AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Mycotoxins in Food								
Course Code	VBH537		Couse Level	Second Cycle (Master's Degree)					
ECTS Credit	3	Workload	75 *(Hours)*	Theory	1	Practice	0	Laboratory	0
Objectives of the Course	Definitions of mycotoxins found in foods , their sources, the health problems caused by mycotoxins in human, prevention from mycotoxicosis caused by foods								
Course Content	The definition of mycotoxins, may cause severe health problems for human being, their mechanisms, the problems that they cause and prevention from foodborne mycotoxicosis cases								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Discussion								
Name of Lecturer(s)	Prof. Filiz KÖK								

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading	
1	Jay (1996) Modern Food Microbiology
2	Erol İ. (2008). Gıda Hijyeni
3	Dijksterhenis,J. Samson, R.A 2007 Food Mycology: A multifaceted approach to fungi and food. Volume 25.. CRD Press,.
4	Larone, D.H. 1986. Medicallyimportantfungi. A guidetoidentification. Washington DC.
5	A.D. Hocking, J.I. Pitt, R.A. Samson, and U. Thrane, 2006. Advances in FoodMycology, SpringerScience. USA,
6	Heperkan, D., 2014. Gıdalarda Mikotoksinler. Sidas Medya Ltd. Şti.
7	Pitt, J.I., Hocking, A.D., 2009. Fungi and Food Spoilage. Springer Science+Business Media, New York.
8	Carlile, M.J., Watkinson, S.C., Gooday, G.W., 2001. The Fungi. 2 nd Ed. Academic Press, London.
9	Modern Food Microbiology, Jay J.M., Loessner M.J., Golden D.A., 7. Edition, 2005.

Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction
2	Theoretical	Mycotoxin definition and the types of mycotoxins
3	Theoretical	Aflatoxins
4	Theoretical	Ocratoxins
5	Theoretical	Trichotecene
6	Theoretical	Fumonisin
7	Theoretical	Zearalenone
8	Intermediate Exam	Midterm exam
9	Theoretical	Patulin
10	Theoretical	Inhibition/eradication of mycotoxin production
11	Theoretical	Physical technique applications
12	Theoretical	Chemicals from natural sources appplications
13	Theoretical	Synthetic chemical applications
14	Theoretical	Biological degradation techniques
15	Theoretical	Innovative applications for detoxification of mycotoxins

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	1	14
Reading	14	0	1	14
Midterm Examination	1	15	1	16

Final Examination	1	30	1	31
			Total Workload (Hours)	75
			[Total Workload (Hours) / 25*] = **ECTS**	3
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	To know the definition of mycotoxins, and to gain sufficient knowledge about some important mycotoxins
2	To have sufficient knowledge related with mycotoxin caused public health problems
3	To know the ways how to prevent foods from mycotoxin production
4	To have knowledge about detoxification of mycotoxins in foods
5	Identify and use resources to increase knowledge of the subject

Programme Outcomes *(Food Hygiene and Technology (Veterinary Medicine) Master)*	
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Contribution of Learning Outcomes to Programme Outcomes *1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High*

	L1	L2	L3	L4	L5
P1	5	5	5	5	5
P3	5	5	5	5	5
P4	5	5	5	5	5
P5	5	5	5	5	5
P7	5	4	4	4	5
P9	4	5	5	4	5