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| Course Title | | Practice of Food Hygiene | | | | | |
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| Type | Exercise | | | Number of credits | 1  (1.6) | Hours | - |
| Course Instructor | | | Akio YAMADA, Kazuhiro HIRAYAMA | | | | |
| Course Overview:  In this course, students learn basic knowledge and procedures to assure food safety, mainly in Japan. Students visit important site(s) for food safety assurance such as meat hygiene inspection office at slaughterhouse. Students also learn and practice methods to presume the cause and situation in food poisoning cases and to deal and proceed veterinary public health problems through exercise and simulation. | | | | | | | |
| Course Goals:   1. To understand principle and measures to assure food safety 2. To understand Japanese and Thai systems for food hygiene and veterinary public health 3. To understand and practice basic procedures to solve problems in veterinary public health and   food hygiene   1. To learn how to discuss, conclude and communicate the results of analysis on the problems in veterinary public health and food poisoning cases | | | | | | | |
| Course Schedule:   1. Visit important site(s) to assure food hygiene and safety such as meat hygiene inspection office at slaughterhouse 2. Discuss the differences in food hygiene and food safety measures between Thailand and Japan 3. Lecture for methods to solve basic food safety and veterinary public health problems 4. Simulation on the procedure for countermeasures against health hazard cases 5. Practice for communication with related sections about health hazard cases 6. Exercise on a case of food-borne health hazard to presume cause and situation 7. Practice for the skill to discuss, conclude and present the results | | | | | | | |
| Remarks: | | | | | | | |