



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Food Toxicology								
Course Code	GMP601		Course Level		Third Cycle (Doctorate Degree)				
ECTS Credit	8	Workload	200 (Hours)	Theory	3	Practice	0	Laboratory	0
Objectives of the Course	To have knowledge on toxic components in Foods, sources, chemical structures and methods for controlling hazards								
Course Content	Toxic Food Components and factors effecting on toxicity; criteria used in toxicological evaluation of food, hypersensitivity; natural toxic compounds, pesticides and veterinary drugs; Food additives, Food packaging materials; Heavy metals and other environmental contaminants; new foods and GMO's; National and international regulations; project presentations								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Individual Study								
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	30
Final Examination	1	70

Recommended or Required Reading

1	Shibamoto, T., & Bjeldanes, L. F. (2009). Introduction to food toxicology. Academic press.
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Weekly Detailed Course Contents & Teaching Methods

Week	Weekly Detailed Course Contents & Teaching Methods	
1	Theoretical	Definition of food Toxic compounds and factors that affect toxicity
2	Theoretical	Criteria , tests and methods in toxicological evaluation of foods
3	Theoretical	Food allergies and hypersensitivity
4	Theoretical	Naturally occurred toxic compounds in foods
5	Theoretical	Pesticides and evaluation of veterinary drugs toxicologically
6	Theoretical	Foodborne microbial and parasitic intoxications and illnesses-1
7	Theoretical	Foodborne microbial and parasitic intoxications and illnesses-1
8	Theoretical	Food additives and their assessment toxicologically
9	Theoretical	Evaluations of Food packaging materials in terms of food safety
10	Theoretical	Evaluations of heavy metals and other environmental contaminants toxicologically
11	Theoretical	Radiation of food and toxicological evaluations, radioactive contaminants
12	Theoretical	Food processing methods and toxicological assessment of formed compounds
13	Theoretical	Toxicological assessment of genetically modified applications of newly developed foodstuffs and foods
14	Theoretical	National and international regulations on toxicological evaluations

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	



5	Have knowledge about legal limitations
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Programme Outcomes (Food Engineering Doctorate)

1	Developing and investigating the details of current and advanced knowledge in the field of Food Engineering by original thought and/or research on the level of expertise based on the graduate qualification and reaching to the original definitions that bring innovation to science.
2	Gain of ability of develop strategies, policies and implementation plans in the field of food engineering and evaluate the results within the framework of quality processes.
3	Gain of ability to perceive, design, evaluate and finish an original process by using and following the knowledge of the recent developments in the engineering fields.
4	Gain of ability of making critical analysis, synthesis and evaluation of ideas and development in food engineering field
5	Having advanced knowledge of food science and its applications based on doctoral level 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
P1	2	4	5	3	1
P2	1	2	3	2	
P3		1	2	2	
P4	2	2	2	2	
P5	2	2	3	3	

