

MODULE 1 LEGISLATION / POLICIES	THE DEVELOPMENT, PURPOSE AND CONTENT OF THE LEGISLATION AFFECTING THE FOOD INDUSTRY AND THE PURPOSES OF KEY GLOBAL POLICIES. THE ROLE OF ENFORCEMENT
<i>LEGISLATIVE OBJECTIVE</i>	<i>LEARNING OBJECTIVES</i>
National and Community legislation on veterinary public health, food safety, animal health, animal welfare and pharmaceutical substances.	<p>Demonstrate a basic understanding and interpretation of the general purpose and construction of EU Council Decisions, Directives and Regulations and their relationship with national laws.</p> <p>Demonstrate a basic understanding of the purpose and use of relevant Codes.</p> <p>Demonstrate a basic understanding of the purpose, layout and responsibilities arising from the most relevant pieces of legislation including:</p> <ul style="list-style-type: none"> • 178/2002 General Principles of Food Hygiene • 882/2004 Official Feed and Food Control • 852/2004 Hygiene 1 • 853/2004 Hygiene 2 • 854/2004 Hygiene 3 • National Regulations that enact the above EU Regulations • Regulations relating to TSE controls • Regulations relating to Animal By-Products controls • Regulations relating to animal welfare at slaughter and killing and transport of animals (NB see module 2 to prevent duplication) <p>Demonstrate a basic understanding of the purpose and responsibilities arising from peripheral pieces of legislation including:</p> <ul style="list-style-type: none"> • European Communities Act • National Animal Health legislation • Regulations relating to control of notifiable diseases • Regulations relating to animal identification • Regulations relating to the examination and residues and maximum residue limits • Regulations relating to animal products • Council Directive 98/83/EC on quality of water intended for human consumption • 855/2004 Animal Health Controls (Hygiene 4)

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<p><i>LEGISLATIVE OBJECTIVE</i></p>	<p><i>LEARNING OBJECTIVES</i></p>
<p>Principles of the common Agricultural Policy (CAP), market measures, export refunds and fraud detection (including the global context: WTO, SPS, Codex Alimentarius, OIE).</p>	<p>Demonstrate a basic understanding of:</p> <ul style="list-style-type: none"> • the role as witness in a court. • the remit of relevant National enforcement authorities and the role they play in ensuring that public health and animal welfare legislation is complied with outside the approved premises. • National legislative rights to appeal. <p>Demonstrate a general understanding of:</p> <ul style="list-style-type: none"> • the concept and reasons for enforcement e.g. public health, animal welfare, animal health and health and safety. • statutory duties e.g. the OV, Operator, Official Auxiliary etc. • the range of enforcement tools at the disposal of the enforcer to deal with contraventions. • the hierarchy of enforcement, the purpose of the enforcement policy and an appreciation of the different approaches to enforcement. • the constraints that exist for Authorised Officers when carrying out enforcement action. • legal proceedings and effective enforcement including common mistakes that lead to problems with such proceedings and make enforcement ineffectual. • The purpose and responsibilities of the OV in official certification <p>Demonstrate a detailed understanding of:</p> <ul style="list-style-type: none"> • Practical enforcement issues e.g how to write advisory letters and how to complete statutory enforcement notices. • the role of the Authorised Officer in gathering evidence.
<p>Principles of the common Agricultural Policy (CAP), market measures, export refunds and fraud detection (including the global context: WTO, SPS, Codex Alimentarius, OIE).</p>	<p>CAP</p> <p>Demonstrate a basic understanding of the purpose of CAP e.g.. demonstrate an awareness of:</p> <ul style="list-style-type: none"> • the principle objectives, development and origin of the CAP • the 2003 CAP reform agreement. • some of the subsidy schemes relating to animal production funded by CAP • free trade rules, products covered by CAP (such as live animals and animal products), market support and income support, principles of price support such as target price, intervention price etc.

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	<p>CODEX ALIMENTARIUS Demonstrate a basic understanding of the purpose of Codex e.g. demonstrate an awareness of:</p> <ul style="list-style-type: none"> • that codex principles exist • of the functions of Codex Alimentarius Commission, as an international body set up under the auspices of the WHO and the FAO to protect the health of the consumer and ensure fair practices in the food trade by developing and publishing standards and codes of practice for adoption by international governmental and non-governmental organisations. • that the WTO has effectively adopt Codex guidelines as the basis standards for all international trade in foods. • that the EU uses the Codex guidelines as the basis for their own legislation <p>WTO Demonstrate a basic understanding of the purpose of WTO e.g. demonstrate an awareness of:</p> <ul style="list-style-type: none"> • that the WTO is a global international organisation dealing with the rules of trade between nations. • That there are agreements, negotiated and signed by the bulk of the world’s trading nations and ratified in their parliaments. • Of the principle goals of the WTO, to help producers of goods and services, exporters, and importers conduct their business. • That WTO rules of trade do not consider animal welfare. <p>OIE Demonstrate a basic understanding of the purpose of OIE i.e. demonstrate an awareness of the following purposes:</p> <ul style="list-style-type: none"> • To ensure transparency in the global animal disease and zoonosis situation. • To collect, analyse and disseminate scientific veterinary information. • To provide expertise and encourage international solidarity in the control of animal disease • Within its mandate under the WTO Sanitary and phyto-sanitary (SPS) Agreement, to safeguard world trade by publishing health standards for international trade in animals and animal products. • To improve the legal framework and resources of national Veterinary Services and; • To provide a better guarantee of the safety of food of animal origin and to promote animal welfare through a science-based approach.

<p>MODULE 2 ANIMAL WELFARE and PRE-HARVEST QUALITY MANAGEMENT</p>	<p>THE FOUNDATIONS AND APPLICATION OF ANIMAL WELFARE AND PRE-HARVEST QUALITY MANAGEMENT</p>
<p><i>LEGISLATIVE OBJECTIVE</i></p>	<p><i>LEARNING OBJECTIVES</i></p>
<p>Animal welfare at the level of production, transport and slaughter.</p>	<p><u>Legislation</u> Demonstrate a basic understanding of:</p> <ul style="list-style-type: none"> • the purpose of animal welfare regulations relating to farms and livestock markets. • legislative responsibilities arising from National legislation including the responsibilities of other enforcement authorities. <p>Demonstrate a general understanding of:</p> <ul style="list-style-type: none"> • the principles and definitions of welfare. <p>Demonstrate a detailed understanding of:</p> <ul style="list-style-type: none"> • the purpose of the welfare of animals during transport and at slaughter or killing legislation. • legislative responsibilities arising from the welfare of animals during transport and at slaughter or killing legislation. • the enforcement processes for animal welfare non-compliances. <p><u>Welfare application</u></p> <p>Demonstrate a general understanding of how to identify signs of welfare abuse during post mortem inspection.</p> <p>Demonstrate a detailed understanding of:</p> <ul style="list-style-type: none"> • the assessment of welfare on arrival and at ante-mortem inspection. • the signs of effective stunning and methods of assessing correct stunning and/or killing in livestock and poultry. • the different methods of stunning and killing (mechanical, electrical and gaseous) for livestock and poultry, including the physiology of stunning, and factors affecting the effectiveness of stunning. • Religious slaughter methods. <p><u>Other welfare matters</u> Demonstrate a basic understanding of the purpose the International/National animal welfare advisory bodies, farm animal welfare charities. Demonstrate a general understanding of:</p> <ul style="list-style-type: none"> • the role of the OV in the licensing of slaughter-men including the licensing, assessment, suspension and revocation process. • the precautionary principle and consumer concerns of animal welfare and pre-harvest quality management • the relevance of on farm production to the fitness of food for human consumption produced from animals • understanding of the interrelations between farm level circumstances and the health of animals.

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<p>Pre-harvest quality management (good farming practices)</p>	<p>Demonstrate a basic understanding of:</p> <ul style="list-style-type: none"> • the relevance of Good Farming Practice. • different Farm Assurance Schemes in the MS, other MSs and how they work. <p>Demonstrate a general understanding of:</p> <ul style="list-style-type: none"> • the role of Food Business Operators (FBOs) and their responsibilities prior to harvesting. • the purpose of a clean livestock policy. • the legal requirements relating to good farming practices, such as the proper use of veterinary drugs and feed additives, including withdrawal periods, records on treatment given to animals, diseases diagnosed on farms, farming restrictions etc; • the requirements in Annex 1 of (EC) No 853/2004 – General hygiene requirements for primary production and associated operations. • the purpose and value of food chain information, including inspection results and the effective movement of information in both directions.

<p>MODULE 3 ESSENTIALS FOR THE HYGIENIC PRODUCTION OF FOOD</p>	<p>HAZARD, RISK, AUDITING AND REGULATORY SYSTEMS (i.e. HACCP)</p>
<p><i>LEGISLATIVE OBJECTIVE</i></p>	<p><i>LEARNING OBJECTIVES</i></p>
<p>Principles, concepts and methods of HACCP, use of HACCP throughout the food production chain.</p>	<p>Demonstrate a basic understanding of:</p> <ul style="list-style-type: none"> • How HACCP-based principles can be used throughout the food production chain. • The recognition that it is not a legal requirement to use HACCP principles for primary production such as on farms. • Their role in the control of food safety <p>Demonstrate a general understanding of:</p> <ul style="list-style-type: none"> • The auditing of a HACCP plan in order to ascertain whether it is fully implemented or not. <p>Demonstrate a detailed understanding of:</p> <ul style="list-style-type: none"> • HACCP principles • Hazard analysis and factors to be considered during hazard analysis, such as existing hazards in the products, introduction of hazards to products during production/processing and increase the hazard during storage etc. • The development of a HACCP plan • The concept of validation and how to validate a HACCP plant.
<p>Promotion and use of food hygiene, food related safety (good hygiene practices (GHP))</p>	<p>Demonstrate a general understanding:</p> <ul style="list-style-type: none"> • Of the value of training for operatives relative to food safety • The role of the OV in promoting the use of good operational hygiene, GHP.

MODULE 4 ADVANCED HYGIENIC PRODUCTION OF FOOD	THE SCIENCE OF PUBLIC HEALTH INCLUDING MICROBIOLOGY, TESTING
<i>LEGISLATIVE OBJECTIVE</i>	<i>LEARNING OBJECTIVES</i>
Essentials of food processing and food technology.	Demonstrate a general understanding of: <ul style="list-style-type: none"> • The principles of prevention of food spoilage, such as different methods of chilling and freezing, drying etc. • post mortem treatment such as electrical stimulation of carcasses. • the method of meat processing – dressing techniques, maturing of meat, mechanical tenderising, hot de-boning, cutting, dicing, mincing, comminution, production of meat preparations and meat products, and mechanical recovery of meat • different equipment used in meat processing, such as mincers/grinders, cutters/choppers, frozen cutters, emulsifying mills, stuffers/fillers, tumblers, massagers etc the scientific basis of prevention of meat spoilage and extension of shelf-life with particular emphasis on the technologies used nationally – vacuum packaging, modified atmosphere packaging, curing and smoking, fermenting and canning.
Population dynamics of infection and intoxication:	Demonstrate a basic understanding of: <ul style="list-style-type: none"> • food borne diseases. Outbreak investigation.
Investigation of outbreaks of food-borne diseases in humans	Demonstrate a basic understanding of: the agencies/authorities/people who might be involved in an investigation – Local Authorities, General Medical Practitioners, Hospital Doctors, Public Health Consultants, Food outlet owners/proprietors/supermarkets, Food processing companies, staff of the Competent Authority etc.
Information and communication technology as related to veterinary public health	Demonstrate a basic understanding of: <ul style="list-style-type: none"> • the use of databases, information sources and electronic monitoring systems for aspects of Veterinary Public Health and Animal Health ; including those of the Competent Authority, Health and Agricultural Authorities, Public Health Laboratories, EFSA, EU, Codex, OIE, GATT, WTO, WHO, FAO, TRACES, ANIMO etc. • how information technology can assist in personal development.
Data-handling and application of biostatistics	Demonstrate a basic understanding of the interpretation of published material.
Diagnostic epidemiology	Demonstrate a general understanding of the role of the OV in the collection of data for monitoring.
Monitoring and surveillance systems	Demonstrate a general understanding of: <ul style="list-style-type: none"> • the importance of monitoring and surveillance systems in diseases control and epidemiological surveillance. • the importance of monitoring of animals at slaughter for animal welfare problems. • the importance of monitoring of diseases both at farm level and at slaughterhouse, both ante and post mortem. • the importance of active and passive surveillance for disease using data collected from samples taken from live animals (salmonella surveillance scheme, tuberculosis testing etc) and dead animal (TSE testing).

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Relevant aspects concerning TSEs.	Demonstrate a general understanding of: <ul style="list-style-type: none"> • the types of TSEs i.e. vCJD and animal TSEs. • the cause/causative agent of TSEs - Prions and their characteristics. • TSEs in animals, with special reference to BSE and Scrapie, and their clinical signs and epidemiology of animal TSEs. • Diagnosis of TSEs in animals and man. • The tests available for the diagnose TSEs in animals – histopathology, rapids test using brain stem samples. • TSE surveillance schemes. Demonstrate a detailed understanding of: <ul style="list-style-type: none"> • The nature and controls of TSEs. • TSE regulations and the importance of correct disposal of SRM
Principles and diagnostic applications of modern testing methods	Demonstrate a basic understanding of the purpose of testing and its methods for surveillance, diagnosis, testing for diseases and contamination.
Environmental issues related to food production (including waste management)	Demonstrate a basic understanding of: <ul style="list-style-type: none"> • the generation and various destinations of animal by-products. • waste disposal methods e.g. incineration, rendering, composting etc. • the impact of environmental initiatives on the meat industry. • the functions of National Agriculture, Health and Environment Departments/Authorities in issues relating to food production.
Precautionary principle and consumer concerns.	Demonstrate a basic understanding of the application of precautionary principles and consumer concerns.