



AYDIN ADNAN MENDERES UNIVERSITY
GRADUATE SCHOOL OF HEALTH SCIENCES
VETERINARY FOOD HYGIENE AND TECHNOLOGY
FOOD HYGIENE AND TECHNOLOGY (VETERINARY)
FOOD HYGIENE AND TECHNOLOGY (VETERINARY) MASTER
COURSE INFORMATION FORM

Course Title	Food Contaminants								
Course Code	VBH527	Course Level			Second Cycle (Master's Degree)				
ECTS Credit	4	Workload	100 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	To have sufficient knowledge about definition of contaminants, risks in foodstuffs, heavy metals, pesticides, radionuclides, antimicrobial agents								
Course Content	General information about food additives and contaminants, classification of food additives, environmental pollutants, chemical pollution, mycotoxins and chemical pollution risk analysis in foods								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Discussion								
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading

1	Karakaya, A.E. : Gıda katkılarının toksikolojik yönden değerlendirme ilkeleri. Teknolojik, Toksikolojik ve Yasal Açıdan Gıda Katkıları. Seminer Notları. SEGEM 12-16 Aralık 1988. Ankara.
2	Benford D.: The Acceptable Daily Intake. A Tool For Ensuring Food Safety. ILSI Europe Concise Monographs Series. ILSI Press. Belgium. (2000).
3	Commission of the European Communities: White Paper: Strategy For a Future Chemicals Policy (2001).
4	Rosenberg M. : Life Expectancy Overview of Life Expectancy. http://geography.about.com/od/populationgeography/a/lifeexpectancy.htm (Erişim 21/02/2011)
5	National Library of Medicine. Toxicology Tutorials.

Week	Weekly Detailed Course Contents	
1	Theoretical	Definition, overview, classification of food contaminants, effects of contaminants on health
2	Theoretical	Some veterinary drug residues in animal foods
3	Theoretical	Pesticides residues in foods
4	Theoretical	Heavy metals and health problems in foods
5	Theoretical	Polychlorinated hydrocarbons in foods
6	Theoretical	Mycotoxins in foods
7	Theoretical	Radionuclides in foods
8	Intermediate Exam	Midterm exam
9	Theoretical	Food additives and health risks
10	Theoretical	Contaminations occurring during food processing (PAH, acrylamide, furans, trans fatty acids etc.)
11	Theoretical	Migration and monomers in food packaging
12	Theoretical	Microplastics and health hazards in foods
13	Theoretical	Pollutants formed by chemical reactions in foods, N-nitroso compounds
14	Theoretical	Chemical pollution and chemical pollution risk analysis in foods
15	Theoretical	Regulations about food contaminants
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Reading	14	0	2	28
Midterm Examination	1	15	2	17



Final Examination	1	25	2	27
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	
2	
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Programme Outcomes (Food Hygiene and Technology (Veterinary) 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	L6
P2	5	5	5	5	5	5
P4	5	5	5	5	5	5
P6	5	5	5	5	5	5
P12					5	
P13					5	

