

BIOSECURITY PRODUCING RAW MATERIALS OF ANIMAL ORIGIN

Study program	Food Safety and Biosecurity
Year of studies	I
Semester	II
Discipline regime	DS
Total hours/week	Cours-2 hours; PA-2 hours
Total hours according to the educational plan	Cours-28 hours; PA-28 hours
Transferable credits	8

THE OBJECTIVES OF THE DISCIPLINE

Building skills in identifying critical points in operational biosecurity and improving the strategy of biosecurity at local and regional levels using scientific mechanisms

Applying the basic principles and methods for problem-solving situations defined by typical livestock and poultry under qualified assistance;

Knowledge and use of appropriate procedures and policies for the prevention of contamination by various pathogens on raw materials production chain of animal origin;

Thorough knowledge of regulations, standards and practices on biosecurity in farms of livestock and poultry for the production of milk, meat and eggs;

SUBJECT CONTENT

COURSE	No. hours
Chapter 1 - The concept of biosecurity in farms for livestock and poultry. 1.1. The concept of biosecurity for milk production farms; for meat production farms, and for poultry farms.	4
Chapter 2. - The main contaminants, specific diseases, ways of transmission and practices for ensuring biosecurity at farm level for livestock and poultry, milk production farm, meat production farm and for poultry farms	6
Chapter 3 - Structure and organization of the chain of milk production and the main points of risk in terms of biosecurity. The structure and organization of the chain of milk production and the main points of risk in terms of biosecurity in dairy cattle, sheep, and goats farms.	4
Chapter 4. - Structure and organization of the chain of meat production and the main points of risk in terms of biosecurity. The structure and organization of the chain of meat production and key points of risk in terms of biosecurity in beef, sheep and goats, pig, and poultry farms.	6
Chapter 5. - Structure and organization of the chain of eggs production and the main points of risk in terms of biosecurity. The structure and organization of the chain of eggs production and main points of risk in terms of biosecurity in poultry farms;	2
Chapter 6. - Principles for developing a best practice for milk, meat and eggs farms. Measures regarding the location and systematization of farms; measures regarding health and security for animals, employees and visitors; security measures on inflows and outflows at farm level; measures on prevention of infections in the growing, quarantine, slaughtering shelters and primary processing of animal products;	6

PRACTICAL ACTIVITY	No. hours
1. Measures regarding the location, sizing and organization in production farms of milk, meat and eggs;	4
2. Staff training on health and safety work and on welfare standards applicable in production farms of milk, meat and eggs;	4
3. Stages of developing a guide of good practices in farms of animals and poultry for milk, meat and egg production;	4
4. Practical modalities for assessment of animal health and biosecurity practices implemented in farms for livestock and poultry for milk, meat and eggs production;	4
5. Practical modalities for assessment of the state of hygiene of installations and equipments from livestock;	4
6. Analysis of technologies and identifying risk factors in raising animals for milk, meat and eggs productions;	8

BIBLIOGRAPHY

1. Bărăităreanu S., Vidu, Livia: Dairy Farms Biosecurity to Protect against Infectious Diseases and Antibiotics Overuse, IntechOpen Publishing House, London, 2020
2. Calin, I.: Technology of sheep and goats production, University,, Lucian Blaga " Publisher, Sibiu, 2003.
3. Dewulf, J., Immerseel, F.: Biosecurity in animal production and veterinary medicine, Acco, Leuven, Belgium, 2018
4. Igna, Violeta et. al. *Manual de Biosecuritate*, USAMV - Timișoara, Facultatea de Medicină Veterinară, 2022
5. Vidu, Livia, Bărăităreanu, S.: Emergence of Regional Dairy Breeds, Publishing House, London, 2021

EVALUATION

Type of activity	Evaluation criteria	Evaluation methods	Percent in final grade %
Course	The degree of assimilation of information presented The ability to use the knowledge assimilated	Summative assessment by checking form - Exam	60
Practical activity	Ability to apply in practice the knowledge learned	Continuous assessment methods oral, written, practical Development report	40

Course coordinators: Professor Ph.D. Livia VIDU
Professor Ph.D. Ion CĂLIN

Practical activity coordinators: Professor Ph.D. Livia VIDU
Professor Ph.D. Ion CĂLIN