

VETERINARY PUBLIC HEALTH
Department of Epizootology and Parasitology
Faculty of Veterinary Medicine

Teacher	Kasianenko O.I.
Specialty:	211 Veterinary medicine, 212 Veterinary hygiene, sanitation and examination
Educational degree	Master
Semester	5
Number of ECTS credits	5
Classroom hours	44 (including 0 lectures, 44 hours of practical classes)
Form of control	Test

General description of the discipline

The discipline "Veterinary public health" covers aspects of veterinary public health based on factors that affect it: organizational, managerial, expert assessment of food quality and safety, analytical and promotional healthy lifestyles, disease prevention and food safety. The study of the discipline provides knowledge on the organization and implementation of measures to prevent the negative impact of factors on human health through knowledge of the basics of human diet and the principles of proper nutrition, diseases transmitted to humans through food, the ability to identify and prevent food poisoning.

The main purpose of the discipline is to expand the study of general competencies:

1. Ability to identify, pose and solve problems.
2. Ability to work in a team.
3. Safe activities skills.

The main forms of education are practical (seminars-trainings, group work) and individual (preparation of presentations, project development) classes,

Evaluation methods are:

- assessment of the level of knowledge demonstrated in the oral answers, and activity during the discussion of issues raised in class;
- use of rapid tests for self-assessment of knowledge,
- computer test results;
- written answers to tests on the topics of independent work;
- assessment of the level of skills in a role-playing game to consider specific situations, providing instructions on how to improve performance
- use of situational exercises with the subsequent assessment by the participants themselves,
- constant feedback with students, analysis of current successes

Topics of practical classes

1. The main components of the human diet and their characteristics.
2. Animal diseases transmitted to humans through livestock products.
3. Quality and safety of milk and dairy products.
4. Assortment, quality and safety of cheese.
5. Helminthiasis transmitted to humans through fish and fish products.
6. Food poisoning and the basics of their prevention.

7. Research on the naturalness of food.