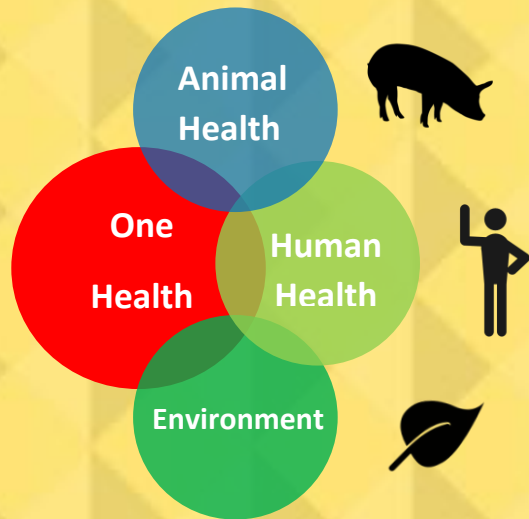


The efforts in this module are part of larger projects, enrolled in the **One World One Health** initiative that seeks to link veterinary medicine with human medicine. To promote a scientific approach to teaching and research in the field of animal health. International cooperation and solidarity in animal hygiene are pillars for a One health



More information:

- <https://jmonnetblog.wordpress.com/>
- <https://www.facebook.com/HigieneAndAnimalWelfare/>
- oaxaca@correo.xoc.uam.mx
- langru@terra.com.mx



European Commission

MODULE JEAN MONNET

"Hygiene and Animal Welfare: The European Vision"

Co-financed by European Union and Metropolitan Autonomous University.

The module is a three-year 2016-2019 project that aims to build capacities in health and animal welfare, human health associated with economic aspects. Promote research and teaching of aspects related to animal health, animal welfare, hygiene and food safety from an European perspective.

Within the activities of the module for this year will be offered:

Course Hygiene and Animal Welfare

Imparted by Prof. Dr. Joerg Hartung Professor of Hygiene and Animal Production and Animal Welfare Science at the University of Veterinary Medicine in Hannover, Germany. He is currently President of the International Society of Animal Hygiene.



Also participating are prominent teachers and Mexican officials of SENASICA.

Course content:

1. Teaching health and welfare. Background, historical aspects.
2. Understanding animal welfare. Sentient beings. Stress, heat stress and behavior.
3. Animal welfare legislation in EU and Germany. How to implement animal welfare in practice. The ban of battery cages.
4. Assessing animal welfare. Resource based indicators. Animal based indicators. Checklists. Animal Welfare Quality Program.
5. Animal housing. Cattle/ dairy/fattening pigs/sows/broilers/turkeys.
6. Transport regulation and means of transport. Road/ship/air. Road accidents.
7. Slaughter and stunning. Captive bolt. Gas stunning. Electric stunning. Stress and meat quality.
8. Aspects of occupational health of workers.
9. Aspects of meat hygiene along the production chain.



The course will be given in English and Spanish. Includes visits to animal production units and slaughterhouses.

DATES: 11 to 21 September 2017.

PLACE: Universidad Autónoma Metropolitana Unidad Xochimilco. Mexico City.



Direct for postgraduate students and higher education teachers.

COST: 1200.00 Mexican pesos

SCHOLARSHIPS: Scholarships are offered for Mexican and Latin American graduate students that include registration, lodging and meals during the course days.

COURSE PRODUCTS:

- A book will be published with the lectures of participating professors and graduate student work
- In addition, personal advice will be offered to undergraduate and postgraduate students in matters of animal hygiene and welfare.
- There will be some lectures open to the public.
- Participants will interact with government authorities, farmers and civil society.
- Proof of Participation will be delivered with a value of 80 hours.