

**APPROVED VETERINARIAN**

(Approved veterinarian: means a veterinarian designated by the competent authority to carry out specific controls on holdings on its behalf)

LEGISLATION / POLICIES	
<i>LEGISLATIVE OBJECTIVE</i>	<i>LEARNING OBJECTIVES</i>
National and Community legislation on veterinary public health, food safety, animal health, animal welfare and the control of veterinary medicinal products and environmental contaminants.	<p>Demonstrate a <b>basic</b> understanding of the purpose, layout and responsibilities arising from the most relevant pieces of legislation including:</p> <ul style="list-style-type: none"> <li>• 178/2002 General Principles of Food Hygiene</li> <li>• 96/23 &amp; 96/22 Residues Control Directives</li> <li>• 882/2004 Official Feed and Food Control</li> <li>• 2003/99/EC Zoonosis Directive</li> <li>• 852/2004 Hygiene 1</li> </ul> <p>Demonstrate a <b>general</b> understanding of:</p> <ul style="list-style-type: none"> <li>• 853/2004 Hygiene 2</li> <li>• 854/2004 Hygiene 3</li> <li>• Regulations relating to animal welfare at slaughter and killing and transport of animals</li> <li>• Animal Identification Regulations</li> </ul>
ANIMAL WELFARE and PRE-HARVEST QUALITY MANAGEMENT	
<i>LEGISLATIVE OBJECTIVE</i>	<i>LEARNING OBJECTIVES</i>
Animal welfare at the level of production, transport and slaughter.	<p>Demonstrate a <b>general</b> understanding of:</p> <ul style="list-style-type: none"> <li>• the principles and definitions of welfare.</li> <li>• Good husbandry practice</li> <li>• Pre-harvest quality management</li> <li>• the purpose of welfare of animals during transport and welfare at slaughter and killing legislation.</li> <li>• legislative responsibilities arising from welfare of animals during on farm emergency slaughter.</li> </ul>
ESSENTIALS FOR THE HYGIENIC PRODUCTION OF FOOD	
<i>LEGISLATIVE OBJECTIVE</i>	<i>LEARNING OBJECTIVES</i>
Prevention and control of food-borne hazards relating to human health	<p>Demonstrate a <b>basic</b> understanding of:</p> <ul style="list-style-type: none"> <li>• food-borne hazards such as physical, chemical and microbiological hazards and the critical stages at which contamination occurs.</li> </ul> <p>Demonstrate a <b>general</b> understanding of:</p> <ul style="list-style-type: none"> <li>• implementation of animal health plans</li> <li>• the principles of audit</li> <li>• zoonotic disease control in animal handlers</li> <li>• recording and transfer in information to and from the slaughterhouse</li> </ul>
ADVANCED HYGIENIC PRODUCTION OF FOOD	
<i>LEGISLATIVE OBJECTIVE</i>	<i>LEARNING OBJECTIVES</i>

LEGISLATION / POLICIES	
<i>LEGISLATIVE OBJECTIVE</i>	<i>LEARNING OBJECTIVES</i>
Monitoring and surveillance systems	Demonstrate a <b>basic</b> understanding of: <ul style="list-style-type: none"> <li>• the importance of monitoring and surveillance systems in disease control and epidemiological surveillance.</li> <li>• the importance of monitoring of diseases both at farm level and at slaughterhouse, both ante and post mortem.</li> </ul>

Delivery time: 15-35 hours??