



Wayne County Community College District

COURSE SYLLABUS

VTP 211 Regulatory Veterinary Medicine

CREDIT HOURS: 3.00

CONTACT HOURS: 45.00

COURSE DESCRIPTION:

This is an interactive course which discusses conditions that determine the fitness of animal products for human consumption and zoonotic implications.

PREREQUISITES: VTP 201, VTP 202

COREQUISITE: VTP 212

EXPECTED COMPETENCIES:

Upon completion of this course, the student will be familiar with:

- Know where meat comes from
- Explain the origin of meat inspection in the United States
- Know the applications of State Meat Inspection and Federal Meat Inspection
- Explain the role of a veterinarian and potential role for a veterinary technician in meat inspection
- Understand the importance of food safety
- Explain how consumers can rely on the wholesomeness of food from animals
- Explain the Hazard Analysis Critical Control Point system
- Understand the importance of sanitation in a meat plant
- Explain in general terms, the criteria for an animal to be passed vs. condemned
- Describe the motivation of the packing plant vs. the motivation of the inspection Personnel
- Describe quality assurance and quality control functions in the meat industry

ASSESSMENT METHODS:

Student performance may be assessed by examination, quizzes, case studies, oral conversation, group discussion, oral presentations. The instructor reserves the option to employ one or more of these assessment methods during the course.

GRADING SCALE:

90%-100% = A
80%-89.9% = B
70%-79.9% = C
60%-69.9% = D
<60% = E