**Meat Inspection (A) (FOH. 516)**

**Overall aims of the Course:**

This course intends to teach the students how to make ante–and postmortem examination on food slaughtered animals, and perform sensory, physical, chemical and microbiological examinations to give a decision on carcasses wholesomeness for human consumption.

**Course contents:**

* Introduction, abattoir & Preslaughter handling
* Meat quality parameters
* Methods of slaughter & Emergency slaughter
* Meat quality
* Abattoir
* Postmortem inspection and stamping
* Parasitic diseases
* Tuberculosis
* Bacterial diseases
* Freshness
* Viral diseases
* Abnormal conditions
* affection
* Affection of specific parts