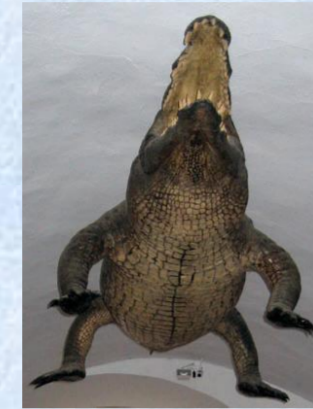




# SUMMER SCHOOL OF FOOD HYGIENE 2012

**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 who want to explore the natural and cultural beauties of the South-Moravian region.

To the north of Brno there is the protected area of the Moravian Karst (Moravský kras) and to the south the Moravian vineyards stretch with their typical wine cellars. The city is surrounded by beautiful mixed forests



## COSTS

Fee – 400 EUR for the period of 4 weeks includes:

Accommodation in the area of the university, trips at the weekends, transport to agriculture and food plants, slaughterhouse and dairy farm.

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.

[pistekovav@vfu.cz](mailto:pistekovav@vfu.cz),  
[dolezelovapa@vfu.cz](mailto:dolezelovapa@vfu.cz)

## 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).



## ESSENTIAL REQUIREMENTS

To be eager to learn and to participate.

To be a student of a veterinary faculty or a graduate-student of a doctoral study programme.

To have protection clothes: clean white clothes (white lab pants and white lab coat, lab overshoes), white rubber shoes with a pale sole.



## 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.

## OBJECTIVES

Food Production in Europe.

Identification and evidence of animals.

Transport to the slaughterhouse, carcass classification.

Meat cutting hygiene and technology.

How can we produce the sausages?

What are the benefits of eating poultry meat and meat products?

How can food harm?

Common findings in swine and cattle

- what is edible and what is not?

Try to make the Vienna sausage!

Live fish-handling during selling,

fresh and frozen fish - freshness

criteria.

Tell me – is this egg fresh?

Colour and texture of poultry meat and products.

HACCP- usage within University.



Eggs and egg products – yes or no in a diet?

Abattoir (sanitation).

Laboratory (sanitation inspection).

Game keeping, venison production.

Food Microbiology: Food-borne Pathogens.

Made your own yoghurt and cheese!

Determination of important

parameters of honey.

Control of raw milk quality.

Fish farming.

and more and more...

