



CATALOG OF ELECTIVE DISCIPLINES

For students in the direction of preparation 8D091 Veterinary

Brief description of the elective disciplines of the educational program

EPG	EP	Form of education	The name of discipline	Code of subject	Discipline cycle	Content	Number of credits	Level of training	Cafedra	Course	Academic period	Pre-requisites	Post-requisites	Brief content of the discipline	Key learning outcomes	Name of the alternative discipline
D138	8D0910	Full-time	Veterinary-sanitary (PhD 3 years) national products (Kunys, shubat, kazay, meat products)	VSENP KSHK MP 7300	AS	Elective subjects	5.0	Doctoral studies by specialization (scientific & pedagogical direction)	Veterinary Sanitary	1	1	Veterinary and sanitary examination of animal products, normal and pathological anatomy, pathology, virology, microbiology, epizootology, technology, hygiene and veterinary and sanitary examination of meat and dairy products, etc.	Scientific and production activities in the processing of livestock products and the development of regulatory documents for the correct implementation of quality control of raw materials and finished products and ensuring safety.	Studies food quality and safety management systems; regulatory and legislative bases of food safety in Kazakhstan and abroad; basic aspects of product quality and safety; international ISO standards; basic requirements for a food quality and safety management system based on the principles of HACCP. Develops practical skills in the field of	Проводить анализ рисков, выявлять критические контрольные точки, уметь контролировать систему менеджмента качества и безопасности пищевой продукции на мясо, молоко и рыбопродукты. Предпринимать, на объектах транспортировки, хранения и реализации.	Veterinary aspects in the HACCP system
D138	8D0910	Full-time	Veterinary and sanitary examination of food products of European countries	VSEPP ES 7301	AS	Elective subjects	5.0	Doctoral studies by specialization (scientific & pedagogical direction)	Veterinary Sanitary	1	1	Veterinary and sanitary examination of animal products, normal and pathological anatomy, pathology, virology, microbiology, epizootology, technology, hygiene and veterinary and sanitary examination of meat and dairy products, etc.	Scientific and production activities in the processing of livestock products and the development of regulatory documents for the correct implementation of quality control of raw materials and finished products and ensuring safety.	He studies the principles and methods of developing the HACCP system at meat and dairy enterprises, the standards and benefits of implementing HACCP, the impact of physical, biological and chemical risks on the safety of livestock production, veterinary aspects. Develops skills in implementing the HACCP system at the enterprise, conducting risk analysis and determining control and critical points (CCPs), drawing up flowcharts, monitoring, and documentation.	Проводить анализ рисков, выявлять критические контрольные точки, уметь внедрять систему HACCP на мясо, молоко и рыбопродукты. Предпринимать, на объектах транспортировки, хранения и реализации.	Food quality and safety management

The catalog of elective disciplines was approved by the Academic Council of the Faculty of VITZH on 04.05.2023, Protocol No.9

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