**Y E A R : F I F T H**

S U B J E C T : V E T E R I N A R Y P U B L I C H E A L T Hصحة عامة بيطرية

**Theoretical hours: 2**

**Practical hours: 2**

**Units: 6**

**First & SECOND SEMESTERS**

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| **VETERINARY PUBLIC HEALTH : THEORETICAL SUBJECTS** | **HOURS** |
| The food animals | **1** |
| Anatomy, meat composition and quality | **2** |
| Meat plant construction and equipment | **3** |
| Preservation of meat | **2** |
| By- product treatment | **3** |
| Plant sanitation | **2** |
| From farm to slaughter | **1** |
| Human slaughter | **2** |
| Examination | **1** |
| Meat hygiene practice | **3** |
| Red meat inspection | **2** |
| Poultry slaughter and inspection | **2** |
| Exotic meat production | **1** |
| Chemical residues in meat | **2** |
| Food poisning | **3** |
| Occupational injures and infection | **2** |
| Pathology | **2** |
| Examination | **1** |
| Bacterial diseases | **2** |
| Viral diseases | **1** |
| Mycotic diseases | **1** |
| Diseases caused by arthropod parasites | **1** |
| Diseases caused by helminthes | **1** |
| Metabolic diseases | **2** |
| Nutritional disorders | **2** |
| Environmental pollutants | **2** |

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| **VETERINARY PUBLIC HEALTH : THEORETICAL SUBJECTS** | **HOURS** |
| Examination | **1** |
| Milk and chemical composition of raw milk. | **2** |
| Method of treating milk. | **1** |
| Microbiological of dairy milk. | **2** |
| Safety and quality of dairy products. | **1** |
| Milk from farm to plant . | **1** |
| Mammary gland and milk biosynthesis. | **1** |
| Hygiene by design. | **2** |
| Pathogenic of raw milk | **2** |
| **Total** | **60** |

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| **VETERINARY PUBLIC HEALTH: PRACTICAL SUBJECTS** | **HOURS** |
| Poultry slaughterhouse | **2** |
| Poultry carcasses: pathological cases, examination and  judgments | **2** |
| Poultry carcasses portioning | **2** |
| Meat quality | **4** |
| Examining the head and judgments | **4** |
| Examining the carcasses and judgments | **4** |
| Examining the viscera and judgments | **4** |
| Comparative anatomy of carcass organs | **4** |
| Specifications of meat, fats of animals | **2** |
| Bleeding | **2** |
| Acidity and abnormal odors, jaundice | **2** |
| Teething of animals | **2** |
| Exam | **2** |
| Milk specific gravity | **2** |
| Determination of fat and total solids in milk | **2** |
| Adulteration of milk | **2** |
| Antibiotic residues in milk | **2** |
| Mastitis tests | **2** |
| Determination of aflatoxins in milk | **2** |
| Exam | **2** |
| Egg examination | **2** |
| Fish examination | **2** |
| Caned food examination | **2** |
| Meat microbiology | **4** |
| **Total** | **60** |