

# Internship Program

## Veterinary Food Safety



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Internship Program  
Veterinary Food Safety

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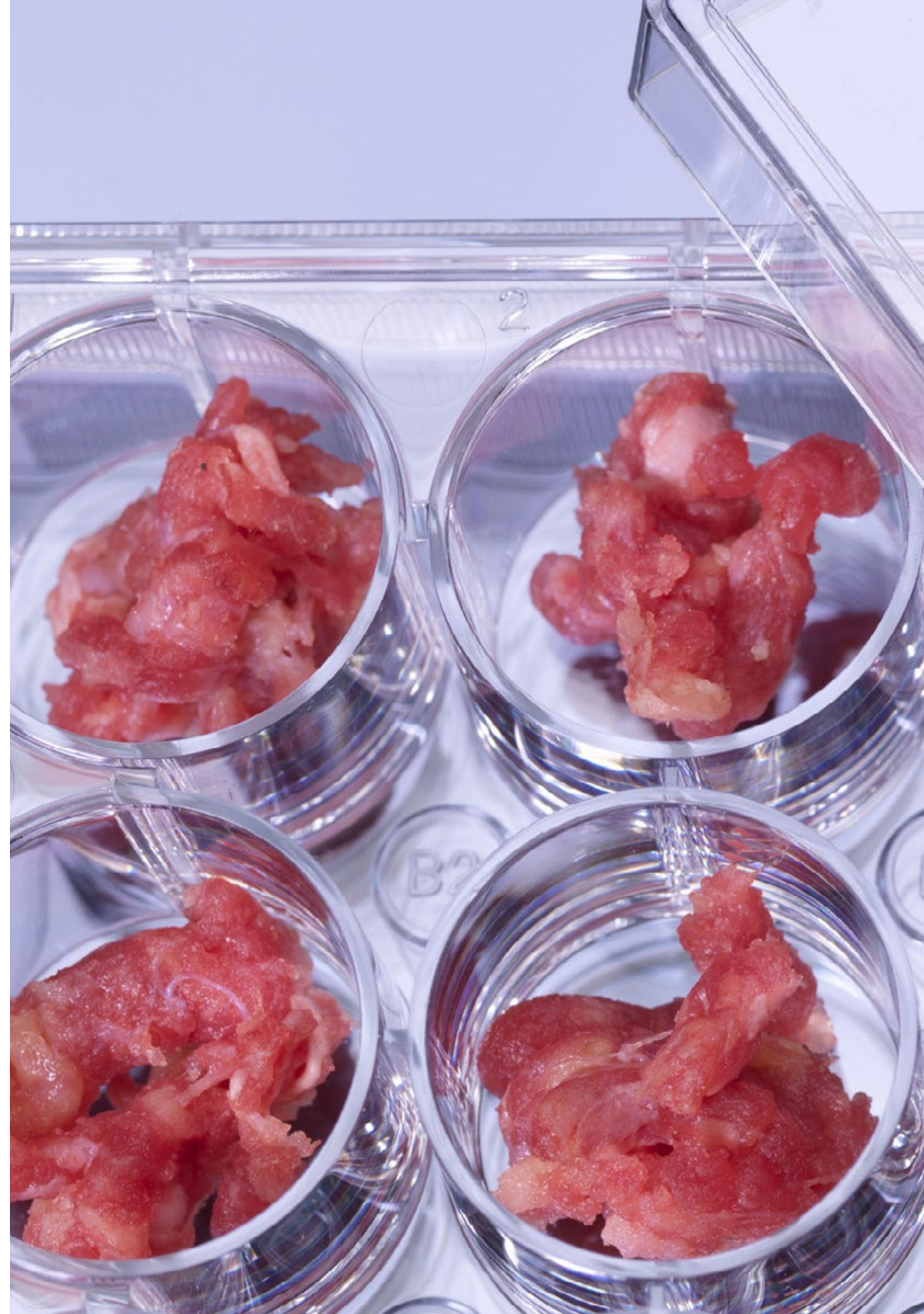
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# 01 Introduction

In a globalized consumer society where food of animal origin travels thousands of kilometers from the point of processing to final consumption, traceability and transparency are crucial. Thanks to these procedures, any problem or type of contamination can be identified and dealt with quickly. In this sense, veterinary professionals specialized in the food industry are in high demand by companies in the sector. For this reason, TECH launches this completely practical program in which students will delve into the latest trends to ensure the quality and safety of food derivatives, prevent zoonotic diseases and comply with stringent regulations. All this through an intensive 3-week on-site stay.



*You will master the latest developments in the food industry to protect public health and maintain confidence in the global supply chain"*





The production and distribution of food of animal origin is expanding globally. This means that Veterinary Food Safety has become a fundamental pillar to preserve public health and the integrity of the food industry. In this sense, the increasing complexity of the supply chain and globalization have intensified the risks associated with food contamination and disease outbreaks. Therefore, the need for highly trained and updated professionals is an urgent response to these challenges. With the intervention of these professionals, it is possible to reduce countless risks that afflict the quality of life of millions of people and, together, underpin the reputation of this industry.

In this context, this TECH Internship Program in Veterinary Food Safety has been meticulously designed to address the industry's most pressing challenges. During the program, graduates will acquire rigorous competencies in hygiene practices, risk identification and management, and the implementation of quality control systems in animal food production.

Over the course of 3 intensive weeks, with a 120-hour course load, students will participate in a dynamic program ranging from facility inspection and monitoring of cleanliness trends to the application of crisis management protocols. This face-to-face immersion will allow them to improve their skills in identifying critical control points, analyzing epidemiological trends, and applying corrective actions.

During this period, veterinarians will be supported by an assistant tutor. This expert will not only guide the learning process, but also ensure that all training requirements are met. Their role is crucial in ensuring that professionals acquire the necessary skills that they can apply in real-life situations, thus contributing to strengthening food safety globally.

# 02

## Why Study an Internship Program?

In the field of Veterinary Food Safety, it is imperative to provide professionals with solid knowledge backed by the latest scientific evidence. To achieve this premise, it is not enough to offer theoretical or empirical content. For this reason, TECH has developed a disruptive learning modality in which the graduates will have at their disposal an exclusive and intensive face-to-face experience. Throughout 3 intensive weeks, the professionals will be integrated into a multidisciplinary team where they will apply state-of-the-art protocols and techniques in this field.

An academic experience that will boost your practice in a holistic and integral way.



*TECH will open the doors of practical and challenging environments to deepen and manage in first person the latest advances in Veterinary Food Safety"*

### 1. Updating from the Latest Technology Available

The field of Veterinary Food Safety has undergone a constant evolution, incorporating advances such as sophisticated monitoring systems, improved methods of contaminant detection and the use of innovative technologies in the traceability of food products. With the goal of immersing the professional in these advances, TECH presents a Internship Program designed to broaden their skills and boost their professional development.

### 2. Gaining In-depth Knowledge from the Experience of Top Specialists

The outstanding team of professionals that will guide the participant throughout the practical program represents a solid guarantee of excellence and an unparalleled opportunity for updating. With a specifically designated tutor, participants will be able to observe and participate in real-life situations in an industry-leading environment, allowing them to incorporate the most effective approaches and procedures in Veterinary Food Safety into their daily practice.

### 3. Entering first-class Communication Management environments

TECH makes a meticulous selection of the centers for the Internship Program, ensuring that the professional has access to a prestigious clinical environment in the field of Veterinary Food Safety. This provides the opportunity to experience the daily routine of a demanding and rigorous work environment, always applying the latest research and scientific fundamentals in the work methodology.



#### 4. Putting the acquired knowledge into daily practice from the very first moment

The academic environment often presents educational programs that do not fully meet the daily demands of professionals, requiring extensive teaching loads. For this reason, TECH introduces an innovative learning model, completely practical, which facilitates the acquisition of skills in state-of-the-art procedures in the field of Veterinary Food Safety in little more than 3 weeks of face-to-face stay.

#### 5. Expanding the Boundaries of Knowledge

TECH offers the opportunity to carry out this Internship Program not only in leading centers in different parts of the world. In this way, the Veterinary Food Safety professional can expand their frontiers and update with the best experts, who work in leading facilities in different continents. An exclusive opportunity that only TECH, the world's largest digital university can offer to enrich the training in this crucial field.



*You will have full practical immersion at the center of your choice"*

# 03 Objectives

The purpose of this program is to provide its graduates with the most comprehensive competencies in the management of advanced procedures for food traceability in an eminently practical way. To this end, the academic pathway is supported by recognized experts and guarantees an environment that stands out for its scientific quality and technological innovation in the field of Veterinary Food Safety.



## General Objectives

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- ◆ Develop good hygiene and traceability practices in the production of raw materials
- ◆ Evaluate food industry processes to identify those items that do not meet specific requirements to ensure food safety and consumer health
- ◆ Determine the requirements to be met by food analysis laboratories (ISO IEC 17025 Standard, applicable to the accreditation and certification of quality systems in laboratories)
- ◆ Establish critical control points







## Specific Objectives

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- ◆ Distinguish the types of vegetable crops and the regulations applicable to each of them
- ◆ Differentiate the mechanisms of internal auditing and certification of primary production
- ◆ Analyze foods of differentiated quality and the certification system for these products
- ◆ Outline the process for identifying and ensuring the safety of raw materials, processed foods and the suitability of water in the production of safe products for food and feed
- ◆ Define the most appropriate methodology for food quality assessment: integrity analysis and characterization, including the detection of biotic or abiotic food contaminants that may pose a health risk to consumers
- ◆ Identify and discover the main tools for the identification of batches
- ◆ Establish procedures for locating, immobilizing and recalling products in case of incidents
- ◆ Define the responsibility of the participants in the food chain
- ◆ Classify the types of liability and offenses in the field of food safety
- ◆ Identify the main hazards associated with food according to their physical, chemical or biological nature, and some of the methods used to control them
- ◆ Apply these principles to the development of a safety management plan
- ◆ Define the methods to evaluate the efficiency of a critical point and the safety management plan
- ◆ Identify the different types of Good Practices (GxP) required in a food safety management system and their certification
- ◆ Determine alternatives for the implementation of prerequisite programs (PPR), HACCP plans and monitoring of standardized operating programs (SOP)
- ◆ Develop mechanisms for digitalizing the management of internal audits, recording corrective actions and monitoring continuous improvement programs
- ◆ Integrate prerequisite programs and management charts to ensure food safety
- ◆ Apply internal audits, complaints or internal incidents as tools for the validation of control processes
- ◆ Design research and development protocols for the incorporation of functional ingredients to a base food, taking into account its techno-functional properties, as well as the technological process involved in its elaboration
- ◆ Implement research and development methodologies to evaluate the functionality, bioavailability and bioaccessibility of novel foods and ingredients
- ◆ Compile the sources of financing for R&D&I activities in the development of new food products that allow different innovation strategies in the food industry to be addressed
- ◆ Distinguish the ways of access to public and private sources of information in the scientific-technical, economic and legal fields for the approach of an R&D&I project

# 04 Educational Plan

This TECH Internship Program is characterized by a face-to-face stay in a prestigious center. Throughout 3 weeks, in 8-hour days from Monday to Friday, the graduates will be able to acquire experience and knowledge in a direct and first-person way, covering real problems. All this thanks to the fact that the centers chosen for this academic itinerary will be equipped with the most innovative resources and will ensure animal welfare, from breeding to slaughter.

In this training proposal, of a completely practical nature, the activities are aimed at developing and perfecting the skills necessary for the provision of animal food analysis in a field that requires a high level of qualification, and are oriented to the specific training for the exercise of the activity, in a sector that is vital to strengthen food safety at a global level.

This program offers professionals the opportunity to develop their skills by working in a constantly changing sector that requires a high level of specialization and monitoring of all processes. In addition, the practical application of the knowledge allows to perfect the food safety protocols by polishing the students' skills under the guidance of an outstanding adjunct tutor.

The practical teaching will be carried out with the active participation of the student performing the activities and procedures of each area of competence (learning to learn and learning to do), with the accompaniment and guidance of teachers and other training partners to facilitate teamwork and multidisciplinary integration as transversal competencies for the practice of Veterinary Food Safety (learning to be and learning to relate).



The procedures described below will form the basis of the practical part of the training, and their implementation will be subject to the center's own availability and workload, with the proposed activities being the following:

Module	Practical Activity
<b>Inspection of facilities</b>	Conduct inspections of farms, slaughterhouses, food processing plants and other animal production related facilities
	Identify potential food safety hazards in these facilities
	Evaluate the effectiveness of cleaning and disinfection programs at facilities
	Review documentation and records related to food safety, such as temperature logs and waste management protocols
	Conduct targeted inspections to assess compliance with animal welfare regulations at production facilities
	Implement corrective actions after identifying areas for improvement during inspections
<b>Monitoring hygiene practices</b>	Observe and evaluate hygienic practices in food handling, processing and storage
	Develop food hygiene and safety protocols
	Conduct unannounced audits to assess consistency in the application of hygiene practices
	Train staff on good hygiene and food handling practices
	Organize hands-on sessions to demonstrate proper use of personal protective equipment (PPE) and cleaning tools
	Evaluate the effectiveness of pest control programs and suggest improvements
<b>Quality Control</b>	Implement sampling techniques for quality verification of food products of animal origin
	Perform laboratory tests to evaluate the presence of pathogens or contaminants
	Identify quality indicators in products of animal origin, such as color, texture, and odor
	Analyze laboratory reports and interpret microbiological and chemical test results
	Conduct sensory tasting tests to evaluate the organoleptic quality of meat and dairy products
	Implement quality certification programs, such as the appellation of origin seal

Module	Practical Activity
<b>Monitoring the supply chain</b>	Follow the supply chain from farm to table to identify potential points of contamination or risk
	Conducting supplier audits and assessing product traceability
	Conduct interviews and questionnaires along the supply chain to assess knowledge of and compliance with food safety practices
	Collaborate in the implementation of more advanced traceability systems, such as the use of tracking and labeling technologies
	Apply real-time monitoring systems to track temperature and transport conditions of perishable products
	Evaluating the effectiveness of raw material receiving and storage procedures at processing facilities
<b>Training in Good Manufacturing Practices (GMPs) and HACCP</b>	Collaborate in the revision and continuous updating of manuals and procedures related to GMP and HACCP
	Participate in training sessions for work teams on the importance and practical application of GMP and HACCP
	Implementing and monitoring Good Manufacturing Practices programs
	Identify critical control points and develop HACCP (Hazard Analysis and Critical Control Point) plans
	Adapt training programs to adapt to changes in regulations or new technologies
	Implement practical sessions to identify and manage critical control points in production processes
<b>Research and Analysis</b>	Participate in research projects related to veterinary food safety
	Extract epidemiological data and collaborate in the identification of emerging trends and risks
	Collect field data for epidemiological investigations of foodborne disease outbreaks
	Analyze long-term trends in food safety and propose improvements based on findings
	Investigate the use of new technologies, such as smart sensors and blockchain, to improve traceability and safety in the supply chain
	Study the effectiveness of communication strategies to promote the adoption of safer practices in animal food production

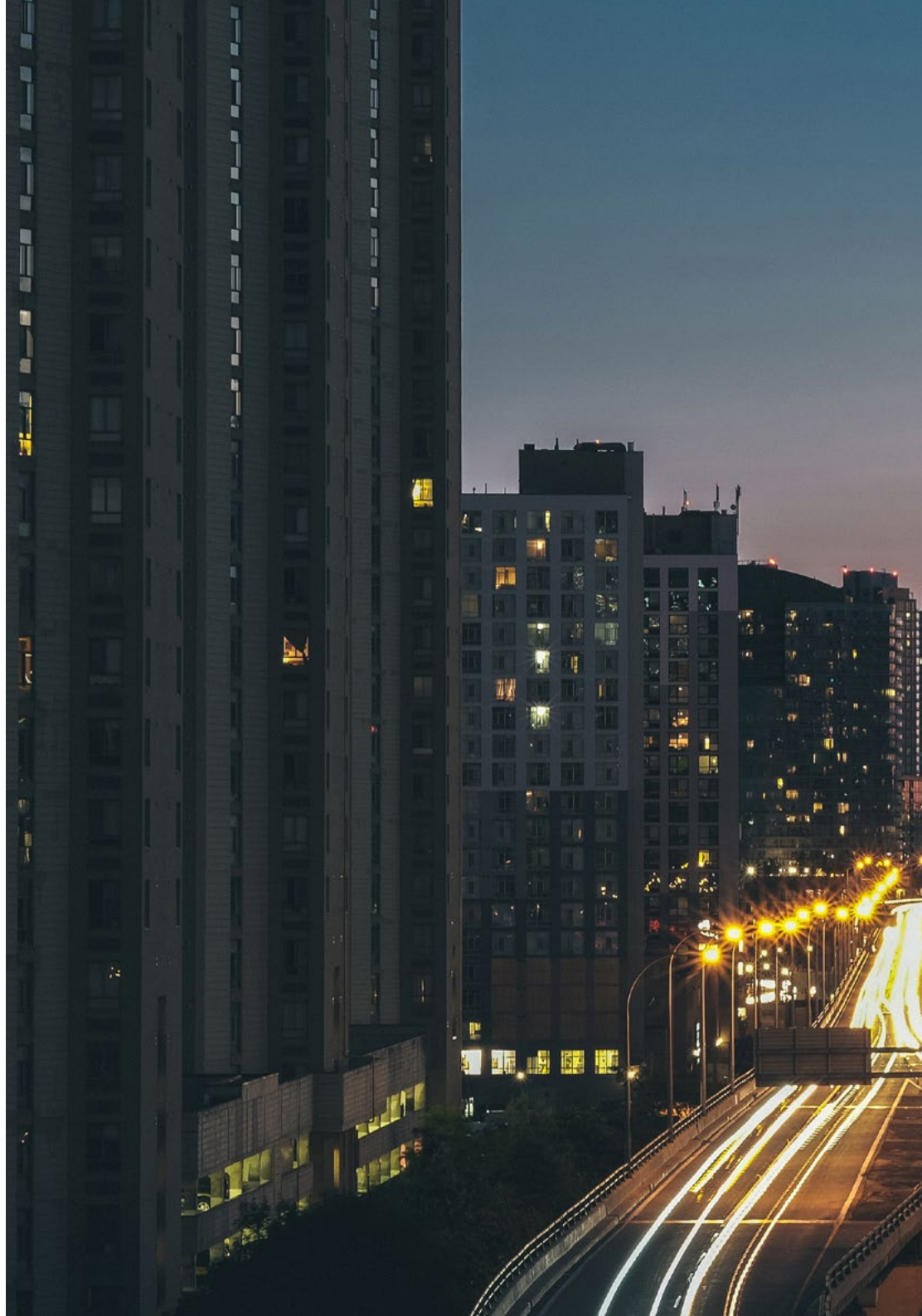
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# Where Can I Do the Internship Program?

With the commitment to provide quality education accessible to all, TECH has decided to expand academic opportunities by offering this training in a variety of centers throughout the country. This exclusive possibility allows professionals to continue advancing in their careers by collaborating with leading specialists in various centers of reference within the sector.

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*Take your Internship Program in a prestigious veterinary center and put into action everything you have learned from the best professionals in the sector”*





The student will be able to do this program at the following centers:



### Marcelle Natureza

Country	City
Spain	Lugo

Address: Marcelle, 6, 27154  
San Martin de Guillar, Lugo

Zoo specialized in conservation and animal welfare

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**Related internship programs:**

- Animal Welfare
- Wildlife Management

# 06 General Conditions

## Civil Liability Insurance

This institution's main concern is to guarantee the safety of the trainees and other collaborating agents involved in the internship process at the company. Among the measures dedicated to achieve this is the response to any incident that may occur during the entire teaching-learning process.

To this end, this entity commits to purchasing a civil liability insurance policy to cover any eventuality that may arise during the course of the internship at the center.

This liability policy for interns will have broad coverage and will be taken out prior to the start of the practical training period. That way professionals will not have to worry in case of having to face an unexpected situation and will be covered until the end of the internship program at the center.



## General Conditions of the Internship Program

The general terms and conditions of the internship agreement for the program are as follows:

**1. TUTOR:** During the Internship Program, students will be assigned two tutors who will accompany them throughout the process, answering any doubts and questions that may arise. On the one hand, there will be a professional tutor belonging to the internship center who will have the purpose of guiding and supporting the student at all times. On the other hand, they will also be assigned an academic tutor, whose mission will be to coordinate and help the students during the whole process, solving doubts and facilitating everything they may need. In this way, the student will be accompanied and will be able to discuss any doubts that may arise, both clinical and academic.

**2. DURATION:** The internship program will have a duration of three continuous weeks, in 8-hour days, 5 days a week. The days of attendance and the schedule will be the responsibility of the center and the professional will be informed well in advance so that they can make the appropriate arrangements.

**3. ABSENCE:** If the students do not show up on the start date of the Internship Program, they will lose the right to it, without the possibility of reimbursement or change of dates. Absence for more than two days from the internship, without justification or a medical reason, will result in the professional's withdrawal from the internship, therefore, automatic termination of the internship. Any problems that may arise during the course of the internship must be urgently reported to the academic tutor.

**4. CERTIFICATION:** Professionals who pass the Internship Program will receive a certificate accrediting their stay at the center.

**5. EMPLOYMENT RELATIONSHIP:** The Internship Program shall not constitute an employment relationship of any kind.

**6. PRIOR EDUCATION:** Some centers may require a certificate of prior education for the Internship Program. In these cases, it will be necessary to submit it to the TECH internship department so that the assignment of the chosen center can be confirmed.

**7. NOT INCLUDED:** The Internship Program shall not include any element not described in these conditions. Therefore, it does not include accommodation, transportation to the city where the internship takes place, visas or any other items not listed

However, students may consult with their academic tutor for any questions or recommendations in this regard. The academic tutor will provide the student with all the necessary information to facilitate the procedures in any case.

# 07 Certificate

This **Internship Program in Veterinary Food Safety** contains the most complete and up-to-date program in the professional and academic landscape.

After the student has passed the assessments, they will receive their corresponding Internship Program diploma issued by TECH Technological University via tracked delivery\*.

The diploma issued by TECH will reflect the grade obtained in the test.

Title: **Internship Program in Veterinary Food Safety**

Duration: **3 weeks**

Attendance: **Monday to Friday, 8-hour consecutive shifts**

Total Hours: **120 h. of professional practice**





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Veterinary Food Safety

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