AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Food Toxicology								
Course Code	ST416		Couse Level	First Cycle (Bachelor's Degree)					
ECTS Credit	3	Workload	80 *(Hours)*	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	The aims of this course are as follow: structures formtions and sources of the toxic components, effects of toxic food components on human health.								
Course Content	Description of toxic food components, factors affecting toxicity; criteria, methods, and tests used for toxicological evaluation of foods; food-borne microbial and parasitical diseases and poisoning; natural toxins in foodstuffs; pesticides, insectisids, herbicides etc.; heavy metals and other environmental contaminants; food irradiation and radioactive isotopes; toxic compounds formed during food processing; chemical and biological contaminations in foods and drinking waters and control measures; safety assessment of novel and genetically modified foods; national and international regulations for food safety.								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Discussion, Individual Study, Problem Solving								
Name of Lecturer(s)									

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading	
1	1. Tayfur M (2017). A'dan Z'ye Gıda Katkı Maddeleri
2	2. Altuğ T (2002) Introduction of Toxicology and Food

Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction to toxicology
2	Theoretical	Food safety and international cooperation
3	Theoretical	Toxicologically safe food and safe nutrition
4	Theoretical	Definition of additives and contaminants
5	Theoretical	Chemical substances and toxicology
6	Theoretical	Chemical components in foodstuffs
7	Theoretical	Contaminants in foodstuffs
8	Intermediate Exam	Mid-term Exam
9	Theoretical	Food additives
10	Theoretical	International organizations in food safety
11	Theoretical	E-codes
12	Theoretical	E-codes
13	Theoretical	E-codes
14	Theoretical	ADI and risk groups
15	Theoretical	Toxic compounds and their functions
16	Final Exam	Final exam

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	2	56
Assignment	2	3	1	8
Term Project	1	6	0	6
Quiz	2	0	1	2
Midterm Examination	1	3	1	4

Final Examination	1	3	1	4
			Total Workload (Hours)	80
			[Total Workload (Hours) / 25*] = **ECTS**	3
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	1. Comprehend the toxic components
2	2. Comprehend the formation and structures of toxic components
3	3. Comprehend the effects of toxic components on human health.
4	Comprehend the international food safety.
5	Comprehend the international standards.

Programme Outcomes *(Dairy Technology)*	
1	Having sufficient infrastructure in basic sciences and engineering subjects and ability to use the theoretical and applied info instantly in this field.
2	Determining the modern techniques, tools and information technologies required for applications related with his field and ability to use them efficiently
3	Ability for planning, projecting, and designing, following up, analyzing and finding target-driven solutions related with his field
4	Ability to have professional ethic and awareness.
5	Ability to work, decide, express opinions orally and in written individually
6	Ability to participate team studies, taking responsibility, making leadership.
7	Ability to conceive Ataturk’s principles and reforms, to communicate in Turkish and foreign language.
8	Ability to comprehend the necessity to learn for a life time, to monitor developments in science and technology and continuously renew himself.
9	Having sufficient level of information about production and quality control of milk and dairy products and also product development, increasing product quality and food security fields.
10	Ability to detect, define, solve problems related with his field and to select and apply suitable methods and modeling techniques for this purpose.
11	To be conscious about workplace applications, worker health, work security and environment subjects, to have knowledge about legal results of the engineering applications related with his subject.

Contribution of Learning Outcomes to Programme Outcomes *1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High*

	L1	L2	L3	L4	L5
P2	4	4	4	4	4
P3	4	4	4	4	4
P5	4	4	4	4	4
P6	4	4	4	4	4
P7	4	4	4	4	4
P8	4	4	4	4	4