

**EXTRAMURAL FOOD HYGIENE PRACTICE  
IN FRAMEWORK OF SEMESTER 11  
Valid from 28 August 2020**

The practice (training) can be executed in Hungary or in another Country. The duration of the food hygiene practice is two weeks.

Extramural training on Food Hygiene/Public Health in Hungary is organized in co-operation with the national food-chain control authority (National Food Chain Safety Office). The training is supervised by the official veterinarian responsible for the establishments where the training takes place.

***I. Tasks to be executed are the followings (both in Hungary and other Country)***

	<b>Task</b>
1.	Meat inspection at slaughterhouse and game-processing establishment 1.1. Swine and/or cattle 1.2. Any other slaughter animal, farmed or hunted wild game
2.	Food safety control of a site of primary production (farm)
3.	Registration and approval of a food processing plant, official control of the establishment
4.	Control of the transport and wholesale storage of foodstuffs
5.	Control of the retail marketing of foodstuffs
6.	Control of catering establishments
7.	Control of small-scale food production, processing and marketing

1. The fulfillment of point 1 is obligatory according to the following schedule. The respective training period is at least one week, out of which minimum 3 days must be accomplished in a pig and/or cattle slaughterhouse.

2. Tasks indicated under points 2-7. are selectable such a way to reach a pattern that covers at least a 70% of tasks (altogether 4 tasks).

***II. Certification, exam (both in Hungary and other Country)***

The conductor of the practice on site will fulfil and issue a detailed data sheet for food hygiene practical and a certificate about the student's activity and sign it.

The certificate should be uploaded latest until 14.00 p.m. of before-day of the exam to the following link: <http://www.vetphysiol.hu/zarovizsga/>. A printed version is not needed. If the certificate is not uploaded till the above-described time point, the student cannot take exam.

After finishing the practice and having uploaded the above-mentioned certificate, the student will take an oral exam on her/his activities at the Department of Food Hygiene based on a power point presentation in 10 minutes followed by 5-minute discussion. The presentation must contain all inspected areas describing the student's activity, observations, critical evaluations, including for example a virtual potential inspection/audit on the establishment/operation/process control. The exam will be assessed with marks between 1 and 5.

Budapest, 22 January 2020

Prof. Péter Laczay  
Head of Department

**CERTIFICATE**  
**for Extramural Food Hygiene Training**  
**Semester 11**

Student's name: .....

Conductor practice: .....

	<i>Task</i>	<i>Place of training</i>	<i>Period of training</i>
1.	Meat inspection at slaughterhouse and game-processing establishment		
	1.1. Swine and/or cattle		
	1.2. Any other slaughter animal, farmed or hunted wild game		
2.	Food safety control of a site of primary production (farm)		
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Date and signature: