

ZELDA (Centre for e-learning, didactics and educational research)

Analysis of the evaluation forms of the extramural EPTs in the areas of "food control" and "slaughterhouse"

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Introduction

According to § 55 and § 56 of the TAppV, extramural EPTs in the areas of "food control" (2 weeks) and "slaughterhouse" (3 weeks) and according to § 61 and § 62 "public veterinary service" (2 weeks) are mandatory for all veterinary students. Following these extramural EPTs, the students and their supervising veterinarians completed various evaluation forms about the extramural EPTs. These cover the content of the extramural EPT and the activities carried out, an evaluation of the extramural EPT site by the students and an assessment of the students by the supervising veterinarians.

Analysis of the evaluation forms of the extramural EPTs in the areas of "food control" and "slaughterhouse"

Food control: Answers sheet A) Hygiene control

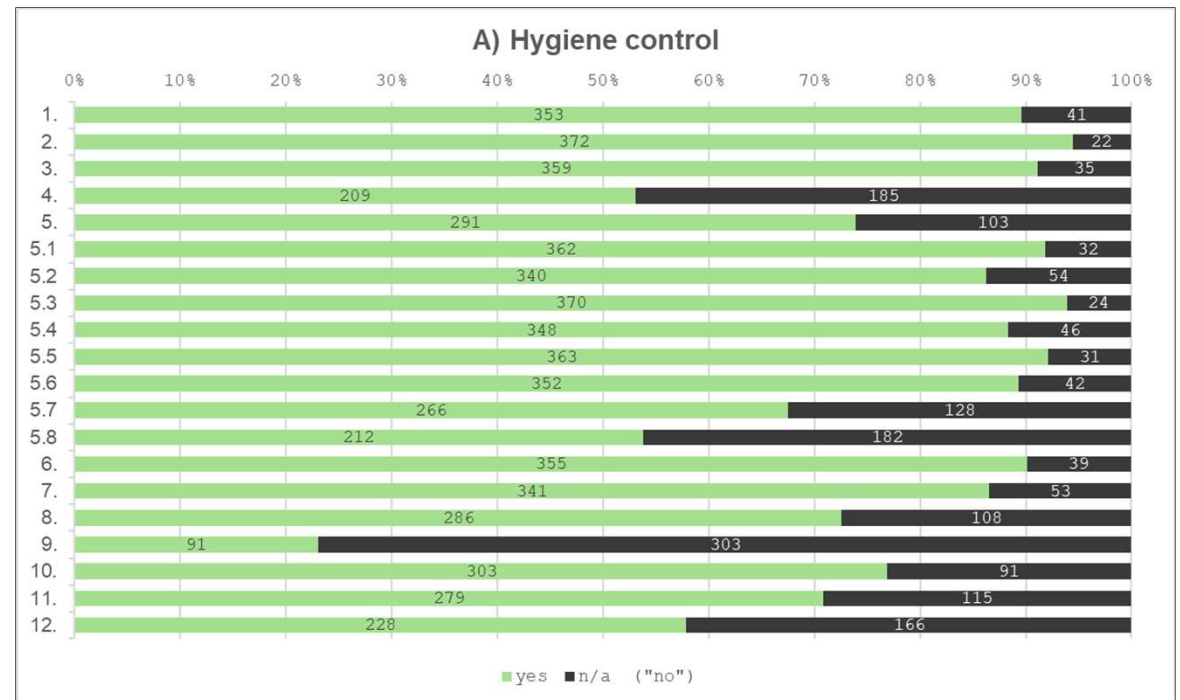
(Mainly to be completed if the extramural EPT is carried out in a veterinary office).

Evaluation of extramural EPTs in the food sector from the years 2021/22 and 2022/23 at the University of Veterinary Medicine Hannover, n=394

In this questionnaire, the students indicated which activities they carried out during the extramural EPT. **Form A) should be completed primarily if the students carried out the extramural EPT in a veterinary office.**

Activities students carried out:

1. familiarisation with self-monitoring measures of the businesses to monitor the hygiene status and official controls, incl. HACCP
2. participation in company inspections (e.g. processing/preparation plants, wholesale and retail, restaurants, markets), including assessment of the hygiene status of the premises and facilities
3. assessment of the technologies used in the establishments (e.g. slaughtering, processing, refrigeration, storage, kitchen operations)]
4. participation or co-operation in hygiene training of the operating personnel, checking of record books in accordance with the Infection Protection Act]
5. familiarisation with the focal points of hygiene controls, e.g.
 - 5.1 Personnel hygiene, personnel traffic
 - 5.2 Black and white principle
 - 5.3 Cleaning, disinfection
 - 5.4 Pest control
 - 5.5 Hygiene requirements for buildings, incl. equipment, machines
 - 5.6 Process controls incl. temperature regime
 - 5.7 Incoming goods inspection
 - 5.8 Quality assurance systems in companies (certification)
6. recording and rectifying deficiencies (requirements, fines)
7. carrying out simple methods of hygiene control, e.g. checking the success of cleaning and disinfection, temperature measurements
8. risk assessment in the manufacturing process and identification of potential health hazards
9. independently draw up an assessment of the industrial hygiene of a control object on a scientific basis
10. study of files on hygiene controls, inspections, etc.
11. in-depth study of relevant legislation
12. final discussion



Analysis of the evaluation forms of the extramural EPTs in the areas of "food control" and "slaughterhouse"

Food control: Answers sheet A) Hygiene control

(Mainly to be completed if the extramural EPT is carried out in a veterinary office).

Important key points:

- over 90% of students have
 - **participated** in business inspections (retail, restaurants, etc.) during their extramural EPT and
 - assessed the technologies used in the businesses
 - assessed personnel hygiene, personnel traffic as well as cleaning and disinfection methods
 - assessed the compliance with hygiene requirements for buildings, incl. equipment, machines
 - recording and rectifying deficiencies (requirements, fines)
- 23% have **independently** prepared an assessment of the business hygiene of an inspected property on a scientific basis

Analysis of the evaluation forms of the extramural EPTs in the areas of "food control" and "slaughterhouse"

Food inspection: Answers sheet B) Food inspection

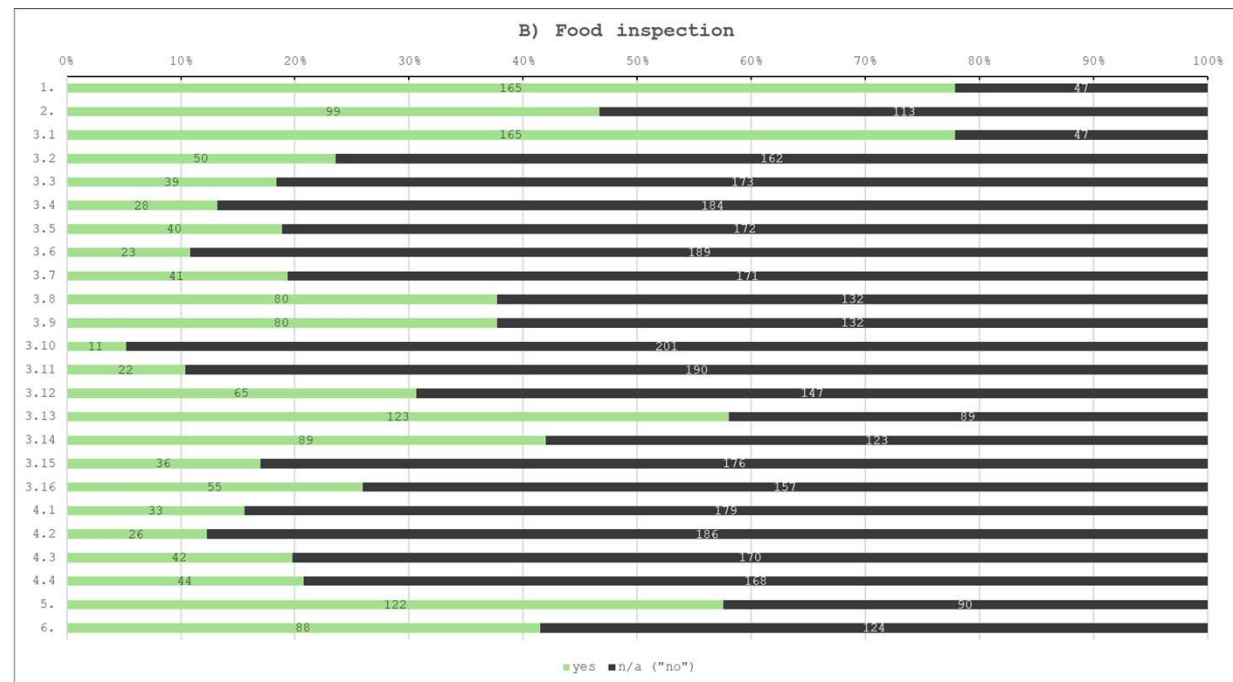
(Mainly to be completed if the extramural EPT is carried out in a food testing laboratory or similar).

Evaluation of extramural EPTs in the food sector from the years 2021/22 and 2022/23 at the University of Veterinary Medicine Hannover, n=212

In this questionnaire, the students indicated which activities they carried out during the extramural EPT. **Form B) should be completed primarily if the students carried out the extramural EPT in a food testing laboratory.**

Activities students carried out:

1. familiarisation with the structure and tasks of the extramural EPT company
2. familiarisation with the tasks of the quality assurance officer of a company/laboratory
- 3.1 Organisation and implementation of sampling
- 3.2 Determination of the total bacterial count
- 3.3 Selective germ detection (please specify in comments)
- 3.4 Chemical analysis (e.g. crude protein, hydroxyproline, BEFFE, fat content, dry matter, water content - please specify in comments)
- 3.5 pH value, aw value, sodium chloride
- 3.6 Additives (e.g. nitrite, phosphate, glutamate)
- 3.7 Residues
- 3.8 Sensory analysis incl. product knowledge
- 3.9 Working with legal regulations incl. guidelines for the German Food Codex
- 3.10 Gravimetry
- 3.11 Histology
- 3.12 Working with the official methods according to §64 LFGB (§35 LMBG)
- 3.13 Checking for legally compliant labelling and compliance with other regulations
- 3.14 Recording the results
- 3.15 Independently drawing up an assessment of the marketability of a foodstuff on a scientific basis
- 3.16 Investigations as part of the food monitoring or residue control plan
- 4.1 Participation in fine proceedings, if necessary court hearings
- 4.2 Food hygiene border controls
- 4.3 Accreditation of food testing laboratories and certification of food businesses
- 4.4 Measures in the event of an outbreak of foodborne infections (reporting obligation, cooperation with health authorities, epidemiological investigations, etc.) investigations etc.)
5. time to deepen knowledge, study of literature
6. final discussion



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Food inspection: Answers sheet B) Food inspection

(Mainly to be completed if the extramural EPT is carried out in a food testing laboratory or similar).

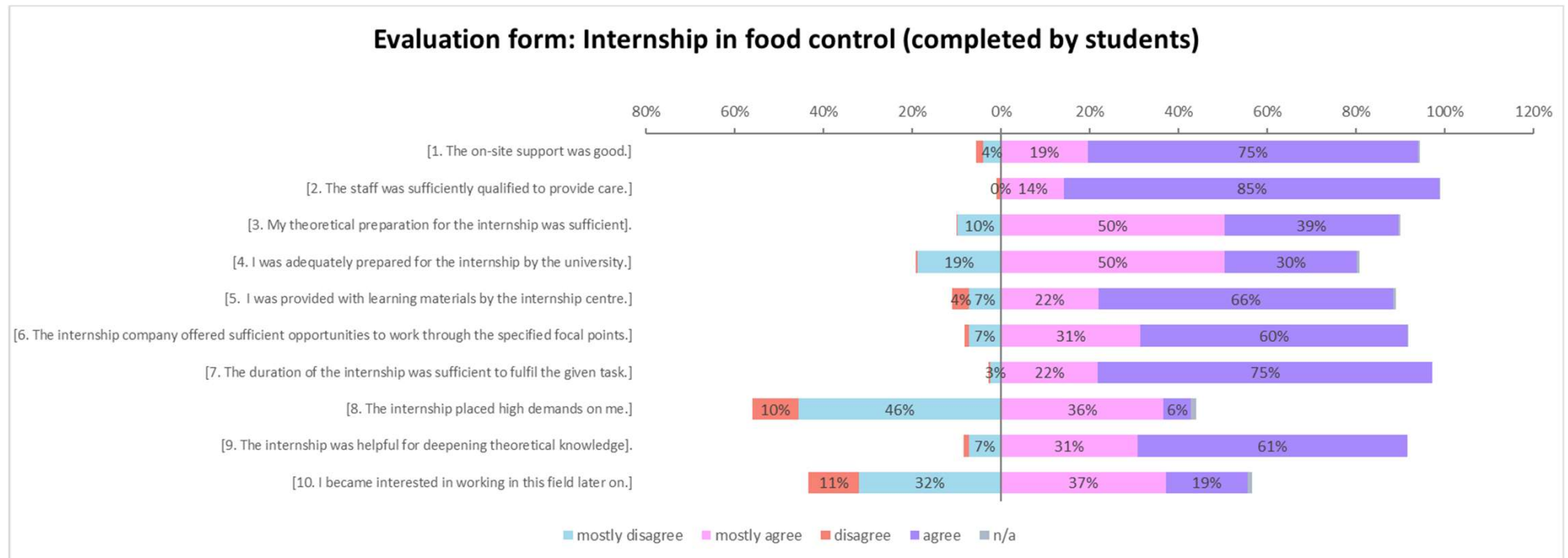
Important key points:

- 78% of students were familiarised with the structure and tasks of the extramural EPT company
 - 78% of students were familiarised with organisation and implementation of sampling
 - Rarely performed tasks were chemical analysis, determination of additives, gravimetry, histology and food hygiene border controls
- ❖ Remark: Students should actually fill in form A **or** B. Some have probably misunderstood this instruction, which explains the low 78% (Form A was usually filled in completely, form B only partially). The wording should be revised.

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Extramural EPT in food control (Student questionnaire)

Evaluation of extramural EPTs in the food sector from the years 2021/22 and 2022/23 at the University of Veterinary Medicine Hannover, n=318
In this questionnaire, the students were asked to evaluate their extramural EPT, their supervision and their extramural EPT placement.



Analysis of the evaluation forms of the extramural EPTs in the areas of "food control" and "slaughterhouse"

Extramural EPT in food control (Student questionnaire)

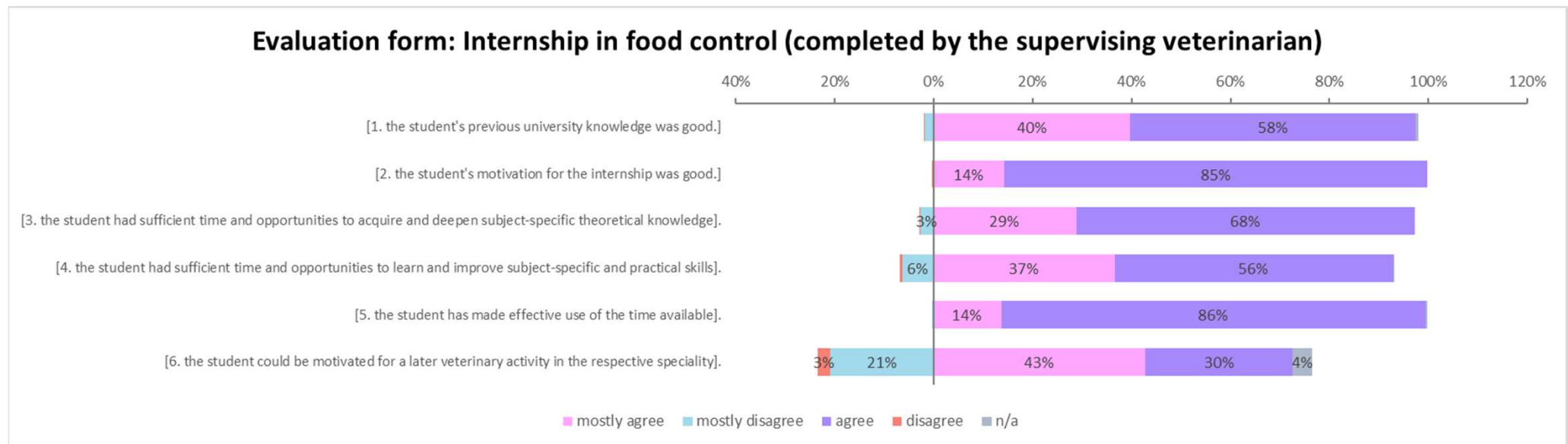
Important key points:

- The majority of students felt that the on-site supervision was good and that the supervision was sufficiently qualified
- 89% felt adequately prepared for the extramural EPT, 80% felt that the preparation provided by the university was sufficient
- 56% of students became interested in working in this field

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Extramural EPT in food control (Questionnaire for supervising veterinarians)

Evaluation of extramural EPTs in the food sector from the years 2021/22 and 2022/23 at the University of Veterinary Medicine Hannover, n=350
In this questionnaire, the supervising veterinarians were asked to evaluate the students after the extramural EPT.



Analysis of the evaluation forms of the extramural EPTs in the areas of "food control" and "slaughterhouse"

Extramural EPT in food control (Questionnaire for supervising veterinarians)

Important key points:

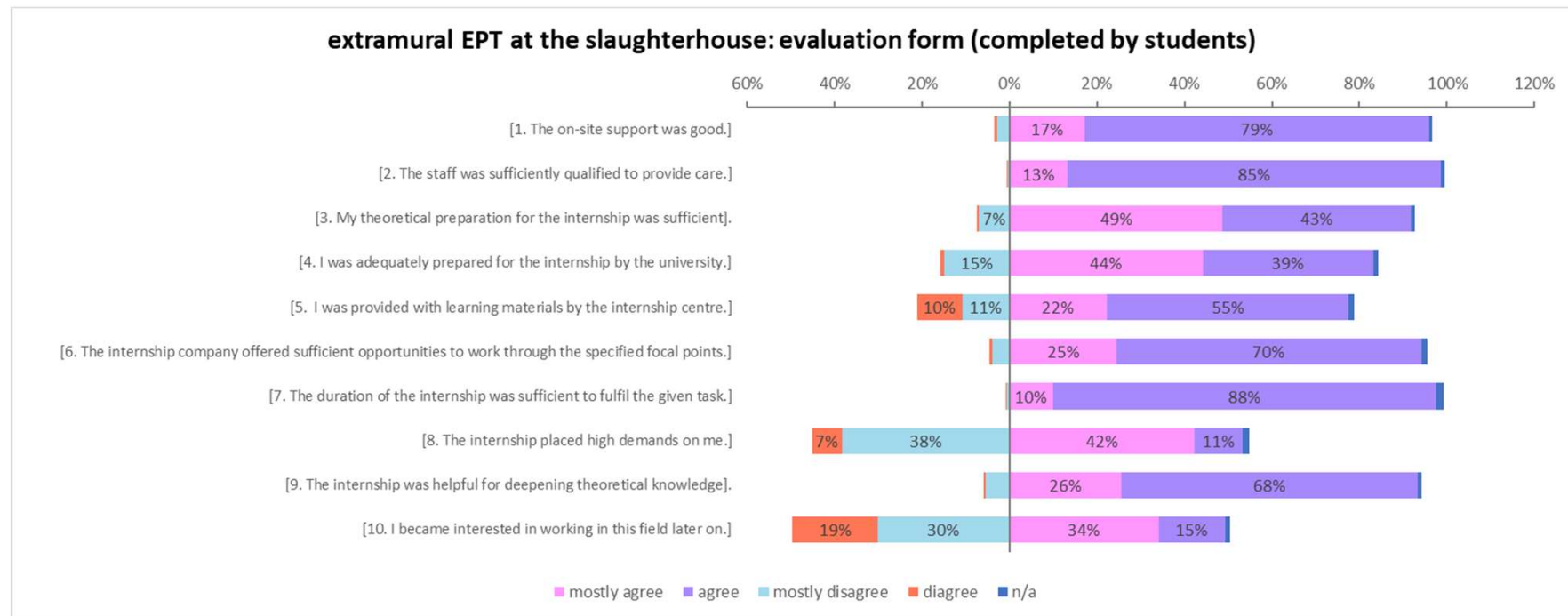
- Students' prior knowledge and motivation were rated as very good
- Good use of the time available
- 73% of veterinarians (mostly) agree that the student could be motivated to work in the speciality later on

Analysis of the evaluation forms of the extramural EPTs in the areas of "food control" and "slaughterhouse"

Extramural EPT at the slaughterhouse (Student questionnaire)

Evaluation of the extramural EPTs at the slaughterhouse from the years 2021/22 and 2022/23 at the University of Veterinary Medicine Hannover, n=355

In this questionnaire, the students were asked to evaluate their extramural EPT, their supervision and their extramural EPT placement.



Analysis of the evaluation forms of the extramural EPTs in the areas of "food control" and "slaughterhouse"

Extramural EPT at the slaughterhouse (Student questionnaire)

Important key points:

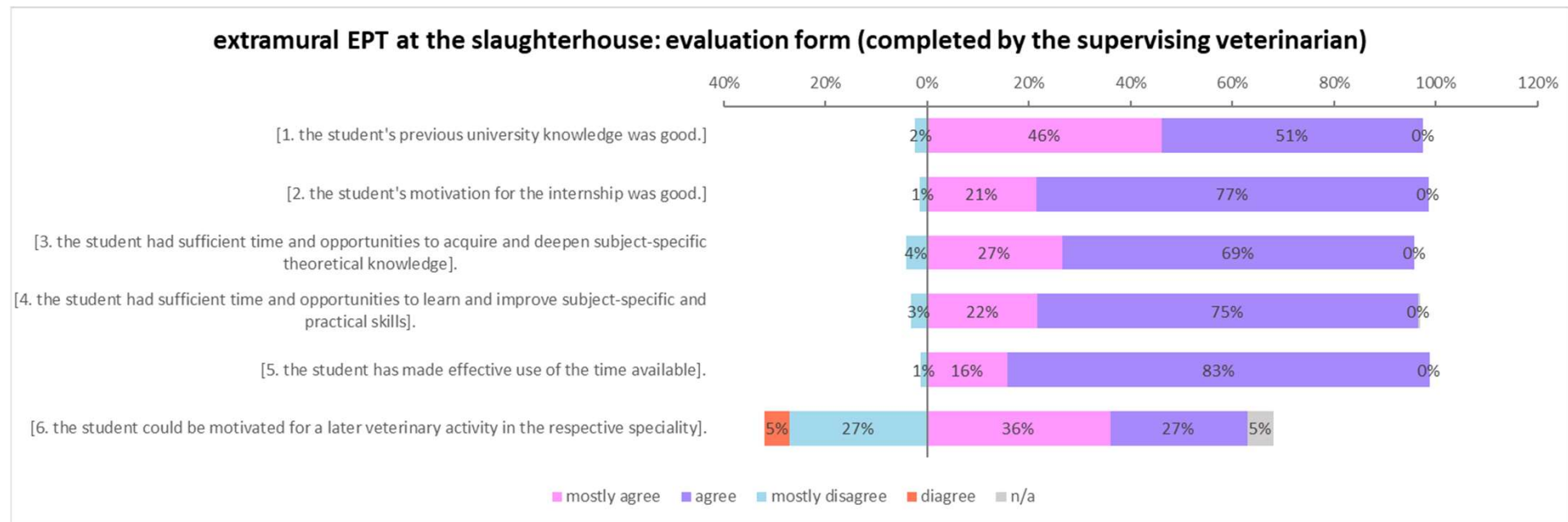
- 96% of students found the on-site supervision to be good and 97% found the supervision to be sufficiently qualified
- 45% of students did not find the extramural EPT challenging, which is 11% less than the extramural EPT in food control
- 49% can imagine working in this field later on

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Extramural EPT at the slaughterhouse (Questionnaire for supervising veterinarians)

Evaluation of the extramural EPTs at the slaughterhouse from the years 2021/22 and 2022/23 at the University of Veterinary Medicine Hannover, n=410

In this questionnaire, the supervising veterinarians were asked to evaluate the students after the extramural EPT.



Analysis of the evaluation forms of the extramural EPTs in the areas of "food control" and "slaughterhouse"

Extramural EPT at the slaughterhouse (Questionnaire for attending veterinarians)

Important key points:

- Students' prior knowledge and motivation were rated as very good
- Good use of the time available
- 63% of the veterinarians do believe that the student could be motivated to work in this field later on, that is 14% more than the students stated

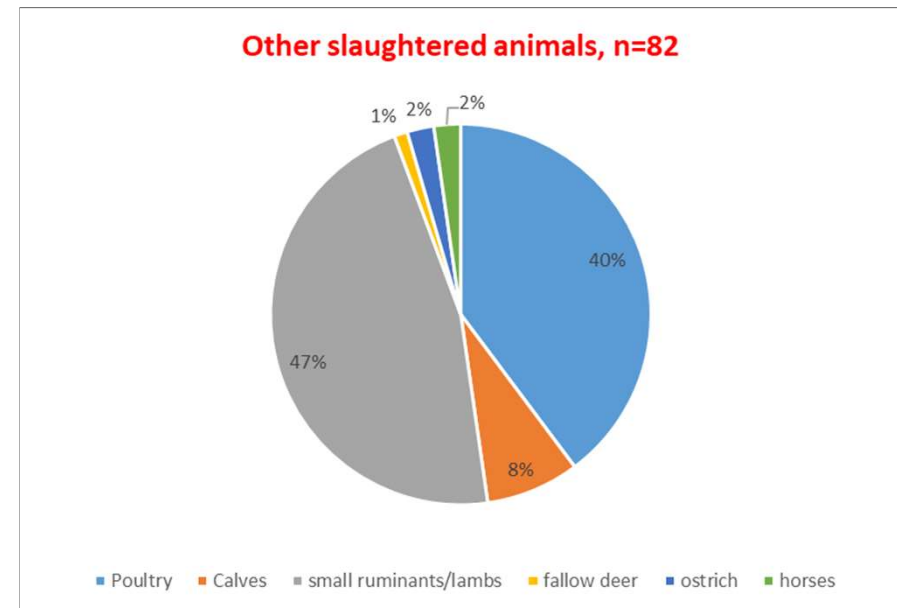
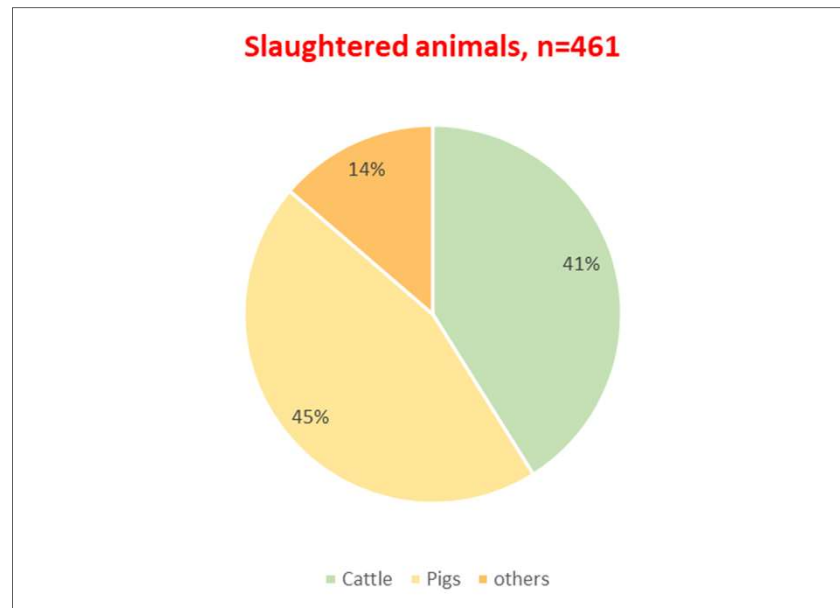
Analysis of the evaluation forms of the extramural EPTs in the areas of "food control" and "slaughterhouse"

Extramural EPT at the slaughterhouse: questionnaire on activities

Evaluation of the extramural EPTs at the slaughterhouse from the years 2021/22 and 2022/23 at the University of Veterinary Medicine Hannover, n=361

In this questionnaire, the students indicated which activities they carried out or observed during the extramural EPT. It includes questions 1.1 to 8.

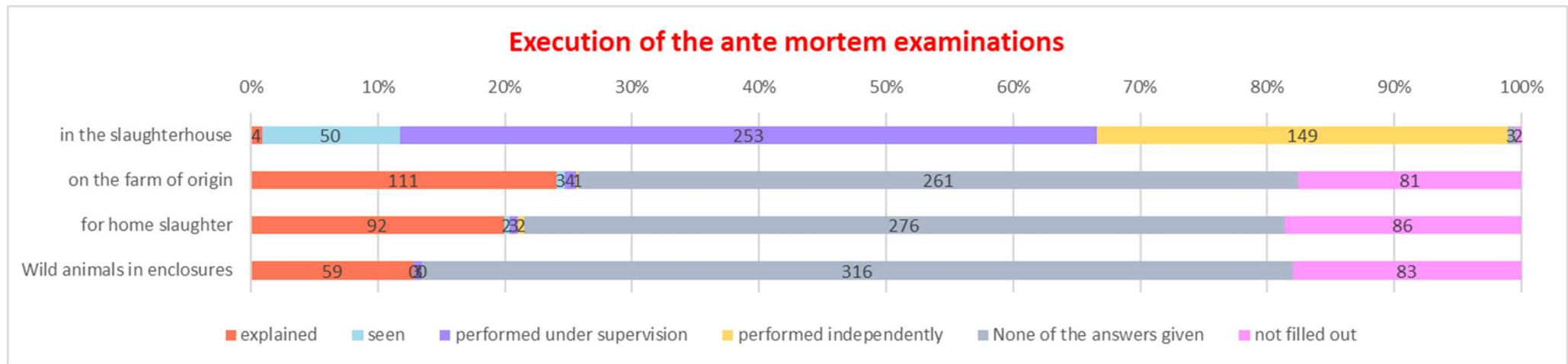
1.1 Slaughtered animal species



Analysis of the evaluation forms of the extramural EPTs in the areas of "food control" and "slaughterhouse"

1.2 Execution of the ante mortem examinations

➤ Was an ante-mortem inspection conducted and where?



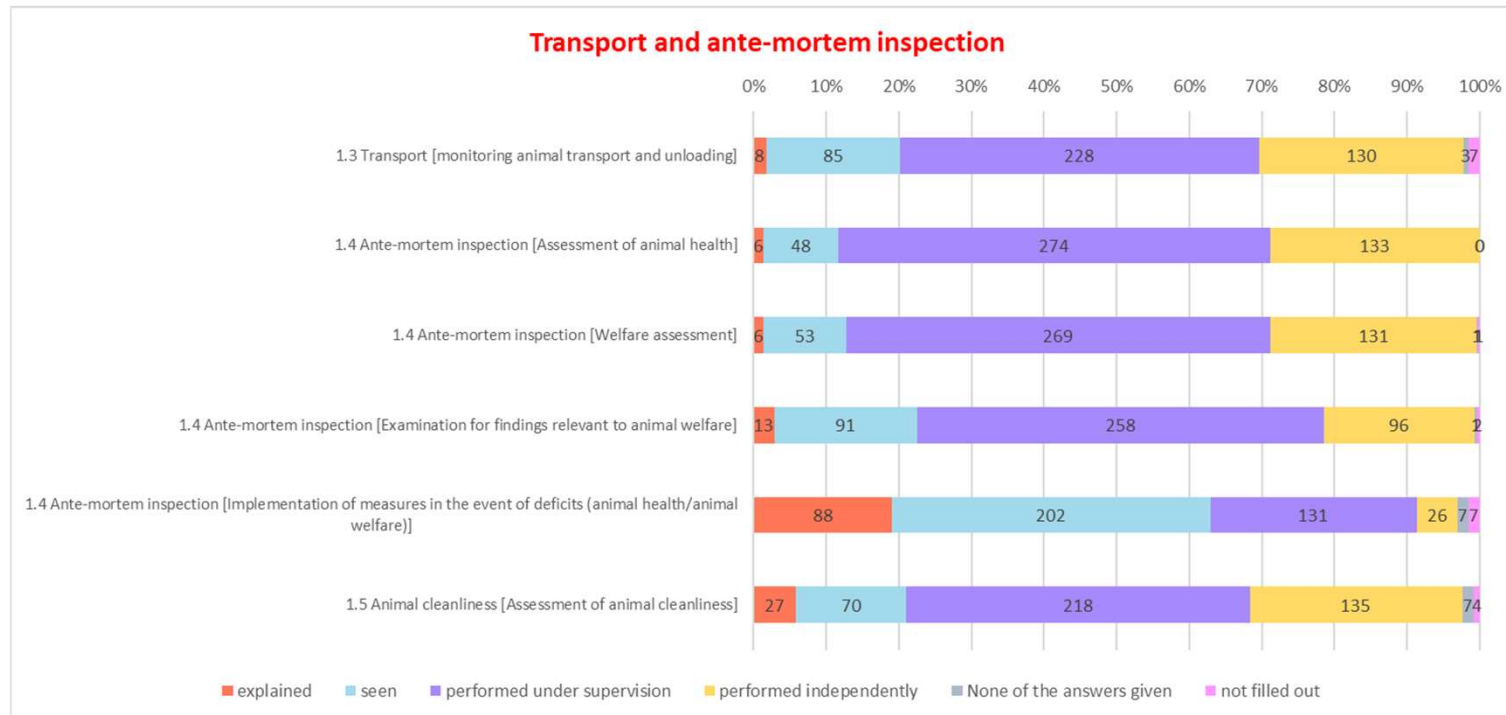
n=361

➤ Most of the students have mainly seen an ante-mortem inspection in the abattoir. Many have also carried it out independently or under supervision

Analysis of the evaluation forms of the extramural EPTs in the areas of "food control" and "slaughterhouse"

1.3-1.5 Transport and ante-mortem inspection

➤ Questions about activities relating to transport monitoring and ante-mortem inspection

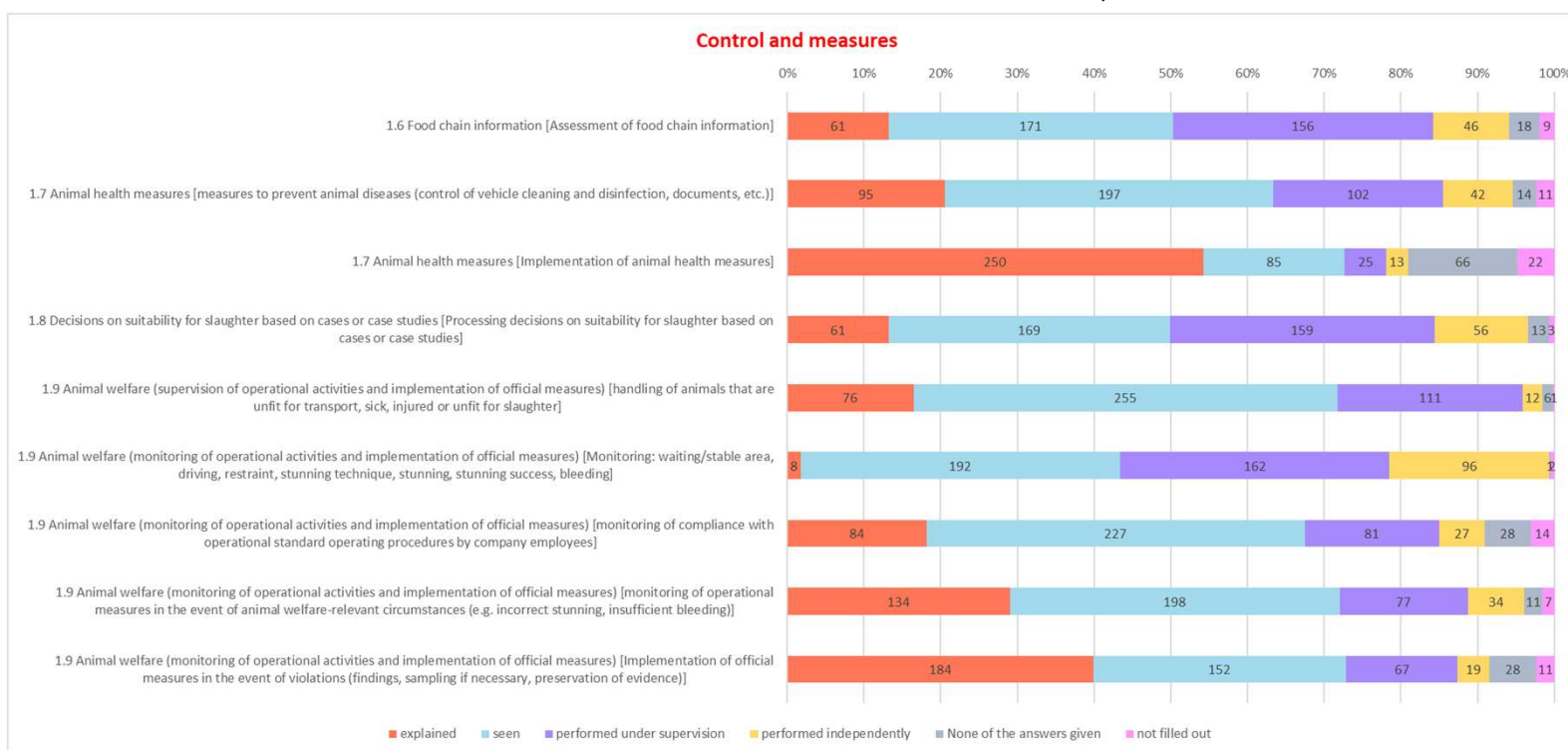


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Analysis of the evaluation forms of the extramural EPTs in the areas of "food control" and "slaughterhouse"

1.6-1.9 Control and measures

- Questions about informations that are important to determine the animals' fitness for slaughter (e.g. checking the necessary documents or animal welfare)

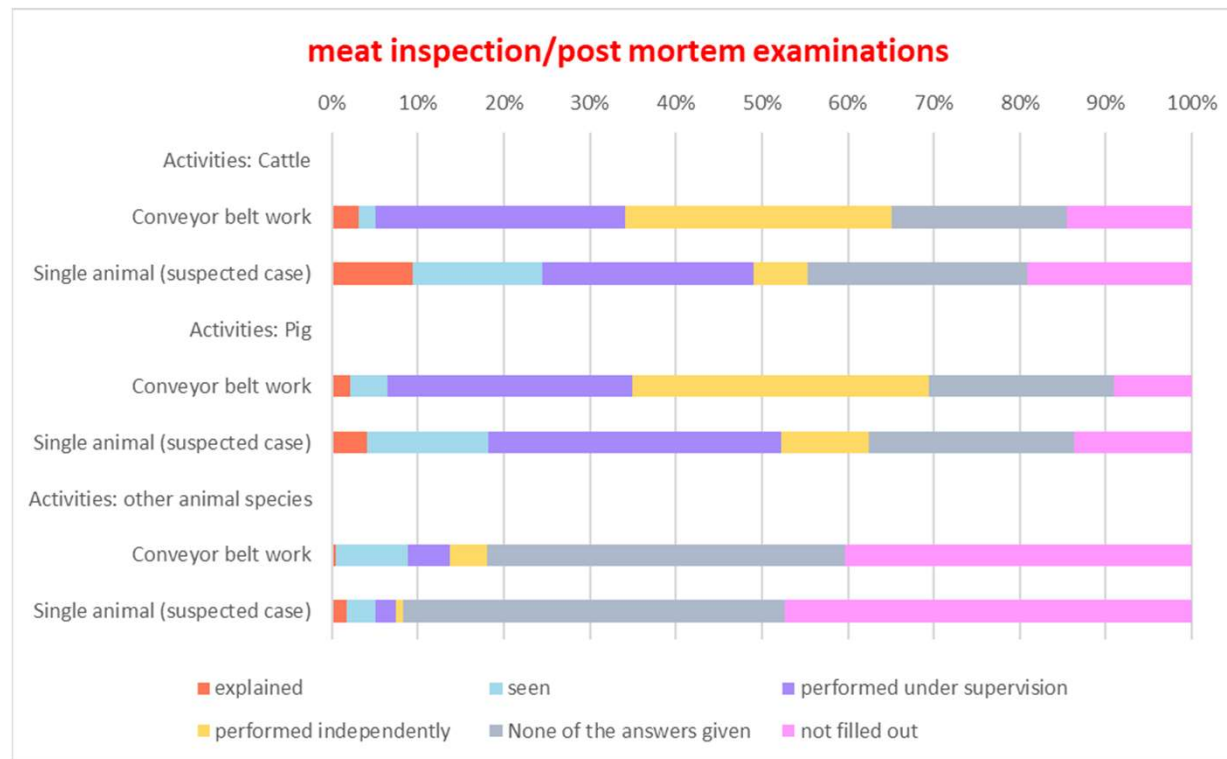


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Analysis of the evaluation forms of the extramural EPTs in the areas of "food control" and "slaughterhouse"

2.1-2.3 meat inspection/post mortem examinations

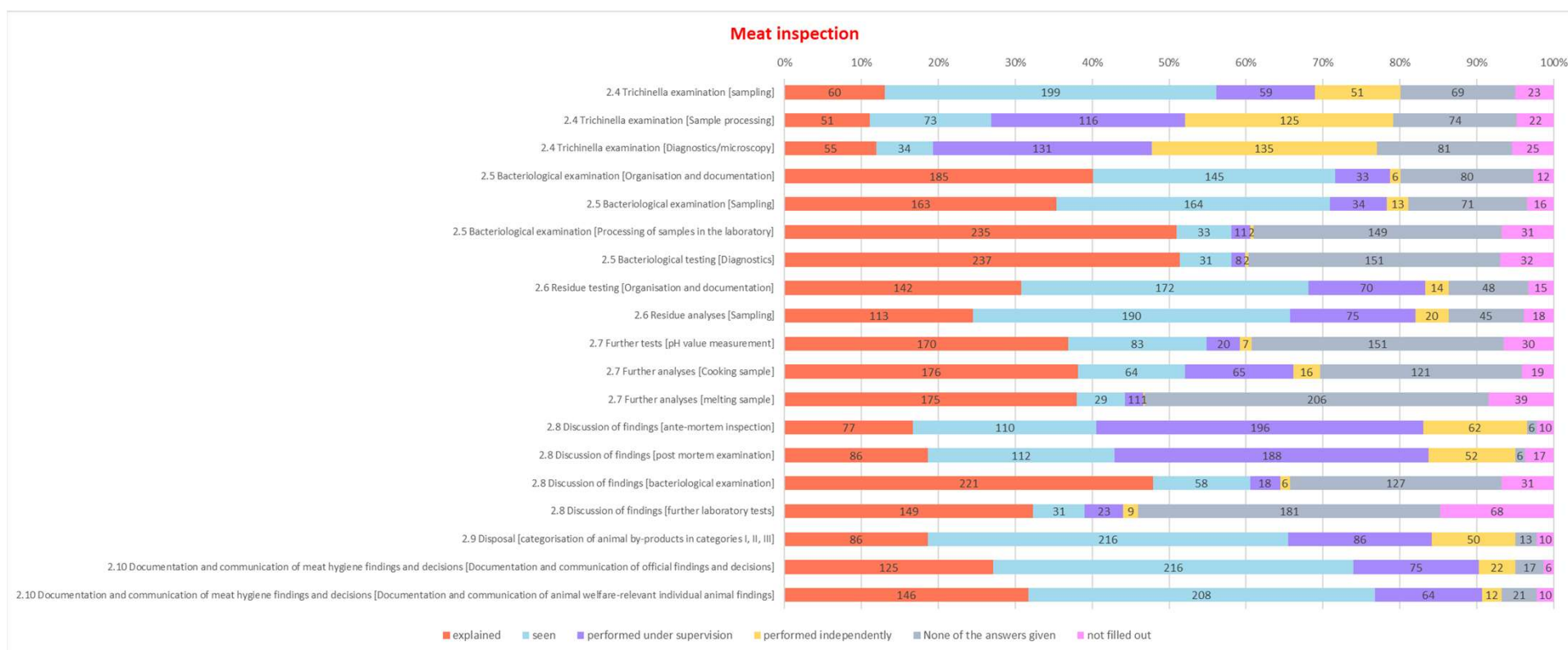
- On which animal species and to what extent was a post-mortem inspection conducted?



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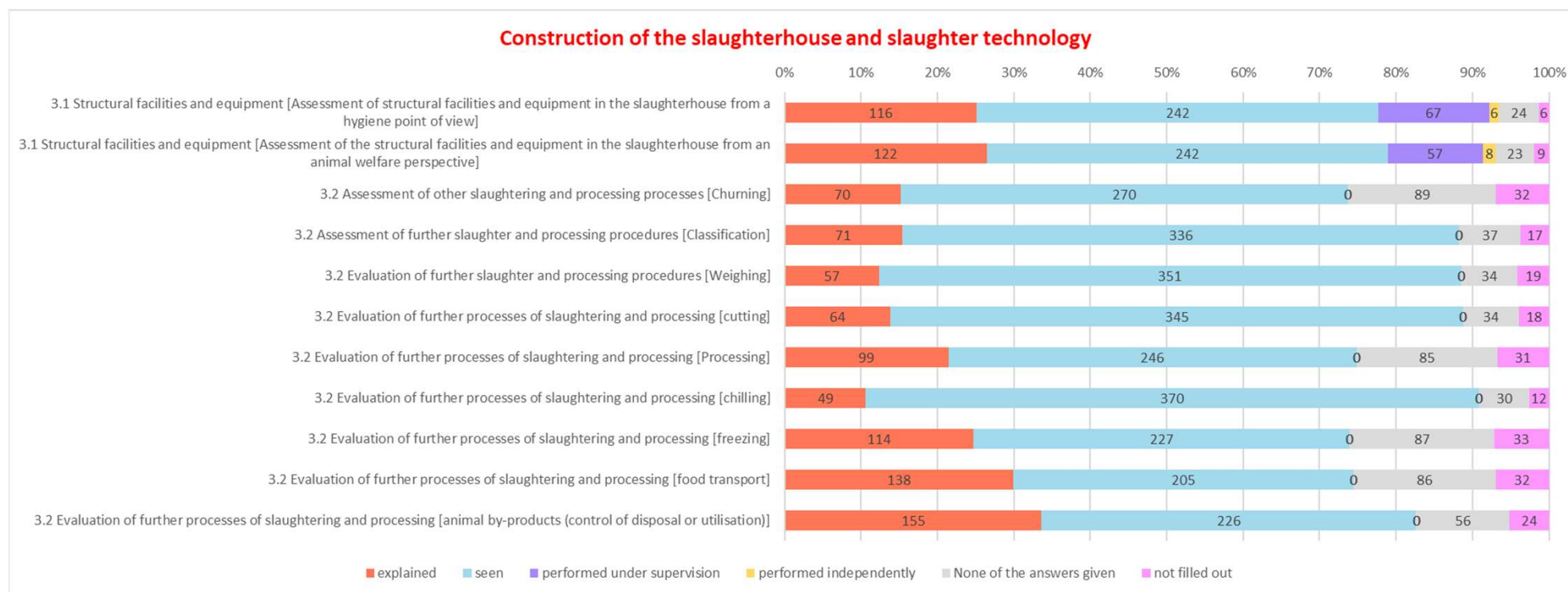
2.4-2.10 Meat inspection

- Questions about the activities and areas of activity that were processed during the meat inspection



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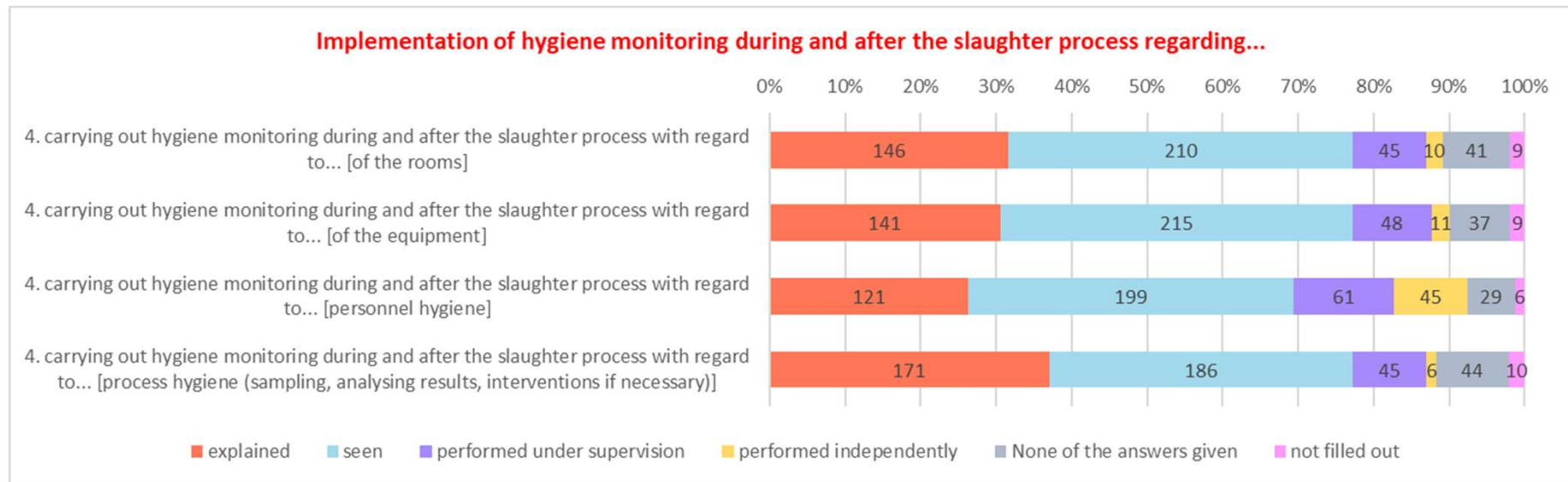
3.1-3.2 Construction of the slaughterhouse and slaughter technology



n=361

Analysis of the evaluation forms of the extramural EPTs in the areas of "food control" and "slaughterhouse"

4. Implementation of hygiene monitoring during and after the slaughter process regarding...

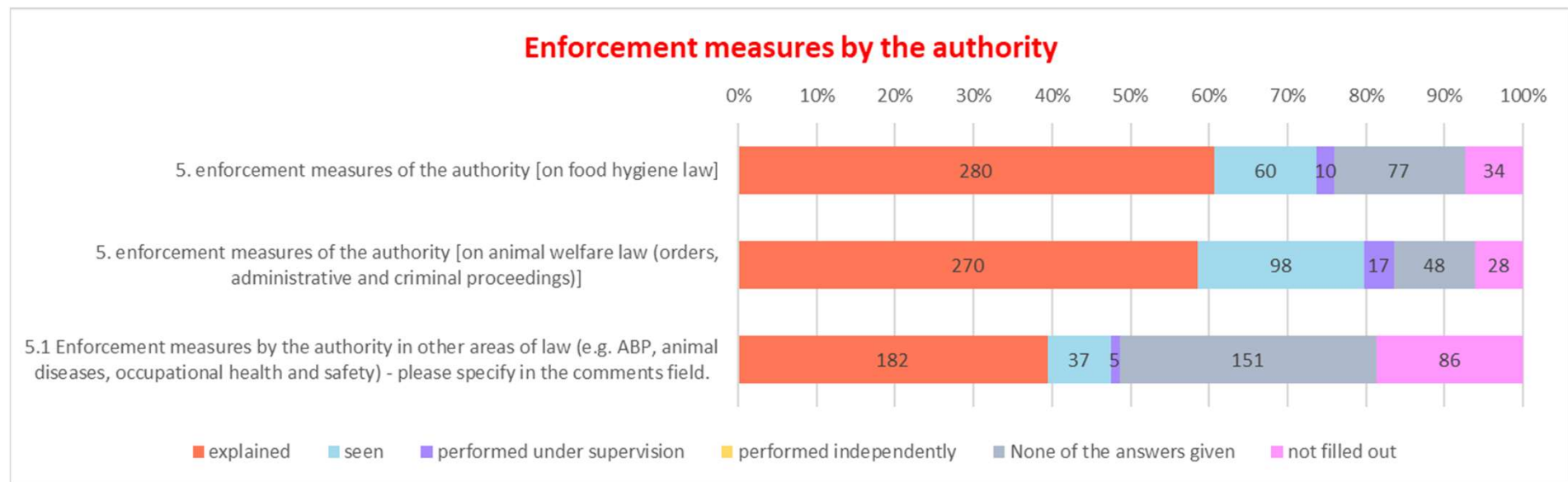


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Analysis of the evaluation forms of the extramural EPTs in the areas of "food control" and "slaughterhouse"

5.-5.1 Enforcement measures by the authority

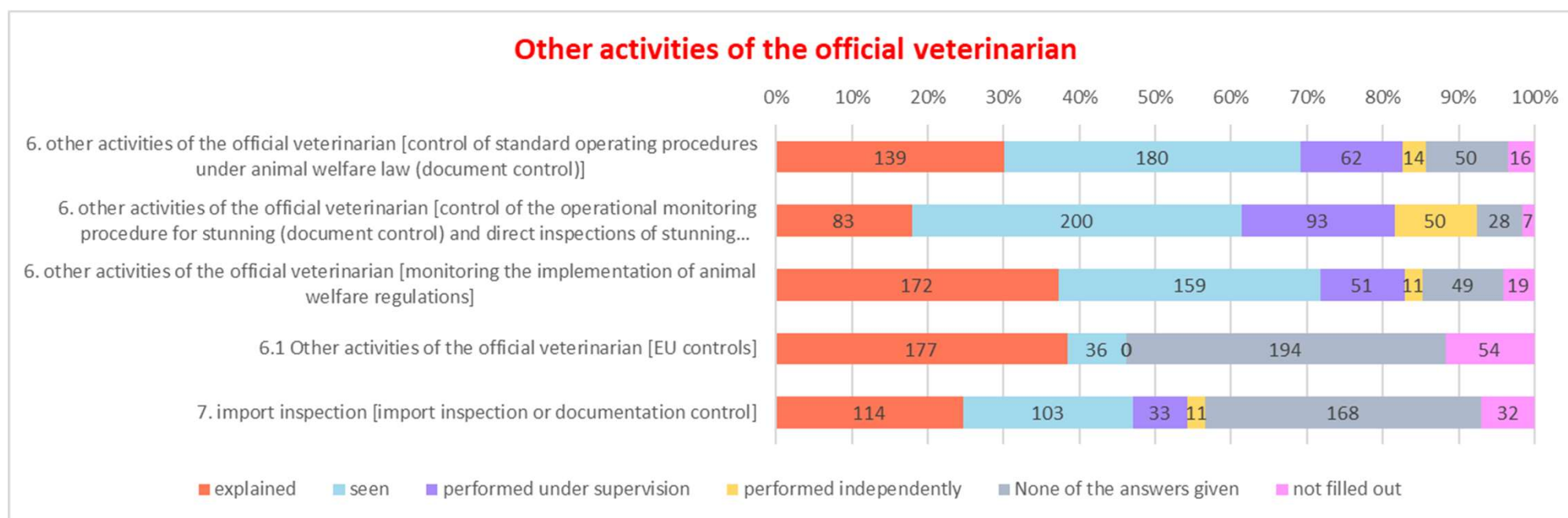
- What enforcement measures were taken by the authorities in the event of violations?



n=361

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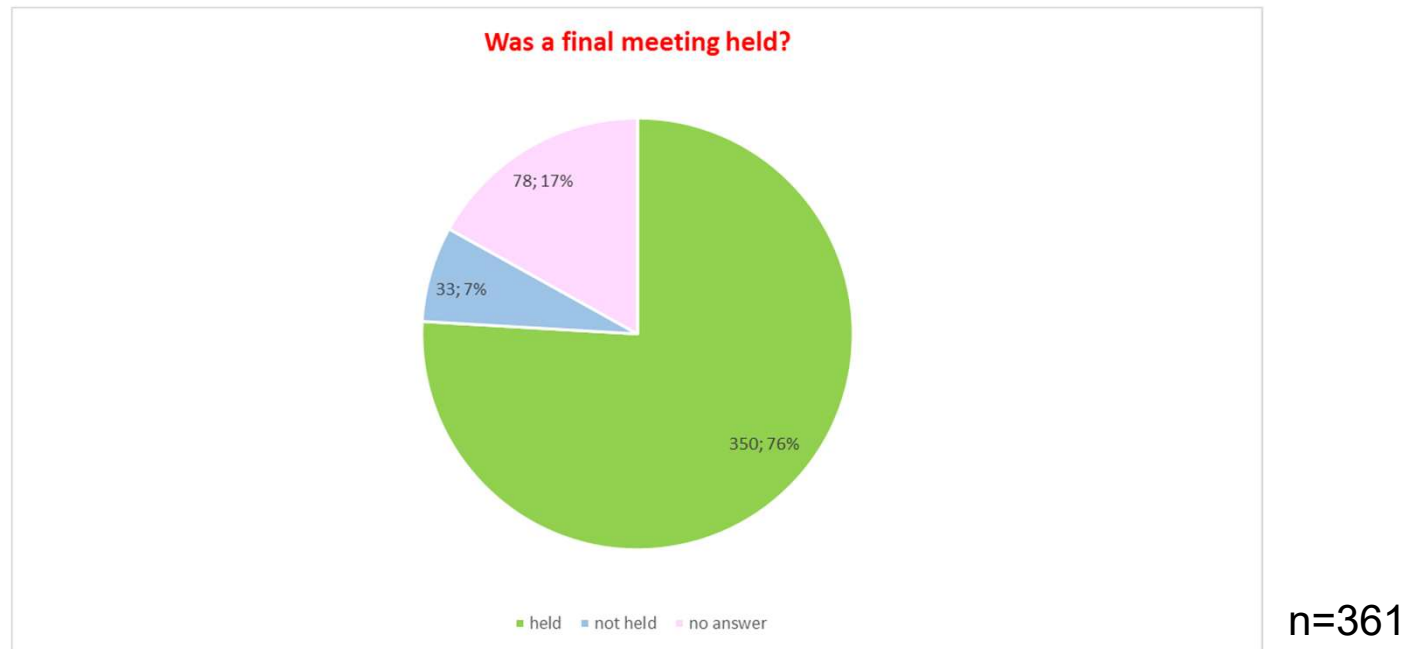
6.-7. Other activities of the official veterinarian



n=361

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8. Final meeting



- A final interview was conducted with 76% of the students