



Course Title:	Feeding meat and fish: quality, nutrition, and presentation
Tutors:	Prof. Annette Liesegang - Institute for Animal Nutrition, University of Zürich; Andy Beer – Royal Zoological Society of Scotland; Richard Chivers, Food Safety SouthWest; others to be confirmed
Aimed at:	Anyone with an interest in nutrition and appropriate feed presentation for zoo animals – nutritionists, zookeepers, etc.
Language taught in:	English
Taught hours:	6.5
Extra hours for study etc:	0
Cost:	EAZA/BIAZA members: € 100 Non-members: € 125
Minimum group size:	25
Dates:	17 January 2019
Location:	Marwell Zoo, United Kingdom
Links to other courses:	Precedes European Zoo Nutrition Conference

Course Aim(s): The course aims to support participants in providing quality nutrition (specifically meat and fish) and using appropriate methods of feed presentation for zoo animals. Using a mixture of lectures and practical activities, this one day course will build knowledge and skills.

Learning Outcomes: By the end of the course you will have:

- Increased confidence and ability to assess the quality of meat and fish
- Increased understanding of factors affecting quality
- Increased understanding of best practise methods and food safety
- Increased knowledge of factors influencing nutritional layout, and options to account for nutritional layout and potential nutritional losses
- Increased knowledge of feed presentation options, benefits, and challenges

Content: Morning session: This will focus on assessing meat and fish quality and will consist of both theoretical and practical elements. During the theoretical element, meat and fish will be covered separately on topics including mechanisms of spoilage, effects of storage on quality, food safety and best practice. This is followed by a practical element of visually assessing and scoring, under the guidance of an expert, the quality of different meat and fish products representative of those normally fed out in zoological collections.

Afternoon session: This will look at the nutrition and feed presentation options of meat and fish items. For nutrition this will cover, amongst others, factors influencing nutritional layout, nutritional losses during storage and supplementation options. Feed presentation will focus on feeding regimes and enrichment methods available to offer these items and the benefits and challenges associated with various feeding options.

Assessment: There is no formal assessment, but participants will complete some practical exercises designed to test their understanding and mastery of the subject material

Additional information: To enrol on this course, please use the Nutrition Conference registration form: <https://www.aanmelder.nl/eznc19/>