EXTRAMURAL STUDY AWARD SCHEME
EXTRA MURAL PRACTICAL TRAINING IN PUBLIC HEALTH AND FOOD SAFETY IN 2019 in BRNO, CZECH REPUBLIC, from 04 July – 03 August 2019.

For more information visit: https://fvhe.vfu.cz/study/summer-school.html
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Background

Veterinarians have a vital role in the PUBLIC HEALTH AND FOOD SAFETY. This position is reflected in all regulated areas worldwide. It is also an area of specialisation to which undergraduates get different experiences during their training.

EVERI will sponsor 2 undergraduate students, each one with up to 800 Euros to attend for 2 weeks the above course (see separate Application form and the Administration routines) in Brno – Czech Republic in 2019.

The teaching will be conducted in English and for further details on page and separate leaflet.

Management of the scheme:

1. A student who wishes to be considered for this Scheme through EVERI please complete a separate application form and send it to EVERI no later than 30 June 2019 (ems.everi@fve.org).
2. For any other enquiry regarding participation programme/dates/accommodation etc., please contact the course organisers.
Summer School of Food Hygiene is intended for students of veterinary faculties or students of veterinary doctoral study programmes. With a tradition from 2011, it completes the level of standard education of the students at veterinary faculties by higher level of theoretical and practical knowledge in the field of food hygiene and food safety.

Where
The Faculty of Veterinary Hygiene and Ecology of the University of Veterinary and Pharmaceutical Sciences Brno is located in Brno which is the second largest city of the Czech Republic. Brno has the strategic geographic position within Central Europe with excellent transport accessibility, including an international airport.

Let's Taste It!
4th July – 3rd August 2019

Summer School of Food Hygiene?“Una sanitas – una medicina”

Programme:
Food production in Europe; Identification and evidence of animals, carcass classification; Meat, milk and plants products hygiene and technology; Eggs and egg products; HACCP; Abattoir (sanitation); Laboratory (sanitation inspection); Game keeping and inspection; Food Microbiology; Make your own yoghurt and cheese! Determination of important parameters of honey; Control of raw milk quality; Fish farming and more and more...

Fees
600 EUR for 4 weeks of practical and theoretical education, laboratory skills, trips to the farms, food companies and slaughterhouses.

Accommodation (not included)
We offer comfortable accommodation in the university Kaucík's Hall of Residence – 35 min walking distance (each room is for 2 persons - small kitchen, shower and toilet – together for two rooms).

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