



(C)_PIXABAY_LICHTSAMMLER

FOOD SAFETY

FROM THE STABLE AND FIELD TO THE PLATE
Movie & Working Documents

2021-I-AT01-KA210-VET-000034561



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PREFACE

THIS PACKAGE OF MATERIALS CONSISTS OF THE EDUCATIONAL FILM "SCHNITZELJAGD" AND 33 ACCOMPANYING WORKING MATERIALS ON THE TOPIC OF "PIGS". IT WAS DEVELOPED WITHIN THE FRAMEWORK OF THE ERASMUS+ PROJECT "FOOD SAFETY - FROM STABLE AND FIELD TO PLATE" (2021-1-AT01-KA210-VET-000034561).

THIS PROJECT INVOLVED AUSTRIAN AND ITALIAN EDUCATIONAL INSTITUTIONS FROM THE FIELDS OF ANIMAL WELFARE, ANIMAL CARE AND THE FOOD INDUSTRY, INVOLVING THE VOCATIONAL TRAINING CENTRE EMMA HELLENSTAINER, A PROFESSIONAL SCHOOL OF GASTRONOMY AND CULINARY ARTS BRIXEN (PROJECT PARTNER), THE ANIMAL CARE SCHOOL, A FUND PROMOTING ANIMAL CARE TRAINING AT THE VETMEDUNI VIENNA (PROJECT PARTNER) AND THE ASSOCIATION "TIERSCHUTZ MACHT SCHULE" (PROJECT MANAGEMENT).

THE AIM WAS TO DEVELOP MATERIALS FROM YOUNG PEOPLE FOR YOUNG PEOPLE, WHICH WOULD SUPPORT TEACHERS AND TRAINEES IN LEARNING MORE ABOUT ANIMAL WELFARE. IN PARTICIPATORY COLLABORATION WITH STUDENTS, EDUCATORS AND EXPERTS, A MEANINGFUL SHORT FILM AND A COLOURFUL MIX OF INFORMATIONAL TEXTS AND TASKS WERE WORKED OUT WITHOUT CLAIMING TO BE COMPLETE. DUE TO THE PARTICIPATORY WORK, THE MATERIALS ARE HETEROGENEOUS IN STYLE, LANGUAGE AND LEVEL. THEY ARE PRIMARILY AIMED AT STUDENTS AND APPRENTICES OF VARIOUS VOCATIONAL TRAINING PROGRAMMES SUCH AS ANIMAL CARETAKERS, ANIMAL KEEPERS, COOKS AND BUTCHERS.

THESE OCCUPATIONAL GROUPS IN PARTICULAR BEAR GREAT RESPONSIBILITY FOR ISSUES SUCH AS THE HANDLING AND KEEPING OF ANIMALS, THE SUSTAINABLE PRODUCTION OF FOOD AND THE ASSOCIATED HEALTH ASPECTS.

THESE TASKS ARE INTENDED TO CONTRIBUTE TO THE YOUNG PEOPLE'S UNDERSTANDING OF THE BIG PICTURE "FROM STABLE TO FIELD" ALREADY DURING THEIR TRAINING. FURTHERMORE, THEY SHOULD SEE OPTIONS IN THEIR OWN PROFESSIONAL CONTEXT (REGIONAL PRODUCTS AND THEIR PREPARATION, NEEDS-ORIENTED AND ECOLOGICAL ANIMAL HUSBANDRY, REDUCTION OF TRANSPORT DISTANCES, CULTIVATION AND PROCESSING OF VEGETABLE PRODUCTS (AND MUCH MORE), REPRESENT THEIR OWN OPINION, DRAW ATTENTION TO GRIEVANCES AND DEVELOP PROPOSALS AND VISIONS FOR THE FUTURE.

THE TOPIC OF FOOD SAFETY, FOR EXAMPLE, CAN ALSO BE LINKED TO THE SUSTAINABLE DEVELOPMENT GOALS (SDGS). THE MATERIAL IS THEREFORE ALSO SUITABLE FOR ALL OTHER FORMS OF SCHOOL AND EDUCATION THAT TEACH PUPILS OR STUDENTS ABOUT FOOD SAFETY.



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Soziales, Gesundheit, Pflege
und Konsumentenschutz

Instructions for the use of these materials

Dear Educators,

After the work packages you have in front of you are tailored to the teaching film, first watch the short film "Schnitzeljagd" ("Scavenger Hunt") with your students. You can find it on the website of "Tierschutz macht Schule" and on the Erasmus Project Results Platform. The short film is self-explanatory and can be used independently of the accompanying material. Afterwards, you can use the collection of materials to work on various topics such as ethics, consumer behaviour, pig farming, the needs of pigs, etc., to deepen your knowledge and reflect on the content. The materials can also be used in language lessons (English and Italian).

On the next two pages you will find an overview with topics and times when they will be dealt with in the film. Next to it are listed the working documents that fit thematically to the film sections and the corresponding page number, where the respective working documents can be found in this collection of materials.

The individual work packages consist either of an information text (highlighted in grey) with the corresponding task (coloured pages) or only of one or more tasks. Most worksheets have space for direct labeling (for example, white boxes), but for longer answer texts, it's a good idea to use additional writing sheets. Solutions to fill-in-the-blanks, crossword puzzles and searches can be found in the solution section at the very back of the material collection.



Important Links

[Erasmus Projekt Results Platform](#)
[Tierschutz macht Schule](#)

Overview: Movie Sections - Working documents

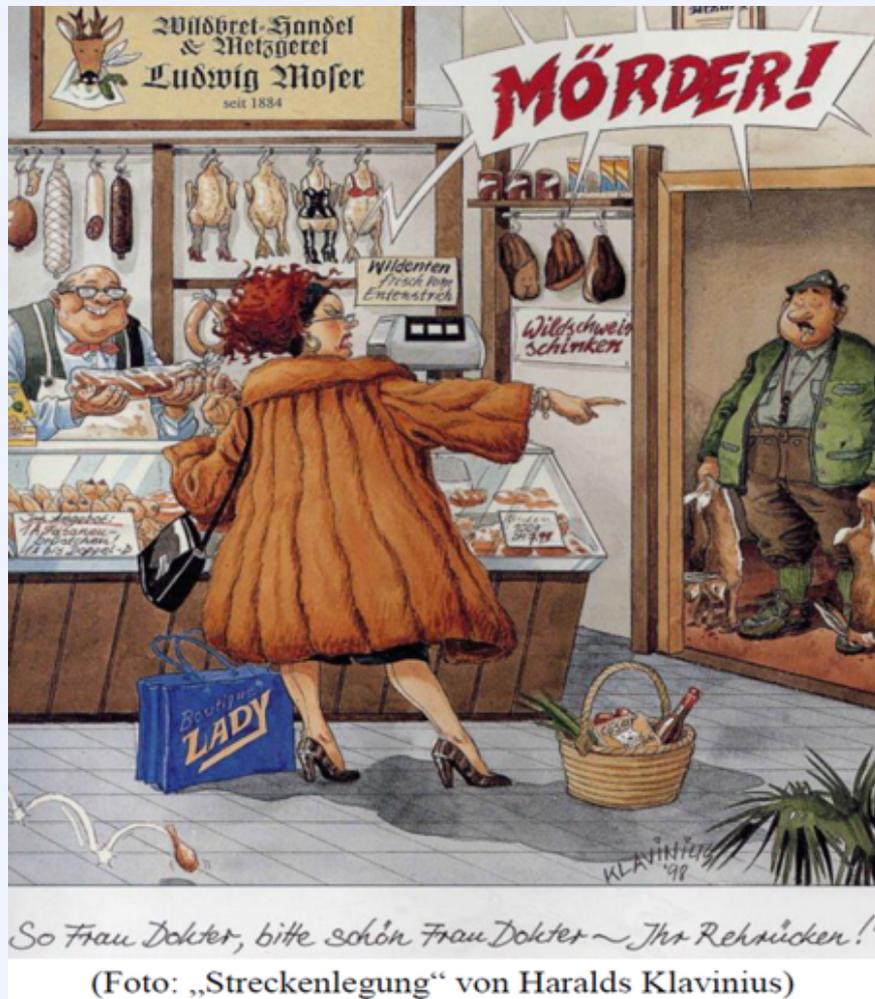
Film Time (mm:ss)	Topic	Working Documents	Page
00:20	Appetite for pork	<ul style="list-style-type: none"> Ambivalent relationship between humans & animals 	6
from 00:50	Pigs versus dogs: Value of Life	<ul style="list-style-type: none"> Differences and similarities between humans & animals The relationship between humans and animals The role of animals in today's society Introduction to Ethics 1 & 2 Animal Ethics 	7 8 9 66 72
from 01:30 to 02:40	Pig Life conventional biological	<ul style="list-style-type: none"> Pig Farming in Austria Conventional fattening pig farming Organic fattening pig farming 	10 12 62
from 02:40 to 04:45 04:45	conventional: Gestation crate, Insemination, That's like ...	<ul style="list-style-type: none"> Animal Ethics Problems 	14
05:50	„Schwein gehabt“	<ul style="list-style-type: none"> „Porky“ 	17
from 06:35	Pork, Processing, Customer, Export, Industry	<ul style="list-style-type: none"> Transport of pigs Meat Production Meat quality – High quality meat The pig and its use in the industry Did you know that ... ? 	20 22 26 29 31
from 09:30	South Tyrolean bacon: Origin, Import	<ul style="list-style-type: none"> The "South Tyrol/Alto Adige" Quality Label 	33
from 10:00	Cachets	<ul style="list-style-type: none"> Labels, quality seals and quality Marks Greenwashing 	37 38

Overview: Movie Sections - Working documents

from 10:20	Animal welfare	<ul style="list-style-type: none"> • Behaviour example: Sows build a farrowing nest • Pigs need enough space and time to eat • Old livestock breeds - the Mangalitz-pig • Animal welfare 	41 43 45 48
11:30	„Only one schnitzel every two weeks“: Consumer behaviour/Costs	<ul style="list-style-type: none"> • Nutrition and Meat • Questionnaire: Diet and consumer behaviour 	56 57
from 13:40	Organic farming	<ul style="list-style-type: none"> • Organic farming of fattening pigs 	62
from 13:40	Demonstration of the students	<ul style="list-style-type: none"> • Comparison: organic – conventional economic farming frameworks 	65
from 16:50	What decisions do we make and why?	<ul style="list-style-type: none"> • Introduction to Ethics 1 • Introduction to Ethics 2 • Animal Ethics 	66 70 72

Ambivalent relationship between humans and animals

IMAGE VIEWING IN GROUPS OF 3



Record your observations on cards and pin them on the pinboard or board. Alternatively, you can also work with an online tool (e.g. Mentimeter). Was fällt euch dabei auf? What do you notice? What thoughts are going through your head? Present and discuss the results in plenary.

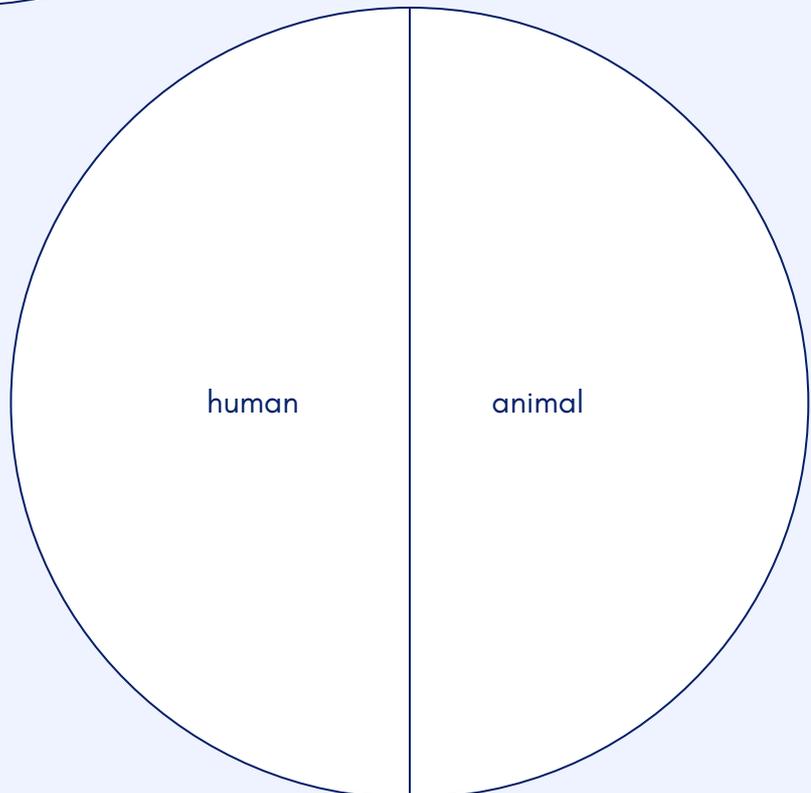
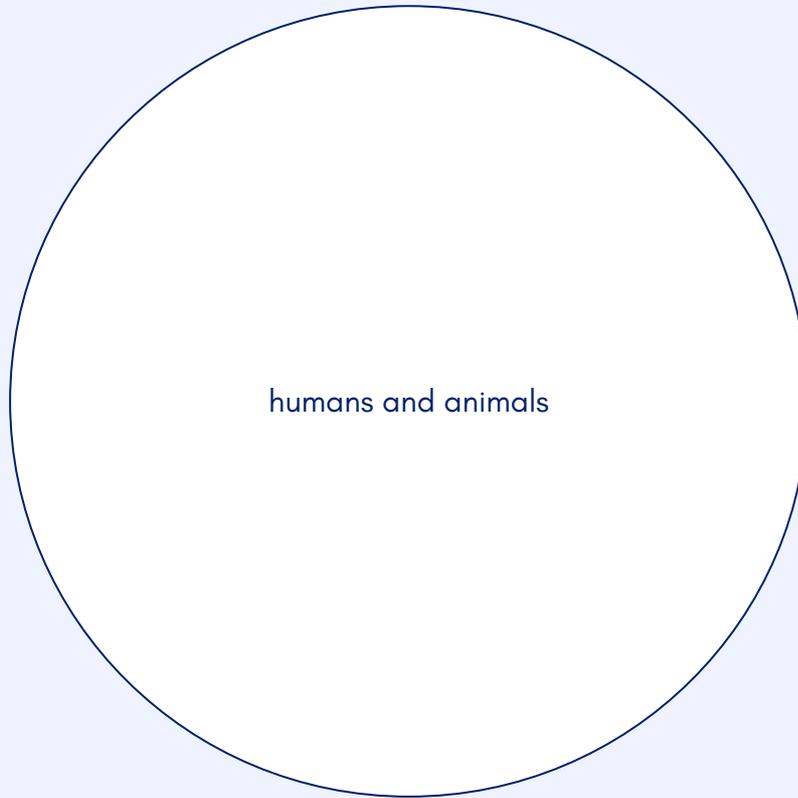


Source

<https://encrypted-tbn0.gstatic.com/images?q=tbn:ANd9GcRpxJSU5Q05HOJR09j6nAtMtN3zgoe6JISdrw&usqp=CAU>

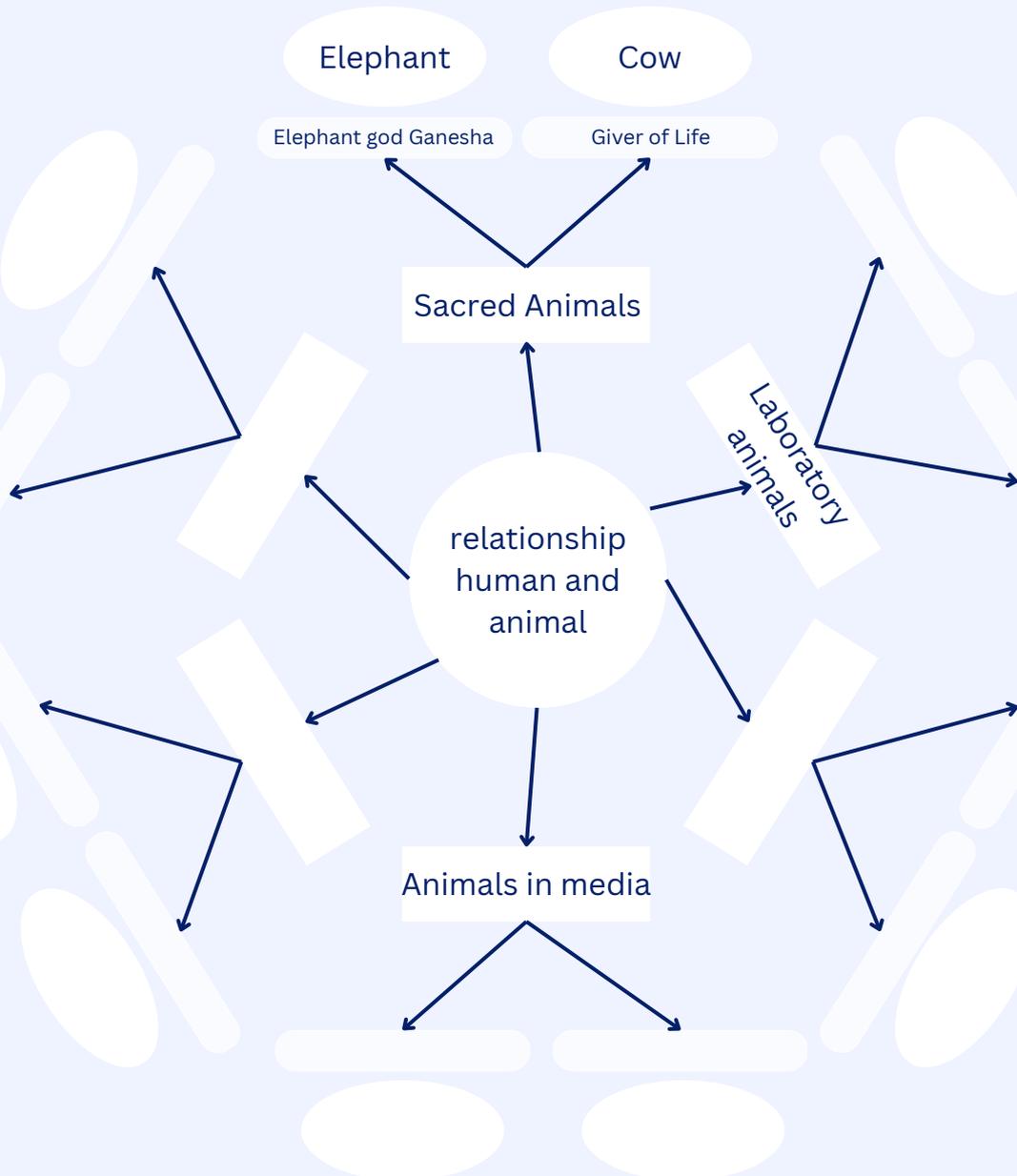
Differences and similarities between humans and animals

IN EACH OF THE FIELDS PROVIDED, ENTER SOME SIMILARITIES AND DIFFERENCES BETWEEN HUMANS AND ANIMALS



The relationship between humans and animals

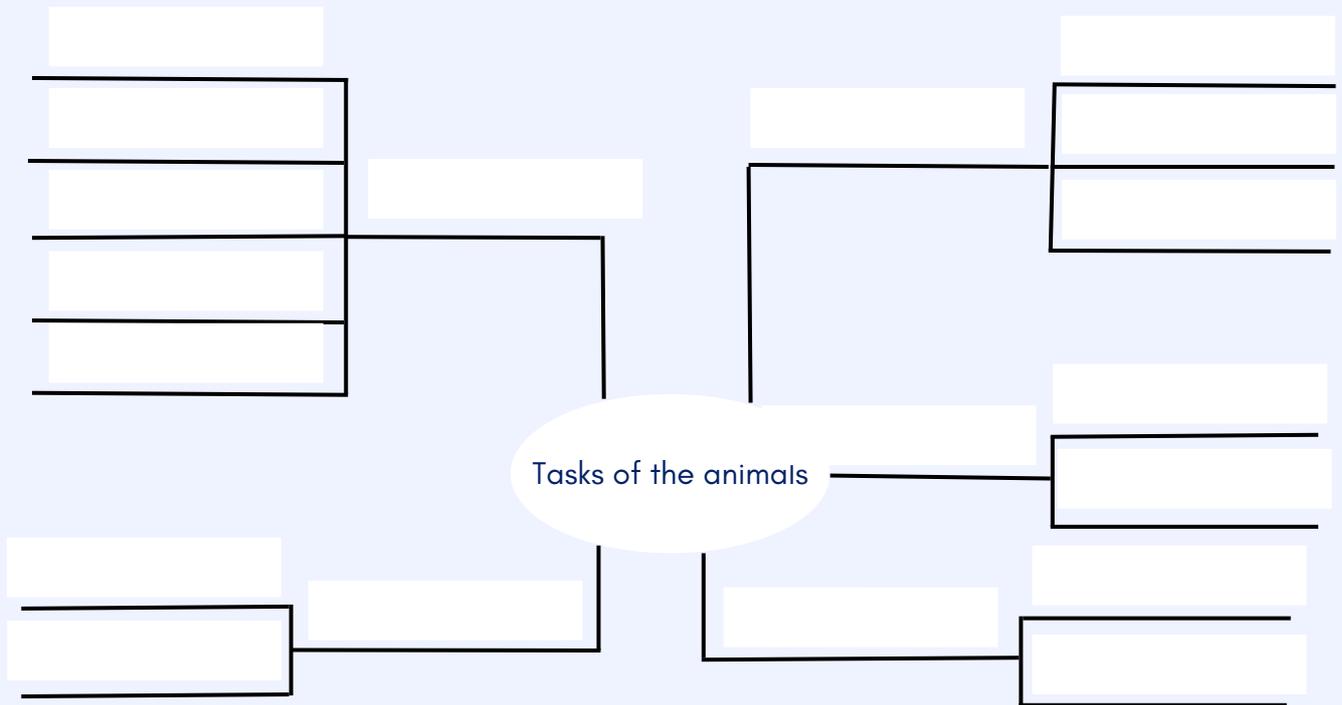
ESTABLISH DIFFERENT RELATIONSHIPS BETWEEN HUMANS AND ANIMALS AND GIVE EXAMPLES. NAME TWO ANIMALS AT A TIME AND DEFINE THE INTEREST THAT HUMANS HAVE IN THESE ANIMALS. USE THE EXAMPLE AS A GUIDE.



The role of animals in today's society

CORRECTLY CLASSIFY THE TERMS BELOW AS GENERIC TERMS AND SUB-TERMS

Example: working animal Bullocks
Police Dogs



- Pet
- Hobby and entertainment
- Guide dogs
- Circus
- Animal testing
- Fur
- Medication
- Zoo
- fish
- Cosmetics
- Milk
- Food
- animal products
- Textile
- Leather
- friend/companion
- ride
- Meat
- hunt

Pig Farming in Austria

There are about 2.79 million pigs in Austria¹. Every year about 5.12 million pigs are slaughtered¹, which means that the average yearly consumption of pork by Austrians is 34 kilograms². 97 percent of this pork comes from conventional livestock farming¹.

The following practices are allowed:

- Piglet castration without anaesthesia
- Completely slatted flooring
- Docking of the tail (animals may not be older than 7 days)
- 1 square metre of living space per fully grown pig weighing over 110 kg³.

As completely slatted floors have a negative impact on animal welfare, unstructured completely slatted floors have been outlawed in old animal farms from 2040 onwards. In new sties fully slatted floors have already been outlawed since 2023⁴.

According to the 1st Regulation for Animal Husbandry the following practices are either demanded or forbidden:

- Pens have to be large enough for all animals to be able to lie down.
- There has to be sufficient air ventilation without exposing the animals to an uncomfortable draught.
- Animals may not be exposed to permanent or sudden noise. Noise levels may not exceed 85 dBA.
- The use of tie stalls for pig farming is forbidden.
- Barns have to have a window or a transparent area through which sunlight may shine. Both windows or transparent areas have to make up at least three percent of the total floor area of the barn.
- Animals must have access to fresh water and recreation opportunities (at least two materials which they can chew, move and examine, for example straw).
- Animals have to be sufficiently fed at least one time per day.
- Sows may be held in an individual sow stall for a maximum of ten days during insemination. The space provided to them there only makes up 65 times 190 centimetres.
- Five days before farrowing and during nursing sows may be moved to a farrowing pen. These have to have a minimum size of four square metres of which a third has to be non-slatted floor. Breeding sows may be held in these farrowing pens for the whole duration of farrowing and nursing. From the 1.1.2033 farrowing pens have to have a minimum size of 5.5 square metres and breeding sows may only be held in the pen for up to 6 days.
- Before and after insemination until the transfer to the farrowing pen (5 days before the expected farrowing) sows have to be held in groups.



Sources

1 [Grüner Bericht 2022 \(gruenerbericht.at\)](https://www.gruenerbericht.at)

2 Konsum von Schweinefleisch | Land schafft Leben

3 [RIS - 1. Tierhaltungsverordnung - Bundesrecht konsolidiert, Fassung vom 20.07.2023 \(bka.gv.at\)](https://www.ris.bka.gv.at)

4 www.ris.bka.gv.at/GeltendeFassung.wxe?Abfrage=Bundesnormen&Gesetzesnummer=20003820

Cloze: Pig Farming in Austria

READ THE TEXT AND FILL IN THE BLANKS WITH THE WORDS BELOW

In Austria around (1) _____ pigs are being held. Every year around (2) _____ are butchered. Each Austrian consumes on average (3) _____ of pork per year. 97 percent of this pork comes from (4) _____ animal farming. For the animals that entails among other things: (5) _____ and (6) _____.

As (7) _____ is a big cause of animal suffering in farming, these are to be forbidden until 2040. New pig farms are not allowed to have them since 2023. The (8) _____ demands the following standards in a pig farm:

(9) _____, (10) _____,
(11) _____.

During the insemination process sows may be held in (12) _____ for up to 10 days. There the pigs only have limited space of around 65 times 190 centimetres. Five days before farrowing and during nursing sows may be held in a (13) _____ which are only 4 square metres in size. A third of this pen has to a non-slitted floor.



Word list

Individual sow stall - 34 kilogram - completely slatted flooring (2x) - conventional - 2.79 million - 5.12 million - 1st Regulation for Animal Husbandry - farrowing pen - piglet castration without anaesthesia - sufficient air ventilation - no permanent noises - no tie stall pig farming

Conventional fattening pig farming

Fattening pigs are defined as pigs from the age of 10 weeks until butchering according to the Austrian 1. Tierhaltungsverordnung (law for the regulation of animal husbandry in farming). 97 percent of all farm pigs are in conventional farming in Austria (three percent are held in organic farms). This means that these pigs are mostly held in pens with completely slatted floors made out of concrete. The pigs have no litter (straw, hay, etc) and have no access to range freely. The minimum floorspace, legally allocated to each fattening pig in conventional farming pens is regulated according to weight. A fattening pig weighing 20 kilos is allocated 0.2 square metres while a pig weighing 110 kilos must be allocated 0.8 square metres. If completely slatted floors are used, the slats need to be 80 millimetres wide and 18 millimetres apart from each other.

The pig 's feeding place is also regulated varying between twelve and 33 centimetres according to weight. Male fattening pigs are castrated without anaesthesia, pain relievers have to be used during the procedure. Routine docking to reduce tail-biting is forbidden, however it is still regularly practiced. Animal farms which tail-dock their fattening pigs have to do this with the help and supervision of a veterinarian. The veterinarian will aid the farm to enact measures that enable it to house animals without tail-docking (measures like recreational activities, more space or animal welfare events)

These measures as well as instances of tail- and ear-biting have to be protocolled.

If the farm has more than 200 fattening pigs in their barns, a veterinarian has to inspect the husbandry conditions at the farm twice a year to check and protocol whether regulations are upheld.



Sources

<https://www.landschafttleben.at/lebensmittel/schwein>

<https://www.ris.bka.gv.at>

[/GeltendeFassung.wxe?Abfrage=Bundesnormen&Gesetzesnummer=20003820](https://www.ris.bka.gv.at/GeltendeFassung.wxe?Abfrage=Bundesnormen&Gesetzesnummer=20003820)

[https://www.tierschutzkonform.at/nutztiere/handbuecher-checklisten/?fwp_tierarten=schweine ssung.wxe?Abfrage=Bundesnormen&Gesetzesnummer=20003820](https://www.tierschutzkonform.at/nutztiere/handbuecher-checklisten/?fwp_tierarten=schweine%20ssung.wxe?Abfrage=Bundesnormen&Gesetzesnummer=20003820)

Cloze: Conventional fattening pig farming

READ THE TEXT AND FILL IN THE BLANKS WITH THE WORDS BELOW

The conditions for farming fattening pigs are regulated in the Austrian

(1) _____ .

From the age of (2) _____ a pig can be considered a fattening pig. The majority of pigs in Austria come from

(3) _____ farming and only a small percentage is raised in (4) _____ farms.

The amount of ground floor allocated to each fattening pig as well as the width of the feeding space are regulated according to (5) _____ .

The space between slats as well as the walking surface when a

(6) _____ floor is used are also regulated.

Male fattening pigs are castrated without (7) _____, but

(8) _____ are mandatory. If the fattening pigs have docked tails, there needs to be a protocol of

(9) _____,

(10) _____ and

(11) _____ . If more than

200 animals are farmed, a veterinarian has to inspect the husbandry conditions

(12) _____ per year.

Word list

biological - ten weeks - 1. Tierhalterverordnung - weight - slatted - anaesthesia - pain relievers - twice - recreational activities - space - conventional - animal welfare events



Animal Ethics Problems¹

The main animal ethical problems concern several areas → **livestock farming, killing of animals, animal testing in cosmetics, medical and military sectors, as well as keeping animals at home and in zoos.**

Livestock farming

Intensive animal farming, which is practised for **reasons of profit maximisation**, is particularly **problematic** (even on small farms it is often questionable).

Animals kept in this way often suffer from:

- health problems
- behavioural disorders such as increased aggression (e.g. tail biting)

Further problems are:

- the lack of animal-friendly farming
- the lack of animal-friendly feeding
- medicinal products, which are sometimes used without medical necessity (antibiotics are added to the food as a preventive measure)

The basic problem of intensive livestock farming:

Animals are mainly understood as a **commodity** whose **value** only becomes apparent in the **end product**. This means that the animals are in the interest of humans. Animals in intensive livestock farming are generally regarded as valuable commodities, but their **intrinsic value is denied**, they have no "value in themselves".

What the consumer should consider:

Most forms of livestock farming and animal transport often do not represent animal-friendly attitudes towards animals. Consumers can counteract by reducing their meat consumption and buying products from animal-friendly farming.



Source

¹Vgl. Vorlesung Martin M. Lintner, PTH Brixen 2018.

Animal Ethics Problems¹

Animal ethical demands and basic principles:

- The intrinsic value of the animals must be perceived
- Species-appropriate farming and feeding is needed, i.e., humans must show responsibility with regard to the animals' need for protection.
- Unnecessary suffering must be avoided
- The ecological aspect must be taken into account → The point here is that people who consume meat basically consume more energy than someone who integrates more plant food into their diet. Reason for this → For meat production, a lot of plant food has to be fed, which basically humans could also consume. This means that many more people could be fed by what the animals eat and drink than by the one animal as a food source.
- Intensive animal farming produces CO₂ in such high quantities that it also has an impact on the greenhouse effect.
- Humans would be healthier if they consumed less meat. This could also lead to less intensive animal farming.

Difference between value, dignity and intrinsic value

Instrumental value → is determined on something, e.g., the computer has a value.

Dignity → is the capacity for moral self-determination and is commonly reserved for humans.

Intrinsic value → to assign an intrinsic value to every being means that it is not regarded merely as a means: The value of this being does not only depend on its utility value.

Source

¹Vgl. Vorlesung Martin M. Lintner, PTH Brixen 2018.



“Porky”

A reflective, cheerful, culinary tour about the pig in the past and now

(by Armin Mairhofer)

The pig, domesticated from the wild boar, has faithfully accompanied humans for about 12,000 years and is thus one of the oldest domestic animals of all. As an easy to keep, modest and versatile food supplier and omnivore, it has ensured the survival of almost the entire human race, not only in times of need and war.

On the one hand, it is an important and popular protagonist of our menus throughout Europe such as in Germany, France, Spain, Austria and Italy. However, in the cuisine of the Austro-Hungarian Monarchy, it has a rather stepmotherly status, an indication that the former, time-honoured Viennese cuisine indeed relied on beef and veal. Nevertheless, Austria's 31,000 pig farms, which account for just 2% of the EU's total production volume, have a relatively manageable market to supply with 3 million pigs.

On the other hand, the pork in this country, in the form of South Tyrolean bacon, shapes the culinary image of our country and, as whole bacons are sold over the counters no less than 6 million times a year, it is truly a important product for the South Tyrolean cuisine.

The situation is similar in Germany, where pork ribs and knuckles, juicy roast pork from the neck or the famous Bavarian crust roast from the hindquarters of the animals, as well as Swabian-Hall suckling pig and sausages of all kinds are very popular and consumed in large quantities.

A wide variety of raw, cooked and smoked hams enjoy great popularity throughout Europe. First and foremost the raw ham from Parma, the Spanish Pata Negra from the acorn-fed Duroc pig, the famous San Daniele and the prosciutto di Sauris produced in a German-Austrian linguistic island in the Friuli-Venezia Giulia region and therefore typically lightly smoked, as well as the Coppa made from the neck, the Njeguska Prsuta from Montenegro, matured and lightly smoked in fresh mountain and sea air, the guanciale, the Hungarian salami and the famous Lardo di Colonata, a white bacon made from the ancient "Cinta Senese" breed, preserved with salt and herbs in noble Carrara marble chests, a noble epicurean myth.

The very fine-fibred imperial cut, which is not used for bacon production, provides an excellent cutlet meat and the most tender piece of the animal. The fillet pleases the palate of all gourmets in Switzerland when served as a medallion in a velvety, extremely tasty morel sauce. Similarly, the Costoletta alla Milanese, a juicy cutlet cut finger-thick from the pork loin and covered with a tight crispy breading and the actual predecessor of the world-famous Viennese Schnitzel, is a speciality that even today is hard to beat in terms of refinement and uniqueness.

In any case, almost all parts of the animal are used, such as the pork's caul fat obtained from the belly skin, which, with its delicate texture, coats every refined Crèpinette. A dish prepared in a pork's bladder helped the great French cooking pioneer Paul Bocuse to achieve immortal glory. Pork lard is also used to refine the dough of various flatbreads, such as Piadina or Tigella, and a little minced pork adds flavour and character to a Bolognese sauce.

In the spirit of sustainability, the following products are produced and entirely used:

The pork leg known in Germany as Eisbein, etymologically derived from the bone of the pork shank once used for skating, and the pork foot, known in Italy as cotechino and zampone, stuffed with all sorts of pork and traditionally served with lentils at the turn of the year, symbolise happiness and prosperity in this country. One of my own creations with Viennese-style oysters, wild spinach and marinated cranberries was described as a culinary kick and was awarded 4 out of 5 toques.

In Parthenopean cuisine, boiled pork's ears and tripe as Trippa, Nervetti and Frattaglie di Maiale, refined with olive oil and lemon juice, are still very popular as street food in the alleys of Naples. Similarly, in southern Italy, especially in the run-up to Christmas and the traditional pig slaughtering season, a universally popular dessert known as Sanguinaccio, made with pork's blood and chocolate, is prepared.

In traditional South Tyrolean home cooking, Hirnpofesen and above all the Surfleisch and Selchkarree produced at Törggelen time, house sausages and blood sausages, known in France as boudin noir, as well as the andouillette made from the innards of the pig or its Calabrian counterpart the Nduja or the German Pottsuse and the Austrian Verhackerte, which are delicacies among gourmets, enjoy great popularity. Thanks to the modern low-temperature cooking process, even pork belly, which is otherwise considered the third cut, has found its way into Michelin-starred cuisine all over the world with its butter-soft and crispy texture.

After all, apart from the preparation of the extremely tasty greaves, the fat was used therapeutically for colds in the old days by making a bodice out of two layers of tissue paper smeared with pork fat and perforated several times with a needle, placing it on the chest overnight. Today it survives only as a childhood memory of a simple but carefree time.

In Piedmont, pigs provide valuable services in finding the highly demanded, noble truffles that grow underground.

In addition, pig skin and bones are made into leather, gelatine and glue, and the bristles into brushes.

Task: “Porky”

ANSWER THE FOLLOWING QUESTIONS FOR YOURSELF INDIVIDUALLY:

- Describe the livestock farming of pigs in the history of mankind, the different cultures and countries and the respective culinary value. What corresponds to a sustainable diet and what is just pure luxury?
- Instead of twice a week, we should ideally consume pork and its derivatives only once every two weeks. What different products would you use for this and in what quantities?
- Think about how you could divide up and optimise your meat consumption over the course of a year so that in the end you have used an animal as holistically as possible.

Transport of pigs

Before pigs are loaded into a vehicle for transport, the following criteria must apply to the animals. They must be able to move without pain or assistance. Injured, sick, heavily pregnant, or animals one week after giving birth are **not eligible for transport**.

The driver must have a certificate of competency authorizing him or her to transport animals. The driver must at all times carry the animal's transport documents and certificate of competence.

Criteria of the transport vehicle:

- Sufficient fresh air supply guaranteed
- Sufficient light supply guaranteed
- Easy to clean and disinfect
- Marked as animal transport
- Protection against extreme weather conditions
- Non-slip floor surfaces
- Space appropriate for the type of animal

Handling the animals:

The following acts are forbidden:

- hitting or kicking the animals
- to use prods with pointed ends
- to exert pressure on sensitive parts of the body
- pulling animals by their ears, legs or tails.

Duration of transport:

- In the case of transport within the country or from the country to a neighbouring Member State of the European Union, means of road transport for which facilitations are permitted in accordance with Article 18 (4) of Regulation (EC) No. 1/2005 may be used if it is ensured that the last destination can be reached in a maximum of ten hours.
- International transport
 1. Short-distance transports = up to 65 km und max. eight hours including loading and unloading
 2. Long-distance transports = more than 8 hours and max. 24 hours (water must be available at all times!)



Sources

- Tierschutz macht Schule; Nutztiere <https://www.tierschutzmachtschule.at/>
- Tiertransportvorschriften Österreich <https://www.ris.bka.gv.at/GeltendeFassung.wxe?Abfrage=Bundesnormen&Gesetzesnummer=20005398>

Suchsel: Transport of pigs

FIND THE HIDDEN WORDS IN THE PUZZLE

E	C	N	E	T	E	P	M	O	C	F	O	E	T	A	C	I	F	I	T	R	E	C	O	O
A	S	V	N	M	C	?	O	W	H	S	B	F	U	T	E	Y	J	H	D	A	O	Y	U	F
V	M	N	J	P	Q	L	U	V	P	G	P	U	P	R	K	I	V	A	A	M	M	M	N	E
N	C	T	S	P	L	O	N	G	Y	G	T	Q	I	O	P	U	J	Z	O	X	R	I	F	M
D	T	I	J	T	T	N	C	H	P	L	L	K	V	P	T	N	O	V	I	Y	K	N	T	H
U	H	T	L	H	G	G	P	C	U	J	J	W	T	S	S	Z	U	U	F	T	W	N	V	E
I	X	C	O	C	I	D	U	C	R	Z	X	J	E	N	T	A	Y	Z	M	N	N	E	O	E
K	X	Y	S	P	P	I	I	B	X	R	P	B	Y	A	N	Y	S	V	Z	I	E	R	V	I
R	F	L	S	C	G	S	D	L	Q	O	I	Y	M	R	E	D	R	U	O	A	J	A	D	N
D	G	O	R	N	N	T	S	I	U	O	G	Z	F	T	M	A	N	Y	R	Y	P	S	Q	U
S	I	C	Z	L	I	A	H	A	H	T	D	B	E	F	U	U	R	N	H	U	S	R	B	R
U	O	K	S	N	N	N	P	D	D	M	L	I	S	O	C	W	U	E	I	C	R	V	J	M
R	O	U	S	G	E	C	N	D	I	E	R	U	Z	N	O	J	U	B	F	W	N	F	K	T
D	R	K	B	S	T	E	A	K	G	X	V	N	H	O	D	P	I	L	T	H	V	A	C	Y
B	J	W	T	Z	T	T	N	E	C	E	D	D	S	I	T	U	K	H	V	Q	J	O	W	A
O	I	Q	O	J	A	R	Q	E	P	A	B	V	Q	T	R	F	E	E	R	L	B	D	F	X
N	Q	R	S	A	F	A	D	S	C	P	F	T	E	A	O	E	H	I	K	N	Z	L	E	V
Q	D	G	U	A	A	N	O	L	F	U	G	E	H	R	P	C	X	B	B	I	U	Z	F	I
C	A	J	Y	M	T	S	C	A	F	Y	L	P	P	U	S	R	I	A	H	S	E	R	F	I
P	I	Z	S	W	W	P	R	K	G	E	A	X	D	D	N	C	W	F	H	O	X	I	N	F
O	A	H	N	I	N	O	A	R	V	V	O	V	C	R	A	H	P	Q	U	E	F	B	R	O
O	H	O	I	L	H	R	W	S	X	O	G	I	X	C	R	W	R	K	C	D	H	I	E	D
E	A	X	S	C	Q	T	K	Z	M	R	S	H	S	D	T	L	O	C	U	S	S	L	H	R
H	T	R	O	P	S	N	A	R	T	E	C	N	A	T	S	I	D	T	R	O	H	S	?	?
R	F	G	W	F	F	A	E	K	E	U	X	M	I	D	M	W	S	E	T	C	X	Y	S	Z

These words are hidden:

TRANSPORT DOCUMENTS - LONG DISTANCE TRANSPORT
 FATTENING PIG - PRODS - FRESH AIR SUPPLY
 CERTIFICATE OF COMPETENCE - SHORT DISTANCE TRANSPORT
 DURATION OF TRANSPORT



Meat Production

In the narrowest sense, "meat production" refers to the process of slaughtering animals. Slaughter is defined as the killing of an animal for the purpose of obtaining food by exsanguination following prior stunning. Since prehistoric times, animals have been slaughtered for human consumption. However, society's perception of slaughter has evolved significantly. While meat has always been highly esteemed by many cultures, slaughter was once celebrated as something special. Nowadays, slaughterhouses are largely absent from public life, and the slaughter process is largely concealed from most people.

Slaughter

Slaughter is a highly critical aspect of meat production, because farm animals are sentient beings, much like humans.

Therefore, slaughter should be carried out ...

- respectfully
- quickly and
- safely.

Stunning

Animals are only slaughtered after effective stunning, following specific procedures and requirements regarding the application of these methods. Lack of perception and insensitivity must persist until the animal's death. In cases where stunning does not lead to immediate death (referred to as "simple stunning"), a procedure causing death, such as exsanguination, is applied as quickly as possible.

Captive Bolt Stunning:

In captive bolt stunning, a bolt penetrates the animal's brain, causing stunning through a powerful blow, resulting in a strong brain concussion, pressure build-up in the brain chamber, and the destruction of certain brain parts. The cerebellum remains unaffected, maintaining blood circulation and heart activity.

Critique: Fixation, separation from the herd.

Electrical Stunning:

This method is predominantly used for stunning pigs and sheep. Electric current flows through the animal's brain, directing all electrical impulses in one direction. This induces immediate unconsciousness, accompanied by an epileptic seizure. The stunning effect diminishes after about 30 seconds. During unconsciousness, exsanguination must take place, or else the animal regains consciousness. Different minimum current intensities are required for different species.

Critique: Application point, separation from the herd.

Carbon Dioxide Stunning:

Due to high acquisition costs and substantial technical requirements, carbon dioxide stunning is only performed in very large slaughter facilities. Typically, only pigs are stunned with carbon dioxide. The animals enter a chamber filled with carbon dioxide gas (approximately 80 percent saturation) via a "gondola." Depending on the duration and concentration within this gas environment, unconsciousness lasts for one to two minutes, requiring exsanguination to occur within that timeframe.

Critique: Time until unconsciousness, suffocation-like experience at the beginning, no visibility or monitoring of animals during stunning due to their non-visibility.

Supplement: Currently, various scientific studies are being conducted on stunning pigs with helium, and initial findings suggest that compared to CO₂, pigs experience less stress and show no aversive reactions.

Exsanguination

Exsanguination must commence immediately after successful stunning to ensure that the slaughter animals do not experience any further pain. The highest degree of exsanguination is achieved in a hanging position, as proper incision, or puncture, thanks to gravity, causes blood to flow rapidly from the heart arteries. Exsanguination leads to the immediate death of the animals. By correctly opening the two carotid arteries, blood supply to the brain is cut off. Within a short time, due to the lack of oxygen supply to the brain, coma, or brain death, occurs while the animal remains under stunning.

Exsanguination is performed using either:

- Chest puncture
- Neck puncture
- Throat cut

The more thorough and complete the exsanguination process and the more hygienic its execution, the higher the quality and shelf life of the meat.

Good Practices

On-Farm Slaughter

On-farm slaughter is detailed in South Tyrol's legislation. A mobile slaughter unit stuns the animal on the pasture using a captive bolt gun, and then it is placed in a device for exsanguination and loaded onto a cart in a tilted position. Subsequently, the animal must be transported to a slaughterhouse within two hours, where all further procedures are carried out. This approach helps minimize the animal's exposure to slaughter-related stress.

This description mainly applies to cattle slaughter, but efforts are underway to adapt the process for pigs. According to Circular No. 6, dated May 26, 2017, from the Regional Veterinary Service (South Tyrol), on-farm slaughter is permissible for pigs. Germany and Austria are also testing this method.

Pasture Slaughter

The terms "on-farm slaughter" and "pasture slaughter" are often used interchangeably. However, routine pasture slaughter is not yet permitted in South Tyrol because the animal is stunned or killed with a free projectile. Pasture slaughter is currently allowed in Bavaria and Switzerland.



Sources

<https://www.efsa.europa.eu/de/topics/topic/animal-welfare-slaughter>
https://www.verbrauchergesundheit.gv.at/tiere/tierschutz/bei_schlachtung
<https://www.tierschutzbund.de/information/hintergrund/landwirtschaft/schlachten/>
<https://www.fleischglueck.de/magazin/weideschuss/>
Eine Schlachtung mit Achtung | Pur Südtirol® (pursuedtirol.com)

Task: Meat production

RESEARCH, CONSIDER, AND ANSWER THE FOLLOWING QUESTIONS

1.) Ritual slaughter practices often make headlines. What are slaughter practices with a ritual rite, and are they allowed? Research in Regulation (EC) No 1099/2009, Articles 2 and 4

2.) Many people tend to ignore the fact that taking an animal's life is necessary for meat consumption. How would purchasing behaviour and dietary habits change if people could witness the slaughter process?

3.) The slaughter of animals is a complex process. Why is slaughter not the same as killing? When a farmer tills the land and cultivates it, are they killing animals or merely dealing with living organisms? Research and discuss in your group!



Do your research here ...

<https://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2009:303:0001:0030:DE:PDF>

Task: Meat quality – High quality meat

1. ANSWER THE FOLLOWING QUESTIONS FOR YOURSELF IN INDIVIDUAL WORK

What does quality mean for you?

Distinguish between meat quality and high-quality meat!

You are eating steak at a restaurant. What makes meat high quality in your opinion?

2. TALK WITH A PARTNER! ARE THERE CLEAR DIFFERENCES? ANY DIFFICULTIES?

3. DISCUSS WITH THE CLASS ABOUT HOW QUALITY IS OFTEN
DIFFICULT TO CATEGORIZE!

Meat quality – High quality meat

The term **quality** has two different meanings in our vocabulary:

- Quality translated means '**condition**'. Condition is the same for every observer and can be described exactly. Meat quality, for example, is measurable through objective ascertainable properties of the meat as well as its characteristics – the so-called quality factors.
- In everyday parlance quality is linked with positive evaluation. Here quality means goodness. The term „quality meat“ means very good meat. This is a **personal**, not an objective assessment.

Objectively measurable properties and characteristics of meat include:

- Sensory properties (odour, taste, appearance, colour, greasiness, drying out, marbling, juice discharge, ...)
- Nutritional properties (ingredients, enjoyment value, health value, ...)
- Technological properties (possible uses, cutting resistance, yield, ...)
- hygienische Merkmale (Mikroorganismen, Sauberkeit bei der Verarbeitung).

Effectively, meat quality is influenced by the **following factors**:

- Age: the older, the firmer and tougher the meat.
- Breed: beef breeds provide tender meat with great muscle fullness
- Housing type: pasture fattening tends to result in firmer muscle structures than stall fattening due to the greater movement of the animals
- Feeding: Concentrated feed produces faster and increased muscle formation than grass or hay feed. Under no circumstances should green fodder, fruit waste and pressed food residues, fish meal, kitchen waste, green silage and the like be used in finishing fattening. Such feeds can affect the quality of meat and fat (yellowing, slushy, watery, changes in smell and taste, etc.).
- Slaughter: transport is short and gentle, slaughter is quick and painless, extreme hygiene followed by quick cooling reduces germ contamination.
- Maturation: depending on use, up to three weeks, results in more tender, aromatic meat
- Cutting: uniform muscle sections allow uniform cooking times, uniform tenderness



Source

Latz N.: Fleischerei heute in Lernfeldern, 4. Auflage, Dr. Felix Büchner – Handwerk und Technik, Hamburg 2015

Meat quality – High quality meat

Unfortunately, customer requirements of quality meat (subjective) do not always coincide with the factors that influence meat quality (objective). Above all, consumers want fresh and lean meat that is tender and juicy in consistency. At the same time, the animals should be allowed to enjoy a good life, with plenty of outdoor space (exercise), with species-appropriate feeding (extensive, i.e. slow), consequently the animals get older until slaughter and are thus firmer or tougher to bite.

It would be easy if well-kept animals would perform better in all sensory characteristics. Unfortunately, this is not the case. Due to the many factors influencing meat quality, objective evaluation is always a compromise of different approaches.

Branded meat and organic meat programs

In branded meat programs, meat producers voluntarily submit to certain requirements. The goal of these programs is to differentiate themselves from competitors and increase sales revenue.

Characteristics of branded meat include:

- Legally protected designation
- Consistent quality
- Good consumer recognition

"Organic" and "eco" are protected product designations and may only be used if the production or manufacture of the product is controlled by an approved organic control body in accordance with EU legislation.



State organic seal for biodynamic farming.



EU label Lindenblatt, which must in any case be on all packaged organic products!



The German organic seal as a trademarked sign can be used together with the EU organic logo for the labelling of organic food.

No generally valid statement can be made scientifically about better meat quality compared to conventional meat.

The pig and its use in the industry

What is used	What happens with it
80 % of the animal	... is eatable.
Head, paws and tail	... are exported to China as a delicacy.
Pork rind and bones	... are used in industry, e.g. for gelatine for sweets or for the production of medicines (capsules, blood substitutes and tablets).

As these are animal by-products, these parts are sent to recycling factories if there is no buyer available. They are no longer be eaten and are divided into three categories: Category 1, 2 and 3.

Category 3: The majority of the parts that are not sold are processed into protein meal and animal fat. Animal fat > Animal food, Protein flour > Animal food - no longer permitted for farm animals since the BSE crisis!

Category 2: Pigs that die while still in the barn. These products are used in the same way as in category 3, except that you are not allowed to feed these products to animals. These products are processed into fertilisers and biodiesel for trucks and cars.

Category 1: These are pigs that came into contact with prohibited substances such as dioxins and are therefore regarded as dangerous and have to be burnt.

Pig ingredients

Pig ingredients are often found where we would not expect them.

- Cigarette filters: haemoglobin, a protein from pig's blood, filters pollutants
- Bread: amino acids from pigs make the dough smoother
- Toothpaste: in the form of glycerine from animal fat
- Food supplements: Food supplements can also contain pig. Many manufacturers hide this fact behind the cryptic name porcine



Source

Animation: Wie ein Schwein komplett verwertet wird - DER SPIEGEL

Task: The pig and its use in the industry

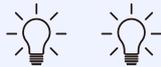
CHOOSE A LEVEL AND ANSWER THE FOLLOWING QUESTIONS

- 1. Level



- 1.1 What do you know about the utilisation of the pig?
- 1.2 What are the parts that are sold to China?
- 1.3 What are rinds and bones used for?
- 1.4 What parts of the pig do we find in our supermarkets?
- 1.5 Which parts of the pig must not be used under any circumstances and what happens to them?

- 2. Level



- 2.1 List the advantages and disadvantages of the industrial use of pig parts.
- 2.2 Why are there different categories for animal parts?

- 3. Level



- 3.1 The industry is way ahead of butchers and small farmers and processes the animal up to 100 %. This means it also works sustainably, but do you think that there could be anything improved? Write an essay of 120 to 160 words.

Good luck and have fun!

Objectives and competences

- *The distinction between industry and craft*
- *The respectful handling of meat*
- *Ingredients from pigs not only in food*

General instructions for the assignments

- Work in such a way that you do not disturb anyone and are not disturbed by a mobile phone or loud music. This will increase the learning effect.
- Work assignments that have to be completed in written form should have a headline and be marked so that you can also find out later where you found the information (date, title of the medium, page).



The pig and its use in the industry

Did you know that ...?

Only about half of the slaughtered animal is used for meat consumption. Especially in Europe, only certain parts are used as food for humans.

The other half of the killed animal are so-called "by-products". In the past, people tried to eat as much as possible, and the remains were used for other purposes. Even today, you find a lot of "animal" in all kinds of products.

Yet, they are often no longer labelled as what they once were in the animal's body. For example, many people rub their faces with moisturising creams made from pig fat and occasionally snack on a few gummy bears made from bone cartilage without knowing it. But the following exercise shows why we may come into contact with animal components more often than we think:

CONNECT THE PARTS OF THE PIG WITH THE END PRODUCTS!

Bristles

Intestine

Intestine

Cartilage and bones (gelatin)

Fat, cartilage, bone and skin (collagen)

Claws

Hearts

Tendons, flesh and internal organs

Fatty acids

Pig's Blood

Slaughterhouse waste (cationic surfactants)

Pig's Eyes and Brain

Bones and rind

Animal food

Combs

fabric softener

"Extrawurst"

wine production

Cigarette filters

Hair Shampoo

Sausage casing

Gummy bears

Skin creams, Make up and lipstick

Spare parts for people's hearts

Broom

Strings of musical instruments



Solution

You can find the solution in the solution part.

The pig and its use in the industry

Alternatives

The section "Did you know that..." reports on so-called by-products of slaughter. Animal products are used in almost all areas of our lives. We are often not even aware of this, as for example the ingredients of a fabric softener are not listed as slaughter by-products but as cationic surfactants, and the word "lard" is rarely found on the bottles of hair shampoos.

Watch out!



<https://de.vecteezy.com/vektorkunst/1370010-hande-halten-leere-protestschilder>

Thanks to the commitment of many attentive people, it is becoming more and more apparent how much animal material is hidden in our everyday lives.

COLLECTING POINT! DISCUSS WITH YOUR GROUP WAYS TO FIND OUT IF SOMETHING IS MADE WITHOUT THE ADDITION OF ANIMAL INGREDIENTS!

- The pa_____ says: "Without_____ ingredients."
- one product is v_____ an
- the fabric softener is without T_____.
- the make - up was produced without animal_____ and without animal _____.
- _____ (own answer)
- _____ (own answer)



Consuming animal products?

Unlike slaughterhouse waste, food from animals such as meat, eggs, milk - and sometimes dairy products - should be labelled with information on how the animal lived. In the chapter "Labels, Cachets, Quality Marks" you will find more Sources and informations.

The "South Tyrol/Alto Adige" Quality Label

"Quality South Tyrol/Qualità Alto Adige" applies to goods and services that differ greatly from one another and indicates that a product has a defined, high level of quality.

When we talk about food, we only find this sign on products that come from South Tyrol or are processed in South Tyrol.

Furthermore, only products with the PGI, PDO and DOC signs may also bear the "South Tyrol/Alto Adige" sign.



This quality sign communicates and guarantees the South Tyrolean origin to consumers and follows very strict production criteria (see specifications).

To ensure that these criteria are met, the products are regularly checked by independent inspection bodies.

Who can use the quality label?

The South Tyrolean Quality Seal can be used for food, handicrafts and services that comply with the rules of the specification (www.qualitaetsuedtirol.com/de/downloads.html). Producers receive regular inspection visits during production and processing.

What are the advantages of using South Tyrolean meat?

Since 2010, South Tyrolean beef has been allowed to bear the South Tyrolean Quality Seal, subject to compliance with strict breeding and slaughter criteria. This possibility has existed for pork since 2014.

Requirement for meat

www.qualitaetsuedtirol.com/media/fef7d72f-4c40-4fa2-bc0b-0825b4ed8909/qz-sued-pflichtenheft-fleisch-dekret-21152-2018.pdf



The "South Tyrol/Alto Adige" Quality Label

What are the most important quality criteria?

- The animals were born, raised and slaughtered in South Tyrol.
- The animals are fed with hay from the farm or with natural food without genetic engineering, antibiotics and hormones.
- The welfare of the animals is taken into account during rearing.
- The transport to the slaughterhouse may take a maximum of four hours.
- Loading, transport and slaughter must be stress-free.
- The producers are subject to regular inspections.

The quality sign of the products guarantees:

- the South Tyrolean origin of the products
- that traditional production methods are used
- that the quality is higher than that of standard products
- that the producers are regularly controlled
- that the conditions of the area are respected
- that the production routes are short

Which products are promoted?

Currently, the South Tyrolean brand promotes and protects 15 product groups and guarantees high quality standards and origin:

- Beer
- Meat
- Aromatic herbs and spices
- Fruit for jams
- Dried fruit
- Grappa (Schnapps)
- Milk and dairy products
- Honey
- Bread and apple strudel
- Small fruit and stone fruit
- Apple juice
- Apple vinegar
- Eggs
- Vegetables and potatoes
- Apples

Source

www.qualitaetsuedtirol.com/de/qualitaetszeichen



Task: The "South Tyrol/Alto Adige" Quality Label

CHOOSE A LEVEL, RESEARCH AND SOLVE THE TASKS

- 1. Level 

1.1 First, read the text above carefully. Then judge whether the following statements are true or false. Circle the corresponding letter.

- | | | |
|---|---|---|
| 1. „South Tyrol/Alto Adige“ is a Quality Label. | R | F |
| 2.It only applies to agricultural products. | R | F |
| 3.Only products with the PGI, PDO and DOC may bear the "Alto Adige" sign. | R | F |
| 4.The production criteria are very strict. | R | F |
| 5.The label promotes and protects ten product groups. | R | F |
| 6.The seal for pork has been in place since 2020. | R | F |

1.2. Now rephrase the false statements so that they result in correct statements.

1.3. Draw a mind map with the main topics and explain the South Tyrolean Quality Label in 50 to 80 words.



At the end of this module, you will be able to ...

- ... explain what the South Tyrol quality label stands for.
- ... distinguish branded products from others.
- ... talk about the advantages and disadvantages of using branded products

Task: The "South Tyrol/Alto Adige" Quality Label

CHOOSE A LEVEL, RESEARCH AND SOLVE THE TASKS

- 2. Level  

2.1. What do you think are the advantages and what could be the disadvantages of using labelled products? Discuss it with your classmates..

Pro	Contra

2.2 Write a short essay (ca. 100 words) by explaining your own ideas regarding this topic.

- 3. Level   

3.1. 1. Find out about farms that work with the South Tyrolean Quality Seal. Explain which controls they are subjected to and which criteria they have to follow.



At the end of this module, you will be able to ...

- ... explain what the South Tyrol quality label stands for.
- ... distinguish branded products from others.
- ... talk about the advantages and disadvantages of using branded products

Labels, quality seals and quality marks

CHOOSE A LEVEL, RESEARCH AND ANSWER THE FOLLOWING QUESTIONS

• 1. Level 

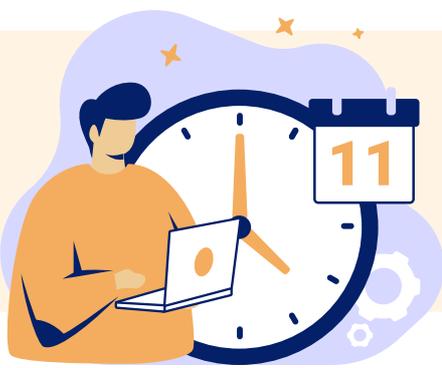
- 1) According to EU Regulation No. 1169/2011 (Food Information Regulation), what information must be provided on food packaging? List them.
- 2) What is the difference between the best-before date (BBD) and the use-by date? Explain in a few sentences.
- 3) When may a product bear the "EU organic logo"?
- 4) What do the terms "Protected Designation of Origin - PDO" and "Protected Geographical Indication - PGI" guarantee to consumers?

• 2. Level 

Research at least four different seals that provide guidance when buying fresh meat and compare them (in the form of a table). Which of these seals convinces you the most or inspires confidence?

• 3. Level 

Some consumers criticise "the fact that there is hardly any South Tyrol in South Tyrolean Speck PGI (Protected Geographical Indication)". What is the truth of this claim? Do some research and find out. Summarize the most important information and express your personal opinion on this with convincing arguments.



Do your research here ...

- [EUR-Lex - 32011R1169 - EN - EUR-Lex \(europa.eu\)](#)
- [Mindesthaltbarkeitsdatum \(MHD\) ist nicht gleich Verbrauchsdatum | Verbraucherzentrale.de](#)
- [Bio-Kennzeichnung von Lebensmitteln - KVG \(verbrauchergesundheit.gv.at\)](#)
- [Geschützte Ursprungsbezeichnungen und geografische Angaben \(bml.gv.at\)](#)

Greenwashing

What is Greenwashing?

Targeted dissemination of disinformation with the aim of maintaining or creating a sustainable/ecological image.

A strategy in which companies present themselves as more environmentally friendly than they really are.

Examples:

- A well-known clothing store advertises with recycled materials or organic cotton. In fact, however, this only applies to 0.6 percent of the fiber content or one percent of the product range > Misleading images/symbols, lack of legal obligations.
- Concrete for building is declared as environmentally friendly.
- The Austrian Brewing Union advertised its beer brand "Gösser" as CO₂-neutral.

Why is the so called ,green seal' often misleading?

Often seals convey false environmental friendliness; Terms such as "sustainability" or "regional" are neither precisely defined nor protected.

Fake advertising?

Brands emphasise features that are self-evident or already prescribed by law, e.g. hairspray: advertises with the label "CFC-free" although this substance has been banned by law since 1991.

Which seals are trustful

A seal of approval is not proof of quality, but only proof that it has been tested. In the case of reputable seals, "quality standards" (guidelines), certification requirements and the frequency of inspections should be easy to find, e.g. on the Internet.

For example, the Nature and Biodiversity Conservation Union (NABU) has developed an app that allows you to take a photo of the products and seals you want and immediately see what the seal really means (see box below). Monitoring is also possible via the Federal Government's "Siegelklarheit" project (see box below).

Source

[NABU Siegel-Check - Informationen zu Logos und Label für umweltfreundliche Lebensmittel Siegelklarheit](#)



Greenwashing

What can you do?

- Obtain information and share it
- Report strange advertising/seals to the consumer advice centre
- Use consumer goods for as long as possible
- Buy second-hand
- Buy durable products
- Repair rather than replace
- Live more frugally
- Don't throw away food
- Avoid disposable products
- Separate waste properly
- Encouraging other people to live more sustainably
- Questioning things - be critical
- Do not buy from companies that have been proven to be greenwashing
- Do not buy products with dubious seals (use the app!)
- Don't always believe everything - be skeptical



Sources

<https://www.quarks.de/umwelt/klimawandel/darum-ist-greenwashing-ein-problem/>
<https://www.corpwatch.org/article/greenwash-fact-sheet>
<https://www.geo.de/natur/nachhaltigkeit/4538-rtkl-greenwashing-greenwashing-gruenes-maentelchen-fuer-schwarze-schafe>

Task: Greenwashing

SOLVE THE FOLLOWING TASKS INDIVIDUALLY:

- Give at least three examples of greenwashing in your home country.
- Name at least three seals that are trustworthy for most consumers.
- What can you do personally? Talk about it with your friends too!

Behaviour example: Sows build a farrowing nest

Farrowing pigs build a nest. In nature, boars as well as domestic pigs search for an appropriate accommodation for giving birth a few days before they give birth. After finding such a place they begin to build a nest. While building this nest, pigs almost always follow a specific pattern. Often, they begin with digging and excavating a shallow hollow in the ground. Afterwards they gather soft material (hay, straw, other natural fibres) by ripping them out and with scraping movements they use this material to form a nest.

In pig farming sows are removed from the group before they give birth and are put in a special farrowing pen. This removal of the sow from the group is similar to the natural birthing cycle, however the sows in the farrowing pen are often additionally put into a gestation crate. This device is used to prevent accidental crushing of the piglets by their mother. In this gestation crate pig mobility is severely reduced and a species-appropriate lifestyle as well as species-appropriate husbandry is impossible.

If the pigs had enough material available for building their nest, and therefore being species-appropriate, the results would have a positive impact on animal welfare, the birthing process and maternal care – the sow would react better to her piglets' cries and the number of crushed piglets would be reduced. Furthermore, more nest building material would increase a sow's nursing output.

Gestation period:

115 +/-3 days (3 months + 3 weeks + 3 days)

Nursing period:

28 days

Weaning:

Separation of the piglet and the mother sow at the end of the nursing period, once the piglets reach 6–8 kg.

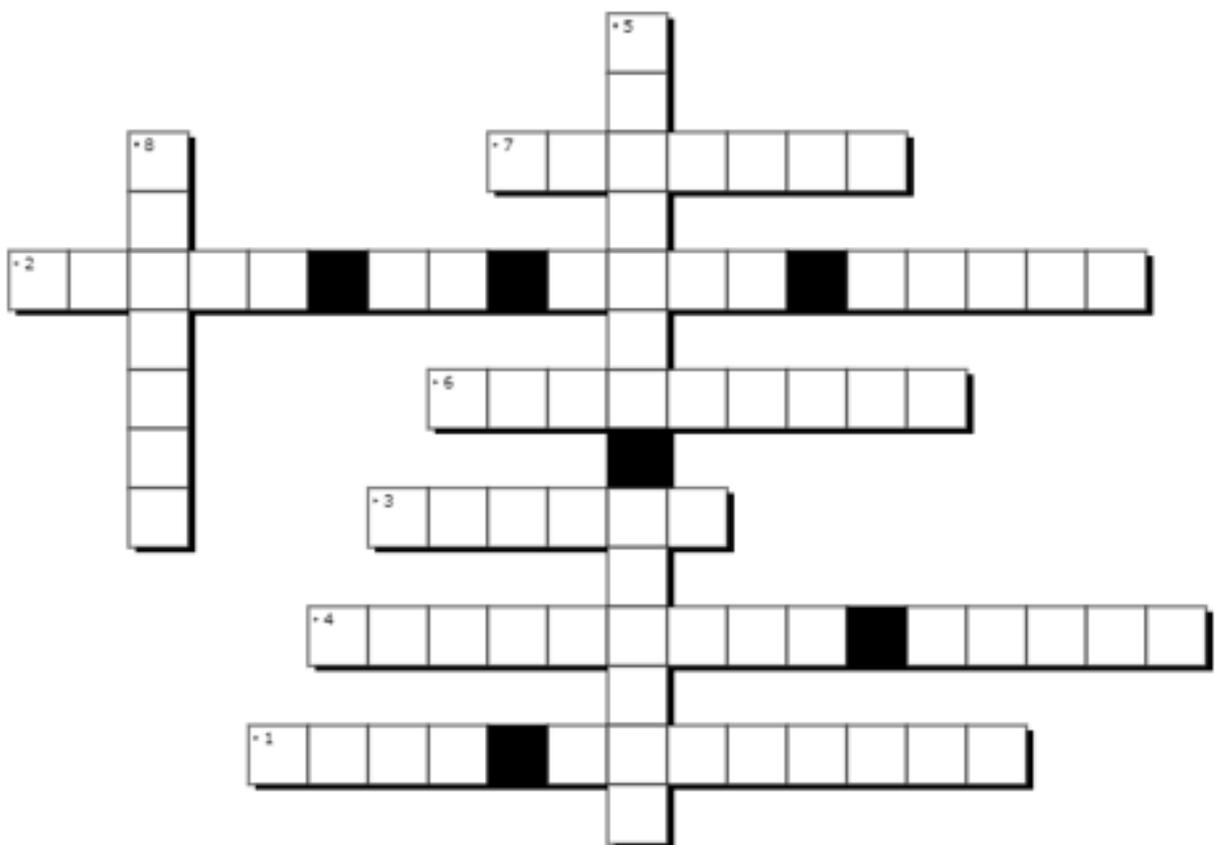
Natural weaning period in undomesticated pigs:

between week 8 to week 16

Crossword: Sows build a farrowing nest

WRITE THE TERMS YOU ARE LOOKING FOR IN THE APPROPRIATE BOXES

1. Pregnant sows engage in.....
2. Before giving birth pigs search for a suitable
3. Through digging and excavating they form ain the ground.
4. To give birth fattening sows are placed into a
5. What does more nest building material increase in sows?
6. What takes roughly 115 days?
7. What takes 28 days?
8. What happens to piglets between their 8th and 16th week?



Erstellt mit XWords - dem kostenlosen Online-Kreuzworträtsel-Generator
<https://www.xwords-generator.de/de>

Pigs need enough space and time to eat

For fattening pigs, the main aim is to achieve a high fattening performance and therefore their behavioural needs are neglected. They should process the feed as efficiently as possible – with the smallest amount of necessary feed – and turn it into meat. Important aspects of pig behaviour like the search for food and its intake are necessary forms of activities. Without this opportunity fattening pigs are not engaged sufficiently and may develop behavioural disorders.

In nature, boars as well as domesticated pigs use most of the day for the search and consumption of food. However, depending on the method of giving feed utilized at a farm, pigs can only eat for a few minutes each day and because it is offered to them in a trough, they don't need to look for it. As the feed is also ground into fine powder the pigs also barely need to chew.

This lack of engagement (frustration, boredom, behavioural disorders, gnawing of other pigs' tails and ears) often leads to frequent injuries.

„Contrafreeloading“ means that pigs prefer looking for their food instead of eating it out of a trough.

This shows the importance of a pig's engagement with their food.

Digging for food in the ground would be typical for wild pigs but modern forms of pig farming allow this only barely or not at all.

Pigs like to eat together, therefore one should offer enough feeding space to reduce food envy and to keep fights during rationed feeding as infrequent as possible.

The best solution would be to offer feeding at different places and/or at different times with varied feed. In this way pigs could engage in their natural sense of exploration and gather their ration themselves according to their needs.



Sources

<https://ktn.lko.at/nestbauverhalten-von-sauen-im-fokus+2400+3360293>

<https://www.landundforst.de/landwirtschaft/tier/ratgeber-neue-vorgaben-fuetterung-schweinen-565706>

<https://www.wiesenschwein.ch/>

Cloze: Pigs need enough space and time to eat

READ THE TEXT AND FILL IN THE BLANKS WITH THE WORDS BELOW

With fattening pigs the farms focus lies on a (1) _____ .
With the least possible amount of (2) _____ the
highest possible amount of pig fattening should be achieved. The search for feed
is one of the most important forms of (3) _____ for
pigs. Without that they grow (4) _____ and show
(5) _____. Pigs like to work for their food and
look for it (6) = _____. Natural behaviour would be
(7) _____ for food (impossible in modern barns). Offering
enough (8) _____ is essential to keep
(9) _____ and (10) _____ during
rationed feeding as low as possible. Best practice would be to offer
(11) _____ types of feed in different (12)
_____, to engage the pigs (13) _____
_____ .



Word list

Digging - feed - behavioural disorders - high fattening performance - natural sense of exploration - feeding places - different - engagement - fighting - places - food envy - frustrated - Contrafreeloading

Old livestock breeds - the Mangalitza-pig

From insemination to porker

General

The Mangalitza pig is an old Hungarian pig breed, characterized by its dense and curly bristle coat. It is one of the fattest types of pigs in the world with 65 to 70 percent fat by total weight. The meat is red with white streaks. Due to intramuscular fat, it has high levels of omega-3 fatty acids. The Mangalitza pig is very docile. If kept well, it can become very trusting and it enjoys being petted. Mangalitzas also like to live in forests.

Husbandry

Mangalitza pigs are bred in Burgenland. They are kept on large paddocks in open stables. Since the boar is not very aggressive, sow, boar and offspring can be kept together. Mangalitza pigs are very robust and hardy animals, so easier to keep than some other breeds. Mud baths for wallowing are essential for them. In addition, you need to provide adequate sleeping space. They love to forage and burrow for food. Genetically modified grains are prohibited as feed; antibiotics, dyes, and fattening aids may not be added to the feed.

Reproduction

Mating occurs naturally and not by artificial insemination. Mangalitzas have their first mating when they are about one year old and weigh 100 kilograms. The average gestation period is three months, three weeks and three days (115 days). The Mangalitza gives birth to comparatively small litters of about six to eight piglets. The aim is to farrow twice a year (January/February and July/August). The piglets are suckled for eight to ten weeks and reach a weight of six to eight kilograms by then.

Sources

<https://www.biohof-hubicek.at/das-mangaliza-schwein/>
https://schaetzeausoesterreich.at/mangalitza_schweine.html



Old livestock breeds - the Mangalitza-pig

Fattening and slaughter

After one and a half to two years, they reach their final fattening weight of 150 to 200 kilograms. At slaughter, the pigs require proof of origin.

Utilization

Feeding and housing conditions affect the marbling of the meat. The meat is processed into bacon and sausages, suckling pigs and, in high-end gastronomy, into delicious dishes. The bristles are used as hat decorations or made into shaving brushes.

Fun Fact: Mangalitzas have the highest number of olfactory cells of all mammals - much more than the dog!



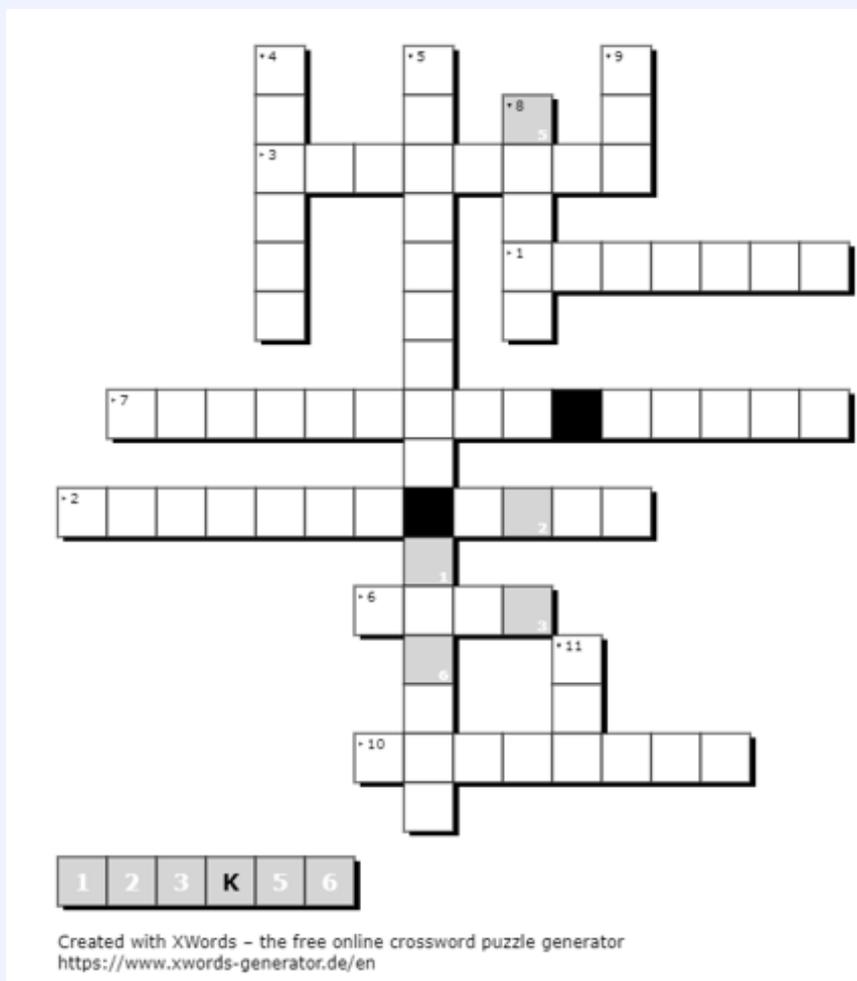
Sources

<https://www.biohof-hubicek.at/das-mangaliza-schwein/>
https://schaetzeausoesterreich.at/mangalitza_schweine.html

Crossword puzzle: The Mangalitza pig

WRITE THE TERMS YOU ARE LOOKING FOR IN THE APPROPRIATE BOXES

1. From which country does the Mangalitza originally come?
2. What distinguishes the Mangalitza?
3. Mangalitza pigs can become very ...
4. What happens after one year and a weight of 100 kg?
5. 115 days is the ...?
6. The aim is for two farrowings per ...?
7. Mangalitzas have the highest number of ... of all mammals.
8. They can have up to ... piglets.
9. They prefer to ... themselves after their food.
10. How are boars, piglets and sows kept?
11. 65-70% of the Mangalitza pig is made up of the



Solution

You can find the solution in the solution part



Animal welfare

WATCH THE FOLLOWING VIDEO (SEE LINK): WHAT IS ANIMAL WELFARE? THEN DO THE TASKS BELOW.

Summarise the meaning of animal welfare in four or five sentences.

Objectives:

- A) I know the seven most essential welfare needs of animals and can talk about them.
- B) I can adapt these welfare needs to any other animal.
- C) I can reflect about my relationship to animals and what I can do to improve animals' lives on this planet.



Link

<https://www.youtube.com/watch?v=r1-sd9JUoIE>

Animal welfare

BRAINSTORM

What do you think animals need to live a decent life?

Animal welfare



Animal welfare

TRANSLATE THE FOLLOWING PHRASES INTO ENGLISH

Deutsch	English
Verhaltensstörungen entwickeln	
die Umwelt durch Sinnesorgane erforschen	
geeignete Reize empfangen und verarbeiten	
angemessenen Zugang zu Wasser haben	
Ruhe- und Rückzugsmöglichkeiten für die Verdauung nach der Fütterung bieten	
in der Lage sein, in einer artgerechten Weise zu koten und zu urinieren	
sich gegenseitig pflegen können	
Hierarchien klären und leben können	
führt zu Leerlaufhandlungen oder sexuellen Handlungen mit Ersatzobjekten	

Animal welfare

READ THE FOLLOWING ESSENTIAL WELFARE NEEDS OF AN ANIMAL ...

Each animal should have enough free space to move spontaneously and naturally without hurting itself and without developing behavioural disorders.

An important basic need is personal hygiene. The animals must be given the opportunity to groom each other (cattle, cats, dogs ...) or alone (pigs, chickens ...).

Animals need their own kind to feel comfortable and to have the opportunity to live and clarify hierarchies. Being alone or isolated is an enormous stress factor for most group animals.

Animals should have the right type of home, including shelter, enough space, and something comfortable to rest or hide.

Animals explore their environment through their sensory organs. Humans must make sure that the animals can receive and process appropriate stimuli.

For feeding, not only the place and the regularity are important, but also that the food is species-appropriate and that the animals have adequate access to water. It is also important that the animals are offered rest and retreat possibilities for digestion after feeding. The animals must also be able to defecate and urinate in a manner appropriate to their species.

Reproduction is also one of the basic needs of animals. Nevertheless, many domestic and farm animals are excluded from it, either because they are castrated or artificially inseminated. This often leads to idle acts or sexual activities on substitute objects.

Animal welfare

... AND FILL IN THE COLUMN. USE KEYWORDS ONLY.

welfare needs	Descriptions
	A sustainable place to live
	Feeding
	Social behaviour
	Breeding and rearing
	Orientation
	Movement
	Personal hygiene



Source

Martin M. Lintner OSM: Vorlesung „Vertiefung – Sozialethik Sommersemester 2019“, PTH Brixen.

Animal welfare

DO SOME RESEARCH AND FIND OUT WHAT THE ESSENTIAL NEEDS OF THE FOLLOWING ANIMALS ARE:

	Cat 	Calf 	Free choice
A sustainable place to live			
Feeding			
Social behaviour			
Breeding and rearing			
Orientation			
Movement			
Personal hygiene			



Source of pictures

Cat: Cocoparisienne Anna/Pixabay [Katze Tier Katze-Porträt](#) -
Kostenloses Foto auf Pixabay - Pixabay (22.08.2023)

Calf: Indigoblues38: [Kalb Flasche Gefüttert](#) - Kostenloses Foto
auf Pixabay - Pixabay (22.08.2023)

Animal welfare

WORK IN PAIRS

Choose one animal and find out what it needs to live a decent life. Create a mind-map in colour. Present it to the class.



Animal welfare

WORK IN SMALL GROUPS OF THREE:

Reflect about your relationship to animals. What can you do to improve animals' lives on this planet?



PRESENT YOUR IDEAS TO OTHER GROUPS



Task: Nutrition and meat

Wholesome, healthy nutrition: How much meat is involved?

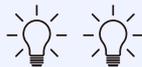
CHOOSE A LEVEL, RESEARCH AND ANSWER THE FOLLOWING QUESTIONS

• 1. Level



1. Do some research: What is meant by a **"wholesome diet"**?
2. **How often** (per week) and in what quantity are **meat and meat products** (e.g. minced meat, poultry, sausage, ham) recommended? Do you adhere to these recommendations?
3. Do you **personally** eat a **wholesome diet**? Give reasons!
4. Do some research: What are the **WHO's** recommendations regarding red meat consumption?
5. **Research** two vegetarian, wholesome dishes that you would enjoy or that you would like to prepare.

• 2. Level



1. Do some research: According to the **"Bloomberg Global Health Index"**, **which five** countries are currently considered the healthiest ones? Which factors are considered in the assessment?
2. Do some research: What is the average **annual per capita consumption of meat worldwide**? How high is the annual consumption of meat per capita in the **following countries**: Germany, Italy, Austria, Nigeria, India, USA, Australia. What conclusions can you draw from these results?

• 3. Level



1. Check your personal meat consumption by documenting your eating habits for a week using a **food diary** . **Mark** all meat-free meals in **green** and all meat-containing meals in **red**. Then give a brief assessment of this (in the form of a continuous text).



Do your research here... ..

- [Healthy diet \(who.int\)](https://www.who.int/healthy-diet)
- [Healthiest Countries 2023 \(worldpopulationreview.com\)](https://www.worldpopulationreview.com/healthiest-countries-2023)

Questionnaire: Diet and consumer behaviour

PERSONAL QUESTIONS:

1. Which gender do you feel you belong to most?

- male
- female
- divers
- don't want to mention it

2. How old are you?

- 15-17 years
- 18-20 years
- >20 years

QUESTIONS TO YOUR DIET AWARENESS BEHAVIOUR:

1. Is a healthy diet important to you?

- Yes
- No
- Partly

2. Is a healthy diet affordable?

- Yes
- No
- Partly

3. What are your eating habits?

- vegetarian
- oomnivorou
- vegan/vegetarian
- flexitarian (vegetarian and rarely meat)

4. How often do you eat a day?

- 1-2 times
- 2-3 times
- 3-4 times
- More often
- Irregular

5.How often do you eat meat per day?

- Every day
- 3-4 times per week
- 1-2 times per week
- Never

6.How often does your family cook with fresh ingredients?

- 1 time per week
- 2-3 times per week
- More than 3 times per week

7.1. How often do you eat ready-made products (ready-made meals such as canned food, frozen food, complete meals for the microwave, baking mixes, instant pudding and packet soups)?

- Seldom
- Quite often
- Frequently

8.How often do you give up healthy/balanced food due to lack of time/time pressure from school?

- Very often
- Often
- Occasionally
- Never

9.How often do you eat fast food (burgers, curry sausage or chips, pizzas or ready-made salads)?

- Very often
- Often
- Occasionally
- Seldom

10.Do you go on diets regularly?

- Several times per year
- Seldom
- Never

11. Do you pay attention to the ingredients in your diet or only to the taste?

- Only to the taste
- Ingredients
- Both

12. How is your drinking behaviour during school time? Do you drink enough?

- Yes
- No
- Sometimes

13. What do you drink while being at school?

- Energy drinks
- Water
- Soft drinks
- Caffeinated drinks
- Other

14. Do you take supplements (vitamin tablets etc.)?

- Yes
- No
- Sometimes

PURCHASE PATTERNS:

1. What kind of products would you buy if you had enough money? Do you buy ... (more answers possible)

- Cheap
- High quality (organic food)
- Regional
- International
- Seasonal
- I don't care

2.What kind of products do you buy in reality? Do you buy ... (more answers possible)

- Cheap
- High quality (organic food)
- Regional
- International
- Seasonal
- I don't care

3.How often do you buy snacks for in-between meals?

- Often
- Seldom
- Never

4.How much money do you spend for restaurants and delivery services per month?

- More than half of the pocket money
- Less
- None

5.What do you pay attention at when buying animal products? (more answers possible)

- Animal welfare
- Regional
- Cheap
- High quality (organic)

6.Where do you normally buy food?

- Supermarket
- Organic shops
- Farm
- Delivery service
- Market (Weekly market)

7.How much attention do you pay to regionality, seasonality & animal farming?

- Nothing
- Little
- Medium
- A lot

8. Is organic food important to you?

- Yes
- No
- Sometimes

9. Which grocery stores do you prefer to shop in?

- Supermarket chains
- Farmers market
- Small grocery stores
- Other /online

10. Which grocery stores do you shop at the most?

- Supermarket chains
- Farmers market
- Small grocery stores
- Other /online

QUESTIONS ABOUT MONEY (PLEASE ESTIMATE)

1. How much money do you spend on food per week?

- Up to € 50
- Up to € 75
- Up to € 100

2. How much money do you spend on restaurants / delivery service per month?

- Up to € 20
- Up to € 50
- > € 50
- Nothing



Task

- Reflect: How did you feel about thinking about your habits? Did you notice anything? Do you feel compelled by the film and the information to change something about your habits in terms of nutrition, consumption and buying behavior?
- Share your findings in small groups.

Organic farming of fattening pigs

Feeding

- Organic and if available feed from the farm itself (min. 20 percent of the feed comes from the farm or is sourced regionally)
- Applies only to Austria: when pigs are bought, they are sourced from Austrian organic farmers and Bio-Austria certified traders.
- Piglets: minimum 40 days nursing

Ethical husbandry

- Structured pens with several functional areas
- Animals can rest, engage, dig, dung and cool off
- Straw as litter
- Customized pig density/group-holding
- Non-pregnant and pregnant sows are only fixed to tie stalls during feeding

Access to pastures

- Permanent access to pastures, open areas or paddocks
- Permanent access to species appropriate materials for the animal to engage or dig with.

Biological farrowing pen

- Solid barn floors to lie on (no completely slatted floors)
 - No farrowing box
 - Litter
 - Free range
 - Specific areas to lie down or nurse
 - Areas for feeding or engagement
 - Dunging area
- Advantages of a biological farrowing pen**
- Free moving space for sow and piglet
 - Nesting behaviour made possible
 - Better contact between sow and piglet
 - Functional areas
 - Access to outdoor facilities

Differences between conventional and organic fattening pig farming

- More space available to the animals
- Use of litter
- Structured pens with an operating range
- Access to the outdoor
- No completely slatted floors
- Attention is paid to animal-friendly husbandry, promotion of health and the best possible well-being

Task to determine the pen area for pig fattening in conventional pig farming as compared to organic pig farming

STELLE FOLGENDE BERECHNUNGEN ZU STALLFLÄCHEN AN

1.) How much pen space do ten fattening pigs, weighing 50 kg each need in conventional pig farming and how much pen space do the same pigs need in biological farming? (do not forget about the mandatory space for free roaming in organic farming!)?

2.) Farmer Max is farming pigs conventionally. He wants to build a new pig barn. Max has 300 m² available.

How many pigs is Max allowed to have in his pig barn when he wants them to weigh 120 kg when they are butchered and ...

a)... farms them conventionally?

b)... switches immediately to organic farming? Don't forget the mandatory free-range area!



Research ...

... the minimum standards according to regulation in the 1. Tierhaltungsverordnung des österreichischen Tierschutzgesetzes unter: [RIS - 1. Tierhaltungsverordnung - Bundesrecht konsolidiert, Fassung vom 07.07.2023 \(bka.gv.at\)](#) ... and the EU guidelines [LexUriServ.do \(europa.eu\)](#)

Task to determine the pen area for pig fattening in conventional pig farming as compared to organic pig farming

CREATE YOUR OWN TASK FOR THE TABLE BELOW

... with the Learning-App (Link see below) a suitable assignment is to be created for the following table with the template "Group assignment". The two headlines will be defined as groups to which you should assign the elements found in the table.

This can also be done offline, by cutting the headlines and terms along the black line and the players then setting them in the correct order.

BIOLOGICAL HUSBANDRY	CONVENTIONAL HUSBANDRY
Tail-copping is outlawed	Tail-copping without anaesthesia but with pain relievers.
Free range available to the animals at all times.	No possibility for free range.
Up to 35 kg in animal weight: 0.6 m ² barn area.	Up to 20 kg in animal weight: 0.25 m ² barn area.
Animal weight of 85-110 kg: 2.3 m ² Freedom of movement (including outdoor area).	Animal weight of 85-110 kg: 0.8 m ² freedom of movement.
	Teeth grinding of the canines as piglets.
Animals can freely rest, engage, dig, dung and cool off.	
Homeopathic medicine is preferred.	Regular use of synthetic medicine and antibiotics.
Castration of male piglets with anaesthesia and pain relievers.	Tail-copping of male piglets without anaesthesia but with pain relievers.

Link

[LearningApps.org](https://www.learningapps.org/) – interaktive und multimediale Lernbausteine



Comparison: organic – conventional economic farming frameworks

How are animals farmed in Austria or in the EU?

Definitions

- organic farming: The term organic farming describes the production of foodstuffs and other agricultural products on the basis of environmentally friendly production methods and closed material cycles.
- conventional farming: Conventional farming developed out of traditional farming methods forming the conventional method for agriculture. In conventional farming foodstuffs and feed are produced as cost efficient as possible.

Comparison: organic – conventional animal husbandry in animal feeding

Conventional feeding:

- Genetically Modified Organisms (GMO) may be used as feed, e.g., soy
- Feed may be treated with pesticides
- Roughage is used seldomly or not at all as feed
- No synthetic-chemical pesticides and no easily soluble mineral fertilisers may be used

Organic feeding:

- Meat-and-bone meal may not be used as feed
- GMO-free feed
- Use of substances promoting increased growth or production is forbidden.
- Hormone treatment to control fertility are forbidden.
- Feed for organically farmed pigs must be sourced at least up to 95 percent from organic agriculture.
- Domestic organic feed materials from Austrian organic farmers und Bio-Austria certified traders.



Overview of the law regulating animal husbandry:

<https://www.ris.bka.gv.at/GeltendeFassung.wxe?Abfrage=Bundesnormen&Gesetzesnummer=20003820> (Stand: 05.06.2023)

Task: Introduction to Ethics 1

ANSWER THE QUESTIONS IN WRITING IN ONE-ON-ONE WORK AND THEN DISCUSS THEM WITH A LEARNING PARTNER.

What do you do if ...

- 1)... you find € 50 in the schoolyard?
- 2)... you find a wallet with a driving licence and € 200 at the bus station?
- 3)... a classmate feels up to your girl- or boyfriend?
- 4)... your friend is drunk after the disco and wants to bring you home by driving him- or herself?
- 5)... you are a witness of bullying in your circle of friends?
- 6)... you find an injured cat on the side of the road?
- 7)... a mouse has already chewed your sofa and you catch it?
- 8)... the cashier at the supermarket hands you out too much change?

Preview

What values play a role in these scenarios?
You can find the task on page 69.



Introduction to Ethics 1

INFOBOX

What are values?

„Values are deeply-rooted, significant and pervasive beliefs, attitudes, ideals and needs that are usually shared individually by members of a society for an indefinite period of time and mostly concern the good or bad. They essentially contribute to a person's character, identity and culture. We understand the world around us through values and orient ourselves through them. They also guide us in the questions and challenges we face as human beings in our lives such as: What do we want for ourselves and what do we want for others, what is to be done and how should we behave?“¹

DEFINE THE TERM "VALUES" IN YOUR OWN WORDS

A video (see link in the box below) can help you with this.

Source

[1Definition des Begriffs „Werte“ – ethika Online-Lexikon \(ethik-
unterrichten.de\)](http://ethika-online-lexikon.de)

Link

[Werte und Normen • Werte und Normen Beispiele • \[mit Video\] \(studyflix.de\)](https://www.studyflix.de)



Task: Introduction to Ethics 1

CREATE A TABLE ...

... and record which of the following values are desirable for you and which do not play a role in your life. Add also other values to the table.



Values

freedom, happiness, love, security, offence, anger, hatred, violence, care, charity, loyalty, empathy, faith, friendship, family, dignity, belonging, bravery, success, order, selfishness, pleasure, cowardice, laziness, jealousy, stupidity, envy, greed, honesty, restraint, dishonesty, intolerance, arrogance

Task: Introduction to Ethics 1

LOOK AGAIN AT THE SCENARIOS ON PAGE 66. WHAT VALUES PLAY A ROLE IN THIS?

Value	Scenario number ...
Honesty	
Responsibility	
Courtesy	
Respect	
Caring	
Punctuality	
Empathy	
Tolerance	
Dignity	
Helpfulness	
Justice	
Mindfulness	
Appreciation	
Loyalty	
Consideration	
Success	
Bravery	

Introduction to Ethics 2

What is good and right? This is a fundamental question of ethics, in which values are also of great importance.

"Ethics comes from the Greek word 'ethos' and means custom or habit. That means it deals with things we habitually do and examines our ideas of what we think is right and important. Ethics is also a part of philosophy and therefore asks why this is so. In doing so, ethicists want to understand why an action is good or evil. They want to know what is important to all of us and what makes us happy in life."¹

"The basic ethical question is: 'What should I do?' or 'How do I behave properly?' This is about standards of good and right behaviour and the problems and conflicts that arise from the different interests of individual people. Important are not only people's actions, but also their intentions and the reasons for their behaviour. For example, lying is generally viewed rather negatively - but what if the truth would hurt or harm someone very much? It is often not easy to say how one should behave in a situation.

For example, if a good friend tells you a secret, it would not be right to divulge it. But what if a third party is also involved and should perhaps know about it? Is the promise you made to your friend more important? Or do you feel responsible to the other person? Are you afraid to say something because your friend might get in trouble - or because he or she might end up angry with you? Do you prefer to stay out of it because you think it is not your problem?

You are probably thinking that the decision depends on the exact situation - for example, on the question of what is at stake and what consequences would be associated with one or the other behaviour. In our actions, we constantly have to consider what consequences are to be expected for us and others involved - do we value our own happiness more or the responsibility for our fellow human beings and our environment? In some situations, none of our possible courses of action appear to be 'morally good', since each of them is associated with negative consequences - then we feel like we are in a bad fix and don't know what to do."²



Sources

¹ Ethik - Klexikon - das Kinderlexikon (zum.de)

² <https://www.helles-koepfchen.de/lexikon/ethik.html>

Task: Introduction to Ethics 2

READ THE TEXT AND CREATE A MIND MAP

A video (see link in the box below) can help you with this.



Link

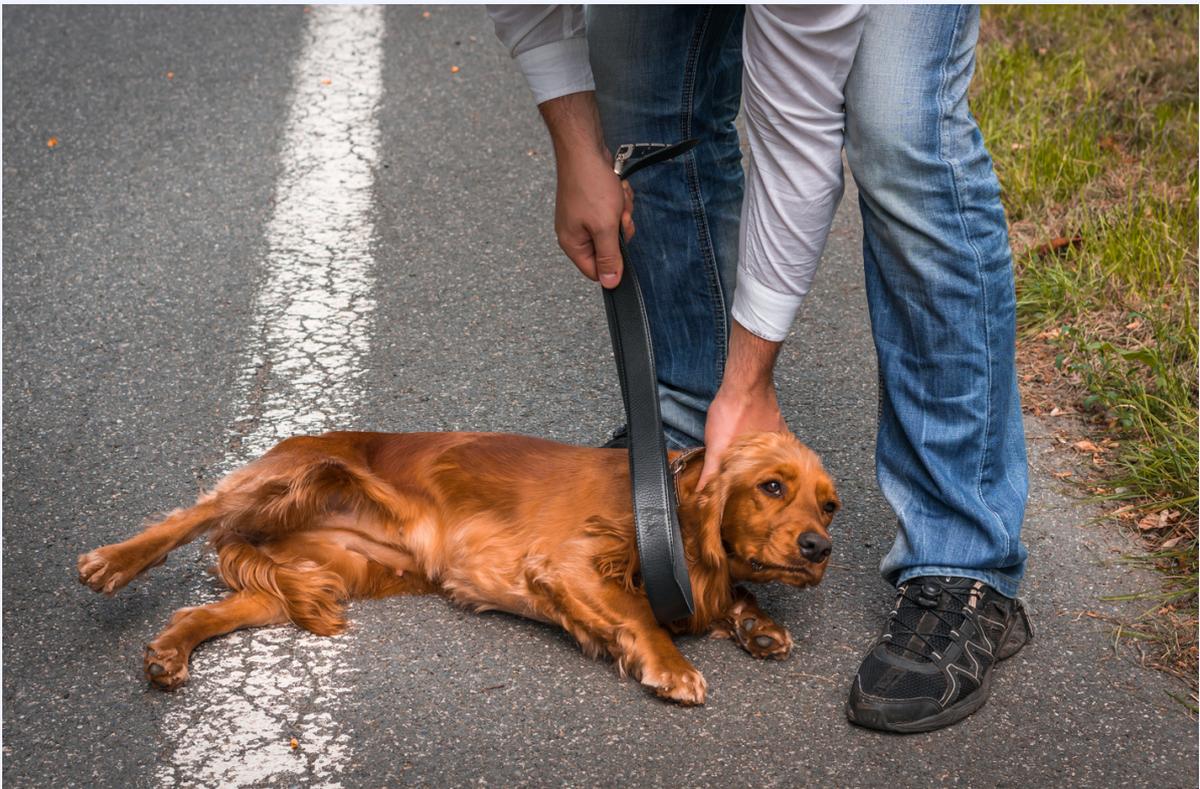
[Ethik • Ethik Definition, ethische Themen · \[mit Video\] \(studyflix.de\)](#)

Task: Animal Ethics

BRAINSTORMING BLACKBOARD

Collect at the blackboard: What is meant by animal ethics?

LOOK AT THE FOLLOWING TWO PICTURES AND THINK ABOUT WHAT THE GIVEN STATEMENTS SAY ABOUT THEM.



Animals feel the same as humans – joy, pain, happiness and misfortune.
(According to Charles Darwin)



Photo credit

© andriano_cz/iStock

Task: Animal Ethics



Animals are similar to machines and have neither feelings nor consciousness.
(According to René Descartes)

WRITE DOWN YOUR THOUGHTS AND EXPRESS YOUR OPINION

What "animal image" is conveyed?



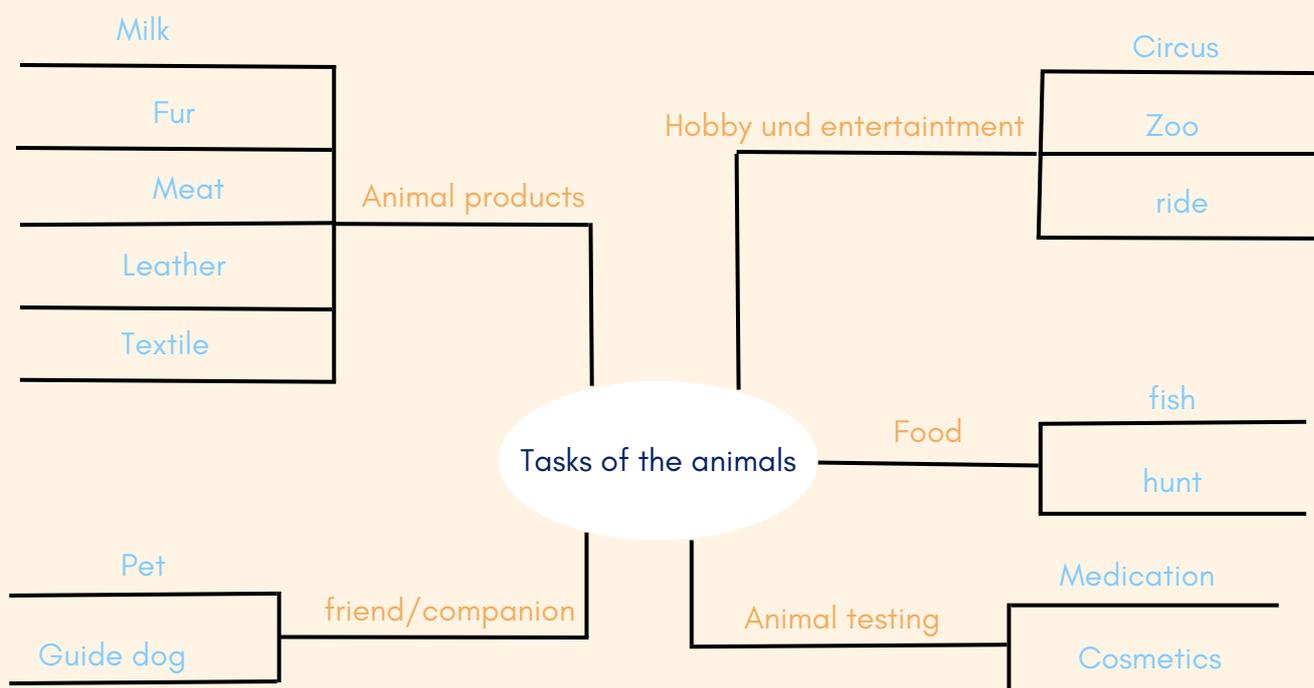
Photo credit

https://cdn.pixabay.com/photo/2019/06/06/15/18/kid-4256200_960_720.jpg (9. 3. 2022)

Solution part

Solution: The role of animals in today's society

CLASSIFY THE TERMS BELOW AS GENERIC TERMS AND SUB-TERMS



Solution: Cloze Pig Farming in Austria

(1) 5,12 million (2) 2,79 million (3) 34 kilogram (4) conventional
 (5) completely slatted flooring (6) piglet castration without anaesthesia
 (7) completely slatted flooring (8) 1st Regulation for Animal Husbandry (9) sufficient air ventilation (10) no tie stall pig farming (11) no permanent noises (12) Individual sow stall (13) farrowing pen

Solution: Cloze Conventional fattening pig farming

(1) 1. Tierhalterverordnung (2) 10 weeks (3) conventional (4) biological (5) weight
 (6) slatted (7) anaesthesia (8) pain relievers (9) space
 (10) animal welfare events (11) recreational activities (12) twice

Solution part

Solution: Suchsel Transport of pigs

E	C	N	E	T	E	P	M	O	C	F	O	E	T	A	C	I	F	I	T	R	E	C	O	O
A	S	V	N	M	C	?	O	W	H	S	B	F	U	T	E	Y	J	H	D	A	O	Y	U	F
V	M	N	J	P	Q	L	U	V	P	G	P	U	P	R	K	I	V	A	A	M	M	M	N	E
N	C	T	S	P	L	O	N	G	Y	G	T	Q	I	O	P	U	J	Z	O	X	R	I	F	M
D	T	I	J	T	T	N	C	H	P	L	L	K	V	P	T	N	O	V	I	Y	K	N	T	H
U	H	T	L	H	G	G	P	C	U	J	J	W	T	S	S	Z	U	U	F	T	W	N	V	E
I	X	C	O	C	I	D	U	C	R	Z	X	J	E	N	T	A	Y	Z	M	N	N	E	O	E
K	X	Y	S	P	P	I	I	B	X	R	P	B	Y	A	N	Y	S	V	Z	I	E	R	V	I
R	F	L	S	C	G	S	D	L	Q	O	I	Y	M	R	E	D	R	U	O	A	J	A	D	N
D	W	O	R	N	N	T	S	I	U	O	G	Z	F	T	M	A	N	Y	R	Y	P	S	Q	U
S	W	C	Z	L	I	A	H	A	H	T	D	B	E	F	U	U	R	N	H	U	S	R	B	R
U	O	K	S	N	N	N	P	D	D	M	L	I	S	O	C	W	U	E	I	C	R	V	J	M
R	O	U	S	G	E	C	N	D	I	E	R	U	Z	N	O	J	U	B	F	W	N	F	K	T
D	R	K	B	S	T	E	A	K	G	X	V	N	H	O	D	P	I	L	T	H	V	A	C	Y
B	J	W	T	Z	T	T	N	E	C	E	D	D	S	I	T	U	K	H	V	Q	J	O	W	A
O	I	Q	O	J	A	R	Q	E	P	A	B	V	Q	T	R	F	E	E	R	L	B	D	F	X
N	Q	R	S	A	F	A	D	S	C	P	F	T	E	A	O	E	H	I	K	N	Z	L	E	V
Q	D	G	U	A	A	N	O	L	F	U	G	E	H	R	P	C	X	B	B	I	U	Z	F	I
C	A	J	Y	M	T	S	C	A	F	Y	L	P	P	U	S	R	I	A	H	S	E	R	F	I
P	I	Z	S	W	W	P	R	K	G	E	A	X	D	D	N	C	W	F	H	O	X	I	N	F
O	A	H	N	I	N	O	A	R	V	V	O	V	C	R	A	H	P	Q	U	E	F	B	R	O
O	W	O	I	L	H	R	W	S	X	O	G	I	X	C	R	W	R	K	C	D	H	I	E	D
E	A	X	S	C	Q	T	K	Z	M	R	S	H	S	D	T	L	O	C	U	S	S	L	H	R
H	T	R	O	P	S	N	A	R	T	E	C	N	A	T	S	I	D	T	R	O	H	S	?	?
R	F	G	W	F	F	A	E	K	E	U	X	M	I	D	M	W	S	E	T	C	X	Y	S	Z

Solution: Did you know, that ...



Solution part

Solution: Collecting point

- The pa_ckaging_ says: "Without___ animal__ ingredients___."
- one product is v_____eg_____an
- the fabric softener is without T_enside___.
- the make - up was produced without animal___ingredients_____and without animal testing.
- _____ (own answer)
- _____ (own answer)

Solution: The "South Tyrol/Alto Adige" Quality Label

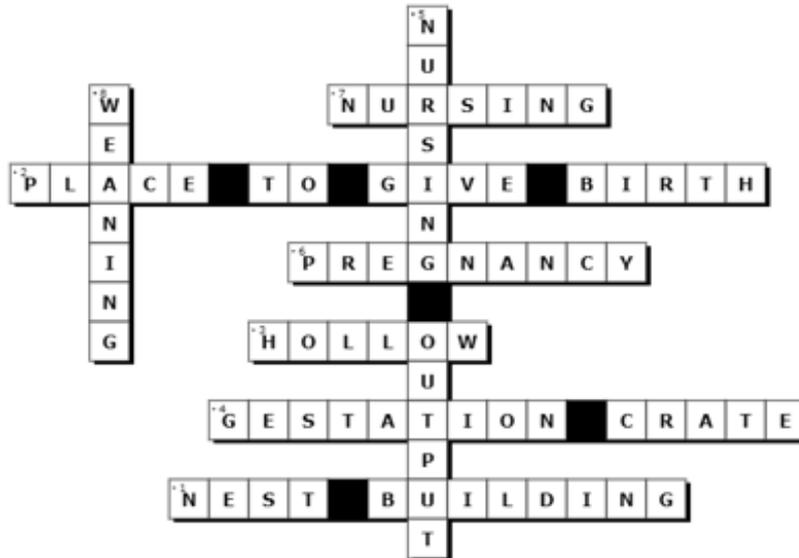
- 1.) (R) F
- 2.) R (F) It applies to food, crafts and services.
- 3.) (R) F
- 4.) (R) F
- 5.) R (F) The label promotes and protects fifteen product groups.
- 6.) R (F) The seal for pork has been in place since 2014.

Solution: Cloze Pigs need enough space and time to eat

(1) high fattening performance - (2) feed - (3) engagement - (4) frustrated - (5) behavioural disorders - (6) Contrafreeloading - (7) digging - (8) feeding places- (9) food envy- (10) fighting- (11) different - (12) places- (13) natural sense of exploration

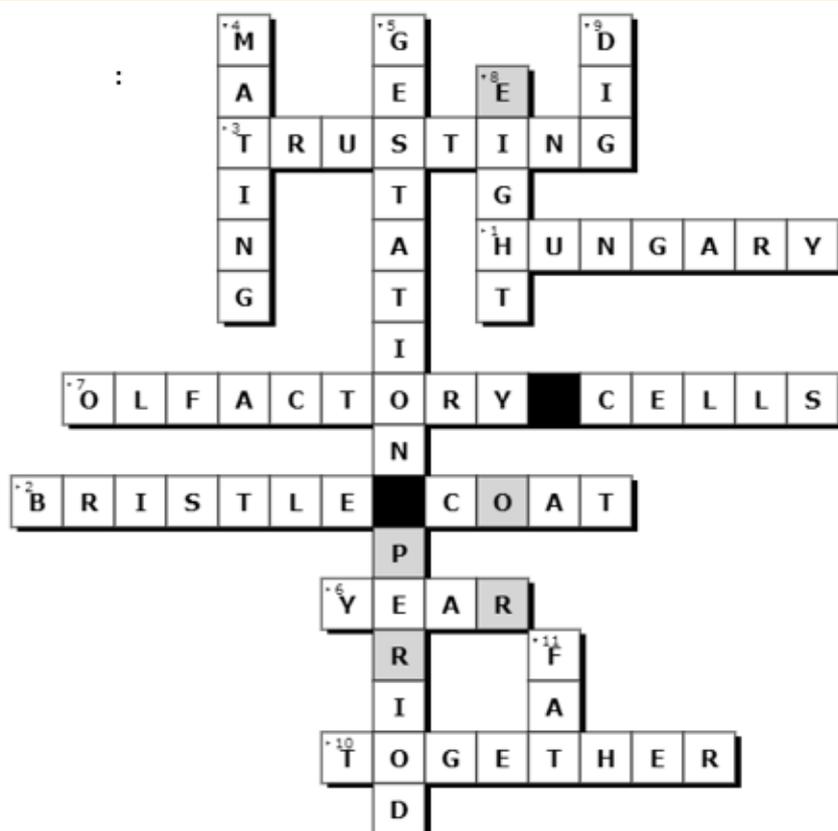
Solution part

Solution: Sows build a farrowing nest



Erstellt mit XWords - dem kostenlosen Online-Kreuzworträtsel-Generator
<https://www.xwords-generator.de/de>

Solution: Crossword Puzzle The Mangalitza-pig



PORKER

Created with XWords - the free online crossword puzzle generator
<https://www.xwords-generator.de/en>

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