

REQUIREMENTS
Extramural Food Hygiene Training - Semester 11
Academic year 2026/2027

1. FOOD HYGIENE EXTRAMURAL PRACTICAL – SEMESTER 11

2.1. Character of the curriculum

Feature: **obligatory** subject

Department: **Department of Food Hygiene**

Timing in the curriculum: **Semester 11**

Lecture/practical: 0/80

Credit: 3

2.2. Tasks during the practical

The following tasks must be fulfilled during the practical:

| | Task |
|----|---|
| 1. | Meat inspection 1.1. Swine and/or cattle 1.2. Any other slaughter animal |
| 2. | Food safety control of a site of primary production (farm) |
| 3. | Registration and approval of a food processing establishment and the official control of it |
| 4. | Official control of the transport and the wholesale storage of foodstuffs |
| 5. | Official control of the retail marketing of foodstuffs |
| 6. | Official control of catering establishments |
| 7. | Official control of small-scale food production, processing and marketing |

The fulfilment of point 1 is obligatory. 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. Ante-mortem I. is part of the integrated meat inspection performed at the site of primary production (farm).

Tasks indicated under points 2-7. are selectable, but it is compulsory to cover at least 70% of those tasks (means minimum of 4 tasks).

During the extramural practical course, the student must complete the tasks listed in the LogBook and they must be signed by the supervisor(s).

2.3. Practical diary

During the practical, a report (“work log”) should be prepared, following the order of the tasks (see above in the table), and also containing a table of content.

The diary should be maximum 20-25 pages including pictures where possible, and it should contain a cover page (incl. name and Neptun code of the student, year of diary) followed by a Table of content with page numbering on the next page.

Furthermore, the diary must contain the written DATA SHEET and CERTIFICATE on fulfilment of the practice filled out, issued, dated, and signed by the conductor/supervisor of the practice as an attachment (at the end of the diary).

It is important that the supervisor MUST give a practice grade (grade between 1-5), which must be indicated on the CERTIFICATE!

During preparing the diary, the following data/information should be presented at each task (Task 1-7, see above):

- location and time (time interval) of the task
- name and position of the conductor/supervisor
- short description of institute/establishment/area, production information (e. g. which type of product is processed)
- description of the inspected/controlled areas/work processes in the institute/establishment

- description of experiences, the hygienic shortcomings and critical evaluation of them by the student.

It is important that presentation of the relevant legal regulation is not needed and not sufficient, and it does not replace/substitute for data/information requested above.

Those students who perform the Food Hygiene practical in Hungary must upload the practical diary in every case on the Thursday before the end of the completed block till no later than 12.00 a.m. (noon) to the following link: <http://www.vetphysiol.hu/zarovizsga/>.

However, those students who fulfil the Food Hygiene practical abroad must upload the practical diary within 3 days of completing the extramural Food Hygiene practical to the following link: <http://www.vetphysiol.hu/zarovizsga/>.

If the student does not upload the diary in the requested form until the above-described time point, cannot take exam.

It is not needed to submit the diary to the Department in printed form.

Design of the diary

Page size: A4; Font size: 12; Font (typeface): Times New Roman; Line spacing: 1,5; Alignment: justified; Margins (top, bottom, left, right): 2,5 cm. Numbering of chapters (each task), sections etc. is necessary.

2.4. Exam

For students taken the extramural practical semester in Hungary the exam will take place at the end of each training block (on last Friday of each block).

All students who perform the practical outside Hungary can take the exam only in the exam period on the exam dates given by the Department. The number of examinees on all exam days is determined by the department.

The student can take the exam if he/she has uploaded the diary and completed the tasks in the LogBook according to the regulations and they were signed by the supervisor(s). The LogBook must be presented on the exam. In case of completion, the relevant page of the LogBook will be signed by the head of the department or the authorized person.

The components of the exam:

1. The base of the exam is the uploaded practical diary and practical mark given by the supervisor.
 2. The student will make an oral presentation on selected one out of the tasks performed in the practice (based on his/her practical experience) presented on some slides (power point presentation) in maximum 5 minutes.
 3. The presentation is followed by a maximum 10-minute discussion.
- All parts of the exam will be evaluated with grade between 1-5. The final mark of the exam will be calculated as an average of the 3 part-grades of the components.

For students taken the extramural practical semester in Hungary the exam will take place at the end of each training block (on last Friday of each block).

The exam dates at the end of blocks in the academic year 2026/2027 (Semester 11) will be as follows:

25. 09. 2026

06. 11. 2026

04. 12. 2026

15. 01. 2027

All students who perform the practical outside Hungary can take the exam between 18-29. 01. 2027 on the exam dates given by the Department.

If someone's exam mark is failed, or the student wants to take a re-exam in order to get a better practical mark, or the student cannot take the exam at the end of the training block performed in Hungary because of no fault of his/her own, the exam can be taken between 18-29. 01. 2027 on the exam dates given by the Department.

DATA SHEET
For Extramural Food Hygiene Training - Semester 11

Student's name:

I (the undersigned), practice supervisor certify

that the student has completed the task at the indicated time during my supervision.

| <i>Task</i> | | Place of training | Period/Time of training |
|-------------|---|--------------------------|--------------------------------|
| 1 | Meat inspection at slaughterhouse | | |
| | 1.1. Swine and/or cattle | | |
| | 1.2. Any other slaughter animal | | |
| 2 | Food safety control of a site of primary production (farm) | | |
| 3 | Registration and approval of a food processing establishment and the official control of it | | |
| 4 | Official control of the transport and wholesale storage of foodstuffs | | |
| 5 | Official control of the retail marketing of foodstuffs | | |
| 6 | Official control of catering establishments | | |
| 7 | Official control of small-scale food production, processing, and marketing | | |

1. The fulfilment 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, but it is compulsory to cover at least 70% of those tasks (means minimum of 4 tasks).

Date:

.....
 Supervisor's signature

Certificate

For Extramural Food Hygiene Training - Semester 11

I (name of supervisor) hereby certify that
.....(name), 11th semester student of veterinary
medicine has completed his/her

food hygiene practice

at.....
.....
..... (name and address of institution) from
.....202... to202... (date) fulfilling at least the 70% of the
requirement list.

Practical grade (obligatory):

Personal comments (optional):

.....
.....
.....
.....

Date:

.....

supervisor's signature