, shaping the quality.					
24	Meat post-slaughter changes. Changes in meat during storage. Types of meat spoilage.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***PC-18 – to be able to carry out veterinary and sanitary expertise, control production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units livestock raw materials; organize and control the transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine meat origine; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin.	**9**	**2**			**2**
25	Veterinary and sanitary expertise and assessment of animal carcasses and other meat products in cases of infectious diseases transmitted to humans through meat and meat products.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results, using digital technologies; to control the modes of operating parameters of all processing units livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the meat origine; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin.	**9**	**2**			**4**
26	Veterinary and sanitary expertise and assessment	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases***	**9**	**2**			**4**

	of animal carcasses and other meat products in cases of infectious diseases, non-transmittable to humans through meat and meat products.	GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, control production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine meat origine; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin.					
27	Veterinary and sanitary expertise and assessment of animals carcasses and products, slaughter in case of parasitic diseases.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the meat origine; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin.	**9**	**2**			**4**
28	Food toxicoinfections	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread***	**9**	**2**			**2**

	and toxicoses.	***of diseases*** GPC-6 ID-1 – to know the existing programs for the prevention and control of zoonoses, contagious diseases, emerging infections, the application of animal identification systems, trace and control by the relevant veterinary services. ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, control production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to correctly assess the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine meat origine; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin.					
29	Modern methods of meat and meat products.cold preservation	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-2 – to be able to carry out, inter alia, with the help of digital technologies, an assessment of the risk of animal diseases occurrence, including import animals and products of animal origin and other measures of veterinary services; to identify prohibited substances in the body of animals, products of animal origin and feed. ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-2 – to be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, control production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units livestock raw materials; organize and control	**9**	**2**			**2**

		transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine meat origin ; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin.					
30	Veterinary and sanitary expertise of sausage products and canned meat.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-2 – to be able to carry out with the help of digital technologies as well an assessment of the risk of animal diseases occurrence, including import of animals and products of animal origin and other measures of veterinary services; to identify prohibited substances in the body of animals, products of animal origin and feed. ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-2 – to be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine meat origin; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin.	**9**	**2**			**2**
31	Basics of commodity science. Veterinary branding. Varietal cutting of meat.	***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-1 – to know modern technical facilities and information technologies. ***GPC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** GPC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its	**9**	**2**			**2**

		spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.					
32	Milk Composition, physico-chemical and technological properties. Sanitary and hygienic modes of milk production.	***PC-18 – to be able to carry out veterinary and sanitary expertise, production control p and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** GPC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine meat origin; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. GPC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors conducive of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, chemical composition, nutritional value, factors, shaping the quality.	**9**	**2**			**2**
33	Veterinary and sanitary expertise of milk in farms, its storage and transportation, milk defects. Veterinary and sanitary expertise of milk of sick animals. Methods and modes of disinfection.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***GPC-18 – to be able to carry out veterinary and sanitary expertise, control production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** GPC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the	**9**	**2**			**2**

		modes of operating parameters of all processing units livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine meat origin; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. GPC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, chemical composition, nutritional value, factors, shaping the quality.					
34	Veterinary and sanitary expertise of fish.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-2 – to be able to carry out with the help of digital technologies as well an assessment of the risk of animal diseases occurrence, including import of animals and products of animal origin and other measures of veterinary services; to identify prohibited substances in the body of animals, products of animal origin and feed. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-2 – to be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research tasks. ***GPC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** GPC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to correctly assess the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine mea originet; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. GPC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as	**9**	**2**			**2**

		well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as conductive factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.					
35	Veterinary and sanitary control of fish. Methods of neutralization.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-2 – to be able to carry out with the help of digital technologies as well, an assessment of the risk of animal diseases occurrence, including imported animals and products of animal origin and other measures of veterinary services; to identify prohibited substances in the body of animals, products of animal origin and feed. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-1 – to know modern technical facilities and information technologies. ***GPC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** GPC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the meat origin; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. GPC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as factors conducive to its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	**9**	**2**			**2**

36	Basics of production technology, veterinary and sanitary expertise of dairy products.	***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-1 – to know modern technical facilities and information technologies. ***GPC-18 – to be able to carry out veterinary and sanitary expertise, control production and certification of products of animal husbandry, beekeeping, fisheries and forage, as well as transportation of animals and cargo during export and import operations, to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** GPC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and production control of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as factors conductive to its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	**9**	**2**			**2**
37	The rules for the transportation of perishable cargo. Transportation control.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-1 – to know the existing programs for the prevention and control of zoonoses, contagious diseases, emerging infections, the application of animal identification systems, tracing and control by the relevant veterinary services. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-2 – to be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research tasks. GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***GPC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and forage, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** GPC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to correctly assess the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable	**9**	**2**			**2**

		origin; determine the meat origin; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. GPC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as factors conductive to its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.					
38	Fundamentals of technical regulation and standardization of livestock products. Technical reglaments (TR) and government standartization system (GSS) of the Russian Federation.	***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-1 – to know modern technical facilities and information technologies. GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***GPC-18 – to be able to carry out veterinary and sanitary expertise, control production and certification of products of animal husbandry, beekeeping, fisheries and forage, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** GPC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and forage, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as factors conductive to its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	**9**	**2**			**2**
39	The basics of technical regulation and standardization of livestock products. The HACCP system. Labeling of food products.	***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-1 – to know modern technical facilities and information technologies. GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***GPC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** GPC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment	**9**	**2**			**2**

		and control of the production of safe products of animal husbandry, beekeeping, fisheries and forage, as well as products of plant origin; rules for veterinary and sanitary expertise and food quality control of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as factors conductive to its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.					
40	Veterinary and sanitary expertise of milk. Sampling. Organoleptic and laboratory tests of milk according to state standards and current rules.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-1 – to know the existing programs for the prevention and control of zoonoses, contagious diseases, emerging infections, the application of animal identification systems, trace and control by the relevant veterinary services. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-2 – to be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research tasks. ***GPC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and forage, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** GPC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the meat origin; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. GPC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and food quality control of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as conductive factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products,	**9**		**3**	**1**	**2**

		its chemical composition, nutritional value, factors, shaping the quality.					
41	Veterinary and sanitary expertise of dairy products. Sampling. Organoleptic and laboratory tests of milk according to state standards and current rules. Falsification of milk and dairy products.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-1 – to know the existing programs for the prevention and control of zoonoses, contagious diseases, emerging infections, the application of animal identification systems, trace and control by the relevant veterinary services. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-2 – to be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research tasks. ***GPC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and forage, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** GPC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units of livestock raw materials; organize and control the transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine meat origin; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. GPC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as factors conductive to its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	**9**		**3**	**1**	**2**
42	Milk recognition of sick animals. Organoleptic and physico-chemical properties of milk in cases of diseases, intoxications of animals	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-2 – to be able to carry out with the help of digital technologies as well an assessment of the risk of animal diseases occurrence, including imported animals and products of animal origin and other measures of veterinary services; to identify prohibited substances in the body of animals, products of animal origin and feed.	**9**		**3**		**2**

	(tuberculosis, brucellosis, leukemia, mastitis, foot-and-mouth disease, etc.).	GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***GPC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** GPC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the meat origin; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin.					
43	Veterinary and sanitary expertise of freshwater and saltwater fish, crayfish and other aquatic organisms. Sampling, testing methods of live and canned fish, crayfish and aquatic organisms. Parasitological examination of fish. Veterinary and sanitary assessment of fish in cases of infectious and parasitic diseases.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-2 – to be able to carry out with the help of digital technologies as well, an assessment of the risk of animal diseases occurrence, including imported animals and products of animal origin and other measures of veterinary services; to identify prohibited substances in the body of animals, products of animal origin and feed. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-1 – to know modern technical facilities and information technologies. ***GPC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** GPC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units of livestock raw materials; organize and control the transportation of slaughtered animals, raw materials, products of animal and vegetable origin;	**9**		**3**	**1**	**2**

		determine the meat origin; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. GPC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and food quality control of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as factors conductive to its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.					
44	Veterinary and sanitary expertise of eggs.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-2 – to be able to carry out with the help of digital technologies as well, an assessment of the risk of animal diseases occurrence, including imported animals and products of animal origin and other measures of veterinary services; to identify prohibited substances in the body of animals, products of animal origin and feed. ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***GPC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** GPC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine meat origin; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. GPC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and food quality control of animal origin; preventive measuresof zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and	**9**		**3**	**1**	**2**

		fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.					
45	Sanitary control and examination of plant products. Sampling. Organoleptic and laboratory testing methods. Nitrate content standards. Radiometric monitoring.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-1 – to know modern technical facilities and information technologies. ***GPC-18 – to be able to carry out veterinary and sanitary expertise, control production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** GPC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine meat origin; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. GPC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and food quality control of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as factors conductive to its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, chemical composition, nutritional value, factors, shaping the quality.	**9**		**3**	**1**	**2**
46	Veterinary and sanitary expertise of honey. Methods of organoleptic and laboratory tests to determine its naturalness and to recognize various falsifications.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks.	**9**		**4**	**1**	**2**

		GPC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures GPC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all livestock raw materials processing units; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the species of meat; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. GPC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as factors conductive to its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.					
47	Veterinary and sanitary expertise of animal carcasses and organs in cases of infectious and parasitic diseases (transmitted to humans through meat and meat products, and not transmitted to humans through meat and meat products).	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-2 – to be able to carry out with the help of digital technologies as well, an assessment of the risk of animal diseases occurrence, including import animals and products of animal origin and other measures of veterinary services; to identify prohibited substances in the body of animals, products of animal origin and feed. ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***GPC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** GPC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the	**9**		**4**	**1**	**2**

		modes of operating parameters of all livestock raw materials processing units ; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine meat origin; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. GPC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as factors conductive to its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.					
48	Veterinary and sanitary expertise of animal carcasses and organs in cases of infectious and parasitic diseases of birds (transmitted to humans by meat and meat products, and not transmitted to humans by poultry meat and meat products).	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***GkPC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all livestock raw materials processing units; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine meat origin; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and food quality control of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and	**9**		**3**		**2**

		fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, chemical composition, nutritional value, factors, shaping the quality.					
49	Identification of meat thermal condition.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can help to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all livestock raw materials processing units; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine meat origin; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin.	**9**		**3**	**1**	**2**
50	Veterinary and sanitary requirements for the transportation and storage of perishable cargo.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-1 – to know the existing programs for the prevention and control of zoonoses, contagious diseases, emerging infections, the application of animal identification systems, trace and control by the relevant veterinary services. ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products	**9**		**3**		**2**

		according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the species of mea origint; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin.					
51	Organization of the work of the State laboratory of veterinary and sanitary expertise and the specifics of veterinary and sanitary expertise of food products in food markets.	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of the diseases*** GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the quality of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the species of meat origin; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin.	**9**		**3**	**1**	**2**
52	Basics of technical regulation and standardization. Familiarization with the current regulatory and technical documentation (Federal Law, Resolutions of the Government of the Russian Federation, Rules, state standards, technical specifications, etc.). Concepts and	***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-2 – to be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research tasks. ***PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and	**9**		**3**	**1**	**1**

	definitions used in veterinary and sanitary expertise.	fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, chemical composition, nutritional value, factors, shaping the quality.					
53	Control	***GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases*** GPC-6 ID-1 – to know the existing programs for the prevention and control of zoonoses, contagious diseases, emerging infections, the application of animal identification systems, trace and control by the relevant veterinary services. GPC-6 ID-2 – to be able to carry out, with the help of digital technologies as well, an assessment of the risk of animal diseases occurrence, including imported animals and products of animal origin and other measures of veterinary services; to identify prohibited substances in the body of animals, products of animal origin and feed. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement measures that can be used to reduce the risk ***GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks*** GPC-7 ID-1 – to know modern technical facilities and information technologies. GPC-7 ID-2 – to be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research tasks. GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. ***GPC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures*** GPC-18 ID-1 – to be able to conduct veterinary and sanitary pre-slaughter examination of animals and poultry, post-slaughter veterinary and sanitary expertise of carcasses and organs; to assess correctly the quality and control of agricultural output; to assess the qualitu of controlled products according to organoleptic properties and laboratory results using digital technologies; to control the modes of operating parameters of all processing units of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; determine the meat origin; conduct bacteriological analysis of meat and meat products; use the methods of technochemical control of canned products of animal and vegetable origin. GPC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and					**36**

		fisheries products; biology and life cycles of animals that cause zoonoses, as well as conductive factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.					
			TOTAL FOR THE 9TH SEMESTER:	**34**	**41**	**10**	**95**

6. THE LIST OF EDUCATIONAL AND METHODOLOGICAL SUPPORT FOR STUDENTS' SELF WORK

Correct organization and planned self – work stimulate research and creative activity of students. Self-work should be understood not only as the ability to make independent conclusions and to apply the knowledge, gained in practice, but also as the ability to organize their activities without outside help.

Self-work over the discipline "Veterinary and sanitary expertise" allow to develop skills on the principles of veterinary and sanitary control of the rational use of animal and plant products (controlled by gosvetnadzor), as well as raw materials (for industrial processing of farm and natural fishing resources); environmental protection technologies and equipments; fundamentals of technologies, technical regulation and standardization, professional responsibility; international cooperation in the field of veterinary and sanitary expertise, food safety and protection of the territory of the Russian Federation from the introduction of infectious zooanthroponous and animal diseases; environmental protection; human consciousness and society for the development of the agro-industrial complex of the Russian Federation.

Students self-work illustrates the development of the following qualification requirements:

- the ability to identify problems and interests in the field of quality control and food safety;
- the ability to set an adequate goal, determine the sequence of tasks;
- the ability to find optimal solutions, effective means and methods to achieve the goal;
- the ability to find the necessary information using modern technologies, classify and systematize it;
- the ability to conduct scientific research in the field of food expertise;
- the ability to present the results of their activities, both in written and oral form for the procedure of public presentation, as well as lectures;
- the ability to master the skills of effective business cooperation.

Students self-work over the discipline "Veterinary and sanitary expertise" is the main way of mastering educational material. It is carried out in order to:

- develop and assimilate the educational material of the discipline;
- consolidate and ameliorate knowledge, skills and abilities;
- prepare for upcoming classes and control tasks;
- form the culture of intellectual work, independency and initiative in research and education.

Students self-work includes the development of theoretical material and preparation for practical classes in the basics of technical regulation and standardization of livestock products, TR and GSS of the Russian Federation, the HACCP system, food safety requirements: meat and meat products, milk and dairy products, fish and fish products, raw materials and technological processes of children's and specialized nutrition and others. food security issues.

The forms of student's self-work over the discipline "Veterinary and sanitary expertise" are:

- acquaintance with the work program;
- making notes and processing lecture material;
- preparation for group classes, including:

a) selection of necessary sources of information (literature, online publications, regulatory framework);

b) taking notes of educational, methodological and scientific literature;

c) processing and analysis of laws and regulations;

d) self-control of the processed questions and topics of the curriculum;

In addition, students self-work in a free form is realized through the preparation of reports and articles for student scientific conferences on the problems of veterinary and sanitary expertise, food security, rational development of the agro-industrial complex of the Russian Federation and the use of natural resources, innovative technologies and technical regulation in the field of veterinary and sanitary expertise, processing of meat, poultry, dairy, etc. raw materials, eggs, honey and bee products, vegetable raw materials, raw materials for food ghee of animal origine, the use of biotechnology.

During the practical classes, the discussion of the topic is conducted in a free creative form. Students discuss with the teacher not only the questions formulated in the educational and methodological complex, but also ask questions that they have during preparation for the seminar, and state their own position on a particular problematic issue in a reasoned manner.

Preparing for the lesson involves the study of theoretical lecture material and regulatory documents. When solving problems, it is recommended to analyze the conditions, formulate a solution clearly and competently, giving references to the relevant legal norms. In order to assimilate the material and better prepare for future professional activity, it is necessary to strive to change the conditions of the task in order to choose the best solution to a specific life situation.

The type of tasks for students' self-work is determined by the teacher through the work program and assessment funds.

Educational and methodological materials for self-work of disabled students are provided in forms adapted to the limitations of their health and perception of information and can be specified depending on the contingent of students.

6.1. Guidelines for self -work

1. Educational and methodological guide for the development of the discipline "Veterinary and sanitary expertise», specialty 36.05.01 "Veterinary medicine", the level of higher education - specialty /Smirnov A.V. [et al.]; Ministry of Agriculture of the Russian Federation, SPbGAVM. - St. Petersburg: Publishing House of SPbGAVM, 2019. - - 75 p. - URL: UMP_VSE1 (accessed 25.03.2026). - Access mode: for authorization. users of the SPbGUVM EB.

6.2. Literature for self-work

1. Smirnov, A.V. Veterinary and sanitary examination of meat of sick and poisoned animals and the study of meat for freshness: a textbook / A.V.Smirnov. — St. Petersburg: Giord, 2019. – 144 p.

7. THE LIST OF BASIC AND ADDITIONAL LITERATURE NECESSARY FOR THE EDUCATION OF THE DISCIPLINE

7.1. Basic literature

1. Borovkov, M.F. Veterinary and sanitary expertise with the basics of technology and standardization of livestock products / M.F. Borovkov, V.P. Frolov, S.A. Serko - St. Petersburg: Lan, 2010. – 480c. 394 copies.

2. Vostroilov, A.V. Fundamentals of milk processing and examination of the quality of dairy products: a textbook / A.V. Vostroilov, I.N. Semenova, K.K. Polyansky. — St. Petersburg: Giord, 2010. – 512 p.

3. Smirnov, A.V. Workshop on veterinary and sanitary expertise: textbook / A.V.Smirnov. — 2nd ed., reprint. and additional — St. Petersburg: Giord, 2015. – 320 p.

4. Smirnov, A.V. Veterinary and sanitary examination of meat of sick and poisoned animals and the study of meat for freshness: a textbook / A.V.Smirnov. — St. Petersburg: Giord, 2019. – 144 p.

8.THE LIST OF RESOURCES OF THE INFORMATION AND TELECOMMUNICATION NETWORK "INTERNET" NECESSARY FOR EDUCATION OF THE DISCIPLINE

To prepare for laboratory classes and perform self-work, students can use the following online resources:

1. http://fsvps.ru The official website of the Federal Service for Veterinary and Phytosanitary Surveillance.
2. http://www.mcx.ru/ Official website of the Ministry of Agriculture
3. http://vetexpert.pro The portal "Veterinary expertise".
4. http://www.gost.ru Official website of the Federal Agency for Technical Regulation and Metrology.
5. http://www.kodeks.ru The electronic fund of normative documents "Code".
6. https://standartgost.ru An open database of GOST standards and other regulatory documents.
7. http://docs.cntd.ru Electronic fund of legal and regulatory and technical documentation

Electronic library systems

1. EBS "SPBGUVM"
2. Legal reference system "ConsultantPlus"
3. University information system "RUSSIA"
4. Full-text database POLPRED.COM
5. Scientific electronic Library ELIBRARY.RU
6. Russian Scientific Network
7. Full-text interdisciplinary database on agricultural and environmental sciences ProQuest AGRICULTURAL AND ENVIRONMENTAL SCIENCE DATABASE
8. Electronic books of the publishing house "Prospekt Nauki" http://prospektnauki.ru/ebooks/
9. Collection "Agriculture. Veterinary medicine" publishing house "Quadro" EBS "Elibris" publishing house "Quadro" https://elibrica.com/

9. METHODOLOGICAL GUIDELINES FOR STUDENTS ON EDUCATION OF THE DISCIPLINE

Methodological recommendations for students are a set of recommendations and explanations that allow them organize the process of studying this discipline optimally.

The content of methodological recommendations, as a rule, may include:

• Tips on planning and organizing the time needed to study the discipline. Description of the sequence of actions of the student, or the "scenario of studying the discipline".

Morning time is the most effective for academic work (from 8-14 hours), followed by afternoon time (from 16-19 hours) and evening time (from 20-24 hours). The most difficult material is recommended to be studied at the beginning of each time interval after rest. After 1.5 hours of work, a break is required (10-15 minutes), after 4 hours of work, the break should be 1 hour. Part of the scientific organization of labor is the master of the technique of mental labor. Normally, a student should devote about 10 hours a day to studying (6 hours at university, 4 hours at home).

The methodology of work when taking notes of oral presentations differs significantly from the methodology of work when taking notes of written sources.

By taking notes of written sources, the student has the opportunity to read again the desired passage of the text, reflect on it, highlight the main thoughts of the author, briefly formulate them, and then write them down. If necessary, he can also note his attitude to this point of view. Listening to the lecture, the student should transist most of the complexity of the above–mentioned works for another time, trying to use every minute to record the lecture, and not to comprehend it - there is no time left for this. Therefore, when taking notes of a lecture, it is recommended, to leave separate fields on each page for subsequent entries in addition to the summary.

After recording a lecture or making a summary of it, you should not leave work on the lecture material before preparing for the test. It is necessary to do as early as possible the work that accompanies takimg notes of written sources, the last could not be done during the recording of the lecture - read your notes, deciphering individual abbreviations, analyze the text, establish logical connections between its elements, in some cases show them graphically, highlight the main thoughts, mark issues, requiring additional processing, in particular, the teacher's consultations.

When working on the text of the lecture, the student should pay special attention to the problematic issues, raised by the teacher, during the lecture, as well as to his assignments and recommendations.

For each lecture, practical lesson and laboratory work, classification cod, topic, list of issues under consideration, volume in hours and links to recommended literature are provided. For classes conducted in interactive forms, its organizational form should be indicated: computer simulation, business or role-playing game, analysis of a specific situation, etc.

• Recommendations for preparing for practical classes

Practical (seminar) classes are an important part of the professional training of students. The main purpose of conducting practical (seminar) classes is to form students' analytical, creative thinking through the acquisition of practical skills. Practical classes are also conducted in order to deepen and consolidate the knowledge gained in lectures and in the process of independent work on normative documents, educational and scientific literature. For student, it is necessary, to study or repeat theoretical material on a given topic when preparing for a practical lesson for students.

When preparing for a practical lesson, the student is recommended to follow the following algorithm;

1) get acquainted with the plan of the upcoming lesson;

2) study the literature sources that have been recommended and familiarize yourself with the introductory notes to the relevant sections.

Methodological guidelines for practical (seminar) classes in the discipline, along with the work program and schedule of the educational process, refer to methodological documents that determine the level of organization and quality of the educational process.

The content of practical (seminar) classes is recorded in the working curricula of the disciplines in the sections "List of topics of practical (seminar) classes".

The most important component of any form of practical training are tasks. The basis of the task is an example that is understood from the standpoint of the theory developed in the lecture. As a rule, the main attention is paid to the formation of specific skills, which determines the content of students' activities - problem solving, laboratory work, clarification of categories and concepts of science, which are a prerequisite for correct thinking and speech.

• Practical (seminar) classes perform the following tasks:

- stimulate regular study of recommended literature, as well as attentive attitude to the lecture course;

- consolidate the knowledge gained in the process of lecture training and independent work on literature;

- expand the scope of professionally significant knowledge, skills, and abilities;
- allow you to verify the correctness of previously acquired knowledge;
- initiate skills of independent self-thinking, oral presentation;
- contribute to the free use of terminology;
-provide the teacher with the opportunity to systematically monitor the level of independent work of students.

Methodological guidelines for practical (seminar) classes on the discipline should be focused on modern business conditions, current regulatory documents, advanced technologies, the latest achievements of science, technology and practice, modern ideas about certain phenomena, the studied reality.

• Recommendations for working with literature.

Working with literature is an important stage of the student's self-work on mastering the subject, contributing not only to the consolidation of knowledge, but also to the expansion of horizons, mental abilities, memory, the ability to think, express and confirm personal hypotheses and ideas. In addition, the skills of research work necessary for further professional activityare developed.

When starting to study the literature on the topic, it is necessary to make notes, extracts, notes. It is mandatory to take notes of the works of theorists, which allow us to comprehend the theoretical basis of the study. For the rest, you can limit yourself to summary from the studied sources. All summaries and quotations must have the exact "return address" (author, title of the work, year of publication, page, etc.). It is advisable to write an abbreviated title of the question to which the extract or quotation refers. In addition, it is necessary to learn how to immediately compile a file of special literature and publications of sources, both proposed by the teacher and identified independently, as well as refer to bibliographic reference books, chronicles of journal articles, book chronicles, abstract journals. At the same time, publications of sources (articles, book titles, etc.) should be written on separate cards, which must be filled in according to the rules of bibliographic description (surname, initials of the author, title of the work. Place of publication, publisher, year of publication, number of pages, and for journal articles – the name of the journal, year of publication, page numbers). On each card, it is advisable to record the thought of the author of the book or a fact from this book on only one specific issue. If the work, even in the same paragraph or phrase, contains more judgments or facts on another issue, then they should be written out on a separate card. The presentation should be concise, accurate, without subjective assessments. On the back of the card, you can make your own notes about this book or article, its content, structure, on which sources it is written, etc.

• Explanations about working with control and test materials for the course, recommendations for completing homework.

Testing allows you to determine whether the actual behavior of the program corresponds to the expected one by performing a specially selected set of tests. A test is the fulfillment of certain conditions and actions necessary to verify the operation of the function under test or part of it. Each question in the discipline must be answered correctly by choosing one option.

10. EDUCATIONAL WORK

As part of the implementation of the discipline, educational work is carried out to form a modern scientific worldview and a system of basic values, the formation and development of spiritual and moral, civil and patriotic values, a system of aesthetic and ethical knowledge and values, attitudes of tolerant consciousness in society, the formation of students' need for work as the first vital necessity, the highest value and the main way to achieve success in life, to realize the social significance of your future profession.

11. THE LIST OF INFORMATION TECHNOLOGIES USED IN THE IMPLEMENTATION OF THE EDUCATIONAL PROCESS

11.1 Information technologies

For the educational process of the discipline is previewed the use of information technologies:

- **practical classes using multimedia;**
- **interactive technologies (dialogues, collective discussion on various topics for realization a particular educational and professional task);**
- **interaction with students via e - mail;**
- **community work in the electronic information and educational environment of St. Petersburg State University: https://spbguvm.ru/academy/eios/**

11.2. Software

The list of licensed and free- distributed software, including national programs

№ п/п	Technical and computer programs recommended by sections and topics of the program	License
1	MS PowerPoint	67580828
2	LibreOffice	free software
3	OS Alt Education	AAO.0022.00
4	ABIS " MARK-SQL"	02102014155
5	MS Windows 10	67580828
6	System Consult Plus	503/KJI
7	Android OS	Free software

12. THE MATERIAL AND TECHNICAL BASE NECESSARY FOR THE IMPLEMENTATION OF THE DISCIPLINE EDUCATIONAL PROCESS.

The title of the discipline (module), practice in accordance with the curriculum	**The title of special rooms and rooms for self-work**	**Equipment of special rooms and rooms for self-work**
Veterinary and sanitary expertise	405 (196084, St. Petersburg, Chernigovskaya str., 5) Classroom for lecture-type classes, seminar-type classes, group and individual consultations, ongoing monitoring and intermediate certification	*Specialized furniture*: desks, chairs *Technical training tools*: video projector, slide presentations on the parts of the discipline
	406 (196084, St. Petersburg, Chernigovskaya str., 5) Educational laboratory of the department	*Specialized furniture:* laboratory tables, chairs, DE-4 aquadistilator, laboratory scales, analytical registration scales, vacuum drying SPT-200, projection trichinelloscope, laboratory milk centrifuge "OKA", Gerber centrifuges, microscopes "Biolam", water bath, colorimeter photoelectric concentrator, "Gastros", laboratory pHmeter "Status", electronic milk quality analyzers – "Clover", "Lactane 1-4"; refractometers, viscometer, Somatos Mini somatic cell analyzer in milk, ovoscope, Filin luminoscope, VK-75 sterilizer, posters and visual material: standards TR, GOST R, SanPiN
	206 Large reading room (196084, St. Petersburg, Chernigovskaya str., 5) Room for self-work	*Specialized furniture:* tables, chairs *Technical means of education:* computers connected to the Internet and access to an electronic information and educational environment
	214 Small reading room (196084, St. Petersburg, Chernigovskaya str., 5) Room for self-work	*Specialized furniture:* tables, chairs *Technical means of education:* computers connected to the Internet and access to an electronic information and educational

		environment
	324 Information Technology Department (196084, St. Petersburg, Chernigovskaya str., 5) Room for storage and preventive maintenance of educational equipment	*Specialized furniture: tables,* chairs, special equipment, materials and spare parts for preventive maintenance of technical training facilities
	Box No. 3 Carpentry workshop (196084, St. Petersburg, Chernigovsaya str., 5) Room for storage and preventive maintenance of educational equipment	*Specialized furniture: tables,* chairs, special equipment, materials and spare parts for preventive maintenance of technical training facilities

Developers:

Head of the Department of Veterinary and Sanitary Expertise, Doctor of Veterinary Sciences — Tokorev A.N.

Associate Professor of the Department of Veterinary and Sanitary Expertise, Candidate of Veterinary Sciences — Kaluzhnaya T.V.

Program abstract of the discipline B1.V.16
"Veterinary and sanitary expertise"
specialty 36.05.01 Veterinary Medicine
Profile "General Clinical Veterinary Medicine"

The purpose of the discipline: to prepare a specialist, a future veterinarian, who knows the theoretical basis of commodity science and food production technology; practical skills in veterinary and sanitary control of livestock raw materials and processed food products; who is able to give a reasonable conclusion about its quality and safety, and - to exhibite control at all stages of products production and ensure the release of high-quality food products.

Position of the discipline in the curriculum: The discipline "Veterinary and sanitary expertise" B1.B.16, according to the curriculum, refers to the part formed by participants in educational process of the first block, is mastered in full-time education in the 8th and 9th semesters.

Requirements for the results of mastering the discipline: The graduate of the discipline should form the following competencies:

GPC-6. Is able to analyze, identify and assess the risk danger of the occurrence and spread of the disease.

GPC-6 ID-1 - To know: existing programs for the prevention and control of zoonosis, contagious diseases, emergent or newly emerging infections, the use of animal identification systems, trace and control by the relevant veterinary services.

GPC-6 ID-2 – To be able to: assess the risk of animal diseases, including the import of animals and animal products and other measures of veterinary services, the control of prohibited substances in the body of animals, animal products and feed

GPC-6 ID-3 – To possess skills to: conduct identification procedures, select and implement measures that can be used to reduce the risk level.

GPC-7. Is able to understand the principles of modern information technologies and use them to solve professional tasks

GPC-7 ID-1 - To know modern technical means and information technologies.

GPC-7 ID-2 - To be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research tasks.

GPC-7 ID-3 - To possess skills to use modern technical means and information technologies to solve analytical and research problems.

PC-18. Is able to carry out veterinary and sanitary expertise, manage the production and certification of livestock products, beekeeping, aquatic fisheries and feed, as well as transport rules of animals and goods during export and import operations to ensure food safety, carry out a sanitary assessment of livestock facilities and structures

PC-18 ID-1 - To be able to carry out veterinary and sanitary pre-slaughter inspection of animals and poultry, post-slaughter veterinary and sanitary examination of carcasses and organs; correctly assess the quality and control of agricultural output; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of technochemical control of canned products of animal and vegetable origin

PC-18 ID-2 - To know the government standards in the field of veterinary and sanitary expertise and control of the production of safe livestock products, keeping, aquatic fisheries and feed, as well as plant products; rules for veterinary and sanitary examination and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises;

norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, bee products and aquatic fisheries; biology and life cycles of animals that cause zoonoses, as well as factors of its infection; basic concepts and terms in the field of controling the quality of animal slaughter products, its chemical composition, nutritional value, quality factors.Summary of the discipline:

To achieve such goal, it is necessary to solve the following tasks:

a) The general educational task is to familiarize students with the methods of veterinary and sanitary examination of food products in terms of quality and safety.

b) The applied task highlights issues related to the veterinary and sanitary assessment of food raw materials and finished products, and creates a conceptual framework for the implementation of interdisciplinary structural and logical relationships in order to develop professional skills.

c) A special task is to familiarize students with modern trends and methodological approaches used in the production and handling of food products to solve problems of veterinary and sanitary expertise and veterinary medicine, as well as existing achievements in this field.

As a result of mastering the discipline, the student must:

Know: the basic methods of veterinary and sanitary control and conformity assessment of food products.

Be able to: evaluate organoleptic and laboratory indicators of the quality and safety of products of animal and plant origin: physico-chemical and microbiological.

Possess: the skills of conducting veterinary and sanitary examination of food products in terms of quality and safety.

The complexity of the discipline is: 288 academic hours (8 credits).

Final control of the discipline: test, exam.

Annex 1

Ministry of Agriculture of the Russian Federation
Federal State Budgetary Educational Institution
of higher education
"Saint Petersburg State University of Veterinary Medicine"

Department of Veterinary and Sanitary Expertise

FUND OF ASSESMENT TOOLS
for the discipline
"VETERINARY AND SANITARY EXPERTISE"

Level of higher education
SPECIALIST COURSE

Specialty 36.05.01 Veterinary medicine
Profile "General Clinical Veterinary Medicine"
Full-time education

Education starts in 2026

Saint Petersburg
2026

1. PASSPORT OF THE FUND OF ASSESMENT TOOLS

№	Acquired competence	Assessed modules of a discipline	Assesment tool
1	GPC - 6 The student is able to analyze, identify and assess the risk danger of the occurence and spread of the disease.	Technology of slaughter of animals and poultry. Veterinary and sanitary requirements for meat processing enterprises and production processes.	Test, Control work
2	GPC - 6 ID -1 To know existing programs for the prevention and control of zoonosis, contagious diseases, emerging or re-emerging infections, the use of animal identification, tracing and control systems used by the relevant veterinary services. GPC - 6 ID -2 To be able to: assess the risk of animal diseases, including the import of animals and animal products and other measures of veterinary services, the control of prohibited substances in the body of animals, animal products and feed GPC-6. ID-3 To possess skills to: conduct identification procedures, select and implement measures that can be used to reduce the risk level. GPC-7. The student is able to understand the principles of modern information technologies and use them to solve professional tasks GPC-7 ID-1 To know modern technical means and information technologies. GPC-7 ID-2 To be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research problems GPC-7 ID-3 To possess skills to use modern technical means and information technologies to solve analytical and research problems. PC-18. The student is able to carry out veterinary and sanitary expertise, manage the production and certification of livestock products, beekeeping, aquatic fisheries and feed, as well as transport rules of animals and goods during export and import operations to ensure food safety, carry out a sanitary assessment of livestock facilities and structures PC-18 ID-1 To be able to carry out veterinary and sanitary pre-slaughter inspection of animals and	Organization and methodology of postmortem veterinary and sanitary inspection of animals' carcasses and internal organs	Seminar, Test, Control work
3		Methods of veterinary-sanitary examination and trichinella and cysticercosis, testing of carcasses and slaughter products.	Seminar, Test, Control work
4		Methods of organoleptic and laboratory analysis of meat for freshness, identification of meat obtained from sick animals	Seminar, Test, Control work
5		Veterinary and sanitary examination of edible animal fats. Determination of the meat species origine.	Seminar, Test, Control work
6		Bacteriological analysis of meat and its products	Seminar, Test
7		Veterinary-sanitary and technochemical control of sausages and canned meat.	Seminar, Test, Control work
8		Transportation of slaughtered animals	Report

9	poultry, post-slaughter veterinary and sanitary examination of carcasses and organs; correctly assess the quality and control of agricultural output; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of technochemical control of canned products of animal and vegetable origin PC-18 ID-2 To know the government standards in the field of veterinary and sanitary expertise and control of the production of safe livestock products, keeping, aquatic fisheries and feed, as well as plant products; rules for veterinary and sanitary examination and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, bee products and aquatic fisheries; biology and life cycles of animals that cause zoonoses, as well as factors of its infection; basic concepts and terms in the field of controling the quality of animal slaughter products, its chemical composition, nutritional value, quality factors.	Veterinary and sanitary examination of milk and dairy products	Seminar, Test, Control work
10		Veterinary and sanitary examination of fish and aquatic organisms. Veterinary and sanitary examination of eggs.	Seminar, Test, Control work
11		Veterinary and sanitary examination of honey. Sanitary control and examination of products of plant origin.	Seminar, Test, Control work
12		Veterinary and sanitary examination of carcasses and organs of animals and poultry in case of infectious, invasive and non-infectious diseases and poisoning.	Seminar, Test, Report, Control work
13		Veterinary and sanitary requirements for transportation and storage of perishable goods. Organization of work of the state laboratory of veterinary sanitary examination in the food market. Identification of the thermal state of meat.	Seminar, Test, Control work
14		Basics of technical regulation and standardization.	Seminar, Test,

List of assessment tools

№	Name of the assessment tool	Brief description of the assesment tool	Presentation of the assessment tool in the fund
1.	Seminar	A means of control is organized as a conversation between the teacher and the student on topics related to the discipline, and designed to clarify the amount of knowledge that students have on a certain module, topic, problem, etc. May be conducted in written form.	Questions on topics/modules of the discipline presented in relation to the competencies provided by the work program of the discipline
2.	Test	A system of standardized tasks, which allows to automate the assessment of students knowledge and skills	A fund of test assignments
3.	Report, Presentation	A product of a student's self work, which is presented as a public speech presenting the results of doing a research on a specific educational, practical, educational or scientific topic. May be done in PowerPoint presentation format	Topics of reports
4.	Control work	A means of testing the ability to apply acquired knowledge to solve problems of a certain type on a topic or section	A set of response scales

2. INDICATORS AND CRITERIA FOR ASSESSING COMPETENCIES AT VARIOUS STAGES OF ITS FORMATION, DESCRIPTION OF ASSESSMENT SCALES

Planned results of competency acquaired	The level of development				Assesment tool
	Unsatisfactory	Satisfactory	Good	Exellent	
GPC – 6 .– to be able to analyze, identify and assess the risk danger of the occurrence and spread of the disease					
GPC - 6 ID -1 To know existing programs for the prevention and control of zoonosis, contagious diseases, emergent or newly emerging infections, the use of animal identification systems, trace and control by the relevant veterinary services.	The level of knowledge is below the minimum requirements, gross errors have occurred	The minimum acceptable level of knowledge, many minor errors have been made	The level of knowledge corresponds to the training program, several minor errors have been made	The level of knowledge corresponds to the training program, no errors have been made	Seminar, Test, Report, Control work
GPC - 6 ID -2 To be able to assess the risk of animal diseases, including the import of animals and animal products and other measures of veterinary services, the control of prohibited substances in the body of animals, animal products and feed.	Basic skills were not demonstrated in solving standard tasks, and gross errors occurred	Basic skills have been demonstrated, typical problems have been solved with minor errors, all tasks have been completed, but not in full	All the basic skills have been demonstrated, all the main tasks have been solved with minor errors, all the tasks have been completed in full, but some with flaws	All basic skills have been demonstrated, all main tasks have been solved with some minor flaws, all tasks have been completed in full	Seminar, Test, Report, Control work

GPC-6 ID-3 To possess skills to conduct identification procedures, select and implement measures that can be used to reduce the risk level.	When solving standard problems basic skills were not demonstrated, gross errors occurred	There is a minimum set of skills to solve standard tasks with some shortcomings	When solving standard problems basic skills were not demonstrated with some flaws	Skills were demonstrated in solving non-standard tasks without errors and flaws	Seminar, Test, Report, Control work
GPC-7. To be able to understand the principles of modern information technologies and use them to solve professional tasks					
GPC-7 ID-1 To know modern technical means and information technologies.	The level of knowledge is below the minimum requirements, gross errors have occurred	The minimum acceptable level of knowledge, many minor errors have been made	The level of knowledge corresponds to the training program, several minor errors have been made	The level of knowledge corresponds to the training program, no errors have been made	Seminar, Test, Report, Control work
GPC-7 ID-2 To be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research problems	Basic skills were not demonstrated in solving standard tasks, and gross errors occurred	Basic skills have been demonstrated, typical problems have been solved with minor errors, all tasks have been completed, but not in full	All the basic skills have been demonstrated, all the main tasks have been solved with minor errors, all the tasks have been completed in full, but some with flaws	All basic skills have been demonstrated, all main tasks have been solved with some minor flaws, all tasks have been completed in full	Seminar, Test, Report, Control work

GPC-7 ID-3 To possess skills to use modern technical means and information technologies to solve analytical and research problems.	When solving standard problems basic skills were not demonstrated, gross errors occurred	There is a minimum set of skills to solve standard tasks with some shortcomings	When solving standard problems basic skills were not demonstrated with some flaws	Skills were demonstrated in solving non-standard tasks without errors and flaws	Seminar, Test, Report, Control work
PC-18. Is able to carry out veterinary and sanitary expertise, manage the production and certification of livestock products, beekeeping, aquatic fisheries and feed, as well as transport rules of animals and goods during export and import operations to ensure food safety, carry out a sanitary assessment of livestock facilities and structures					
PC-18 ID-1 To be able to carry out veterinary and sanitary pre-slaughter inspection of animals and poultry, post-slaughter veterinary and sanitary examination of carcasses and organs; correctly assess the quality and control of agricultural output; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of technochemical control of canned products of animal and vegetable origin	Basic skills were not demonstrated in solving standard tasks, and gross errors occurred	Basic skills have been demonstrated, typical problems have been solved with minor errors, all tasks have been completed, but not in full	All the basic skills have been demonstrated, all the main tasks have been solved with minor errors, all the tasks have been completed in full, but some with flaws.	All basic skills have been demonstrated, all main tasks have been solved with some minor flaws, all tasks have been completed in full	Seminar, Test, Report, Control work

PC-18 ID-2 To know the government standards in the field of veterinary and sanitary expertise and control of the production of safe livestock products, keeping, aquatic fisheries and feed, as well as plant products; rules for veterinary and sanitary examination and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, bee products and aquatic fisheries; biology and life cycles of animals that cause zoonoses, as well as factors of its infection; basic concepts and terms in the field of controling the quality of animal slaughter products, its chemical composition, nutritional value, quality factors.	The level of knowledge is below the minimum requirements, gross errors have occurred	The minimum acceptable level of knowledge, many minor errors have been made	The level of knowledge corresponds to the training program, several minor errors have been made	The level of knowledge corresponds to the training program, no errors have been made	Seminar, Test, Report, Control work

3. A LIST OF CONTROL TASKS AND OTHER MATERIALS, NECESSARY FOR THE ASSESSMENT OF KNOWLEDGE, SKILLS AND WORK EXPERIENCE

3.1. Typical tasks for the current control of academic progress

3.1.2 Questions for knowledge survey (writing variant)

Assessed modules of a discipline	Acquired competence (identification)	Questions on topics/modules of the discipline
Organization and methodology of postslaughter veterinary and sanitary inspection of animals' carcasses and internal organs.	GPC -6 to be able to analyze, identify and assess the danger of the occurrence and spread of diseases GPC - 6 ID -1 To know existing programs for the prevention and control of zoonosis, contagious diseases, emerging or re-emerging infections, the use of animal identification, tracing and control systems by the relevant veterinary services. GPC - 6 ID -2 To be able to assess the risk of animal diseases, including the import of animals and animal products and other measures of veterinary services, the control of prohibited substances in the body of animals, animal products and feed. GPC-6. ID-3 To possess skills to conduct identification procedures, select and implement measures that can be used to reduce the level of risk. GPC-7. To be able to understand the principles of modern information technologies and use them to solve professional tasks GPC-7 ID-1 To know modern technical means and information technologies. GPC-7 ID-2 To be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research problems GPC-7 ID-3 To possess skills to use modern technical means and information technologies to solve analytical and research problems. PC-18. To be able to carry out veterinary and sanitary expertise, manage the production and certification of livestock, beekeeping, fish industry and fodder products as well as transport rules of animals and goods export and import operations to ensure food	1. Organization and importance of pre-slaughter animal husbandry. 2. The lymphatic system and its importance in the veterinary and sanitary examination of carcasses and organs. Topography of lymph nodes of the head, carcass and internal organs in pigs. 3. Topography of head, carcass and internal organs lymph nodes of cattle.

	safety, carry out a sanitary assessment of livestock facilities and structures PC-18 ID-1To be able to carry out veterinary and sanitary pre-slaughter inspection of animals and poultry, post-slaughter veterinary and sanitary examination of carcasses and organs; correctly assess the quality and monitoring of agricultural products; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of technochemical control of canned products of animal and vegetable origin PC-18 ID-2 To know the government standards in the field of veterinary and sanitary expertise and control of the production of safe products of livestock, beekeeping, fish industry and fodder, as well as plant products; rules for veterinary and sanitary examination and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, bee products and aquatic fisheries; biology and life cycles of animals that cause zoonoses, as well as factors of its infection; basic concepts and terms in the field of controling the quality of animal slaughter products, its chemical composition, nutritional value, quality factors.	
	6 GPC – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases 6 GPC ID -1 To know existing programs for the prevention and control of zoonosis, contagious diseases, emerging or re-emerging infections, the use of animal identification, tracing and control systems by the relevant veterinary services. GPC-6. ID-3 To possess skills to conduct identification procedures, select and implement measures that can be used to reduce the risk level. GPC-7. To be able to understand the principles of modern information technologies and using them to solve professional tasks	1. Organization of post-mortem veterinary examination of carcasses and organs in the slaughter area and its significance. 2. The method of post-mortem examination of cattle head, internal organs and carcasses. 3. The method of post-mortem examination of pig head, internal organs and carcasses. 4. The method of post-mortem examination of poultry internal organs and carcasses. 5. Organization and features of veterinary and sanitary

	GPC-7 ID-1 To know modern technical means and information technologies. GPC-7 ID-3 To possess skills to use modern technical means and information technologies to solve analytical and research problems. PC-18. To be able to carry out veterinary and sanitary expertise, manage the production and certification of livestock, beekeeping, fish industry and fodder products as well as transport rules of animals and goods export and import operations to ensure food safety, carry out a sanitary assessment of livestock facilities and structures PC-18 ID-1 to be able to carry out veterinary and sanitary pre-slaughter inspection of animals and poultry, post-slaughter veterinary and sanitary examination of carcasses and organs; correctly assess the quality and control of agricultural output; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of technochemical control of canned products of animal and vegetable origin	examination of wild animal meat. 6. Features of ante- and post-mortem examination of pigs, ungulates, rabbits, calves. 7. Features of veterinary and sanitary examination of calves, the difference between the meat of calves older than 2 weeks and immature and stillborn. 8. Features of veterinary and sanitary examination of meat and slaughter products of ungulates. 9. Veterinary meat stamping
	GPC -6 to be able to analyze, identify and assess the danger of the occurrence and spread of diseases GPC - 6 ID -1 To know existing programs for the prevention and control of zoonosis, contagious diseases, emerging or re-emerging infections, the use of animal identification, tracing and control systems by the relevant veterinary services. GPC-6. ID-3 To possess skills to conduct identification procedures, select and implement measures that can be used to reduce the risk level. GPC-7. To be able to understand the principles of modern information technologies and use them to solve professional tasks GPC-7 ID-1 To know modern technical means and information technologies. GPC-7 ID-3 To possess skills to use modern technical means and information technologies to solve analytical and research problems.	1. Organization of post-slaugher veterinary and sanitary examination of slaughter products. 2. The meat maturation. Essence and meaning 3. Sanitary requirements for the slaughter area. 4. Tasks of the veterinary service at meat processing enterprises. 5. Features of veterinary and sanitary examination of pig carcasses and organs at meat processing enterprises and workplaces of veterinary and sanitary examination of slaughter products. 6. Post-slaughtr veterinary and sanitary examination of cattle slaughter products in the primary animal processing area. 7. Classification of meat processing enterprises. The structure of stationary and field slaughter stations and veterinary and sanitary requirements for them.

	PC-18. To be able to carry out veterinary and sanitary expertise, control of the production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures PC-18 ID-1 is able to carry out veterinary and sanitary pre-slaughter inspection of animals and poultry, post-slaughter veterinary and sanitary examination of carcasses and organs; correctly assess the quality and control of agricultural output; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of technochemical control of canned products of animal and vegetable origin PC-18 ID-2 To know the government standards in the field of veterinary and sanitary expertise and control of the production of safe products of livestock, beekeeping, fish industry and fodder, as well as plant products; rules for veterinary and sanitary examination and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, bee products and aquatic fisheries; biology and life cycles of animals that cause zoonoses, as well as factors of its infection; basic concepts and terms in the field of controling the quality of animal slaughter products, its chemical composition, nutritional value, quality factors.	
Methods of veterinary-sanitary examination of trichinella and cysticercosis testing of carcasses and slaughter products.	GPC -6 to be able to analyze, identify and assess the danger of the occurrence and spread of diseases GPC - 6 ID -1 To know existing programs for the prevention and control of zoonosis, contagious diseases, emerging or re-emerging infections, the use of animal identification, tracing and control systems by the relevant veterinary services. GPC-6. ID-3 To possess skills to conduct identification procedures, select and implement measures that can be used to reduce the risk level.	1. Trichinosis. Characteristics of the pathogen. The biological cycle of trichinella. 2. Cysticercosis. Characteristics of the pathogen. The biological cycles of beef and pig tapeworms.

	GPC-7. GPC-7 ID-1 To know modern technical means and information technologies. GPC-7 ID-3 To possess skills to use modern technical means and information technologies to solve analytical and research problems. PC-18. To be able to carry out veterinary and sanitary expertise, control of the production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures PC-18 ID-1 Is able to carry out veterinary and sanitary pre-slaughter inspection of animals and poultry, post-slaughter veterinary and sanitary examination of carcasses and organs; correctly assess the quality and control of agricultural output; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of technochemical control of canned products of animal and vegetable origin	
	GPC -6 The student is capable of identifying and assessing hazard of the risk of occurrence and spread of diseases GPC - 6 ID -1 To know existing programs for the prevention and control of zoonosis, contagious diseases, emerging or re-emerging infections, the use of animal identification, tracing and control systems by the relevant veterinary services. GPC - 6 ID -2 To be able to assess the risk of animal diseases, including the import of animals and animal products and other measures of veterinary services, the control of prohibited substances in the body of animals, animal products and feed.. GPC-7. To be able to understand the principles of modern information technologies and use them to solve professional tasks GPC-7 ID-1 To know modern technical means and information technologies. GPC-7 ID-2	1. Trichinelloscopy of meat 2. Biochemical method of testing meat for trichinosis. 3. Veterinary and sanitary examination of cattle and pig meat for cysticercosis.

	To be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research problems GPC-7 ID-3 To possess skills to use modern technical means and information technologies to solve analytical and research problems. PC-18. To be able to carry out veterinary and sanitary expertise, control of the production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures PC-18 ID-2 To be able to carry out veterinary and sanitary expertise, control of the production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures	
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	out sanitary assessment of livestock buildings and structures PC-18 ID-1 To be able to carry out veterinary and sanitary pre-slaughetr inspection of animals and poultry, post-slaughter veterinary and sanitary examination of carcasses and organs; correctly assess the quality and monitoring of agricultural products; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of technochemical control of canned products of animal and vegetable origin PC-18 ID-2 To know the government standards in the field of veterinary and sanitary expertise and monitoring of the production of safe products of livestock, beekeeping, fish industry and fodder, as well as plant products; rules for veterinary and sanitary examination and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, bee products and aquatic fisheries; biology and life cycles of animals that cause zoonoses, as well as factors of its infection; basic concepts and terms in the field of controlling the quality of animal slaughter products, its chemical composition, nutritional value, quality factors.	
Methods of organoleptic and laboratory testing of meat for freshness, identification of meat obtained from sick animals	GPC -6 The student is capable of identifying and assessing hazard of the risk of occurrence and spread of diseases GPC - 6 ID -1 To know existing programs for the prevention and control of zoonosis, contagious diseases, emerging or re-emerging infections, the use of animal identification, tracing and control systems by the relevant veterinary services. GPC-6. ID-3 To possess skills to conduct identification procedures, select and implement measures that can be used to reduce the risk level. GPC-7. The student is capable of understanding the principles of modern information technologies and using them to solve	1. Methods of detecting the meat of the sick, fallen and killed in the agonal state. 2. Veterinary and sanitary assessment of fresh, doubtfully fresh, stale meat.

	professional tasks GPC-7 ID-1 To know modern technical means and information technologies. GPC-7 ID-2 To be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research problems PC-18. To be able to carry out veterinary and sanitary expertise, control of the production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures PC-18 ID-1 To be able to carry out veterinary and sanitary pre-slaugher inspection of animals and poultry, post-slaughter veterinary and sanitary examination of carcasses and organs; correctly assess the quality and monitoring of agricultural products; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of technochemical control of canned products of animal and vegetable origin PC-18 ID-2 To know the government standards in the field of veterinary and sanitary expertise and monitoring of the production of safe products of livestock, beekeeping, fish industry and fodder, as well as plant products; rules for veterinary and sanitary examination and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, bee products and aquatic fisheries; biology and life cycles of animals that cause zoonoses, as well as factors of its infection; basic concepts and terms in the field of controlling the quality of animal slaughter products, its chemical composition, nutritional value, quality factors.	
	GPC -6 is able to analyze, identify and assess the danger of the risk	1. Organoleptic methods for identifying meat from

	of the occurrence and spread of diseases GPC - 6 ID -2 To be able to assess the risk of animal diseases, including the import of animals and animal products and other measures of veterinary services, the control of prohibited substances in the body of animals, animal products and feed. GPC-6. ID-3 To possess skills to conduct identification procedures, select and implement measures that can be used to reduce the risk level. GPC-7. The student is able to understand the principles of modern information technologies and use them to solve professional tasks GPC-7 ID-2 To be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research problems GPC-7 ID-3 To possess skills to use modern technical means and information technologies to solve analytical and research problems. PC-18. To be able to carry out veterinary and sanitary expertise, control of the production and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures PC-18 ID-2 To know the government standards in the field of veterinary and sanitary expertise and monitoring of the production of safe products of livestock, beekeeping, fish industry and fodder, as well as plant products; rules for veterinary and sanitary examination and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, bee products and aquatic fisheries; biology and life cycles of animals that cause zoonoses, as well as factors of its infection; basic concepts and terms in the field of controlling the quality of animal slaughter products, its chemical composition, nutritional value, quality factors. PC-18 ID-1 To be able to carry out veterinary and sanitary pre-slaugher inspection of animals and poultry, post-slaughter veterinary and	sick animals. 2. Physicochemical and microscopic methods for identifying meat from sick animals. 3. Organoleptic methods for identifying freshness of meat. 4. Physicochemical and microscopic methods for identifying freshness of meat. 5. Examination of rabbit and poultry meat for freshness.

	sanitary examination of carcasses and organs; correctly assess the quality and monitoring of agricultural products; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of technochemical control of canned products of animal and vegetable origin	
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	animals, raw materials, products of animal origin, bee products and aquatic fisheries; biology and life cycles of animals that cause zoonoses, as well as factors of its infection; basic concepts and terms in the field of controlling the quality of animal slaughter products, its chemical composition, nutritional value, quality factors.	
Veterinary and sanitary examination of edible animal fats. Determination of the meat species origine.	GPC -6 To be able to analyze, identify and assess the danger of the risk of the occurrence and spread of diseases GPC - 6 ID -1 To know existing programs for the prevention and control of zoonosis, contagious diseases, emerging or re-emerging infections, the use of animal identification, tracing and control systems by the relevant veterinary services. GPC - 6 ID -2 To be able to assess the risk of animal diseases, including the import of animals and animal products and other measures of veterinary services, the control of prohibited substances in the body of animals, animal products and feed. GPC-7. To be able to understand the principles of modern information technologies and use them to solve professional tasks GPC-7 ID-3 To possess skills to use modern technical means and information technologies to solve analytical and research problems. PC-18. Is able to carry out veterinary and sanitary expertise, manage the production and certification of livestock, beekeeping, fish industry and fodder products as well as transport rules of animals and goods export and import operations to ensure food safety, carry out a sanitary assessment of livestock facilities and structures PC-18 ID-1 To be able to carry out veterinary and sanitary pre-slaugher inspection of animals and poultry, post-slaughter veterinary and sanitary examination of carcasses and organs; correctly assess the quality and monitoring of agricultural products; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of technochemical control of canned products of animal and vegetable origin PC-18 ID-2	1. Determination of quality parameters of edible rendered animal fats. 2. Determination of goodness of edible rendered animal fat 3. Determination of the species of edible rendered animal fats. 4. Subjective methods for determination of meat species. 5. Objective methods for determination of meat species.

	To know the government standards in the field of veterinary and sanitary expertise and monitoring of the production of safe products of livestock, beekeeping, fish industry and fodder, as well as plant products; rules for veterinary and sanitary examination and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, bee products and aquatic fisheries; biology and life cycles of animals that cause zoonoses, as well as factors of its infection; basic concepts and terms in the field of controlling the quality of animal slaughter products, its chemical composition, nutritional value.	
	GPC -6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases GPC - 6 ID -2 To be able to carry out a risk assessment of animal diseases, To be able to assess the risk of animal diseases, including the import of animals and animal products and other measures of veterinary services, the control of prohibited substances in the body of animals, animal products and feed. GPC-6. ID-3 To possess skills to conduct identification procedures, select and implement measures that can be used to reduce the risk level. GPC-7 to be able to understand the principles of modern information technologies and use them to solve professional tasks GPC-7 ID-1 To know modern technical means and information technologies. GPC-7 ID-3 To possess skills to use modern technical means and information technologies to solve analytical and research problems. PC-18 - is able to conduct veterinary and sanitary expertise, to monitor the production and certification of livestock products, beekeeping, aquatic fisheries and feed, as well as transportation of animals and cargo during export and import operations, and is able to conduct a sanitary assessment of livestock facilities and structures PC-18 ID-2 To know the government standards in the field of veterinary and sanitary expertise and monitoring of the production of safe products of livestock, beekeeping, fish industry and fodder, as well as plant	1. Characteristics and technology of production of edible rendered animal fats. 2. Methods for determination of meat species origine.

	products; rules for veterinary and sanitary examination and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, bee products and aquatic fisheries; biology and life cycles of animals that cause zoonoses, as well as factors of its infection; basic concepts and terms in the field of controlling the quality of animal slaughter products, its chemical composition, nutritional value, quality factors.	
Bacteriological examination of meat and meat products.	GPC -6 to be able to analyze, identify and assess the danger of the occurrence and spread of diseases GPC - 6 ID -2 To be able to assess the risk of animal diseases, including the import of animals and animal products and other measures of veterinary services, the control of prohibited substances in the body of animals, animal products and feed. GPC-6. ID-3 To possess skills to conduct identification procedures, select and implement measures that can be used to reduce the risk level. GPC-7 to be able to understand the principles of modern information technologies and use them to solve professional tasks GPC-7 ID-1 To know modern technical means and information technologies. PC-18 - is able to conduct veterinary and sanitary expertise, to monitor the production and certification of livestock products, beekeeping, aquatic fisheries and feed, as well as transportation of animals and cargo during export and import operations, and is able to conduct a sanitary assessment of livestock facilities and structures PC-18 ID-11 -to be able to carry out veterinary and sanitary pre-slaugher inspection of animals and poultry, post-slaughter veterinary and sanitary examination of carcasses and organs; correctly assess the quality and monitoring of agricultural products; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of technochemical control of	1. The base for mandatory bacteriological examination of meat. 2. Serological typification of salmonella. 3. Food-origine diseases of microbial origin and its prevention. 4. Cases in which, a microbiological examination of meat is carried out, the scheme of the study.

	canned products of animal and vegetable origin PC-18 ID-2 To know the government standards in the field of veterinary and sanitary expertise and monitoring of the production of safe products of livestock, beekeeping, fish industry and fodder, as well as plant products; rules for veterinary and sanitary examination and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, bee products and aquatic fisheries; biology and life cycles of animals that cause zoonoses, as well as factors of its infection; basic concepts and terms in the field of controlling the quality of animal slaughter products, its chemical composition, nutritional value, quality	
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	modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, bee products and aquatic fisheries; biology and life cycles of animals that cause zoonoses, as well as factors of its infection; basic concepts and terms in the field of controlling the quality of animal slaughter products, its chemical composition, nutritional value, quality	
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	modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	
Veterinary-sanitary and techno-chemical control of sausages and canned meat	GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases GPC - 6 ID -2 To be able to assess the risk of animal diseases, including the import of animals and animal products and other measures of veterinary services, the control of prohibited substances in the body of animals, animal products and feed.. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks GPC-7 ID-2 To be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research problems GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures PC-18 ID-1 To be able to carry out veterinary and sanitary pre-slaughter inspection of animals and poultry, post-mortem veterinary and sanitary examination of carcasses and organs; correctly assess the quality and monitoring of agricultural products; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the	1. Veterinary and sanitary control of canned meat. 2. The spoilage of canned food. 3. Veterinary and sanitary examination of sausage products.

	species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of technochemical control of canned products of animal and vegetable origin PC-18 ID-2 – to know the state standards in the sphere of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures to prevent zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	
Veterinary and sanitary examination of milk and dairy products	GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases GPC - 6 ID -1 to know existing programs for the prevention and control of zoonosis, contagious diseases, emerging or re-emerging infections, the use of animal identification, tracing and control systems by the relevant veterinary services. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks GPC-7 ID-1 To know modern technical means and information technologies. GPC-7 ID-2 To be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research problems PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures PC-18 ID-1To be able to carry out veterinary and sanitary pre-slaughter inspection of animals and poultry, post-mortem veterinary and sanitary examination of carcasses and organs; correctly assess the quality and monitoring of agricultural products; assess the	1. Detection of milk from animals with mastitis. 2. Sources of microorganisms' milk contamination and the microflora of milk. 3. Veterinary and sanitary examination and analyse of milk of sick animals and positive to tuberculosis. 4. The use of milk from sick animals and reactive to brucellosis. 5. Veterinary and sanitary examination and evaluation of milk from animals with mastitis.

	condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of technochemical control of canned products of animal and vegetable origin PC-18 ID-2 – to know the state standards in the sphere of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures to prevent zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	
	GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases GPC - 6 ID -2 – To be able to assess the risk of animal diseases, including the import of animals and animal products and other measures of veterinary services, the control of prohibited substances in the body of animals, animal products and feed. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks GPC-7 ID-1 To know modern technical means and information technologies. GPC-7 ID-2To be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research problems PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry	1. Requirements for raw milk. 2. Organoleptic defects of milk. 3. Determination of the total microbial contamination of milk. 4. Determination of the milk ph. 5. Quality control of milk pasteurization. 6. Detection of milk expiry period. 7. Organoleptic methods of dairy products research. 8. Physico-chemical methods of dairy products research. 9. Detection of dairy products freshness. 10. Methods for detecting freshness of milk and dairy products. 11. Determination of E. coli group microbes in milk (coli-titer) and the value of its indicator. 12. Quality control of milk and dairy products pasteurization. 13. Methods of veterinary and sanitary control of milk. 14. Veterinary and sanitary control of fermented dairy

	out sanitary assessment of livestock buildings and structures PC-18 ID-1 To be able to carry out veterinary and sanitary pre-slaughter inspection of animals and poultry, post-mortem veterinary and sanitary examination of carcasses and organs; correctly assess the quality and monitoring of agricultural products; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of technochemical control of canned products of animal and vegetable origin PC-18 ID-2 – to know the state standards in the sphere of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures to prevent zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	products in food markets. 15. Methods for determining the number of mesophilic aerobic and facultative anaerobic microorganisms in milk and its characteristics. 16. Milk defects and its causes.
	GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases GPC - 6 ID -1To know existing programs for the prevention and control of zoonosis, contagious diseases, emerging or re-emerging infections, the use of animal identification, tracing and control systems by the relevant veterinary services. GPC - 6 ID -2 To be able to assess the risk of animal diseases, including the import of animals and animal products and other measures of veterinary services, the control of prohibited substances in the body of animals, animal products and feed. GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks GPC-7 ID-1 To know modern technical means and information technologies.	1. The bactericidal phase of milk and its significance. Methods of cooling milk. 2. Primary milk processing and its significance. 3. Hygiene of milk production on dairy farms and veterinary and sanitary requirements.

	GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures PC-18 ID-2 – to know the state standards in the sphere of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures to prevent zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	
Veterinary and sanitary examination of fish and aquatic organisms. Veterinary and sanitary examination of eggs.	GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases GPC - 6 ID -1 to know existing programs for the prevention and control of zoonosis, contagious diseases, emerging or re-emerging infections, the use of animal identification, tracing and control systems by the relevant veterinary services. GPC - 6 ID -2 - to be able to assess the risk of animal diseases, including the import of animals and animal products and other measures of veterinary services, the control of prohibited substances in the body of animals, animal products and feed.. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks GPC-7 ID-1 To know modern technical means and information technologies. GPC-7 ID-2To be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research problems GPC-7 ID-3 – to possess the skills of using modern technical means and	1. Sanitary assessment of fish with infectious and invasive diseases. 2. Veterinary and sanitary examination and veterinary assessment of fish with invasive diseases dangerous to humans. 3. Veterinary and sanitary examination and veterinary assessment of fish with invasive and infectious diseases that are not dangerous to humans. 4. Sanitary assessment of edible chicken eggs. 5. Characteristics of edible turkey, guinea fowl, quail and ostrich eggs, regarding shelf life.

	information technologies to solve analytical and research tasks. PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures PC-18 ID-1 To be able to carry out veterinary and sanitary pre-slaughter inspection of animals and poultry, post-mortem veterinary and sanitary examination of carcasses and organs; correctly assess the quality and monitoring of agricultural products; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of technochemical control of canned products of animal and vegetable origin PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	
	GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases GPC - 6 ID -1 - to know existing programs for the prevention and control of zoonosis, contagious diseases, emerging or re-emerging infections, the use of animal identification, tracing and control systems by the relevant veterinary services. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk GPC-7 – to be able to understand the principles of modern information	1. Examination of fish for freshness. 2. Methods of parasitological examination of fish. 3. Methods of veterinary and sanitary control of edible chicken eggs. 4. Veterinary and sanitary examination and veterinary control of food eggs.

	technologies and use them to solve professional tasks GPC-7 ID-1 To know modern technical means and information technologies. GPC-7 ID-2To be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research problems PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures PC-18 ID-1 To be able to carry out veterinary and sanitary pre-slaughter inspection of animals and poultry, post-mortem veterinary and sanitary examination of carcasses and organs; correctly assess the quality and monitoring of agricultural products; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of technochemical control of canned products of animal and vegetable origin PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	
	GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases GPC - 6 ID -2 - To be able to assess the risk of animal diseases, including the import of animals and animal products and other	1. Classification of fish and marine aquatic organisms. 2. Classification, labeling, transportation, storage of edible chicken eggs.

	measures of veterinary services, the control of prohibited substances in the body of animals, animal products and feed. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks GPC-7 ID-1 To know modern technical means and information technologies. GPC-7 ID-2 To be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research problems PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures PC-18 ID-1 To be able to carry out veterinary and sanitary pre-slaughter inspection of animals and poultry, post-mortem veterinary and sanitary examination of carcasses and organs; correctly assess the quality and monitoring of agricultural products; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of techno-chemical control of canned products of animal and vegetable origin PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value,	

	factors, shaping the quality.	
Veterinary and sanitary examination of honey. Sanitary control and assessment of plant products	GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases GPC - 6 ID -1To know existing programs for the prevention and control of zoonosis, contagious diseases, emerging or re-emerging infections, and the use of animal identification, tracing and control systems by the relevant veterinary services. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks GPC-7 ID-1 To know modern technical means and information technologies. GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures PC-18 ID-1 To be able to carry out veterinary and sanitary pre-slaughter inspection of animals and poultry, post-mortem veterinary and sanitary examination of carcasses and organs; correctly assess the quality and monitoring of agricultural products; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of technochemical control of canned products of animal and vegetable origin PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials,	1. Organoleptic assessment of honey. 2. Laboratory tests of honey: methods for determining the mass fraction of moisture, diastase number and acidity of honey. The values of its indicators. 3. Methods for determining the falsifacation of honey with sugar syrup. 4. Microscopic studies of honey. 5. Falsification of honey and methods of its detection. 6. Sanitary control of vegetables, fruits, greens, berries at food markets. 7. Sanitary control of mushrooms in food markets. 8. Sanitary control of flour, cereals, starch in food markets.

	products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	
	GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases GPC - 6 ID -1 To know existing programs for the prevention and control of zoonosis, contagious diseases, emerging or re-emerging infections, and the use of animal identification, tracing and control systems by the relevant veterinary services. GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks GPC-7 ID-2 To be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research problems GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures PC-18 ID-1 To be able to carry out veterinary and sanitary pre-slaughter inspection of animals and poultry, post-mortem veterinary and sanitary examination of carcasses and organs; correctly assess the quality and monitoring of agricultural products; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of technochemical control of canned products of animal and vegetable origin PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means	1. Sanitary control of plant products in food markets. 2. National documents requirements for honey.

	and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	
Veterinary and sanitary examination of carcasses and organs of animals and poultry with infectious, invasive and non-infectious diseases and poisoning.	GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks GPC-7 ID-1 To know modern technical means and information technologies. GPC-7 ID-2 To be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research problems PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures PC-18 ID-1 To be able to carry out veterinary and sanitary pre-slaughter inspection of animals and poultry, post-mortem veterinary and sanitary examination of carcasses and organs; correctly assess the quality and monitoring of agricultural products; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of technochemical control of canned products of animal and vegetable origin PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control	1. Cases, when animals are not allowed to be slaughtered for meat. Explanation. 2. Methods of deactivation and the use of conditionally suitable meat.

	of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	
	GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases GPC - 6 ID -1To know existing programs for the prevention and control of zoonosis, contagious diseases, emerging or re-emerging infections, the use of animal identification, tracing and control systems by the relevant veterinary services. GPC - 6 ID -2To be able to carry out a risk assessment of animal diseases, including the import of animals and products of animal origin and other activities of veterinary services, using digital devices; to be able to monitor prohibited substances in animal's bodies and products of animal origin and fodder. GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks GPC-7 ID-1 To know modern technical means and information technologies. GPC-7 ID-2 To be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research problems GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of	1. Veterinary and sanitary examination and assessment of carcasses and organs in infectious diseases (classical and African swine fever, porcine erysipelas, Teschen's disease). 2. Veterinary examination and evaluation of carcasses and organs in tetanus and pasteurellosis. 3. Veterinary and sanitary examination and assessment of carcasses and organs in brucellosis. 4. Veterinary examination, evaluation of carcasses and organs in tuberculosis. 5. Veterinary and sanitary examination and assessment of carcasses and organs in case of foot-and-mouth disease and smallpox. 6. Veterinary and sanitary examination and assessment of carcasses and organs in infectious diseases of horses (sap, myt, epizootic lymphongaitis). 7. Protocol of actions in the slaughter house in case of suspection of anthrax. 8. Veterinary and sanitary examination and evaluation of carcasses and organs obtained from animals with non-communicable diseases. 9. Veterinary and sanitary examination and veterinary assessment of meat and slaughter products for botulism and its prevention. 10. Veterinary examination and evaluation of milk in cases of leptospirosis, necrobacteriosis and rabies. 11. Veterinary and sanitary examination and assessment of carcasses and organs, obtained from animals with invasive diseases, that are not dangerous to humans.

	slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	12. Veterinary and sanitary examination, assessment of carcasses and organs in case of hemosporidiosis, fascioliasis, echinococcosis. 13. Veterinary and sanitary examination and evaluation of slaughter products and milk from animals sick and vaccinated against anthrax. 14. Veterinary and sanitary examination and evaluation of slaughter products and milk from animals sick and responding to leukemia. 15. Veterinary and sanitary examination and evaluation of poultry meat, eggs, down and feathers with viral diseases of birds (infectious laryngo-tracheitis, infectious bronchitis, smallpox, leukemia, Marek's disease, influenza, Newcastle disease). 16. Veterinary and sanitary examination and evaluation of poultry meat, eggs, down and feathers in bacterial diseases of birds (pasteurellosis, pullorosis – typhus, tuberculosis, salmonellosis, colibacteriosis, staphylococcosis). 17. Veterinary assessment of animal carcasses that died from accidental causes (electric shock, lightning, heat stroke, drowning, etc.). 18. Veterinary and sanitary examination and evaluation of carcasses and organs in paratuberculosis and actinomycosis. 19. Veterinary and sanitary examination and evaluation of carcasses and organs in cases of leptospirosis and listeriosis. 20. Veterinary and sanitary examination of animal meat in case of poisoning with salts of heavy metals and radioactive isotopes. 21. Veterinary and sanitary examination of meat and milk in case of animals poisoning with pesticides, its assessment.
Veterinary and sanitary requirements for the transportation and storage of perishable goods. Transportation of animals. Organization of the work of the state laboratory of veterinary and sanitary expertise in the food market. Identification of the thermal condition of meat.	GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases GPC - 6 ID -1To know existing programs for the prevention and control of zoonosis, contagious diseases, emerging or re-emerging infections, and the use of animal identification, tracing and control systems by the relevant veterinary services.	1. Transportation of slaughtered animals by wagon and motor transport. Disinfection of vehicles used in the transportation of slaughtered animals. 2. Veterinary requirements for slaughtered animals. 3. Transportation of slaughtered animals by rail and the tasks of the veterinary service. Processing of

	GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks GPC-7 ID-1 To know modern technical means and information technologies. GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures PC-18 ID-1 To be able to carry out veterinary and sanitary pre-slaughter inspection of animals and poultry, post-mortem veterinary and sanitary examination of carcasses and organs; correctly assess the quality and monitoring of agricultural products; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of technochemical control of canned products of animal and vegetable origin PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors,	wagons after unloading of animals and raw materials of animal origin.

	shaping the quality.	
	GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases GPC - 6 ID -1To know existing programs for the prevention and control of zoonosis, contagious diseases, emerging or re-emerging infections, and the use of animal identification, tracing and control systems by the relevant veterinary services. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks GPC-7 ID-1 To know modern technical means and information technologies. GPC-7 ID-2 To be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research problems GPC-7 ID-3 – to possess the skills of using modern technical means and information technologies to solve analytical and research tasks. PC-18 – to be able to carry out veterinary and sanitary expertise, production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures PC-18 ID-1 To be able to carry out veterinary and sanitary pre-slaughter inspection of animals and poultry, post-mortem veterinary and sanitary examination of carcasses and organs; correctly assess the quality and monitoring of agricultural products; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of techno-chemical control of canned products of animal and vegetable origin PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well	1. Veterinary and sanitary requirements for the transportation of perishable products. 2. Transport diseases of slaughter animals and its prevention. 3. Organization of work and structure of the veterinary-sanitary laboratory in food markets. 4. The procedure for complection, hygiene of storage and veterinary and sanitary examination of products at refrigeration enterprises.

	as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	
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	condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of techno-chemical control of canned products of animal and vegetable origin PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	
Fundamentals of technical regulation and standardization.	GPC-6 – to be able to analyze, identify and assess the danger of the occurrence and spread of diseases GPC - 6 ID -1To know existing programs for the prevention and control of zoonosis, contagious diseases, emerging or re-emerging infections, and the use of animal identification, tracing and control systems by the relevant veterinary services. GPC - 6 ID -2 To be able to assess the risk of animal diseases, including the import of animals and animal products and other measures of veterinary services, the control of prohibited substances in the body of animals, animal products and feed. GPC-6 ID-3 – to possess the skills to conduct identification procedures, select and implement the measures that can be used to reduce the risk GPC-7 – to be able to understand the principles of modern information technologies and use them to solve professional tasks GPC-7 ID-1 To know modern technical means and information technologies. PC-18 – to be able to carry out veterinary and sanitary expertise,	1. Fundamentals of technical regulation in the Russian Federation. 2. The essence and significance of technical regulations and GOST. 3. Types, structure and significance of standards.

	production control and certification of products of animal husbandry, beekeeping, fisheries and feed, as well as transportation of animals and cargo during export and import operations to ensure food safety, to carry out sanitary assessment of livestock buildings and structures PC-18 ID-1 To be able to carry out veterinary and sanitary pre-slaughter inspection of animals and poultry, post-mortem veterinary and sanitary examination of carcasses and organs; correctly assess the quality and monitoring of agricultural products; assess the condition of controlled products according to organoleptic properties and laboratory results using digital technologies, control the operating parameters of all links in the processing of livestock raw materials; organize and control transportation of slaughtered animals, raw materials, products of animal and vegetable origin; to determine the species of animal meat; to carry out bacteriological analysis of meat and its products; to use methods of techno-chemical control of canned products of animal and vegetable origin PC-18 ID-2 – to know the state standards in the field of veterinary and sanitary assessment and control of the production of safe products of animal husbandry, beekeeping, fisheries and feed, as well as products of plant origin; rules for veterinary and sanitary expertise and quality control of food of animal origin; preventive measures of zoonoses; modern means and methods of disinfection, disinsection and deratization of slaughterhouses and meat processing enterprises; norms and rules for the organization and control of transportation of animals, raw materials, products of animal origin, beekeeping and fisheries products; biology and life cycles of animals that cause zoonoses, as well as vector factors of its spread; basic concepts and terms in the field of assessing the quality of animal slaughter products, its chemical composition, nutritional value, factors, shaping the quality.	

3.1.2 Test-questions

Tests to assess the competence of GPC-6 - ***Is able to analyze, identify and assess the danger of the risk of the occurrence and spread of diseases***

GPC-6 ID-1 – To know existing programs for the prevention and control of zoonoses, contagious diseases, emergent or re-emerging infections, application of animal identification, trace and control systems by relevant veterinary services.

1. **Which invasive fish diseases are dangerous to humans?**
1. Diphyllobothriosis, opisthorchiasis, clonorchiasis, metagonimiasis;
2. Sarcocystosis, opisthorchiasis, clonorchiasis, metagonimiasis;
3. Diphyllobothriosis, opistorchosis, sanguinicolosis, metagonimiasis;
4. Diphyllobothriosis, opisthorchiasis, clonorchiasis, tetracotylosis.

2. Where is meat from animals killed by electrocution and lightning sent?
1. For production of canned meat;
2. To make cooked sausages;
3. After cooking for human consumption;
4. After boiling to feed fur-bearing animals.

3. Which of the following animal diseases are zooanthroponotic?
1. Paratuberculosis, rabies and distemper;
2. Tularemia, brucellosis and melioidosis;
3. tuberculosis, asterellosis, and listeriosis;
4. Leptospirosis, leukaemia and anthrax.

4. In which infectious diseases slaughter of animals for meat is prohibited?
1. Leptospirosis and anthrax;
2. Tuberculosis and listeriosis;
3. Tularemia and melioidosis;
4. Brodzot and leukaemia.

5. Which diseases of birds are of bacterial origin?
1. Newcastle disease, pasteurellosis;
2. Salmonellosis, tuberculosis;
3. Gamboro disease, smallpox;
4. Marek's disease, mycoplasmosis.

6. For which disease horse carcasses can be used after disinfection?
1. Mut;
2. Sap;
3. epizootic lymphangitis;
4. Plague of ungulates.

7. What information is mandatory for filling in "The information on veterinary preventive measures performed on an animal" in the FGIS VetIS component "Horriot"?

1 Disease, date of the event, vaccine used, vaccine dose, vaccine expiry date, place of vaccine administration, data on the institution where the event was conducted;

2 Disease, date and reason for the event, vaccine used, vaccine series and batch number, vaccine dose, vaccine expiry date;

3. Disease, date and reason for the event, vaccine used, vaccine series and batch number, vaccine dose, vaccine expiry date, details of the specialist who conducted the event;

4. Disease, reason for the event, vaccine used, vaccine series and batch number, vaccine expiry date, data of the specialist who conducted the event;

8. What is done with the carcass in case of leptospirosis?

1. In the absence of jaundiced colouring and emaciation is sent for cooking, canning, meat bread;
2. Directed for industrial processing;
3. Technical utilisation;
4. Destroyed by incineration.

9. In which case, if diagnosed animal tuberculosis, slaughter products are released without restrictions?

1. In case of localised lesions of separate organs;
2. In case of positive reaction to tuberculin and absence of clinical signs and pathological and anatomical changes;
3. When only lymph nodes are affected;
4. When reproductive organs are affected.

10. Which microorganisms cause food toxic infections?

1. Salmonella, E. coli, Proteus;
2. Cl. Perfringens, Bacillus cereus, Cl. Botulinum;
3. Streptococcus faecalis, Vibrio parahaemolyticus, Listeria monocytogenes, Campylobacter;
4. Salmonella, E. coli, Proteus, Bacillus anthracis, Cl. Botulinum.

11. What is done with milk from cows positive for brucellosis?

1. Use without restrictions;
2. Boil for 10 minutes and destroy;
3. Pasteurise at 90°C for 5 min;
4. Processed into ghee.

12. What is done with milk from cows with anthrax?

1. Desinfected by adding 1 kg of bleach per 20 litres for 6 hours and destroy it;
2. Boil and use for livestock feed;
3. Boil for 10 minutes and destroy within 3 days of serum administration;
4. Pasteurise at 85°C for 5 minutes within 7 days after serum administration.

13. How is milk from cows with FMD treated?

1. Is used without restriction;

2. Boil for 10 minutes and destroy;
3. Pasteurise at 90°C for 30 min and process into butter and curd;
4. Processed into clarified butter.

14. In which infectious disease meat can be processed into cooked sausages?
1. Salmonellosis;
2. Tuberculosis;
3. Leptospirosis;
4. Listeriosis.

GPC-6 ID-2 - To be able to assess the risk of animal diseases, including the import of animals and animal products and other measures of veterinary services, the control of prohibited substances in the body of animals, animal products and feed..

15. What information is mandatory for filling in "The information on prophylactic use of medicines administered to an animal" in the FGIS VetIS component "Horriot"?
1. Date of drug administration, drug used, active substances, series and batch number of the drug, expiry date, method of administration (enteral or perenatal), dose of the drug, data of the specialist who conducted the event;
2. disease, preparation used, active ingredients, series and batch number of the preparation, expiry date, route of administration (enteral or perinatal), withdrawal period, data of the interventionist;
3. Date of drug administration, drug used, active ingredients, series and batch number of the drug, expiry date, route of administration (enteral or perenatal), dose of the drug, data of the institution where the intervention was conducted;
4. Disease, drug used, active ingredients, series and batch number of the drug, expiry date, route of administration (enteral or perinatal), dose of the drug, details of the specialist who conducted the intervention.

16. What device is used in the biochemical examination of meat for trichinellosis?
1. "Owl";
2. "Steak";
3. "Clover";
4. "Gastros".

17. What instrument is used to determine the milk pH ?
1. "Status";
2. "Lactan";
3. "Clover";
4. "Lactostar".

18. What is the name of the instrument used to determine the freezing point of milk?
1. A refrigerated animograph;
2. Chladometer;
3. Cryoscope;
4. Cryothermoscope.

19. What is the name of the instrument used to determine the number of somatic cells in milk?
1. Somatos;

2. Lactan;
3. Lactoscope;
4. Lactostar.

20. Which events do not provide "information on preventive, therapeutic and other measures" performed using the FGIS VetIS component "Horriot"?
1. Laboratory confirmation;
2. Control measures taken in the outbreak centre;
3. Localisation of the outbreak;
4. Legislative and regulatory framework for outbreak eradication measures.

21. What device is used for luminescence analysis of meat?
1. "Owl";
2. "Gastros";
3. "Steak."
4. "Clover."

22. Which disease prohibits the sale of potatoes and is reported to the phytosanitary inspection?
1. Phytophthora;
2. Potato cancer;
3. Parsha;
4. Ring rot.

23. How many grams of semi-smoked sausage are not allowed to contain bacteria of the genus Salmonella?
1. In 1 gram;
2. 0.1 grams;
3. In 50 grams;
4. In 25 grams.

24. What is done with livestock products stated as dangerous or of poor quality?
1. Stored until the expertise is carried out;
2. Is denatured to exclude use for food and disposed of after examination;
3. In case of poor quality, it may be returned to the owner for use as food for animals after neutralisation;
4. All requirements are fulfilled.

25. What is done with products of plant origin when significant lesions of plant diseases are detected?
1. The lot is rejected and disposed of;
2. It is sold without restriction;
3. sent for processing;
4. Realised after sorting.

26. Which instrument is used to determine the mass fraction of moisture in honey?
1. A refractometer;
2. Polarimeter;
3. Butyrometer;
4. Viscosimeter.

27. Which instrument is used to detect somatic cells in milk?
1. Lactoscope;
2. Lactan;
3. Somatos;
4. Lactostar.

GPC-6 ID-3 – To possess skills for identifying procedures in selecting and implementing measures that can be used to reduce risk.

28. For what purpose should be targeted the carcass in case of leanness?
1. To technical disposal;
2. Industrial processing;
3. for disposal by incineration;
4. To be fed to fur-bearing animals.

29. Meat of which hunting animals should be tested for trichinellosis?
1. Elk and raccoon;
2. Bear and saigak;
3. Wild boar and badger;
4. Wild boar and elk.

30. Which laboratory test is used to determine the species origine of meat?
1. Reaction to OMF;
2. The ring sample;
3. Reaction with Eber's reagent;
4. Qualitative reaction for glycogen.

31. What is done with sausages in case of detection of non-compliance with the requirements of regulatory documents on microbiological safety indicators?
1. Realisation without restriction;
2. Directed for reprocessing;
3. Dispose of;
4. Destroy.

32. What vices and defects of canned food are established by its external signs?
1. Fat melting, leaking, souring;
2. Softening of tissues, souring, "flaps";
3. Deformation, underflow, bombage;
4. Leakage, lanterns, bombage.

33. How can be characterized E. coli growth on Endo's medium?
1. Red colonies with a metallic sheen, the medium turns red;
2. Purple colonies, the colour of the medium does not change;
3. Brown colonies, the medium becomes clearer;
4. Pink colonies, the medium is clarified.

34. **What colour acquires trisugar agar with the indicator "BP" during the growth of Proteus?**
1. Blue;
2. Saffron red;
3. Yellow;
4. Straw.

35. Which nutrient media are used for biochemical typisation of Salmonellae?
1. Tri-sugar agar;
2. Short mottled series media;
3. Long mottled row media;
4. Simpson's environments.

36. On which media is the primary culture for the detection of foodborne toxic infections performed?
1. IPA, Levin's medium, Killian's medium;
2. IPA, trisugar agar, Muller's medium;
3. IPA, Endo medium, Petragnani medium;
4. MPA, Hottinger's MPB, Ploskirev's medium.

37. What is the shape of the pre-inspection stamp?
1. Oval;
2. Round;
3. Rectangular;
4. Square.

38. How many "vet points" should there be on a cattle processing line?
1. Four;
2. Five;
3. three;
4. Seven.

39. How many incisions of the masseter muscle are made to avoide porcine cysticercosis?
1. One;
2. Two;
3. Four;
4. Six.

40. What is done with fish when ligulosis is detected?
1. The fish is sent for technical disposal;
2. In case of severe lesions (more than 10) sent to technical disposal, in case of weak - released after cooking;
3. Release without restriction;
4. In the presence of hydraemia sent for technical disposal, in the absence after gutting release for sale.

Tests for assessment of competence ***GPC-7 – To be able to understand the principles of modern information technologies and use them to solve problems of professional activity.***

GPC-7ID-1 - To know modern technical means and information technologies.

1. What information is stored and processed through "eCert" component of FGIS "VetIS"?
1. Information on the epizootic situation of the place of origin/shipment of controlled goods;
2. Results of veterinary and sanitary expertise, if it is required in respect of controlled goods by the legislation of the Russian Federation, an act constituting the law of the EEU or of the importing country;
3. laboratory tests conducted in laboratories (testing centres), which are part of the system of bodies and institutions of the State Veterinary Service of the Russian Federation, veterinary inspection;
4. All answers are correct.

2. Which component of FGIS "VetIS" is designed to automate the process of licensing pharmaceutical activities and production of medicines intended for animals?
1. "Assol";
2. "Hermes;
3. "Icarus."
4. "Cyrano."

3. Who is the operator of the VetIS system?
1. Federal Service for Veterinary and Phytosanitary Surveillance (Rosselkhoznadzor);
2. State Veterinary Service;
3. Federal Service for Supervision of Consumer Rights Protection and Human Welfare (Rospotrebnadzor);
4. Federal Agency for Technical Regulation and Metrology (Rosstandart).

4. For which livestock products should veterinary accompanying documents be issued in the "Mercury" system?
1. Crustaceans;
2. All finished dairy products;
3. Finished meat products;
4. All answers are correct.

5. What colour will be highlighted on the form of viewing information about the record of warehouse or production logs in the "Vet san expertiza" block of the "Mercury" system?
1. Green;
2. Red;
3. Blue;
4. Yellow.

6. Which component of the FGIS "VetIS" system is designed to analyse information and make analytical reports on the data of the components: "Argus", "Vesta", "Vetis.API", "Mercury", "Passport", "Cerberus"?
1. Horriot;
2. Atlas;

3. Dumas;
4. Icarus.

7. Which national services can use the 'Atlas' component of the FGIS VetIS system?
1. Veterinary administrations of the constituent entities of the Russian Federation;
2. Federal Service for Veterinary and Phytosanitary Surveillance (Rosselkhoznadzor);
3. Other state services;
4. All answers are correct.

8. What systems are referred to as information registers, which contain information on all resources of the FGIS "VetIS" system?
1. "Cerberus";
2. "Assol";
3. "Passport."
4. "Atlas".

9. What is the name of the system used to register users in FGIS "VetIS"?
1. "Tor";
2. "Irena";
3. "Passport."
4. "Dumas."

10. What colour is highlighted in the form "View information on veterinary expert examination" in the "Mercury" system if the products do not comply with regulatory documents?
1. Green;
2. Red;
3. Blue;
4. Grey.

11. How do I enter the volume of products received on paper VADin the Mercury system?
1. inventory - addition - incoming products;
2. inventory - addition - acceptance;
3. Transaction - addition - acceptance;
4. Transaction - addition - input production.

12. What should be done if a single VAD for products in an assortment is received?
1. Carry out acceptance;
2. Carry out acceptance without cancellation;
3. Carry out acceptance with cancellation by product group;
4. Do not tick the incoming WDS.

13. What is referred to information systems that automate the process of FGIS "VetIS"?
1. The "Argus" system;
2. The "Mercury" system;
3. Vesta system;
4. All answers are correct.

14. In which subsystem of "Mercury" is realised the possibility of creation of the act of nonconformity of products?

1. Mercury. ICS;
2. Mercury. GVE;
3. Mercury. TU;
4. Mercury. XC.

15. What subsystems does the Vesta component consist of?
1. Vesta. Acceptance;
2. Vesta. Conducting research;
3. Vesta. Reporting;
4. All answers are correct.

GPC-7 ID-2 – To be able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research problems.

16. What institutions can be users of FGIS "VetIS"?
1. Territorial departments of Rosselkhoznadzor (TU);
2. Processing enterprises;
3. Veterinary clinics;
4. All answers are correct.

17. Which component of FGIS "VetIS" allows to ensure traceability of controlled goods in case of violations of veterinary legislation?
1. "Irena";
2. "Mercury";
3. "Cyrano."
4. "Galen."

18. What information is stored in the "Tor" component of FGIS "VetIS"?
1. about all Rosselkhoznadzor institutions within the structure of Rosselkhoznadzor's information systems;
2. All veterinary service institutions of the constituent entities of the Russian Federation;
3. addresses of subordinate institutions;
4. The addresses of controlled entities.

19. Which component of the FGIS "VetIS" is designed to collect reports in electronic form from institutions reporting to Rosselkhoznadzor, such as laboratories, territorial offices of Rosselkhoznadzor (TU), etc., as well as to aggregate the received data with the possibility of further analysis by employees of the Central Office?
1. "Tor";
2. "Assol";
3. "Horriot."
4. "Cerberus."

20. Which icon is displayed in the "Vesta system" to view the Protocol in the "Examination Log"?
1. magnifying glass;
2. Key;
3. A sheet of paper;
4. Index finger.

21. Which section is not included in the "Vesta" automated laboratory records system?
1. Sample log;
2. A log of studies;
3. method log;
4. equipment.

22. What parameters are used to collect data in the FGIS VetIS component "Assol"?
1. Food monitoring;
2. epizootic monitoring;
3. Cost of research;
4. All answers are correct.

23. Which component of FGIS "VetIS" is designed to automate the process of submission and receipt of information on registration of medicinal products for veterinary use, feed additives for animals?
1. "Icarus;
2. "Irena";
3. "Hermes."
4. "Atlas."

24. What function does the "Ikar component of FGIS VetIS" fulfil?
1. Epizootic monitoring of contagious animal diseases;
2. Tracking of biological waste utilisation;
3. Address data storage in the structure of Rosselkhoznadzor's information systems;
4. Registration of animals.

25. What colour is highlighted in the "View information on veterinary expert examination" form in the Mercury system if the products comply with regulatory documents?
1. Green;
2. Red;
3. Blue;
4. Grey.

26. In which institutions is access to the FGIS VetIS component "Dumas" open for use?
1. Central Administration of Rosselkhoznadzor (CA);
2. territorial bodies of Rosselkhoznadzor; 2;
3. executive authorities of the constituent entities of the Russian Federation;
4. Subordinate agencies within the structure of the veterinary services of the constituent entities of the Russian Federation.

27. What functions does the "Galen" component of the FGIS "VetIS" fulfil?
1. Monitoring of food safety;
2. Monitoring of safety of medicines for veterinary use;
3. monitoring of breeding value of animals;
4. epizootological monitoring.

28. What registers are created and processed in the FGIS VetIS component "Cerberus"?
1. Maintaining the register of supervised facilities;
2. Maintaining the register of enterprises;
3. Maintaining the register of enterprises of the Customs Union;

4. All answers are correct.

GPC-7ID-3 - To possess the skills of using modern technical means and information technologies to solve analytical and research tasks.

29. Which component of FGIS "VetIS" is designed to issue electronic permits for import of controlled goods into the territory of the Russian Federation, its export from the territory of the Russian Federation and its transit through the territory of the Russian Federation?
1. "Cerberus;
2. "Mercury";
3. "Vesta."
4. "Argus".

30. Which technical parameter is a prerequisite for work in the FGIS "VetIS" system?
1. Availability of software;
2. Connection to the "Internet" network;
3. Installation of the application;
4. All answers are correct.

31. For which controlled consignments does "the eCert component" provide functions for certification?
1. When exporting a companion pet;
2. For feed grain and other plant products for livestock exported from the Russian Federation;
3. For meat and meat products of domestic and wild animals exported from the Russian Federation
4. All answers are correct.

32. Which operation is not performed in the VetIS "Mercury" component of FGIS "VetIS" when issuing the VAD for supervised products transported through the territory of the Russian Federation?
1. Adding an entry to the "Journal of incoming products";
2. Submitting an application to the territorial department of Rosselkhoznadzor;
3. Garmenting of the incoming document;
4. Formalising the transport transaction.

33. How is an event automatically created in the FGIS VetIS component "Cyrano"?
1. By the user of "Cyrano";
2. When an urgent report on the form 4 vet B/B is issued in the Vesta system;
3. By the Vesta user;
4. All answers are correct.

34. What functions are not performed in the "FGIS VetIS" component "Assol"?
1. Downloading of reports for Veterinary Departments;
2. Downloading reports for Laboratories;
3. Downloading of veterinary accompanying documents;
4. Downloading the list of veterinary stamps.

35. Which component of FGIS VetIS is designed to automate the process of forming official letters and instructions of Rosselkhoznadzor and sending these letters to the list of

recipients, which reduces the volume of documents transmitted in paper form and, consequently, reduces time and labour costs?
1. "Dumas";
2. "SBiS";
3. "Cerberus."
4. "Hermes".

36. What colour will be highlighted on "the form of viewing information" about the record of warehouse or production logs in the "Vetsanexpertiza" block of the "Mercury" system?
1. Green;
2. Red;
3. Blue;
4. Yellow.

37. What information constitutes a certificate for exported products?
1. Number and date of the incoming document, country of departure, country of destination, information about the specialist who issued the certificate, certified products, HS code, volume and number of places.
2. Number and date of the certificate, country of departure, country of destination, information about the specialist who issued the certificate, certified products, HS code, volume and number of places. 3.
3. certificate number and date of issue, importing country, exporting country, information about the institution that issued the certificate, certified products, HS code, volume and number of places.
4.Certificate number and date of issue, country of departure, country of destination, information on the institution that issued the certificate, certified products, number of cargo places.

38. What is the principle of authentication of exported products from the Russian Federation to foreign countries?
1. By searching in the system for a previously registered certificate;
2. Visualisation of watermarks;
3. By means of search in the database of declared products;
4. Identification of at least 12 security systems for security forms.

39. What operations should be performed to create an act of non-conformity?
1. inventory - reports - add;
2. inventory - product log - add;
3. inventory - examination results - add;
4. inventory - examination results - save;

40. How is the "Vesta" component accessed?
1. By submitting an application to the territorial bodies of Rosselkhoznadzor;
2. By submitting an application to the executive authorities of a constituent entity of the Russian Federation;
3. By submitting an electronic application using the "Passport" component;
4. By submitting an electronic application using the "Dumas" component.

Tests for assessment of competence ***PC-18 - To be able to carry out veterinary and sanitary expertise, to control production and certification of animal husbandry, beekeeping, aquatic fisheries and fodder products, as well as transportation of animals and cargoes during export-import operations to ensure food security, to carry out sanitary assessment of livestock premises and facilities.***

PC-18ID-1 To be able to conduct veterinary and sanitary pre-slaughter inspection of animals and poultry, post-slaughter veterinary and sanitary examination of carcasses and organs; correctly assess the quality and control of agricultural products; assess the suitability of controlled products by organoleptic properties and results of laboratory tests using digital technologies, control the modes of operating parameters of all links of animal raw materials processing; organise and control the loading and transportation of slaughtered animals and cargoes during export-import operations.

1. What products are subject to control at food markets?
1. Animal origin of home production.
2. Animal and vegetable products of domestic and industrial production.
3. Animal and vegetable products of domestic production.
4. Animal origin of industrial production.

2. What products are prohibited for selling in food markets?
1. fruit wines.
2. salted speck.
3. sauerkraut.
4. homemade sausage.

3. What is done with livestock products recognised as dangerous and of poor quality?
stored until expertise;
1. it is denatured to exclude its use in food;
2. disposed of after expert examination;
3. in case of poor quality it may be returned to the owner after neutralisation for use as food for animals;
4. all requirements are fulfilled

4. Meat from which animals will test positive for glycogen?
Cows, horses, cats, dogs;
1. pigs, horses, cats, dogs;
2.sheep, horses, cats, dogs;
3.calf, horse, cat, dog.

5. What is examined to detect cysticerca in pork and beef carcasses?
1. Masseter, tongue, heart, transverse striated muscles of the carcass;
2. masseter, liver, heart, transverse striated muscles of the carcass;
3. masseters, tongue, liver, liver, transverse striated muscles of carcass;
4. masseters, tongue, heart, liver.

6. Trichinelloscopy is mandatory in meat from which animals?
1. pigs, cattle, badgers, bears, nutria;
2. pigs, except for pigs up to 3 weeks of age, wild boars, badgers, bears, nutria;
3. pigs, boars, badgers, bears, nutria;
4. pigs, except ask until 3 weeks of age, boars, badgers, bears.

7. What instrument is used in the biochemical examination of meat for trichinellosis?
1. Owl.
2. Steak.
3. Clover.
4. Gastros.

8. Which indicators characterise fresh meat?
1. drying crust, firm consistency, shiny and elastic tendons, clear broth.
2. drying crust, firm consistency, matt tendons, oily fat, clear broth.
3. drying crust, firm consistency, shiny and elastic tendons, cloudy broth with flakes
4. slimy surface, soft consistency, shiny and elastic tendons, clear broth.

9. In what cases in determining the degree of freshness of mea is used a reaction with Nessler's reagent?
1. In the examination of cattle meat;
2. When examining the meat of poultry, rabbits;
3. In the examination of meat of rabbits;
4. In the examination of poultry meat.

10. What refers to the indicators of fresh fish?
1. dull scales, bloated abdomen, sunken eyeballs, gills grey.
2. shiny scales, the integrity of the abdominal wall is broken, bulging eyeballs, gills bright red.
3. shiny scales, integrity of abdominal wall preserved, convex eyeballs, gills bright red.
4. shiny scales, abdomen collapsed, convex eyeballs, gills bright red.

11. Which invasive fish diseases are dangerous to humans?
1. diphyllobothriosis, opisthorchiasis, clonorchiasis, metagonimiasis;
2. sarcocystosis, opisthorchiasis, clonorchiasis, metagonimiasis;
3. diphyllobothriosis, opisthorchiasis, sanguinicolosis, metagonimiasis;
4. diphyllobothriosis, opisthorchiasis, clonorchiasis, tetracotylosis.

12. What kind of egg is considered a dietary egg?
1. An egg containing all essential amino acids and trace elements;
2. An egg from certain breeds of hens;
3. An egg that has a shelf life of 7 days;
4. Egg with a shelf life of 25 days;

13. What is a "krasiuk"?
1. An enlargement of the puga by more than 9 mm;
2. Drying of the yolk to the shell;
3. Partial mixing of yolk and protein;
4. Complete mixing of yolk with protein.

14. What is sugar honey?
1. honey obtained by feeding sugar syrup to bees;
2. artificially inverted sugar;
3. natural honey with an admixture of granulated sugar;
4. natural honey with an admixture of sugar syrup.

15. What kind of milk is called "whole milk"?
1. raw milk;
2. drinking milk;
3. drinking normalised milk;
4. drinking non-normalised milk.

16. In what case the acceptance of meat products from private individuals is carried out?
1. in the presence of an oval veterinary stamp;
2. in the presence of a veterinary certificate or veterinary certificate;
3. in the presence of a pre-inspection stamp;
4. in the presence of a pre-inspection stamp and a veterinary accompanying document.

17. Which products are analysed in the food section of the VSE laboratory?
1. milk, milk products, honey;
2. milk, dairy products, honey, plant products;
3. milk, dairy products, egg, vegetable products;
4. milk, honey, plant products.

18. In what case trade and public catering enterprises are allowed to sell, receive, process livestock meat ?
1. in the presence of a certificate;
2. in the presence of a rectangular stamp on carcasses "Preliminary inspection";
3. in the presence of a veterinary stamp of oval shape 40 x 60 mm;
4. in the presence of a triangular stamp.

19. At least what value should be the density of milk, kg/m3?
1. 1027.
2. 1027,9.
3. 1026,9.
4. 1028.

20. What is indicated for he bluish tinge of milk?
1. dilution with water;
2. pulmonary tuberculosis;
3. overfeeding with wormwood;
4. storing milk in galvanised containers.

21. What reagent is used to detect soda in milk and milk products?
1. bromthymol blue and roseolaic acid;
2. methylene blue and roseolaic acid;
3. methylene blue and resazurin;
4. bromthymol blue and resorcinol.

22. Which method is used to detect opisthorchis larvae in fish?
1. Pathological autopsy method
2. The method of pathological autopsy and parallel sections.
3. by the parallel incision method.
4. By the compressor method.

23. In what form is it prohibited to sell edible mushrooms in food markets?
1. fresh platy and tubular whole mushrooms;

2. dried whole plate mushrooms;
3. dried tubular whole mushrooms;
4. dried tubular with longitudinal halves.

24. What should be the acidity of natural honey?
1. 5-10 °H;
2. not more than 21°n;
3. not less than 10°n.
4. 1-4°n;

25. The "Record" is used to determine which indicator of milk?
1. determination of fat content in milk;
2. determination of somatic cells in milk;
3. determination of milk purity group;
4. determination of milk acidity.

26. What should be the acidity of sour cream?
1. 12-19°T;
2. 30-50°T;
3. 60-100°T;
4. 170-240°T.

27. The moisture content of cottage cheese should be no higher than which value?
1. 70%;
2. 74%;
2. 80%;
3. 90%.

28. Which reagent is used to control the quality of high temperature pasteurisation of milk?
1. reactions with iodkali starch;
2. with sodium phenolphthaleinphosphate;
3. with 4-aminoantipyrine;
4. with bromthymol blue.

29. Which plant products should be sold only in immature form?
1. greens;
2. bananas;
3. cucumbers and greens;
4. cucumbers, tomatoes.

30. What is a potato disease?
1. cancer;
2. sarcoma;
3. diplostoma;
4. phlegmon.

PC-18 ID-2 To know the state standards in the field of veterinary and sanitary assessment and control of production of safe products of animal husbandry, beekeeping, aquatic fisheries and fodder, as well as products of plant origin; rules of veterinary and sanitary expertise and quality control of food of animal origin; preventive measures to prevent zoonoses; modern

means and methods of disinfection, disinfestation and deratisation of boeing and meat-processing enterprises;norms and rules on organisation and control of transportation of animals, raw materials, products of animal origin, beekeeping products and aquatic fisheries; biology and life cycles of animals - agents of zoonoses, as well as factors favouring their spread; basic concepts and terms in the field of quality assessment of animal slaughter products, their chemical composition, nutritional value, factors forming quality

31. Who are the employees of the VSE laboratory at food markets, subordinated to on special issues?
1. market administration;
2. the market administration and the district FSBW;
3. the district FSBW;
4. the laboratory is independent.

32. What does the owl instrument allow you to do?
1. measure the height of the puga;
2. determine protein density;
3. view an egg in ultraviolet light;
4. view an egg in transmitted light.

33. How are plant products handled when significant lesions characteristic of plant diseases are detected?
1. the lot is rejected and disposed of;
2. realise without restriction;
3. sent for recycling;
4. sold after sorting.

34. On the basis of what is done the acceptance of sausage, ham products and canned meat?
1. Presence of accompanying documents, inspection of tare and vehicle, inspection of the batch of products, organoleptic and laboratory tests;
2. Presence of accompanying documents, inspection of tare and transport means, inspection of production batch;
3. presence of accompanying documents, inspection of the tare and vehicle, inspection of the batch of products, organoleptic tests;
4. Organoleptic and laboratory tests.

35. What is done with canned meat canned meat in the detection of microbiological bombyazh?
1. sent for recycling;
2. destroy;
3. dispose of;
4. sold without restrictions.

36. What is done with products of plant origin when significant lesions characteristic of plant diseases are detected?
1. the batch is rejected and disposed of;
2. sold without restrictions;
3. sent for recycling;
4. sold after sorting.

37. Who refers to butterflies - pests of grain stocks?
1. grain borer;
2. firefly;
3. grain weevil;
4. zinkovka.

38. In what form is it forbidden to realise edible mushrooms in food markets?
1. fresh platy and tubular whole mushrooms;
2. dried plate mushrooms;
3. dried tubular whole mushrooms;
4. dried tubular with longitudinal halves.

39. Which mushrooms are classified as edible?
1. Podberezoviki, opiata, false opiata;
2. chanterelles, opiata, aspen mushrooms;
3. chanterelles, porcini, fly mushrooms;
4. porcini, satanic mushrooms, mosses.

40. How much should be the moisture content of honey?
1. not more than 17%;
2. not more than 19%;
3. not more than 20%;
4. not more than 21%.

41. The content of "oximethylfurfural" in honey indicates:
1. its naturalness;
2. its adulteration;
3. an impurity of fallen honey;
4. admixture of sugar.

42. What are food toxicoses?
1. food poisoning;
2. poisoning by plant products;
3. poisoning by medicines;
4. pesticide poisoning.

43. What normative documents regulate the methods of bacteriological research for detection of pathogens of food toxicoinfections?
1. Methodological guidelines
2. Technical regulations
3. State standards
4. Federal Laws

3.1.3 Topics for preparation of reports

The structure of the report on the section "Transportation of slaughtered animals" for each of the presented topics allows you to form competencies and its identifiers:

GPC -6

Student is able to analyze, identify and assess the danger of the risk of the occurrence and spread of diseases

GPC-6 ID-1

Student knows the existing programs for the prevention and control of zoonoses, contagious diseases, emergent or newly emerging infections, use of animal identification systems, trace and control by the relevant veterinary services.

GPC-6 ID-2

Student is able to assess the risk of animal diseases, including the import of animals and animal products and other measures of veterinary services, the control of prohibited substances in the body of animals, animal products and feed..

GPC-6 ID-3

Student has the skills to carry out identification procedures, select and implement measures that can be used to reduce the level of risk

GPC-7

Student is able to understand the principles of modern information technologies and use them to solve professional tasks

GPC-7 ID-1 Student knows modern technical means and information technologies.

GPC-7 ID-2 Student is able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research tasks.

GPC-7 ID-3 Student has the skills to use modern technical means and information technologies to solve analytical and research problems.

PC-18

Student is able to conduct veterinary and sanitary examinations, control the production and certification of livestock, beekeeping, aquaculture fisheries, and feed products, as well as carry animals and cargo during export and import activities to ensure food safety. Also perform a sanitary inspection of livestock facilities and structures.

PC-18 ID-1 Student is be able to perform veterinary and sanitary inspections on animals and poultry before slaughter, as well as post-slaughter examinations of carcasses and organs. Student is able to correctly assess the quality of agricultural products and control its production. Student can assess the goodness of controlled products based on organoleptic properties and laboratory results, using digital technologies. They are able to control the operating parameters for all stages of processing livestock raw materials. They could organize and control the loading and transportation of slaughtered animals, raw materials, and products of animal or vegetable origin. They are be able to determine the species of meat, conduct bacteriological analyses of meat and meat products, and use methods for technochemical control of canned animal and vegetable products.

PC-18 ID-2 Student knows the standards in the field of veterinary and sanitary assessment, control, and production of safe animal products, including beekeeping, aquaculture, and feed; as well as plant-based products; the rules for veterinary and sanitary inspectionand quality control of animal-derived food; preventive measures of zoonoses ; modern methods and means of disinfection, insecticide use, and rodent control in slaughterhouses and meat-processing facilities; norms and regulations for the transportation of animals, raw materials, animal-derived products, bee products, and aquaculture products; knowledge of the biology and life cycle of animals that can cause zoonotic diseases, as well as the factors that contribute to their spread; and an understanding of the basic concepts

and terminology used in the assessment of the quality of meat products, their chemical composition and nutritional value, and factors that influence quality.

1. Transportation of 600 head of cattle by driving over a distance of 23 km. Along the way, two animals fell (diagnosed with tympania).
2. Transportation of 400 head of cattle by driving over a distance of 34 km in autumn.
3. Transportation of 1400 head of sheep by driving over a distance of 70 km over rough terrain.
4. Transportation of 150 head of cattle bydriving over a distance of 30 km. Along the way, one animal fell (diagnosed with anthrax).
5. Transportation of 7,000 head of geese by driving over a distance of 9 km.
6. Transportation of 650 head of cattle by rail over a distance of 600 km.
7. Transportation of 180 head of cattle by rail over a distance of 1100 km in winter (temperature below minus 25 °C).
8. Transportation of 850 head of gilts by rail over a distance of 500 km. On the way, one animal fell (diagnosis of porcine erysipelas).
9. Transportation of 900 head of cattle by rail over a distance of 700 km. The station is 15 km from the farm.
10. Transportation of 350 head of pigs by rail over a distance of 600 km. The station is 15 km from the farm.
11. Transportation of 350 head of sheep by rail over a distance of 500 km. Two animals died en route (diagnosed with anaerobic enterotoxaemia).
12. Transportation of 1080 head of pigs by rail over a distance of 450 km in summer (temperatures above 25 ° C).
13. Transportation of 150 head of pigs by rail over a distance of 900 km. Along the way, three animals fell (diagnosed with heat stroke).
14. Transportation of 10,000 head of poultry heads by rail transport for 950 km.
15. Transportation of 40,000 head of poultry heads by water transport for 90 km.
16. Transportation of 70 head of horses by road over a distance of 180 km.
17. Transportation of 300 head of cattle by road over a distance of 290 km.
18. Transportation of 750 head of pigs by road over a distance of 95 km.
19. Transportation of 550 head of sheep by road over a distance of 210 km.
20. Transportation of 7 tons of live fish by road over a distance of 150 km.

The structure of the report in the section "**Veterinary and sanitary examination of carcasses and organs of animals and poultry for infectious, invasive and non-infectious diseases as well as poisoning.**" for each of the presented topics allows students to form competencies:

GPC-6

Student is able to analyze, identify and assess the danger of the risk of the occurrence and spread of diseases

GPC-6 ID-1

Student knows the existing programs for the prevention and control of zoonoses, contagious diseases, emergent or newly emerging infections, the use of animal identification systems, tracing and control by the relevant veterinary services.

GPC-6 ID-2

Student is able to assess the risk of animal diseases, including the import of animals and animal products and other measures of veterinary services, the control of prohibited substances in the body of animals, animal products and feed..

GPC-6 ID-3

Student has the skills to carry out identification procedures, select and implement measures that can be used to reduce the level of risk

GPC-7

Student is able to understand the principles of modern information technologies and use them to solve professional tasks

GPC-7 ID-1 Studentknows modern technical means and information technologies.

GPC-7 ID-2 Student is able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research tasks.

GPC-7 ID-3 Student has the skills to use modern technical means and information technologies to solve analytical and research problems.

PC-18 Student can conduct veterinary and sanitary examinations, control the production and certification of livestock, beekeeping, aquaculture fisheries, and feed products, as well as carry animals and cargo during export and import activities to ensure food safety. It can also perform a sanitary inspection of livestock facilities and structures.

PC-18 ID-1 Student is be able to perform veterinary and sanitary inspections on animals and poultry before slaughter, as well as post-slaughter examinations of carcasses and organs. Student should also be able to correctly assess the quality of agricultural products and control their production. Student can assess the suitability of controlled products based on organoleptic properties and laboratory results, using digital technologies. They should be able to control the operating parameters for all stages of processing livestock raw materials. They should organize and control the loading and transportation of slaughtered animals, raw materials, and products of animal or vegetable origin. They should be able to determine the species of meat, conduct bacteriological analyses of meat and meat products, and use methods for technochemical control of canned animal and vegetable products.

PC-18 ID-2 Student knows the standards in the field of veterinary and sanitary assessment, control, and production of safe animal products, including beekeeping, aquaculture, and feed; as well as plant-based products; the rules for veterinary and sanitary inspection and quality control of animal-derived food; preventive measures for zoonoses prevention; modern methods and means of disinfection, insecticide use, and rodent control in slaughterhouses and meat-processing facilities; norms and regulations for the transportation of animals, raw materials, animal-derived products, bee products, and aquaculture products; knowledge of the biology and life cycle of animals that can cause zoonotic diseases, as well as the factors that contribute to their spread; and an understanding of the basic concepts and terminology used in the assessment of the quality of meat products, their chemical composition and nutritional value, and factors that influence quality.

1. Veterinary and sanitary examination and assessment of carcasses and organs in infectious diseases (classical and African swine fever, hog erysipelas, Teschen's disease).

2. Veterinary examination and assessment of carcasses and organs in tetanus and pasteurellosis.

3. Veterinary and sanitary examination and evaluation of carcasses and organs in brucellosis.

4. Veterinary examination, evaluation of carcasses and organs in tuberculosis.

5. Veterinary and sanitary examination and assessment of carcasses and organs in case of foot-and-mouth disease and smallpox.

6. Veterinary and sanitary examination and assessment of carcasses and organs in infectious diseases of horses (sap, myt, epizootic lymphongaitis).

7. Activities in the slaughter and cutting shop in case of suspected anthrax.

8. Veterinary and sanitary examination and evaluation of carcasses and organs obtained from animals with non-communicable diseases.

9. Veterinary and sanitary examination and veterinary assessment of meat and slaughter products for botulism and its prevention.

10. Veterinary examination and evaluation of milk in leptospirosis, necrobacteriosis and rabies.

11. Veterinary and sanitary examination and evaluation of carcasses and organs obtained from animals with invasive diseases that are not dangerous to humans.

12. Veterinary and sanitary examination, assessment of carcasses and organs in hemosporidiosis, fascioliasis, echinococcosis.

13. Veterinary and sanitary examination and evaluation of slaughter products and milk from animals sick and vaccinated against anthrax.

14. Veterinary and sanitary examination and evaluation of slaughter products and milk from animals sick and responding to leukemia.

15. Veterinary and sanitary examination and evaluation of poultry meat, eggs, down and feathers in viral diseases of birds (infectious laryngotracheitis, infectious bronchitis, smallpox, leukemia, Marek's disease, influenza, Newcastle disease).

16. Veterinary and sanitary examination and evaluation of poultry meat, eggs, down and feathers in bacterial diseases of birds (pasteurellosis, pullorosis – typhus, tuberculosis, salmonellosis, colibacteriosis, staphylococcosis).

17. Veterinary assessment of animal carcasses that died from accidental causes (electric shock, lightning, heat stroke, drowning, etc.).

18. Veterinary and sanitary examination and evaluation of carcasses and organs in parathuberculosis and actinomycosis.

19. Veterinary and sanitary examination and evaluation of carcasses and organs in leptospirosis and listeriosis.

20. Veterinary and sanitary examination of animal meat in case of poisoning with salts of heavy metals and radioactive isotopes.

21. Veterinary and sanitary examination of meat and milk in case of poisoning of animals with pesticides, their assessment.

3.1.4. Subjects of personal control work

GPC-6

Student is able to analyze, identify and assess the danger of the risk of the occurrence and spread of diseases

GPC-6 ID-1

Student knows the existing programs for the prevention and control of zoonoses, contagious diseases, emergent or newly emerging infections, the use of animal identification systems, tracing and control by the relevant veterinary services.

GPC-6 ID-2

Student is able to assess the risk of animal diseases, including the import of animals and animal products and other measures of veterinary services, the control of prohibited substances in the body of animals, animal products and feed.

GPC-6 ID-3

Student possess the skills to carry out identification procedures, select and implement measures that can be used to reduce the level of risk

GPC-7

Student is able to understand the principles of modern information technologies and use them to solve professional tasks

GPC-7 ID-1 Student knows modern technical means and information technologies.

GPC-7 ID-2 Student is able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research tasks.

GPC-7 ID-3 Student has the skills to use modern technical means and information technologies to solve analytical and research problems.

PC-18

Student can conduct veterinary and sanitary examinations, control the production and certification of livestock, beekeeping, aquaculture fisheries, and feed products, as well as carry animals and cargo during export and import activities to ensure food safety. It can also perform a sanitary inspection of livestock facilities and structures.

PC-18 ID-1 Student is be able to perform veterinary and sanitary inspections on animals and poultry before slaughter, as well as post-slaughter examinations of carcasses and organs. Student should also be able to correctly assess the quality of agricultural products and control their production. Student can assess the suitability of controlled products based on organoleptic properties and laboratory results, using digital technologies. They should be able to control the operating parameters for all stages of processing livestock raw materials. They should organize and control the loading and transportation of slaughtered animals, raw materials, and products of animal or vegetable origin. They should be able to determine the species of meat, conduct bacteriological analyses of meat and meat products, and use methods for techno-chemical control of canned animal and vegetable products.

PC-18 ID-2 Student knows the standards in the field of veterinary and sanitary assessment, control, and production of safe animal products, including beekeeping, aquaculture, and feed; as well as plant-based products; the rules for veterinary and sanitary inspection and quality control of animal-derived food; preventive measures for zoonoses prevention; modern methods and means of disinfection, insecticide use, and rodent control in slaughterhouses and meat-processing facilities; norms and regulations for the transportation of animals, raw materials, animal-derived products, bee products, and aquaculture products; knowledge of the biology and life cycle of animals that can cause zoonotic diseases, as well as the factors that contribute to their spread; and an understanding of the basic concepts

and terminology used in the assessment of the quality of meat products, their chemical composition and nutritional value, and factors that influence quality.

Variant 1

1. Organization and methodology of post-slaughter veterinary examination of carcasses and organs. The lymphatic system and its significance in the veterinary examination of carcasses and organs. Briefly describe (shape, size, color) and make a schematic sketch of the topography of the lymph nodes of the head, internal organs and pig carcass.

2. Veterinary and sanitary examination and assessment of carcasses and organs for the detection of bacteria of the genus Salmonella and conditionally pathogenic microflora.

3. Veterinary and sanitary requirements for the transportation of perishable products.

4. Veterinary and sanitary examination of eggs.

5. Veterinary and sanitary examination of meat of animals subjected to emergency slaughter - emergency slaughter of animals in your farm (place and method of slaughter, causes, technology of slaughter, transportation of meat, ways of meat sale).

Variant 2

1. Organization and methodology of post-slaughter veterinary examination of carcasses and organs. The lymphatic system and its significance in the veterinary examination of carcasses and organs. Briefly describe (shape, size, color) and make a schematic sketch of the topography of the lymph nodes of the head, internal organs and carcasses of cattle.

2. Veterinary and sanitary examination and sanitary assessment of carcasses and organs in brucellosis. The use of milk from animals reacting to brucellosis.

3. Veterinary and sanitary requirements for slaughtered animals. Product characteristics.

4. Veterinary and sanitary examination of milk. Veterinary and sanitary examination of milk and dairy products in food markets.

5. Veterinary and sanitary examination of meat of animals subjected to emergency slaughter - emergency slaughter of animals in your farm (place and method of slaughter, causes, technology of slaughter, transportation of meat, ways of meat sale).

Variant 3

1. Organization and methodology of post-slaughter veterinary examination of carcasses and organs. The lymphatic system and its significance in the veterinary examination of carcasses and organs. Briefly describe (shape, size, color) and make a schematic sketch of the topography of the lymph nodes of the head, internal organs and carcass of the horse.

2. Veterinary and sanitary examination and sanitary assessment of carcasses and organs in tuberculosis. The use of milk from animals responding to tuberculosis.

3. In which cases animals are not allowed to be slaughtered for meat. You should justify the reasons.

4. Veterinary and sanitary examination of sausage products.

5. Veterinary and sanitary examination of meat of animals subjected to emergency slaughter - emergency slaughter of animals in your farm (place and method of slaughter, causes, technology of slaughter, transportation of meat, ways of meat sale).

Variant 4

1. Organization and methodology of post-slaughter veterinary examination of carcasses and organs. The lymphatic system and its significance in the veterinary examination of carcasses and organs. Briefly describe (shape, size, color) and make a schematic sketch of the topography of the lymph nodes of the head, internal organs and carcasses of small cattle.

2. Veterinary and sanitary examination and sanitary assessment of carcasses and organs in case of foot-and-mouth disease.

3. Hygiene of milk production on dairy farms and veterinary and sanitary requirements for them.

4. Veterinary and sanitary examination of honey.

5. Veterinary and sanitary examination of meat of animals subjected to emergency slaughter - emergency slaughter of animals in your farm (place and method of slaughter, causes, technology of slaughter, transportation of meat, ways of meat sale).

Variant 5

1. Organization and methodology of post-slaughter veterinary examination of carcasses and organs. The lymphatic system and its significance in the veterinary examination of carcasses and organs. Briefly describe (shape, size, color) and make a schematic sketch of the topography of the lymph nodes of the head, internal organs and carcasses of rabbits and nutria.

2. Veterinary and sanitary examination and sanitary assessment of carcasses and organs in hemosporidiosis, fascioliasis, echinococcosis.

3. The device of a mechanized meat processing plant. Veterinary and sanitary requirements for the premises of workshops.

4. Veterinary and sanitary examination of fish.

5. Veterinary and sanitary examination of meat of animals subjected to emergency slaughter - emergency slaughter of animals in your farm (place and method of slaughter, causes, technology of slaughter, transportation of meat, ways of meat sale).

Variant 6

1. Organization and methodology of post-slaughter veterinary examination of carcasses and organs. The lymphatic system and its significance in the veterinary examination of carcasses and organs. Briefly describe (shape, size, color) and make a sketch diagram of the anatomical and topographic structure of the lymph nodes of carcasses and internal organs of cattle.

2. Trichinosis. Veterinary and sanitary examination and sanitary assessment of carcasses and organs in trichinosis.

3. Categories of meat according to their thermal condition and hygienic characteristics.

4. Veterinary and sanitary examination of canned products.

5. Veterinary and sanitary examination of meat of animals subjected to emergency slaughter - emergency slaughter of animals in your farm (place and method of slaughter, causes, technology of slaughter, transportation of meat, ways of meat sale).

Variant 7

1. Organization and methodology of post-slaughter veterinary examination of carcasses and organs. The lymphatic system and its significance in the veterinary examination of carcasses

and organs. Briefly describe (shape, size, color) and make a schematic sketch of the topography of the lymph nodes of the head, internal organs and carcasses of pigs.

2. Measures for the detection of anthrax carcass in the slaughter and cutting plant.

3. Veterinary medical examination of meat and milk in case of animal poisoning and its assessment.

4. Methods and modes of processing animal meat to be disinfected.

5. Veterinary and sanitary examination of meat of animals subjected to emergency slaughter - emergency slaughter of animals in your farm (place and method of slaughter, causes, technology of slaughter, transportation of meat, ways of meat sale).

Variant 8

1. Organization and methodology of post-slaughter veterinary examination of carcasses and organs. The lymphatic system and its significance in the veterinary examination of carcasses and organs. Briefly describe (shape, size, color) and make a sketch diagram of the anatomical and topographic structure of the lymph nodes of the head, carcass and internal organs of the horse.

2. Principles of veterinary and sanitary examination of products of slaughter of farm animals in zooanthroponoses.

3. Primary milk processing. Milk indicators and their characteristics.

4. Veterinary and sanitary examination of mushrooms.

5. Veterinary and sanitary examination of meat of animals subjected to emergency slaughter - emergency slaughter of animals in your farm (place and method of slaughter, causes, technology of slaughter, transportation of meat, ways of meat sale)

Variant 9

1. Organization and methodology of post-slaughter veterinary examination of carcasses and organs. Determination of the species of cattle slaughter products.

2. Pre- and post-slaughter diagnosis of tuberculosis of farm animals and poultry. Sanitary assessment of carcasses and organs. Sanitary evaluation of milk.

3. Transportation of slaughtered animals by rail and the tasks of the veterinary service. Processing of wagons after unloading of animals and raw materials of animal origin.

4. Veterinary and sanitary examination of fish.

5. Veterinary and sanitary examination of meat of animals subjected to emergency slaughter - emergency slaughter of animals in your farm (place and method of slaughter, causes, technology of slaughter, transportation of meat, ways of meat sale).

Variant 10

1. Organization and methodology of post-slaughter veterinary examination of carcasses and organs. Determination of the meat of sick, fallen and killed animals in the pre-mortal state.

2. Veterinary and sanitary examination of meat and milk in case of poisoning of animals and their assessment.

3. State veterinary supervision in food markets.

4. Veterinary and sanitary examination of meat. Methods of meat quality testing.

5. Veterinary and sanitary examination of meat of animals subjected to emergency slaughter - emergency slaughter of animals in your farm (place and method of slaughter, causes, technology of slaughter, transportation of meat, ways of meat sale).

Variant 11

1. Organization and methodology of post-slaughter veterinary examination of carcasses and organs. The lymphatic system and its significance in the veterinary examination of carcasses and organs. Briefly describe (shape, size, color) and make a sketch diagram of the anatomical and topographic structure of the lymph nodes of small cattle.

2. Trichinosis. Veterinary and sanitary examination and evaluation of slaughter products.

3. Principles of veterinary examination of products of slaughter of farm animals in zooanthroponoses.

4. Veterinary and sanitary examination of milk. The bactericidal phase of milk and its significance. Methods of cooling milk. Veterinary and sanitary examination of milk.

5. Veterinary and sanitary examination of meat of animals subjected to emergency slaughter - emergency slaughter of animals in your farm (place and method of slaughter, causes, technology of slaughter, transportation of meat, ways of meat sale).

Variant 12

1. Organization and methodology of post-slaughter veterinary examination of carcasses and organs. The lymphatic system and its significance in the veterinary examination of carcasses and organs. Briefly describe (shape, size, color) and make a schematic sketch of the topography of the lymph nodes of the head, internal organs and carcasses of cattle.

2. Principles of veterinary examination of products of slaughter of farm animals in tetanus and pasteurellosis.

3. Veterinary and sanitary examination of milk and dairy products in food markets. Requirements of regulatory documents.

4. Veterinary and sanitary examination of honey.

5. Veterinary and sanitary examination of meat of animals subjected to emergency slaughter - emergency slaughter of animals in your farm (place and method of slaughter, causes, technology of slaughter, transportation of meat, ways of meat sale).

Variant 13

1. Organization and methodology of post-slaughter veterinary examination of carcasses and organs. The lymphatic system and its significance in the veterinary examination of carcasses and organs. Briefly describe (shape, size, color) and make a schematic sketch of the topography of the lymph nodes of the head, internal organs and pig carcass.

2. Veterinary and sanitary examination for cysticercosis of cattle and pigs. Post-slaughter differential diagnosis. Sanitary assessment of carcasses and organs.

3. The order of reception, hygiene of storage and veterinary examination of products from refrigerators.

4. Veterinary and sanitary examination of sausage products.

5. Veterinary and sanitary examination of meat of animals subjected to emergency slaughter - emergency slaughter of animals in your farm (place and method of slaughter, causes, technology of slaughter, transportation of meat, ways of meat sale).

Variant 14

1. Organization and methodology of post-slaughter veterinary examination of carcasses and organs. The lymphatic system and its significance in the veterinary examination of carcasses and organs. Briefly describe (shape, size, color) and make a schematic sketch of the topography of the lymph nodes of the head, internal organs and carcass of the horse.

2. Veterinary examination and evaluation of carcasses and organs in paratuberculosis and actinomycosis.

3. Branding of meat in meat processing plants, in laboratories of veterinary medical examination of markets, its significance.

4. Veterinary and sanitary examination of milk. Primary processing of milk, indicators that determine its grade.

5. Veterinary and sanitary examination of meat of animals subjected to emergency slaughter - emergency slaughter of animals in your farm (place and method of slaughter, causes, technology of slaughter, transportation of meat, ways of meat sale).

Varint 15

1. Organization and methodology of post-slaughter veterinary examination of carcasses and organs. The lymphatic system and its significance in the veterinary examination of carcasses and organs. Briefly describe (shape, size, color) and make a schematic sketch of the topography of the lymph nodes of the head, internal organs and carcasses of small cattle.

2. Leukemia. Pre- and post-slaughter diagnostics. Veterinary and sanitary examination and sanitary assessment of carcasses and organs.

3. Veterinary and sanitary requirements for the transportation of perishable livestock products.

4. Veterinary and sanitary examination of fish. Invasive fish diseases transmitted to humans. Sanitary assessment.

5. Veterinary and sanitary examination of meat of animals subjected to emergency slaughter - emergency slaughter of animals in your farm (place and method of slaughter, causes, technology of slaughter, transportation of meat, ways of meat sale).

Variant 16

1. Organization and methodology of post-slaughter veterinary examination of carcasses and organs. Determination of the meat of sick, fallen and killed in the agonal state animals.

2. Features of post-slaughter inspection of poultry carcasses and feathered birds. Sanitary assessment of slaughter products for infectious diseases: tuberculosis, salmonellosis, pasteurellosis, plague, etc.

3. The technology of production of sausages. Veterinary and sanitary examination of sausages.

4. Veterinary and sanitary examination of plant products. Veterinary and sanitary examination of mushrooms.

5. Veterinary and sanitary examination of meat of animals subjected to emergency slaughter - emergency slaughter of animals in your farm (place and method of slaughter, causes, technology of slaughter, transportation of meat, ways of meat sale).

Variant 17

1. The lymphatic system and its significance in the veterinary examination of carcasses and organs. Briefly describe (shape, size, color) and make a schematic sketch of the topography of the lymph nodes of the head, internal organs and carcasses of cattle.

2. Veterinary and sanitary examination and evaluation of milk obtained from animals with emcar, rabies, mastitis.

3. Features of veterinary and sanitary examination of meat and meat products in the markets (documentation, delivery rules, inspection sequence and research methods).

4. Veterinary and sanitary examination of meat of game animals. Disinfection methods and the use of conditionally suitable meat.

5. Veterinary and sanitary examination of meat of animals subjected to emergency slaughter - emergency slaughter of animals in your farm (place and method of slaughter, causes, technology of slaughter, transportation of meat, ways of meat sale).

Variant 18

1. Organization and methodology of post-slaughter veterinary examination of carcasses and organs. The lymphatic system and its significance in the veterinary examination of carcasses and organs. Briefly describe (shape, size, color) and make a schematic sketch of the topography of the lymph nodes of the head, internal organs and carcasses of rabbits and nutria.

2. Salmonellosis. Pre- and post-slaughter diagnostics. Sanitary assessment of carcasses and organs.

3. Pre-slaughter and post-slaughter diagnosis of brucellosis of farm animals. Sanitary assessment of carcasses and organs.

4. Veterinary and sanitary examination of eggs.

5. Veterinary and sanitary examination of meat of animals subjected to emergency slaughter - emergency slaughter of animals in your farm (place and method of slaughter, causes, technology of slaughter, transportation of meat, ways of meat sale).

Variant 19

1. Organization and methodology of post-slaughter veterinary examination of carcasses and organs. Determination of the meat of sick, fallen and killed in the agonal state animals.

2. Brief description of microorganisms that cause foodborne toxico-infections and toxicoses. Sanitary assessment of carcasses and organs during their isolation and its justification.

3. Methods and modes of disinfection of milk of sick animals and ways of its implementation (for major infectious diseases, mastitis, poisoning, treated with antibiotics).

4. Veterinary and sanitary examination of poultry meat.

5. Veterinary and sanitary examination of meat of animals subjected to emergency slaughter - emergency slaughter of animals in your farm (place and method of slaughter, causes, technology of slaughter, transportation of meat, ways of meat sale).

Variant 20

1. Organization and methodology of post-slaughter veterinary examination of carcasses and organs. The lymphatic system and its significance in the veterinary examination of carcasses and organs. Briefly describe (shape, size, color) and make a schematic sketch of the topography of the lymph nodes of the head, internal organs and pig carcass.

2. Differential diagnosis of plague, erysipelas and pasteurellosis. Sanitary assessment of carcasses and organs.

3. Requirements for the delivery of dairy (Sour milk, sour cream, cottage cheese, butter) products and their veterinary and sanitary examination in the markets.

4. Veterinary and sanitary examination of meat. The essence of the process of spoiling meat (rotting, mold, donkey, sunburn). Sanitary assessment.

5. Veterinary and sanitary examination of meat of animals subjected to emergency slaughter - emergency slaughter of animals in your farm (place and method of slaughter, causes, technology of slaughter, transportation of meat, ways of meat sale).

3.2. Standard tasks for intermediate certification

3.2.1. Questions for the test

The competence achieved:

GPC-6

Student is able to analyze, identify and assess the danger of the risk of the occurrence and spread of diseases

GPC-6 ID-1

Student knows the existing programs for the prevention and control of zoonoses, contagious diseases, emergent or newly emerging infections, the use of animal identification systems, tracing and control by the relevant veterinary services.

1. Organization and importance of pre-slaughter animal husbandry.
2. Veterinary and sanitary assessment of fresh, doubtful freshness, stale meat.
3. Sanitary requirements for the slaughtering plant.
4. Features of veterinary and sanitary examination of pig carcasses and organs at meat processing plants and workplaces of veterinary and sanitary examination of slaughter products.

GPC-6 ID-2

Student is able to assess the risk of animal diseases, including the import of animals and animal products and other measures of veterinary services, the control of prohibited substances in the body of animals, animal products and feed.

1. Veterinary branding of meat.
2. Determination of the goodness of edible ghee animal fats.
3. The resistance of Salmonella bacteria to physico-chemical factors and the practical significance of this property.
4. Secondary salmonellosis of animals and their role in the occurrence of food toxicoinfections.
5. Classification of foodborne diseases and their characteristics.

GPC-6 ID-3

Student has the skills to carry out identification procedures, select and implement measures that can be used to reduce the level of risk

1. The grounds for mandatory bacteriological examination of meat.
2. Serological typification of salmonella.
3. Organization of post-slaughter veterinary and sanitary examination of slaughter products.
4. Maturation of meat. The essence and meaning.
5. Tasks of the veterinary service at meat processing companies.
6. Organization and features of veterinary and sanitary examination of wild animal meat.
7. Features of pre- and post-slaughter examination of pigs, ungulates, rabbits, calves.
8. Features of veterinary and sanitary examination of calves, the difference between the meat of calves older than 2 weeks of age from immature and stillborn.

GPC-7

Student is able to understand the principles of modern information technologies and use them to solve professional tasks

GPC-7 ID-1 Student knows modern technical means and information technologies.

1. Foodborne diseases of microbial origin and its prevention.
2. In which cases a microbiological examination of meat is carried out, the scheme of the study.
3. Classification of meat processing enterprises. The device of stationary and field slaughter stations and veterinary and sanitary requirements for them.

GPC-7 ID-2 Student is able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research tasks.

1. Veterinary and sanitary examination of meat in case of sunburn and mold formation. Veterinary and sanitary assessment and prevention.
2. Veterinary and sanitary examination and evaluation of meat in case of donkey and rotting.
3. Methods of meat freshness testing. Meat categories according to the degree of freshness.

GPC-7 ID-3 Student has the skills to use modern technical means and information technologies to solve analytical and research problems.

1. Organization of post-slaughter veterinary and sanitary examination of carcasses and organs in the slaughter and cutting shop and its significance.
2. Veterinary and sanitary examination of canned meat.
3. Veterinary and sanitary examination of sausage products.
4. Sanitary assessment of meat and finished products in the identification of pathogens of food toxicoinfections.

PC-18

Student can carry out veterinary and sanitary examinations, control the production and certification of livestock, beekeeping, aquaculture fisheries, and feed products, as well as carry animals and cargo during export and import activities to ensure food safety. It can also perform a sanitary inspection of livestock facilities and structures.

PC-18 ID-1 Student is be able to perform veterinary and sanitary inspections on animals and poultry before slaughter, as well as post-slaughter examinations of carcasses and organs. Student should also be able to correctly assess the quality of agricultural products and control their production. Student can assess the suitability of controlled products based on organoleptic properties and laboratory results, using digital technologies. They should be able to control the operating parameters for all stages of processing livestock raw materials. They should organize and control the loading and transportation of slaughtered animals, raw materials, and products of animal or vegetable origin. They should be able to determine the species of meat, conduct bacteriological analyses of meat and meat products, and use methods for technochemical control of canned animal and vegetable products.

1. The lymphatic system and its importance in the veterinary and sanitary examination of carcasses and organs. Topography of lymph nodes of the head, carcass and internal organs in pigs.
2. Topography of lymph nodes of the head, carcass and internal organs of cattle.
3. The method of post-slaughter examination of the head, internal organs, carcasses of cattle.
4. The method of post-slaughter examination of the head, internal organs, carcasses of pigs.
5. Methods of post-slaughter veterinary and sanitary examination of carcasses and organs of poultry.
6. Trichinelloscopy of meat.
7. A biochemical method for examining meat for trichinosis.
8. Veterinary and sanitary examination of cattle and pig meat in cysticercosis.
9. Organoleptic methods for detecting the meat of sick animals.
10. Physico-chemical and microscopic methods for detecting the meat of sick animals.
11. Organoleptic methods of meat freshness testing.
12. Physico-chemical and microscopic methods of meat freshness testing.
13. Examination of rabbit and poultry meat for freshness.
14. Determination of varietal indicators of edible ghee animal fats.
15. Determination of the species of edible ghee animal fats.
16. Subjective methods of determining the species of meat.
17. Objective methods for determining the species of meat.

PC-18 ID-2 Student knows the standards in the field of veterinary and sanitary assessment, control, and production of safe animal products, including beekeeping, aquaculture, and feed; as well as plant-based products; the rules for veterinary and sanitary inspection and quality control of animal-derived food; preventive measures for zoonoses prevention; modern methods and means of disinfection, insecticide use, and rodent control in slaughterhouses and meat-processing facilities; norms and regulations for the transportation of animals, raw materials, animal-derived products, bee products, and aquaculture products; knowledge of the biology and life cycle of animals that can cause zoonotic diseases, as well as the factors that contribute to their spread; and an understanding of the basic concepts and terminology used in the assessment of the quality of meat products, their chemical composition and nutritional value, and factors that influence quality.

1. Trichinosis. Characteristics of the pathogen. The biological cycle of trichinella development.
2. Cysticercosis. Characteristics of the pathogen. The biological cycle of development of bovine and pig chains.
3. Methods for detecting the meat of the sick, fallen and killed in the agonal state.
4. Features of veterinary and sanitary examination of meat and slaughter products of ungulates.

5. The scheme of primary sowing. The media used, the sowing technique.

6. Accounting for primary crops. Characteristics of the growth of pathogens of foodborne toxic infections in simple and elective media.

7. Study of the biochemical properties of pathogens of food toxicoinfections on triple sugar iron agar.

8. The study of the biochemical properties of pathogens of food toxicoinfections using a long and short variegated series.

9. Sources of contamination of meat with microflora. The causes of food toxicoinfections.

10. Veterinary examination and evaluation of carcasses and organs in the detection of bacteria of the genus Salmonella and opportunistic microflora.

11. Characteristics of bacteria of the genus Salmonella. The main serotypes of salmonella are pathogens of foodborne toxicoinfections.

12. Methods of typing bacteria of the genus Salmonella.

13. The defects of canned food.

14. Post-slaughter veterinary and sanitary examination of cattle slaughter products in the primary animal processing workshop.

15. Veterinary and sanitary assessment of meat in trichinosis.

16. Veterinary and sanitary assessment and modes of disinfection of meat in cysticercosis.

17. Types of meat spoilage.

18. Characteristics and technology of production of edible ghee animal fats.

19. Methods for determining the type of meat.

20. Biochemical properties of pathogens of food toxicoinfections.

21. Antigenic structure of salmonella.

3.2.2. Exam questions

The competence achieved:

GPC-6

Student is able to analyze, identify and assess the danger of the risk of the occurrence and spread of diseases

GPC-6 ID-1

Student knows the existing programs for the prevention and control of zoonoses, contagious diseases, emergent or newly emerging infections, the use of animal identification systems, tracing and control by the relevant veterinary services.

1. Requirements of regulatory and technical documentation for honey.

2. Fundamentals of technical regulation in the Russian Federation.

3. Sanitary requirements for the slaughter and cutting plant.

4. Quality control of pasteurization of milk and dairy products.

5. The essence and significance of technical regulations and GOST.

6. Types, structure and significance of standards.

7. Secondary salmonellosis of animals and their role in the occurrence of food toxicoinfections.

GPC-6 ID-2

Student is able to assess the risk of animal diseases, including the import of animals and animal products and other measures of veterinary services, the control of prohibited substances in the body of animals, animal products and feed.

1. In which cases a microbiological examination of meat is carried out, the scheme of the study.

2. Detection of milk from animals with mastitis.

3. Sanitary assessment of fish in infectious and invasive fish diseases.

4. Veterinary branding of meat.

5. Sources of contamination of meat with microflora. The causes of food toxicoinfections.

6. Features of veterinary and sanitary examination of pig carcasses and organs in meat processing plants and workplaces of veterinary and sanitary examination of slaughter products.

7. Post-slaughter veterinary and sanitary examination of cattle slaughter products in the primary animal processing workshop.

8. The resistance of Salmonella bacteria to physico-chemical factors and the practical significance of this property.

9. The bactericidal phase of milk and its significance. Methods of cooling milk.

GPC-6 ID-3

Student has the skills to carry out identification procedures, select and implement measures that can be used to reduce the level of risk

1. Methods for detecting the meat of the sick, fallen and killed in the agonal state animals..

2. Foodborne diseases of microbial origin and their prevention.

3. Sources of milk contamination by microorganisms and the microflora of milk.

4. Veterinary and sanitary examination and evaluation of milk from animals with tuberculosis and responding to tuberculosis test.

5. Veterinary and sanitary examination and evaluation of milk from animals with mastitis.

6. Organoleptic methods for detecting the meat of sick animals.

7. Study of the biochemical properties of pathogens of food toxicoinfections on triple sugar iron.

8. The study of the biochemical properties of pathogens of food toxicoinfections using a long and short variegated series.

9. Veterinary and sanitary examination and assessment of carcasses and organs in infectious diseases (classical and African swine fever, porcine erysipelas, Teschen's disease).

GPC-7

Student is able to understand the principles of modern information technologies and use them to solve professional tasks

GPC-7 ID-1 Student knows modern technical means and information technologies.

1. Cases in wich animals are not allowed to be slaughtered for meat. Explanation of the reasons.

2. Veterinary and sanitary examination of canned meat.

3. The vices of canned food.

4. Veterinary and sanitary examination of sausage products.

5. Requirements for raw milk.

6. Transport diseases of slaughter animals and their prevention.

7. Sanitary assessment of meat and finished products in the identification of pathogens of food toxicoinfections.

GPC-7 ID-2 Student is able to use modern technical means and information technologies, including elements of machine learning and artificial intelligence, to solve analytical and research tasks.

1. The grounds for mandatory bacteriological examination of meat.

2. Organization of post-slaughter veterinary examination of carcasses and organs in the slaughter and cutting shop and its significance.

3. Accounting for primary crops. Characteristics of the growth of pathogens of foodborne toxic infections in simple and elective media.

4. Veterinary examination and evaluation of carcasses and organs in the detection of bacteria of the genus Salmonella and opportunistic microflora.

5. Measures in the slaughter premises in case of suspected anthrax.

6. The procedure for receiving, hygiene of storage and veterinary and sanitary examination of products at refrigeration enterprises.

7. Types of meat spoilage.

8. Veterinary and sanitary examination of meat in case of sunburn and mold formation. Veterinary and sanitary assessment and prevention.

9. Methods of meat freshness testing. Meat categories according to the degree of freshness.

10. Sources of cold for food preservation, the scheme of the refrigeration unit, the device of ice warehouses.

GPC-7 ID-3 Student possess the skills to use modern technical means and information technologies to solve analytical and research problems

1. Purpose and organization of the work of the state laboratory of veterinary and sanitary expertise in food markets.

2. Primary milk processing and its significance.

3. Hygiene of milk production on dairy farms and veterinary and sanitary requirements for them.

4. Classification of foodborne diseases and their characteristics.

5. Classification of meat processing enterprises. The device of stationary and field slaughter stations and veterinary and sanitary requirements for them.

PC-18 Student can conduct veterinary and sanitary examinations, control the production and certification of livestock, beekeeping, aquaculture fisheries, and feed products, as well as carry animals and cargo during export and import activities to ensure food safety. Also can perform a sanitary inspection of livestock facilities and structures.

PC-18 ID-1 Student is able to perform veterinary and sanitary inspections of animals and poultry before slaughter, as well as post-slaughter examinations of carcasses and organs. Student is able also to assess correctly the quality of agricultural products and control its production. Student can assess the quality of controlled products based on organoleptic properties and laboratory results, using digital technologies. They are able to control the operating parameters for all stages of processing livestock raw materials. They should organize and control the loading and transportation of slaughtered animals, raw materials, and products of animal or vegetable origin. They should be able to determine the species of meat, conduct bacteriological analyses of meat and meat products, and use methods for technochemical control of canned animal and vegetable products.

1. The lymphatic system and its importance in the veterinary and sanitary examination of carcasses and organs. Topography of lymph nodes of the head, carcass and internal organs in pigs.

2. Topography of lymph nodes of the head, carcass and internal organs of cattle.

3. Trichinosis. Characteristics of the pathogen. The biological cycle of trichinella development.

4. Cysticercosis. Characteristics of the pathogen. The biological cycle of development of bovine and pig chains.

5. Veterinary and sanitary assessment of fresh, doubtful freshness, stale meat.

6. Serological typification of salmonella.

7. The use of milk from animals that are sick and react to brucellosis.

8. Veterinary and sanitary examination and veterinary assessment of fish with invasive diseases dangerous to humans.

9. Veterinary and sanitary examination and veterinary assessment of fish with invasive and infectious diseases that are not dangerous to humans.

10. Sanitary assessment of edible chicken eggs.

11. Characteristics of edible turkey, guinea fowl, quail and ostrich eggs by shelf life.

12. Disinfection methods and the use of conditionally suitable meat.

13. Transportation of slaughtered animals by driving and motor transport. Disinfection of vehicles used in the transportation of slaughtered animals.

14. Veterinary requirements for slaughtered animals.

15. Transportation of slaughtered animals by rail and the tasks of the veterinary service. Processing of wagons after unloading of animals and raw materials of animal origin.

16. Veterinary examination and evaluation of carcasses and organs in tetanus and pasteurellosis.

17. Veterinary and sanitary examination and assessment of carcasses and organs in brucellosis.

18. Veterinary examination, evaluation of carcasses and organs in tuberculosis.

19. Veterinary and sanitary examination and assessment of carcasses and organs in case of foot-and-mouth disease and smallpox.

20. Veterinary and sanitary examination and assessment of carcasses and organs in infectious diseases of horses (glanders, strangles, lymphangitis episootica).

21. Veterinary and sanitary examination and evaluation of carcasses and organs obtained from animals with non-communicable diseases.

22. Veterinary and sanitary examination and veterinary assessment of meat and slaughter products in botulism and its prevention.

23. Veterinary examination and evaluation of milk in leptospirosis, necrobacteriosis and rabies.

24. Veterinary and sanitary examination and evaluation of carcasses and organs obtained from animals with invasive diseases that are not dangerous to humans.

25. Veterinary and sanitary examination, assessment of carcasses and organs in hemosporidiosis, fascioliasis, echinococcosis.

26. Veterinary and sanitary examination and evaluation of slaughter products and milk from animals sick and vaccinated against anthrax.

27. Veterinary and sanitary examination and evaluation of slaughter products and milk from animals sick and responding to leukemia.

28. Veterinary and sanitary examination and evaluation of poultry meat, eggs, down and feathers in viral diseases of birds (infectious laryngotracheitis, infectious bronchitis, smallpox, leukemia, Marek's disease, influenza, Newcastle disease).

29. Veterinary and sanitary examination and evaluation of poultry meat, eggs, down and feathers in bacterial diseases of poultry (pasteurellosis, pullorosis – typhus, tuberculosis, salmonellosis, colibacteriosis, staphylococcosis).

30. Veterinary assessment of animal carcasses that died from accidental causes (electric shock, lightning, heat stroke, drowning, etc.).

31. Veterinary and sanitary examination and assessment of carcasses and organs in parathuberculosis and actinomycosis.

32. Veterinary and sanitary examination and assessment of carcasses and organs in leptospirosis and listeriosis.

33. Veterinary and sanitary examination of animal meat in case of poisoning with salts of heavy metals and radioactive isotopes.

34. Veterinary and sanitary examination of meat and milk in case of poisoning of animals with pesticides, their assessment.

35. Classification of fish and marine aquatic organisms.

36. Classification, labeling, transportation, storage of edible chicken eggs.

37. Sanitary control of plant products in food markets.

38. Methods of preserving meat and their hygienic characteristics.

39. Categories of meat by thermal condition and its hygienic characteristics. Methods of identification of the thermal state of meat.

40. Organoleptic defects of milk.

41. Determination of the total microbial contamination of milk.

42. Determination of the coli titer of milk

43. Quality control of milk pasteurization.

44. Detection of milk fraud.

PC-18 ID-2

Student knows the standards in the field of veterinary and sanitary assessment, control, and productionofsafe animalroducts, including beekeeping, aquaculture, and feed; as well as plant-based products; the rules for veterinary and sanitary inspection and quality control of animal-derived food; preventive measures for zoonoses prevention; modern methods and means of disinfection, insecticide use, and rodent control in slaughterhouses and meat-processing facilities; norms and regulations for the transportation of animals, raw materials, animal-derived products, bee products, and aquaculture products; knowledge of the biology and life cycle of animals that can cause zoonotic diseases, as well as the factors that contribute to their spread; and an understanding of the basic concepts and terminology used in the assessment of the quality of meat products, their chemical composition and nutritional value, and factors that influence quality.

1. The method of post-slaughter examination of the head, internal organs, carcasses of cattle.

2. The method of post-slaughter examination of the head, internal organs, carcasses of pigs.

3. Methods of post-slaughter veterinary and sanitary examination of carcasses and organs of birds.

4. Organization and features of veterinary and sanitary examination of wild animal meat.

5. Features of pre- and post-slaughter examination of pigs, ungulates, rabbits, calves.

6. Features of veterinary and sanitary examination of calves, the difference between the meat of calves older than 2 weeks of age from immature and stillborn.

7. Features of veterinary and sanitary examination of meat and slaughter products of ungulates.

8. Trichinelloscopy of meat.

9. Biochemical method of meat examination for trichinosis.

10. Veterinary and sanitary examination of cattle and pig meat in cysticercosis.

11. Physico-chemical and microscopic methods for detecting the meat of sick animals.

12. Organoleptic methods of meat freshness testing.

13. Physico-chemical and microscopic methods of meat freshness testing.

14. Examination of rabbit and poultry meat for freshness.

15. Determination of varietal indicators of edible ghee animal fats.

16. Determination of the goodness of edible ghee animal fats.
17. Determination of the species of edible ghee animal fats.
18. Subjective methods of determining the species of meat.
19. Objective methods for determining the species of meat.
20. The scheme of primary sowing. The media used, the sowing technique.
21. Characteristics of bacteria of the genus Salmonella. The main serotypes of salmonella are pathogens of foodborne toxicoinfections.
22. Methods of typing bacteria of the genus Salmonella.
23. Organoleptic methods of dairy products research.
24. Physico-chemical methods of dairy products research.
25. Detection of falsifications of dairy products.
26. Methods for detecting adulteration of milk and dairy products.
27. Determination of E. coli microbes in milk (coli-titer) and the value of this indicator.
28. Methods of veterinary and sanitary examination of milk.
29. Veterinary and sanitary examination of fermented dairy products in food markets.
30. Methods for determining the number of mesophilic aerobic and facultative anaerobic microorganisms in milk and their characteristics.
31. Milk defects and their causes.
32. Examination of fish for freshness.
33. Methods of parasitological examination of fish.
34. Methods of veterinary and sanitary examination of food chicken eggs.
35. Veterinary and sanitary examination and veterinary evaluation of food eggs.
36. Organoleptic studies of honey.
37. Laboratory studies of honey: methods for determining the mass fraction of moisture, diastase number and acidity of honey. The values of these indicators.
38. Methods for determining the adulteration of honey with sugar syrup.
39. Microscopic studies of honey.
40. Falsification of honey and methods of detecting it.
41. Sanitary control of vegetables, fruits, greens, berries in food markets.
42. Sanitary control of mushrooms in food markets.
43. Sanitary control of flour, cereals, starch in food markets.
44. Veterinary and sanitary requirements for the transportation of perishable products.
45. Organization of work and structure of the laboratory of veterinary and sanitary expertise in food markets.
46. Organization of post-slaughter veterinary and sanitary examination of slaughter products.
47. Maturation of meat. The essence and meaning.
48. Tasks of the veterinary service at meat processing enterprises.
49. Veterinary and sanitary assessment of meat in trichinosis.
50. Veterinary and sanitary assessment and modes of disinfection of meat in cysticercosis.
51. Veterinary and sanitary examination and evaluation of meat in case of sludging and rotting.
52. Characteristics and technology of production of edible melted animal fats.
53. Methods for determining the species of meat.
54. Biochemical properties of pathogens of food toxicoinfections.
55. Antigenic structure of salmonella.

4. METHODOLOGICAL MATERIALS DEFINING THE PROCEDURES FOR ASSESSING KNOWLEDGE, SKILLS AND ABILITIES AND WORK EXPERIENCE CHARACTERIZING THE STAGES OF COMPETENCE FORMATION

4.1. Criteria for evaluating students' knowledge during the knowledge survey (written survey)

Mark "**excellent**" - the student clearly expresses his point of view on the issues under consideration, giving appropriate examples.

Mark "**good**" - the student admits some errors in the answer

The mark «**satisfactory**" - the student discovers gaps in knowledge of the basic educational and normative material.

The mark "**unsatisfactory**" - the student discovers significant gaps in knowledge of the basic provisions of the discipline, the inability to obtain the correct solution to a specific practical problem with the help of a teacher.

4.2. Criteria for evaluating students' knowledge during testing

The test result is evaluated on a percentage rating scale. Each student is offered a set of test tasks of 25 questions:

The mark "**excellent**" is 25-22 correct answers.

The mark "**good**" is 21-18 correct answers.

The mark "**satisfactory**" is 17-13 correct answers.

The mark "**unsatisfactory**" is less than 13 correct answers

4.3. Criteria for evaluating students' knowledge in the preparation of reports

The mark "**excellent**" - the problem is identified and its relevance is justified; an analysis of various points of view on the problem under consideration is made and one's own position is logically stated; conclusions are formulated, the topic is fully disclosed, the volume is maintained; the requirements for external design are met, the basic requirements for the report are fulfilled.

The mark "**good**" - mistakes have been made. In particular, there are inaccuracies in the presentation of the material; there is no logical consistency in judgments; the volume of the report is not maintained; there are omissions in the design, there are significant deviations from the requirements for the presentation of materials.

The mark "**satisfactory**" - the topic is only partially covered; factual errors were made in the content of the report; there are no conclusions, the topic of the report is not disclosed.

The mark "**unsatisfactory**" - there is a significant misunderstanding of the problem or the report is not submitted.

4.4. Criteria for evaluating students' knowledge when checking control papers

4.5.

The mark "**excellent**" - the problem is identified and its relevance is justified; an analysis of various points of view on the problem under consideration is made and one's own position is logically stated; conclusions are formulated, the topic is fully disclosed, the volume is maintained; the requirements for external design are met, the basic requirements for the abstract are fulfilled

The mark is "**good**" - mistakes have been made. In particular, there are inaccuracies in the presentation of the material; there is no logical consistency in judgments; the volume of the

abstract is not maintained; there are omissions in the design, there are significant deviations from the requirements for abstracting.

The mark "**satisfactory**" - the topic is only partially covered; factual errors were made in the content of the abstract; there are no conclusions, the topic of the abstract is not disclosed

The mark "**unsatisfactory**" - there is a significant misunderstanding of the problem or the abstract is not presented at all.

4.5. Criteria of knowledge during the test

The mark "**accepted** " must correspond to the parameters of any of the positive ratings ("excellent", "good", "satisfactory").

The mark "**not accepted** " rating should correspond to the parameters of the "unsatisfactory" rating.

The mark "excellent" – all types of educational work provided for in the curriculum have been completed. The student demonstrates the compliance of knowledge, skills, and abilities with the indicators given in the tables, operates with acquired knowledge, skills, and applies them in situations of increased complexity. At the same time, inaccuracies, difficulties in analytical operations, transfer of knowledge and skills to new, non-standard situations may be allowed.

The mark "good" – all types of educational work provided for in the curriculum have been completed. The student demonstrates the compliance of knowledge, skills, and abilities with the indicators given in the tables, operates with acquired knowledge, skills, and applies them in standard situations. At the same time, minor errors, inaccuracies, difficulties in analytical operations, transfer of knowledge and skills to new, non-standard situations may be made.

Mark "satisfactory" – one or more types of educational work provided for in the curriculum have not been completed. The student demonstrates incomplete compliance of knowledge, skills, and abilities with the indicators given in the tables, significant errors are made, a partial lack of knowledge, skills, and skills is manifested in a number of indicators, the student experiences significant difficulties in operating with knowledge and skills when transferring them to new situations. –

The mark «unsatisfactory" – the types of educational work provided for in the curriculum have not been completed. demonstrates incomplete compliance of knowledge, skills, and abilities given in the tables of indicators, significant errors are made, a lack of knowledge, skills, and skills is manifested for a large number of indicators, the student experiences significant difficulties in operating knowledge and skills when transferring them to new situations

4.6. Criteria of knowledge during the examination

The mark "excellent" – all types of educational work provided for in the curriculum have been completed. The student demonstrates the compliance of knowledge, skills, and abilities with the indicators given in the tables, operates with acquired knowledge, skills, and applies them in various situations of increased complexity. At the same time, inaccuracies, difficulties in analytical operations, transfer of knowledge and skills to new, non-standard situations may be allowed. –

The mark "good" – all types of educational work provided for in the curriculum have been completed. The student demonstrates the compliance of knowledge, skills, and abilities with the indicators given in the tables, operates with acquired knowledge, skills, and applies them in standard situations. At the same time, minor errors, inaccuracies, difficulties in analytical operations, transfer of knowledge and skills to new, non-standard situations can be made.

Mark "satisfactory" – one or more types of educational work provided for in the curriculum have not been completed. The student demonstrates incomplete compliance of knowledge, skills, and abilities with the indicators given in the tables, significant errors are made, a partial lack of knowledge, skills, and skills are manifested in a number of indicators, the student experiences significant difficulties in operating with knowledge and skills when transferring them to new situations.

The mark "unsatisfactory" – the types of educational work provided for in the curriculum have not been completed. demonstrate incomplete compliance of knowledge, skills, and abilities given in the tables of indicators, significant errors are made, a lack of knowledge, skills, and skills are manifested for a large number of indicators, the student experiences significant difficulties in operating with knowledge and skills when transferring them to new situations.

5. ACCESSIBILITY AND QUALITY OF EDUCATION FOR DISABLED PEOPLE

If necessary, persons with disabilities and persons with disabilities are given additional, time to prepare an answer for the test.
When conducting the procedure for evaluating the learning outcomes of disabled people and persons with disabilities, their own technical means can be used.

The procedure for evaluating the learning outcomes of disabled people and persons with disabilities in the discipline provides for the provision of information in forms adapted to the limitations of their health and perception of information:

For people with visual impairments:	– in printed form in enlarged font; – in the form of an electronic document.
For people with hearing impairments:	– in printed form; – in the form of an electronic document.
For people with disorders of the musculoskeletal system:	– in printed form, the device; – in the form of an electronic document.

When conducting the procedure for evaluating the learning outcomes of disabled people and persons with disabilities in the discipline, it ensures that the following additional requirements are met, depending on the individual characteristics of the students:

a) instructions on the procedure for conducting the assessment procedure are provided in an accessible form (orally, in writing);

b) an accessible form of assignment of assessment tools (in printed form, in printed form in enlarged font, in the form of an electronic document, assignments are read out by the teacher);

c) an accessible form of providing answers to tasks (written on paper, a set of answers on a computer, orally).

If necessary, for students with disabilities and the disabled, the procedure for evaluating the results of training in the discipline can be carried out in several stages.

The procedure for evaluating the learning outcomes of disabled people and persons with disabilities is allowed using distant learning technologies.