

CHALLENGES IN ORGANIZING PRACTICAL MEAT INSPECTION TRAINING FOR VETERINARY STUDENTS IN FINLAND

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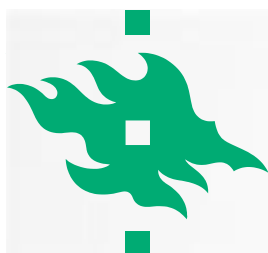
ORGANIZATION OF VETERINARY SERVICES AND TRAINING IN FINLAND

- Municipal veterinarians are responsible to control small establishments placing fresh meat on the market
- The aim of University of Helsinki is to produce veterinarians qualified as municipal veterinarians
- Requirements for practical training
 - Professional qualifications of veterinary surgeon (Directive 2005/36/EC, ESEVT Day One Competences)
 - Professional qualifications of official veterinarian (Regulation (EC) No 854/2004)
- There is a lack of veterinarians working in the field of meat inspection and slaughterhouse control

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OUR CHALLENGE

We are having troubles finding enough training places for students for their three weeks' slaughterhouse training

Overview of the situation



DEVELOPMENT OF SLAUGHTERHOUSE AND STUDENT NUMBERS

- From 2001 to 2018
 - N students increased by 42% from 48 to 68
 - N large slaughterhouses decreased by 44% from 27 to 15

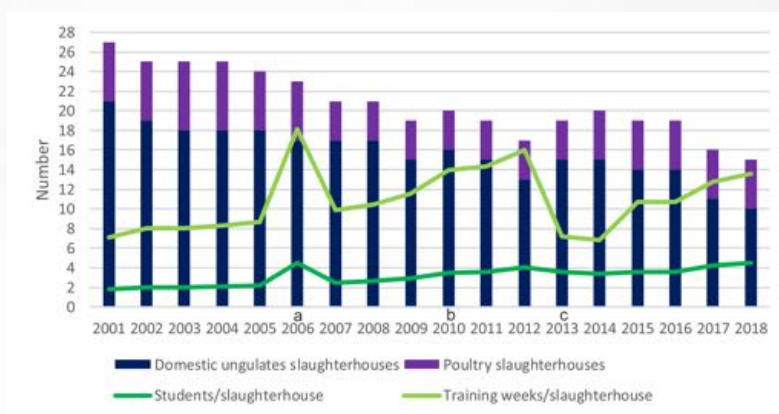


Figure 1. The development of slaughterhouse/student ratio 2001–2018.



CHANGES IN THE ORGANIZATION OF THE EXTERNAL PRACTICAL TRAINING 2001–2018

Study year	2001–2002	2002–2003	2003–2004	2004–2005	2005–2006	2006–2007	2007–2008	2008–2009	2009–2010	2010–2011	2011–2012	2012–2013	2013–2014	2014–2015	2015–2016	2016–2017	2017–2018
a) Length	4 wks	4 wks	4 wks	4 wks	4 wks	4 wks	4 wks	4 wks	4 wks	4 wks	4 wks	4 wks	3 wks	3 wks	3 wks	3 wks	3 wks
b) Beef and pork SH	2 wks	2 wks	2 wks	2 wks	2 wks	2 wks	2 wks	2 wks	2 wks	2 wks	2 wks	1 wk	1 wk	1 wk*	1 wk*	1 wk*	1 wk*
c) RSAAs											1 wk	1 wk	1 wk	1 wk	1 wk	1 wk	1 wk
d) Substitute	1 wk / 4 wks	1 wk / 4 wks	1 wk / 4 wks	1 wk / 4 wks	1 wk / 4 wks	1 wk / 4 wks	1 wk / 4 wks	1 wk / 4 wks	1 wk / 4 wks	1 wk / 3 wks	1 wk / 3 wks	1 wk / 3 wks	1 wk / 2 wks	1 wk / 2 wks	1 wk / 2 wks	1 wk / 2 wks	1 wk / 2 wks

a) Length of the training period. b) Requirement to practice in beef and pork slaughterhouses. c) Possibility to practice in Regional State Administrative Agencies. d) The length of work experience required to substitute one week of training.

- Increased supervision fee for official veterinarians
- One week of training to clinical rotation



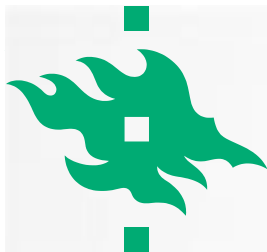
DISCUSSION AND CONCLUSIONS

- Too many students and too few slaughterhouses
- Several changes in the organisation and concessions in the requirements of practical slaughterhouse training during last ten years.
- There is a need to rethink how to organize practical training in the future.
 - What is the optimal length of training in a slaughterhouse during basic vet training?
 - How to make sure, there are enough competent veterinarians to work as official veterinarians?
 - How will the changes in food trends, legislation and organization of official controls in Finland affect the need for specialized veterinarians?

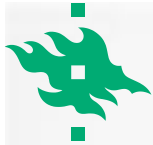


DISCUSSION AND CONCLUSIONS

- What are our options in regards of the training?
 - Training slaughterhouses with paid instructors during basic veterinary training?
 - Optional practical training for the students interested in meat inspection?
 - Practical training for official controls after graduation?
 - Reduce the student admission and full training for all?
 - Use of small scale slaughterhouses for training?
 - Virtual applications?
 - Something else?
- **How is the training organized in other countries?**

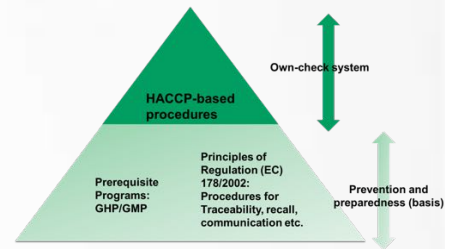


THANK YOU



REQUIREMENTS FOR TRAINING

- ESEVT Day One Competences
 - Ante-mortem and post-mortem inspection
- Regulation (EC) No 854/2004
 - 200 h under official veterinarian supervision
 - Auditing food safety management systems
 - Slaughterhouses, cutting plants, inspection posts for fresh meat and on holding
- We have 3 weeks in slaughterhouses, 2 weeks in municipal food and environmental control units



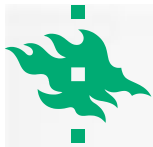
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THEORY IN FOOD AND ENVIRONMENTAL CONTROLS

- Bachelor program (10 ECTS)
 - ELK-202 Meat inspection 7 ECTS
 - ELK-006 Veterinarian as an official 3 ECTS
- Licentiate program (32 ECTS)
 - ELL-1074 Slaughterhouse hygiene 2 ECTS
 - ELL-301 Food hygiene 15 ECTS
 - ELL-302 Environmental health 7 ECTS
 - ELL-303 Food and environmental toxicology 3 ECTS
 - ELL-304 Food and environmental health legislation and control 5 ECTS



AFTER GRADUATION AS A VETERINARY LICENTIATE

- Meat inspection examination 20 ECTS
 - 4 weeks practical training in slaughterhouses (5 ECTS)
 - A test on theory and legislation

- Food hygienist examination 30 ECTS
 - Theory course on environmental health administration (3 weeks)
 - 2 days of Finnish Food Safety Authority's training days on food controls
 - Theory examination
 - 4 weeks practical training in municipal food and environmental health control units (5 ECTS)

