

MODUL	DD 2W.2/FOOD	COURSE TITLE	Food toxicology		ECTS	6	
FACULTY COORDINATOR	prof.dr hab. Z.Krejpcio		DEPARTMENT	Food Science and Nutrition			
TEACHER		prof.dr hab. Z.Krejpcio; dr. hab. J. Suliburska; dr. H. Staniek; dr. E. Król					
VOLUME (H)	40		PERSONAL WORK (H)	90			
LECTURE (H)	LAB (H)	PLACEMENT (H)	PROJECT (H)	OTHER MODALITIES (H)			
20	20						
EVALUATION		TEACHING METHODS					
EVALUATION MODALITIES		Multimedial lectures addressed to all participants, Participation in demonstrations and labs Participation in discussions					
ORAL INDIVIDUAL REPORT							
WRITTEN INDIVIDUAL REPORT							10%
FINAL ORAL EXAM							
FINAL WRITTEN EXAM							90%
COMMENTS OF EVALUATION							
SEMESTER (WINTER/SUMMER)		LANGUAGE					
WS		ENGLISH					
OBJECTIVES							
<p>The aim of the course is to get information about basic concepts and definitions of toxicology as a science.</p> <p>Acquire knowledge about major food contaminants and poisons and poisoning, toxicants formed during food processing and storage</p> <p>Learn about basic toxicometric tests, methods of evaluation of toxicants, food additives and antinutritive compounds</p> <p>Students should get more knowledge and basic lab skills about selected methods used in food toxicology study</p>							
CONTENTS							
<p>Basic concepts and definitions in toxicology. Metabolism of toxicants.</p> <p>Mechanisms of toxicants action. Toxicological research.</p> <p>Selected plant, microbial and animals toxins and poisoning.</p> <p>Selected anthropogenic toxicants and poisoning. Toxicants formed during food processing and storage.</p> <p>Food-drug interactions characteristics.</p> <p>Methodology of experimental toxicology. Studies on laboratory animals. Selected food additive characteristics, analysis of food contaminants</p>							
PRE-REQUISITES		basis of biochemistry, general food chemistry, physiology					