

**NATIONAL UNIVERSITY OF LIFE AND ENVIRONMENTAL SCIENCES OF
UKRAINE**

**Department of Animal and Food Hygiene
named after Professor A.K. Skorokhodko**

APPROVED

by the Dean of the Faculty of Veterinary Medicine,
Associate Professor _____ Oleksandr VALCHUK
“2” ___ June ___ 2026

CURRICULUM OF ACADEMIC DISCIPLINE

STATE VETERINARY AND SANITARY EXAMINATION

Area of knowledge 21 – "Veterinary Medicine"

Specialty 211 – "Veterinary Medicine"

Academic programme Veterinary Medicine

Faculty (Education and Research Institute) Veterinary Medicine

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Description of the discipline State Veterinary and Sanitary Examination

(up to 1,000 printed characters)

One of the key priorities of Ukraine is the strategic integration of our country into the European Union, which is determined by its close geographical location and cooperation in trade, especially agricultural products. EU legislation and strategy in the field of food safety are constantly changing and improving due to new experiences and research. According to the Association Agreement, Ukraine must bring its sanitary and phytosanitary (SPS) legislation in line with EU requirements in order to obtain an export permit to trading partner countries that recognize the EU's control system. The interdisciplinary nature of food safety requires complex knowledge. Organic agricultural production, which is gaining significant development in our country, requires knowledge of the agricultural sector about the basic European requirements for this type of product.

This course of State Veterinary and Sanitary Examination include current approaches of the EU food safety management and will contribute to a better understanding of the European food safety system and the objectives of official controls. This course will be of added value in terms of curriculum development and modernization and understanding of the role of EU and national authorities in food safety policy management, providing students with relevant knowledge needed in the current labor market in Ukraine

Area of knowledge, specialty, academic programme, academic degree		
Academic degree	<i>master's</i>	
Specialty	<i>211 "Veterinary Medicine"</i>	
Academic programme	<i>Veterinary Medicine</i>	
Characteristics of the discipline		
Type	<i>Mandatory</i>	
Total number of hours	120	
Number of ECTS credits	4	
Number of modules	2	
Course project (work) (if any)		
Form of assessment	<i>exam / credit</i>	
Indicators of the discipline for full-time and part-time forms of university study		
	University study	
	Full-time	Part-time
Year of study	6	
Term	11	
Lectures	<i>15 hours</i>	<i>hours</i>
Practical classes and seminars	<i>15 hours</i>	<i>hours</i>
Laboratory classes	<i>hours</i>	<i>hours</i>
Self-study	<i>90 hours</i>	<i>hours</i>
Number of hours per week for full-time students	<i>2 hours</i>	

1. Aim, competences and expected learning outcomes of the discipline

Aim to develop the legislation and organizational structure of the State Veterinary Service of Ukraine at the enterprises of the meat, dairy and fishing industries, at the border and transport, objects and methods of state veterinary control.

List of subjects that must be studied beforehand

CC 24 Animal welfare, ethology and professional ethics

CC 25 Pathophysiology of animals
CC 27 Clinical diagnosis of animal diseases
CC 28 Veterinary pharmacology
CC 29 Veterinary radiobiology
CC 30 Parasitology and infectious diseases
CC 38 Food hygiene

Competences acquired:

Integral competence (IC):

the ability to solve complex tasks and problems in the field of veterinary medicine, which involves conducting research and/or implementing innovations and is characterized by the uncertainty of conditions and requirements.

General competences (GC):

GC 3. knowledge and understanding of the subject field and profession.

GC 13. The ability to make decisions and take action whilst adhering to the principle that corruption and any other forms of misconduct are unacceptable. *Special (professional) competences (SC):*

SC 15. Ability to organize supervision and control of production, storage, transportation and sale of products of animal and plant origin.

SC 19. Ability to carry out educational activities among industry workers and the population.

SC 20. Ability to organize, implement and control document flow during professional activity.

Expected Learning Outcomes (ELO):

ELO 11. Summarize and analyze information on the effectiveness of the work of veterinary specialists of different subordination

ELO 12. Know the rules and legislative regulations regarding the supervision and control of production, storage, transportation and sale of products of animal and plant origin.

ELO 13. Understand the logical sequence of actions and be able to draw up appropriate documentation during the forensic veterinary examination.

ELO 14. To understand the essence of the processes of production, storage and processing of biological raw materials.

Day One Competencies

Act in a way that shows understanding of the ethical and legal framework within which veterinarians should work, including professional-, animal welfare-, client-, public health-, societal- and environmental-related aspects.

Demonstrate a basic knowledge of the organisation, management and legislation related to veterinary practice. Understand the economic and emotional context in which the veterinarian operates.

Promote, monitor and contribute to maintaining health and safety of oneself, patients, clients, colleagues and the environment in the veterinary setting; demonstrate knowledge about the principles of quality assurance; apply principles of risk management in practice.

Communicate effectively with clients, the public, professional colleagues and responsible authorities, using language appropriate to the audience concerned and in full respect of confidentiality and privacy.

Implement principles of effective interpersonal interaction, including communication, leadership, management, team working, mutual respect and other soft skills.

Prepare accurate clinical and client records, and case reports when necessary, in a form satisfactory to the relevant audiences.

Work effectively as a member of a multidisciplinary team in the delivery of services and recognise the contribution of all team members.

Be able to review and evaluate literature and presentations critically.

Understand and apply principles of One Health to ensure veterinary Good Clinical Practice, and research-based and evidence-based veterinary medicine.

Demonstrate ability to critically analyse evidence, cope with incomplete information, deal with contingencies, and adapt knowledge and skills to varied scenarios and contexts.

Use of professional capabilities to contribute to the advancement of veterinary knowledge and the One Health concept, in order to promote the health, safety and welfare of animals, people and the environment, as well as the United Nations Sustainable Development Goals.

Engage in self-audit and peer-group review processes on a regular basis in order to improve performance.

Obtain an accurate and relevant history of the individual animal or animal group, and its/their husbandry and environment.

Assess the physical condition, welfare and nutritional status of an animal or group of animals and advise the client on principles of husbandry, feeding, reproduction, production, welfare, individual health, herd health and public health.

Collect, preserve and transport samples, select appropriate diagnostic tests, interpret and understand the limitations of the test results.

Recognise signs of possible notifiable, reportable and zoonotic diseases as well as abuse of animals and take appropriate action, including notifying the relevant authorities.

Access the appropriate sources of data on information and legislation relating to animal care and welfare, animal movement, notifiable and reportable diseases, use of medicines, including responsible use of antimicrobials.

Report suspected adverse reactions through the appropriate channel.

Recommend and evaluate protocols for biosecurity, and apply these principles correctly.

Perform ante-mortem inspection of food-producing animals including paying attention to welfare aspects, systematic gross post-mortem examination, record observations, sample tissues, store and transport them.

Perform inspection of food and feed to correctly identify conditions affecting the quality and safety of products of animal origin, including related food technology.

Protect public health by identifying conditions that are directly or indirectly related to animals, their products and by-products, when they contribute to the protection, conservation and improvement of human health.

Advise on and implement preventive and eradication programmes appropriate to the disease and species, in line with accepted animal health, animal welfare, public health and environmental health standards.

2. Programme and structure of the discipline

<i>Names of content modules and themes</i>	<i>Number of hours</i>						
	<i>Week</i>	<i>Total</i>	<i>including</i>				
			<i>lect</i>	<i>pract</i>	<i>lab</i>	<i>Ind</i>	<i>s.w.</i>
1	2	3	4	5	6	7	8
Content module 1. Determination of the subject. State veterinary and sanitary expertise in the transportation and processing of animals, food and feed of animal origin.							
Topic 1. The importance of State veterinary and sanitary expertise for obtaining high-quality and safe food and feed.	1	5	1				11
Topic 2. Theoretical backgrounds of approaches to food and feed safety control.	1	9	1		2		10
Topic 3. Approaches of regulation of food safety control in Ukraine and harmonization with EU requirements. General provisions of the legislation on food products	2-3	14	2		2		10
Topic 4. The basic principles of ensuring food safety and non hazardous factors are related to food.	4-5	14	2		2		10
Topic 5. Goals, methods and tools for modern food safety control. Application of European approaches	6-7	13	1		2		10
Topic 6. International impact on food legislation. Ways to strengthen the national food control system (systemic, organizational and individual level)	8-9	10	2		2		6
<i>Total content module 1</i>		75	9		10		56
Content module 2. State control of food market operators							
Topic 1. Risk analysis in the food chain. (Microbiological and chemical hazards)	10-12	14	2		2		10

Topic 2. Organization of state control.	12-14	14	2		2		10
Topic 3. Organic food production (general requirements, principles, certification and audit)	13-15	17	2		1		14
<i>Total by content module 2</i>		45	6		5		34
Total hours		120	15		15		

3. Topics of lectures

No.	Topic	Hours
1	Introduction. The importance of state veterinary expertise and other state control measures for obtaining quality and safe products.	2
2	Theoretical foundations of approaches to food and feed safety control.	2
3	Approaches to regulating food safety control in Ukraine and their harmonization with EU requirements. General provisions of food legislation	1
4	Basic principles of food safety and food-related hazards.	1
5	National, European and international legislation on the safety and quality of food, animal by-products and feed.	2
6	Risk analysis in the food chain. (Microbiological and chemical hazards) Risk-based system of food safety control along the food chain. Risk assessment and management.	2
7	Traceability in the food chain. Crisis management. Seizure and recall of food products.	2
8	Requirements for feed production and circulation: traceability and hazard analysis	2

4. Topic of laboratory (practical, seminars) classes

No.	Topic	Hours
1	General provisions of food legislation. Duties of state inspectors, state veterinarians, official veterinarians, authorized veterinarians	2
2	Control measures at the facility. Inspection and audit, post-hole inspection. Standard operating procedures.	2
3	Good food production practices: Good Manufacturing Practice (GMP), Good Hygiene Practice (GHP). Prerequisite programs (PRP).	2
4	Application of prerequisite programs	2
5	Safety assurance systems as a means of controlling food safety in the EU agri-food chain (HACCP principles, implementation and audit of HACCP)	4
6	Application of the principles of state control to specific types of production (production and processing of milk, meat, eggs, feed)	2
7	Presentation of student research topics.	1

5. Topics of self-study

No.	Topic	Hours
1	Hygienic requirements for the production and circulation of food products of animal origin Requirements for identification and registration of animals, transportation of slaughter animals Modern technological schemes of	10

	slaughter of productive animals Organization of workplaces and control methods in slaughterhouses Requirements for pre-slaughter and post-slaughter inspection of animals, including those slaughtered outside the slaughterhouse Requirements for certain quality indicators for poultry meat Requirements for withdrawal from circulation, processing, disposal, destruction or further use of low-quality and	
2	Requirements for identification and registration of animals, transportation of slaughter animals	10
3	Modern technological schemes of slaughter of productive animals Requirements for pre-slaughter and post-slaughter inspection of animals, including those slaughtered outside the slaughterhouse Requirements for certain quality indicators for poultry meat Requirements for withdrawal from circulation, processing, disposal, destruction or further use of low-quality and	10
4	Organization of workplaces and control methods in slaughterhouses	10
5	Requirements for pre-slaughter and post-slaughter inspection of animals, including those slaughtered outside the slaughterhouse	10
6	Requirements for certain quality indicators for poultry meat	10
7	The concept of microbiological criteria for certain microorganisms for food hygiene	10
8	Veterinary and sanitary control and examination of fish	10
9	Veterinary and sanitary expertise of plant products	10

6. Methods of assessing expected learning outcomes:

(select necessary or add)

- oral or written survey;
- interview;
- test;
- defending laboratory/practical, design/graphical works, projects;
- peer-to-peer assessment, self-assessment.

7. Teaching methods *(select necessary or add)*:

- problem-based method;
- practice oriented studying method;
- case method;
- project education method;
- learning discussions and debates method;
- team work, brainstorm method
- gamification studying method.

8. Results assessment.

The student's knowledge is assessed by means of a 100-point scale converted into the national grades according to the "Exam and Credit Regulations at NULES of Ukraine" in force

8.1. Distribution of points by types of educational activities

Educational activity	Results	Assessment
Module 1. Definition of discipline. State control over compliance with veterinary and sanitary requirements		
Lecture 1 <i>(if assessed)</i>	.Short test	-
Laboratory/practical work 1.	ELO 12	10
Self-study <i>(if any)</i> 1.	Know: rights and obligations of specialists of the state veterinary medicine service;	5
Laboratory/practical work 2.	schemes of state control of food market	5

Self-study (<i>if any</i>) 2.	operators; hygienic conditions for obtaining high quality products of animal origin. Be able to: select and apply the available food control tools; master modern research techniques and methods for the purpose of production, storage and delivery of quality raw materials, products, feed and other objects of sanitary measures.	5
Laboratory/practical work 3.		5
Self-study (<i>if any</i>) 33.		10
Laboratory/practical work 4.		15
Self-study (<i>if any</i>) 4.		15
Module control work 1.	Module test	30
Total for module 1		100
Module 2. Title		
Laboratory/practical work 5.	ELO 12,13,14 Know the regulatory and legal framework for official/state audits; requirements for auditors; powers of competent authorities in relation to audit activities. Be able to analyze the general principles that apply to food and feed in general and food and feed safety in particular, at the national level and at the level of the European Community. Identify audit objectives and criteria; develop an audit plan, evaluate results, and analyze findings	10
Self-study 5.		10
Laboratory/practical work 6.		10
Self-study 6.		10
Laboratory/practical work 6.		20
Self-study 7.		10
Module control work 2.		Module test
Total for module 2		100
Class work	(M1 + M2)/2*0,7 ≤ 70	
Exam/credit	30	
Total for year	(Class work + exam) ≤ 100	
Course project/work (<i>if any</i>)		100

8.2. Scale for assessing student's knowledge

Student's rating, points	National grading (exam/credits)
90-100	excellent
74-89	good
60-73	satisfactory
0-59	unsatisfactory

8.3. Assessment policy

Deadlines and exam retaking rules	works that are submitted late without valid reasons will be assessed with a lower grade. Module tests may be retaken with the permission of the lecturer if there are valid reasons (e.g. a sick leave).
Academic integrity rules	cheating during tests and exams is prohibited (including using mobile devices). Term papers and essays must have correct references to the literature used
Attendance rules	Attendance is compulsory. For good reasons (e.g. illness, international internship), training can take place individually (online by the faculty dean's consent)

9. Teaching and learning aids:

- e-learning course of the discipline (<https://elearn.nubip.edu.ua>) **MANDATORY**;

- references to digital educational resources;
- textbooks, manuals, tutorials;
- guidelines for studying a discipline by full-time and part-time students;
- internship programmes of the discipline (if included in the curriculum).

10. Recommended sources of information

1. Law of Ukraine «On basic principles and requirements for safety and quality of food products» (№ 771)
2. Law of Ukraine "On Veterinary Medicine and animal welfare"
3. Order of the Ministry of Health of Ukraine «On Approval of Microbiological Criteria for Establishing Food Safety Indicators» (№ 548 of 19.07.2012)
4. Order of the Ministry of Health of Ukraine «On approval of the State hygiene rules and norms "Regulation of maximum levels of certain contaminants in food "» (№ 368 of 13.05.2013)
5. Order of the Ministry of Health of Ukraine «On approval of Food Safety Indicators "Maximum limits (levels) of residues of active substances of veterinary preparations in foodstuffs of animal origin"» (№ 2646 of 23.12.2019)
6. O.M.Yakubchak, A.I.Tyutyun State Veterinary and Sanitary Expertise: [Textbook, second edition (supplemented)] / Uk. O.M.Yakubchak, A.I.Tyutyun. – K.:CPU "Comprint", 2017 –267 p.
7. Law of Ukraine «On state control performed to ensure verification of compliance with the law on food, feed, animal by-products, animal health and welfare»(№ 2042 of 18.05.2017)
8. Sustainable Development Strategy: European Horizons [Electronic resource]: Textbook / Yakymenko, L. Petrashko, T. Dyman, O. Salavor, E. Shapovalov, M. Galaburda, O. Nychyk, O. Martyniuk. - K.: NUFT, 2022. - 337 p. (in Ukrainian)
9. Galaburda, M.; Kuzminska, O. and Halaburda, M. (2022). Information and Communication Technologies in Application, Dissemination and Evaluation of Erasmus+ Jean Monnet Activities. In Proceedings of the 1st Symposium on Advances in Educational Technology – Volume 2: AET, ISBN 978-989-758-558-6, pages 396-402. DOI:10.5220/0010932100003364
10. Kucheruk M.D., Galaburda M.A. Potential risk in the organic poultry production and its prevention. Scientific journal of Veterinary Medicine, 2020. № 2. P. 28-38. <https://doi.org/10.33245/2310-4902-2020-160-2-28-38>
11. Galaburda M. (2020) "From Farm to Fork": New European Policy of Food System Transformation for Sustainable Development". Selected papers from the II International Conference on European Dimensions of Sustainable Development, June 26, 2020. - Kyiv: NUFT, 2020. P.121-130 Full text (in Ukrainian)
12. Galaburda M., Bilyk R. EU perspectives and priorities in the organic sector. Proceedings of the International Scientific and Practical Conference "Researches for Organic Business. Livestock Farming for the Soil " in the IV International Congress Organic Ukraine Kyiv, April 4, 2020 (in Ukrainian)
13. Law of Ukraine «On feed safety and hygiene» № 2264 of 21.12.2017).
14. Law of Ukraine “On information to consumers regarding food products” (№ 2639 of 06.12.2018)
15. Approval of the Procedure for State Registration of Capacities
16. Procedure for Maintaining the State Register of Market Operators and their Capacities