



SUMMER SCHOOL OF FOOD HYGIENE 2012

EXTEND YOUR KNOWLEDGE, PRACTICAL EXPERIENCE AND SKILLS AS YOUR SATISFIED COLLEAGUES FROM LAST YEAR

LOCATION

Faculty of Veterinary Hygiene and Ecology (FVHE) is located in Brno which is the second largest city of the Czech Republic. It lies in the central part of Europe and within its two hundred-kilometer radius there are other important European capitals: Prague, Vienna and Bratislava. Brno is the metropolis of Moravia and an important tourist centre for all who want to explore the natural and cultural beauties of the South-Moravian region.



AIM OF THE PROGRAMME

The programme presupposes linking between the teaching to the standard curriculum of the individual veterinary faculties and their complementation so as the final knowledge and practical skills of the graduates of the faculties were on a high level and by their range and depth complied with the requirements of high-quality veterinary control in the sphere of food safety within the integrated European area.

ACCOMMODATION

We provide comfortable accommodation in the park close to university canteen (each room is for 2 persons with a small kitchen, a shower and a toilet).

DATE

From 9th July 2012 to 3rd August 2012

COSTS

Fee – 100 EUR per 1 week
(all fee 400 EUR) includes:
Accommodation in the area of the university, trips at the weekends, transport to agriculture and food plants, slaughterhouses and dairy farm, activities incl. official program.

Notice:

Students from faculties providing reciprocal practice for students FVHE have this Summer school free of charge.



ESSENTIAL REQUIREMENTS

To be a student of a veterinary faculty or a graduate-student of a doctoral study programme eager to learn more about food hygiene and spend nice month between international students group.



INSURANCE, HEALTH CERTIFICATE

Insurance and valid health certificate for people working in the food industry are compulsory. You are required to organize it before you arrive.

OBJECTIVES

Food Production in Europe, identification and evidence of animals, carcass classification. Improve your skills of meat inspection in slaughterhouse! Didn't you cut carcass so far? Try it! Visit with us real food plants, farms! What are the benefits of eating meat or milk products? Try to make your own the Vienna sausage!
Live fish-handling, fresh and frozen fish - freshness criteria. Measure the color and texture of poultry meat and products. HACCP- not only theory - usage in praxis. What about the animal welfare? Try handling with some animals, visit our university farm! Do you like to prove sanitation in abattoir?



Try praxis in our new laboratories! How can food harm and where the mains problems are? Food Microbiology is not only food-borne Pathogens. Made your own yoghurt and cheese! Control raw milk quality. And what about - fish farming, game keeping, beekeeping, honey and more and more...



Your colleagues -Summer school students 2011

If you have any questions, please do not hesitate to contact us via email, we will be pleased to help you in the best possible manner.

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dolezelovapa@vfu.cz



Application Form

for the Summer School of Food Hygiene

at the Faculty of Veterinary Hygiene and Ecology
of the University of Veterinary and Pharmaceutical Sciences Brno

First name(s):	Academical degree:
Given name:	Gender:
Family name:	Nationality:

Birth data	Day	
	Month	
	Year	
	Place of birth:	

Applicant`s address	Street/number:	Tel.:
	Part of town:	e-mail:
	Town:	Post:
	Municipality/District:	
	Postal code	State:

Studies at University	
University name:	
Faculty:	
Study programme:	
Field of study:	
Started:	Finished: