



SUMMER SCHOOL OF FOOD SAFETY 2024



JOIN US TO EXTEND YOUR KNOWLEDGE AND PRACTICAL EXPERIENCE

Location

Faculty of Veterinary Hygiene and Ecology 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-kilometre radius there are other important European capitals: Prague, Vienna and Bratislava. Brno is the metropolis of Moravia and an important tourist centre for all those who want to explore the natural and cultural beauties of the South-Moravian region.

Brno is a city of universities with more than 86,000 students at 14 universities and 3 university campuses. Brno, lying between the Bohemian-Moravian forested highlands and the fertile South Moravian lowlands with vineyards.

Fee – 400 EUR for 1 week or a discounted price of 700 EUR for 2 weeks includes:

We provide comfortable accommodation in the university dormitory Kaunits Hall of Residence – 15 min walking distance from the university, transport to the food plant and dairy farm.

Date of the event

8th – 19th July 2024

Program

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

The programme completes the level of standard education of the students at veterinary faculties by theoretical and practical knowledge in the field of food hygiene and food safety, so that after completion of their studies their knowledge and skills correspond to requirements for qualification of an official veterinarian prescribed by the Regulation (EC) No 854/2004 of the European Parliament and of the Council. The final knowledge and practical skills of the graduates will be 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.

Insurance, health certificate

Insurance and valid certificate for people working in the food industry are compulsory.

You are required to organize it before you arrive.

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1st week

Time	8:30-10:00	10:15-11:45	11:45-12:45	13:00-14:30	14:45-16:15
July 8 th Monday	Workshop: Pig slaughter at the Faculty abattoir/veterinary inspection/sampling for microbiological examination	Workshop: Microbiological analysis of samples from carcasses: TVC, Enterobacteriaceae, Salmonella (regulation (ES) 2073/2005)	Lunch break	Lecture: Slaughterhouse as a source of foodborne disease agents	Lecture: Minced meat, meat preparations and meat products from the point of view of the technology and food safety
July 9 th Tuesday	Workshop: Minced meat: preparation technology, microbiological analysis of indicator bacteria (regulation (ES) 2073/2005)	Workshop: Identification of meat types (pork, beef, chicken) in minced meat samples using PCR techniques	Lunch break	Workshop: microscopic structure of meat in minced meat and meat preparations	Lecture: Cooked hams versus dry-cured hams: technological steps and quality indicators
July 10 th Wednesday	Workshop: Preparation of cooked hams (pork)	Workshop: Determination of pure muscle protein content in cooked hams	Lunch break	Lecture: System HACCP in meat processing	Workshop: Sensory evaluation of meat products
July 11 th Thursday	Visit to a meat processing plant: slaughtering cattle/cutting beef carcasses/ beef meat products			Workshop: Sushi production	Lecture: Gastronomy from the point of view of food safety
July 12 th Friday	Workshop: Evaluation of the results of microbiological analyses	Workshop: Plant based meat analogues versus meat products	Lunch break	Final test, Course closing	

2nd week

Time	8:30-10:00	10:15-11:45	11:45-12:45	13:00-14:30	14:45-16:15
July 15 th Monday	Workshop: Honey – melissopalynology	Workshop: Honey – important physico-chemical parameters I	Lunch break	Workshop: Honey – important physico-chemical parameters II	Workshop: Insect as a novel food
July 16 th Tuesday	Lecture: Fermented dairy products and cheeses from the point of view of the technology and food safety	Workshop: Preparation of yoghurt and fresh soft cheese	Lunch break	Workshop: Microbiological evaluation of production equipment: TVC, Salmonella spp., L. monocytogenes (Regulation (ES) 2073/2005 + CZ national legislation)	Workshop: Determination of important physico-chemical parameters of milk and dairy products
July 17 th Wednesday	Workshop: Microbiological analysis of cheese: Enterobacteriaceae, S. aureus, L. monocytogenes (Regulation (ES) 2073/2005)	Workshop: Sensory evaluation of dairy products	Lunch break	Workshop: Residues of inhibitory substances in raw milk Control of milk pasteurisation	Workshop: System HACCP in dairy processing
July 18 th Thursday	Visit to a dairy processing plant				
July 19 th Friday	Workshop: Evaluation of the results of microbiological analyses	Workshop: Current trends in food packaging	Lunch break	Final test, Course closing	