

MODULE HANDBOOK

Course: Clinical Co-Assistance of Veterinary Public Health and
Administrative Agency (KODIN)
Academic Year: 2017/2018

A. Course Identity

Modul name	Clinical Co-Assistance of Veterinary Public Health and Administrative Agency (KODIN)
Modul level	Co-Assistance
Abbreviation, if applicable	KH690
Sub---heading, if applicable	<p>I. National Veterinary Services organisatorial and administration</p> <p>I.1. Organisational structures prior the era of territorial autonomy at ministerials to regencies level</p> <p>I.2. Indonesia law No. 22/1999 dan PP No. 25/2000</p> <p>I.3. Organisational structures after the era of territorial autonomy at ministerials to regencies level in related to the duty and function of animal husbandry founding, animal health surveillance and veterinary public health</p> <p>II. Milk Hygiene</p> <p>II.1. Milk characters</p> <p>II.2. Milk quality testing</p> <p>II.3. Microorganisms in milk</p> <p>II.4. Milk quality safety and founding system</p> <p>III. Meat Hygiene</p> <p>III.1. The definition and aim of meat hygiene, and related laws</p> <p>III.2. Livestock slaughter house</p> <p>III.3. Poultry slaughter house</p> <p>III.4. Sanitation of slaughter house</p> <p>III.5. Slaughter administration and related laws (requirements for slaughtering livestock)</p> <p>III.6. The function of animal resting prior slaughter</p> <p>III.7. Antemortem examination</p> <p>III.8. Slaughtering procedures</p> <p>III.9. Emergency slaughter</p> <p>III.10. Postmortem examination</p> <p>III.11. Conversion of muscles to meat and aging</p> <p>III.12. The effect of animal care and stress level prior slaughtering (Influencing factors of meat postmortem conversion and quality)</p> <p>III.13. Meat microbiology</p>

	8.Roza Azizah Primatika, S. Si., M.Si (RAP)
Language	Bahasa Indonesia
	Compulsory course
Teaching format/ class hours per week during the semester	<p>Week I-II : 24 hours. 8 hours of lectures, 5 hours of independent study and 1 hour of group discussion per week; 10 hours of independent food hygiene laboratory work.</p> <p>Week III-VI : 160 hours. Internship and precetorship at appointed National Veterinary Services; and Agriculture Quarantine Services (optional).</p> <p>Week VII-VIII : 40 hours. Group oral presentation; individual oral exam; submission of group and individual written report.</p>
Workload	<p>Lecture:..... 10 hrs</p> <ul style="list-style-type: none"> • 8 hrs/wk/smt lectures • 2 /wk/smt hrs independent study of group <p>Laboratory work:.....10 hrs</p> <ul style="list-style-type: none"> • 10 hrs/wk/smt independent food hygiene lab work <p>Field study:190 hrs</p> <ul style="list-style-type: none"> • 190 hrs/wk/smt of field training <p>Others:30 hrs</p> <ul style="list-style-type: none"> • oral presentation: 1 hr • oral exam: 1 hr • a written report: 28 hrs <p>Total hours = 240 hrs/wk/smt = 8 ECTS</p>
Credit points	6
Requirements	Bachelor of Degree (SKH)
Learning goals/ competencies	<p>CO1. Students are capable to describe organisation and administration of governmental veterinary services, milk hygiene, meat hygiene, management of contagious diseases, HACCP and its application in related to veterinary public health, milk inspection, meat inspection.</p> <p>CO2. Students are capable to perform organisation and administration duty of governmental veterinary services, perform milk and meat inspection, plan and to apply epidemiology prosedures for prevention, counter and control of animal contagious diseases, encounter problems of milk and meat hygiene within household to industrial level .</p> <p>CO3. Students are capable to verbally analysed and evaluate issues of governmental veterinary services organisation and administration, meat and milk</p>

	hygiene, prevention, counter and control of animal contagious diseases in epidemiological procedures.
Content	<p>The courses are discuss about :</p> <ol style="list-style-type: none"> 1. national veterinary organisation and administration services, 2. agriculture quarantine services, 3. national slaughter house services, 4. food (meat, poultry, milk, fish and egg) hygiene and quality testing, 5. epidemiology, 6. eradication-control-prevention of animal infectious diseases, 7. HACCP application in food industry of animal product; 8. internship and precetorship at appointed national veterinary services and agriculture quarantine services (optional)
Study / examination achievements	<p>Students are considered competent and passed the module when:</p> <ul style="list-style-type: none"> • comply food hygiene laboratory competencies test, • presentation of internship result, • pass comprehensive oral test, • submit written analysis report of collected local diseases data, • meet minimum attendance requirement according to departement and academic of FVM rule. <p>Exam score :</p> <p>20% Written test CO1 40% Internship and precetorship CO2 40% Oral final testCO3 Laboratory competencies test (prerequisite).</p> <p>Final index:</p> <p>A : ≥84 A- : 82 A/B : 80 B+ : 78 B : 76 B - : 74 B/C : 72 C+ : 70 C : 68 C- : 66 C/D : 64 D+ : 62 D : 60 E : NA<59</p>

Literature	<p>Forrest, H.C., E.D. Aberte, M.D. Judge dan R.A. Merkel, 1975. <i>Principles of Meat Science</i>. W.H. Freeman, San Fransisco</p> <p>Gracey, J.F. , 1986. <i>Meat Hygiene</i>. Bailliere Tindall, Eastbourne, East Sussex</p> <p>Harper, W.J. dan C.W. Hall, 1976. <i>Dairy Technology and Engineering</i>. The Avi Publishing, Westport, Connecticut</p> <p>Schalm, O.W., E.J. Carrol dan N.C. Jain, 1971. <i>Bovine Mastitis</i>. Lea & Febiger, Philadelphia</p> <p>Shahidi, F. dan J.R. Botta, 1994. <i>Seafoods, Chemistry, Processing Technology and Quality</i>. Blackie Academic & Profesional</p> <p>Stadelman, W.J. dan O.J. Coterill, 1997. <i>Egg Science and Technology</i>. The Avi Publishing, Westport, Connecticut</p>
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B. PLO Mapping to CO

CO1	Students are capable to describe organisation and administration of governmental veterinary services, milk hygiene, meat hygiene, management of contagious diseases, HACCP and its application in related to veterinary public health, milk inspection, meat inspection.
CO2	Students are capable to perform organisation and administration duty of governmental veterinary services, perform milk and meat inspection, plan and to apply epidemiology prosedures for prevention, counter and control of animal contagious diseases, encounter problems of milk and meat hygiene within household to industrial level
CO3	Students are capable to verbally analysed and evaluate issues of governmental veterinary services organisation and administration, meat and milk hygiene, prevention, counter and control of animal contagious diseases in epidemiological procedures

	CO 1	CO 2	CO3
PLO 16	V		
PLO 17	V		
PLO 22		V	
PLO 24			V