

VET FORUM 2012

April 16th to 19th 2012

The programme has been developed in cooperation with:
*Danish Agriculture & Food Council, DVM Aivars Berzins, Dr.med.vet., Ph.D.,
Latvia University, Riga, Latvia, Mati Roasto, DVM, PhD. Estonian University of
Life Sciences, Tartu, Estonia*



**Facilitator: The Danish Meat
Trade College
Roskilde Denmark**



April 16th 2012 - Opening seminar

09:30 – 10:00 registration

Moderator:

Jesper Valentin Petersen, Veterinary surgeon, senior consultant, DVM, Danish Agriculture & Food Council

Speakers:

Dr. Robert Huey, vice president of the European Veterinary Federation (FVE)

- The role, task and responsibilities of veterinarians in One Health
- New competences
- Status on usage of auxiliary personal
- Critical points in meat inspection

12:00 – 13:00 Lunch

14:30 - Coffee break



Lis Alban, chief researcher, DVM
Ph.D., Danish Agriculture & Food
Council – Adjunct professor, Faculty
of Life Sciences, University of
Copenhagen

- Risk-based meat inspection
- Future legislation on meat inspection/ hygiene
- Novel insights into GMP, GHP and HACCP in meat industry (slaughtering, meat cutting)
- Future meat inspection in EU - Scientific opinion on meat inspection in EU

Jesper Valentin Petersen, Veterinary surgeon senior consultant, DVM,
Danish Agriculture & Food Council

- Current meat inspection in an EU and international perspective

Plenum discussions

16:00 Wrap up of today's discussion

For participants in the full 4-days programme:

18:00 Welcome dinner

April 17th 2012

Inger Faerge, DVM, Ph.D., veterinary lecturer, the Danish Meat Trade College

- Slaughtering of pigs/practical meat control at our training and research slaughterhouse

Workshops and discussion

Start: 09:00
Coffee break: 10:30
Lunch: 12:00 – 13:00
Coffee break: 14:30
Wrap up: 16:00
Dinner: 18:00

April 18th 2012

Henrik Elvang Jensen, Professor, Ph.D., Dipl. ECVP, Department of Veterinary Disease Biology, Section of Pathology, Faculty of Life Sciences, University of Copenhagen

- The general interpretation of lesions at meat inspection
- Pyemia: the pathobiology and bio-safety
- Forensic pathology at meat inspection
- Practicals based on diseased organs collected at Danish Slaughterhouses

Start: 09:00
Coffee break: 10:30
Lunch: 12:00 – 13:00
Coffee break: 14:00
Wrap up: 15:00
Dinner: 18:00

April 19th 2012

Study tour "Ante & Post mortem and animal welfare"

- Visiting a Danish pig farm focusing on loading & transport of pigs
- Visiting a Danish slaughterhouse focusing on unloading/stabling/driving/stunning/meat inspection
- Meeting local Danish meat inspectors at the Danish slaughterhouse

Start: 08:00
Picnic lunch: 12:00
Wrap up: 16:00

Cost for participation full 4 days programme:

- EURO 1,300 inclusive 25% VAT

The course will be conducted at minimum 25 participants and maximum 30 participants.

The cost includes:

- organisation/coordination and set up of the seminar
- coffee breaks, lunch and dinner
- use of practical facilities + working clothes, etc.
- study tours
- photo copy and printing of relevant informative material

Exclude cost for transport to Roskilde and accommodation during seminar

In our conference centre OCTAVIA we can offer accommodation in single room with bath inclusive breakfast at per night EURO 89 per person.

It is possible to participate in 1st day seminar programme at EURO 215 inclusive 25% VAT.

The cost includes:

- organisation/coordination and set up of the seminar
- coffee breaks and lunch
- photo copy and printing of relevant informative material

Deadline for signing up is February the 15th 2012 by e-mail to: kaw@ucr.dk
We kindly ask you to send full name, name of organisation, e-mail address and contact telephone no. Also please specify if you want to participate in the first day's programme only or in the full 4 days program.

In case you want to make reservation of hotel please inform about arrival and departure date.

In case you have any questions please do not hesitate to contact Anders Bowall-Jensen at: AB@ucr.dk/ tel. no: 0045 41721002 or Karen Wahlgreen at: KAW@ucr.dk tel.no: 0045 41721020.

The seminar will take place at:

The Danish Meat Trade College - UCR - Slagteriskolen
Maglegaardsvej 8 - 4000 Roskilde - Denmark
www.ucr.dk