



RESIDENTS WORKSHOP:

“Red meat production chain: Public Health requirements and challenges in the field (with focus on zoonotic agents, processing hygiene and use of indicators to assess the Antimicrobial Resistance)”, to be held in Prishtina-Kosovo, supported by European College of Veterinary Public Health in cooperation with the Department of Animal Science of the University of Wyoming-USA.

This workshop offers the opportunity for residents to complete parts of the training requirements within the residential training curriculum. Based on the [*Bylaws on the procedures regarding the Residents' fund*](#) , residents may request refund for up to 100 € per day and the maximum amount that could be refunded for this WS (2 days!) will be 200 €, the latter also depending on the total amount of Residents applying for refund based on the total budget available being 1.500,-- Residents, depending on their status are eligible for costs reimbursement (such as travel,accommodation, meals) by the College if they do not receive funding elsewhere. Residents shall submit the claim forms provided on the College's website together with scanned copies of the original receipts to the Documenting Secretary. The participating residents are encouraged to register for one topic presentation and submit the title of the presentation as soon as possible to the organizer. Interested residents will receive further information as to travel/flight as well as accommodation and transfer from and to the airport.

Interested participants are asked to register at; afrim.hamidi@uni-pr.edu by 25th of October 2021 with affiliation data and a confirmation for the registration will be sent back. A certificate of attendance will be issued by host institution and the University of Wyoming.

Organizer of the workshop: Dr. Afrim Hamidi, Resident of the EU College of Veterinary Public Health, affiliated with the Free University of Berlin and Faculty of Agriculture and Veterinary, University of Prishtina “Hasan Prishtina” Kosovo.

Supporting institutions and professionals: Department of Animal Science of the University of Wyoming-USA; Dr Karsten Giffey-Diplomate of the ECVPH; Kosovo Veterinary and Food Agency.

Program of the workshop

Day 1: November 19th 2021: Friday

13:00-13:30 Opening of Workshop: Dr Afrim Hamidi: Introduction of the workshop program and data about red meat production in Kosovo

15:00-17:00-Visit of the National Veterinary laboratory; Control and diagnostic test of zoonotic diseases (Tuberculosis, Brucellosis, Rabies and food-borne pathogens): Dr Beqe Hulaj and MsC. Besart Jashari

Day 2: November 20th 2020: Saturday

9:00-9:30 Slaughter Techniques in red meat production and meat in Kosovo: Associated risks in red meat Production; legal base for meat inspection and data from the field on slaughter techniques and meat inspection; Dr Afrim Hamidi, Faculty of Agriculture and Veterinary, University of Prishtina “Hasan Prishtina”, Kosovo

09:30-10:00 Implementation of Meat hygiene EU legal base - Changes in the last 10 years
Dr Karsten Giffey, Diplomate of the European College of Veterinary Public Health

10:00-10:30 Use of indicators to assess the status of antibiotic resistance in meat production, Dr Bledar Bisha: Department of Animal Science; University of Wyoming. Laramie, USA

10:30-11:15 Discussion and coffee break

11:15-11:45 Evaluation of residual nitrites in final meat products: EU legal base and data from the field (Dr. Agim Rysha, University “Haxhi Zeka”, Pejë, Kosovo)

11:45-12:15 *Listeria monocytogenes* in different meat products-Micorbiologica criteria (Erënesa Gorçaj, Faculty of Agriculture and Veterinary, University of Prishtina “Hasan Prishtina”, Kosovo)

12:15-12:45 Gastrointestinal infections coming from food in Kosovo: Dr Pranvera Kacaniku, National Institute of Public Health of Kosovo, Kosovo

12:45-13:15 Alternative presentation by participating residents (Safety issues in red meat production Chain)

13:15-13:45 Discussion and closing of workshop

14:00- Lunch

15:00-17:00 Visiting the highlights of the City of Prishtina

19:00- Dinner with traditional Albanian food (Instructors and residents)