



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Mycotoxicology							
Course Code		GMP504		Course Level		Second Cycle (Master's Degree)			
ECTS Credit	8	Workload	200 (<i>Hours</i>)	Theory	3	Practice	0	Laboratory	0
Objectives of the Course		The aim of this course is to teach mycotoxins and provide them to control and analyse these toxic compounds.							
Course Content		The scope of this course, give a detail information about the definition of mycotoxins, factors that affecting the production of mycotoxins, recognition methods of mycotoxins and healt effects of mycotoxins.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Case Study, Individual Study					
Name of Lecturer(s)									

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Miller, K., Toxicity of Pure Foods, Ohio, 1973
2	Altuğ, T., Introduction to toxicology and Food, 2003
3	Šimic, B., Kniewald, J., "Toxicological Aspects of Food", Elsevier Applied Science, 1997
4	Klaasen, C.D., "Casarett and Doull's Toxicology", Fifth Edition, McGraw-Hill, 2001
5	Vural, N., " Toksikoloji", Ankara Üniversitesi , Eczacılık Fakültesi Yayınları, 1996

Week	Weekly Detailed Course Contents	
1	Theoretical	Mycotoxin producing fungus, important species of Aspergillus and identification criteria
2	Theoretical	Important species of Penicillium and identification criteria
3	Theoretical	Important species of Fusarium and identification criteria
4	Theoretical	Important mycotoxins
5	Theoretical	The effect of mycotoxins on living organisms
6	Theoretical	Mycotoxiosis in human beings and farm animals
7	Intermediate Exam	Exam
8	Theoretical	The effect of mycotoxins on plants
9	Theoretical	The effect of mycotoxins on microorganisms
10	Theoretical	Factors effecting mycotoxin formation
11	Theoretical	Effect of food processing methods on mycotoxins
12	Theoretical	Mycotoxin control
13	Theoretical	Inactivation of mycotoxins
14	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	9	3	168
Midterm Examination	1	15	1	16
Final Examination	1	15	1	16
Total Workload (Hours)				200
[Total Workload (Hours) / 25*] = ECTS				8

*25 hour workload is accepted as 1 ECTS



Learning Outcomes

1	
2	
3	
4	
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Programme Outcomes (Food Engineering Master)

1	To provide further training and research opportunities to food engineers to meet the needs of the food industry
2	To develop and deepen the current and advanced knowledge in the field of food engineering with original thought and / or research at the level of expertise, based on the qualifications of the master
3	To identify, define, formulate and solve problems in applications related to Food Engineering and gain the ability to select and apply appropriate analytical methods and modeling techniques
4	To gain the ability to evaluate the accuracy of the data obtained from food analysis
5	To educate students having research, entrepreneur qualifications

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
P1	3	3	3	3	3	3
P2	2	2	2	2	2	2
P3	5					
P4	5	5	4	4	2	2
P5	1					

