

PLEASE TICK THE ITEMS THAT ARE INCLUDED IN YOUR UNDERGRADUATE COURSE, PUT THE NAME OF YOUR ESTABLISHMENT; YOUR SIGNATURE AS DEAN AND

1) FAX IT TO THE EAEVE OFFICE (+43-1-512 77 10)

2) SEND THE ORIGINAL BY POST TO:

**EAEVE Head Office
c/o Dr. Ursula Deimel
Biberstr. 22/8
1010 Wien/Austria**

by Feb 17 th, 2010

Establishment:

Date:

Signature of Dean: () (Name in Caps)

**REGULATION (EC) No 854/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL
of 29 April 2004**

laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption

CHAPTER IV: PROFESSIONAL QUALIFICATIONS

A. OFFICIAL VETERINARIANS

1. The competent authority may appoint only veterinarians who have passed a test meeting the requirements of paragraph 2 as official veterinarians.

2. The competent authority must make arrangements for the test. The test is to confirm knowledge of the following subjects to the extent necessary depending on the veterinarian's background and qualifications:

- a) national and Community legislation on veterinary public health, food safety, animal health, animal welfare and pharmaceutical substances;
- b) principles of the common agricultural policy, market measures, export refunds and fraud detection (including the global context: WTO, SPS, Codex Alimentarius, OIE);
- (c) essentials of food processing and food technology;
- (d) principles, concepts and methods of good manufacturing practice and quality management;

- (e) pre-harvest quality management (good farming practices);
- (f) promotion and use of food hygiene, food related safety (good hygiene practices);
- (g) principles, concepts and methods of risk-analysis;
- (h) principles, concepts and methods of HACCP, use of HACCP throughout the food production food chain;
- (i) prevention and control of food-borne hazards related to human health;
- (j) population dynamics of infection and intoxication;
- (k) diagnostic epidemiology;
- (l) monitoring and surveillance systems;
- (m) auditing and regulatory assessment of food safety management systems;
- (n) principles and diagnostic applications of modern testing methods;
- (o) information and communication technology as related to veterinary public health;
- (p) data-handling and applications of biostatistics;
- (q) investigations of outbreaks of food-borne diseases in humans;
- (r) relevant aspects concerning TSEs;
- (s) animal welfare at the level of production, transport and slaughter;
- (t) environmental issues related to food production (including waste management);
- (u) precautionary principle and consumer concerns;
And
- (v) principles of training of personnel working in the production chain.

Candidates may acquire the required knowledge as part of their basic veterinary training, or through training undertaken, or professional experience acquired, after qualifying as veterinarians. The competent authority may arrange for different tests to take account of candidates' background. However, when the competent authority is satisfied that a candidate has acquired all the required knowledge as part of a university degree, or through continuing education resulting in a postgraduate qualification, it may waive the requirement for a test.