

MODUL	FOOD	COURSE TITLE	FOOD TOXICOLOGY		ECTS	6	
FACULTY COORDINATOR	prof.dr hab. Zbigniew Krejpcio		DEPARTMENT	Department of Human Nutrition and Dietetics			
TEACHER			PROF. DR HAB. ZBIGNIEW KREJPCIO				
VOLUME (H)	60			PERSONAL WORK (H)	90		
LECTURE (H)	LAB (H)	PLACEMENT (H)	PROJECT (H)	OTHER MODALITIES (H)			
20	40						
EVALUATION			TEACHING METHODS				
EVALUATION MODALITIES			<ul style="list-style-type: none"> • lecture with multimedia presentation, • laboratory exercises using equipment and apparatus, • discussion, • problem solving 				
ORAL INDIVIDUAL REPORT							
WRITTEN INDIVIDUAL REPORT							X
FINAL ORAL EXAM							
FINAL WRITTEN EXAM							X
COMMENTS OF EVALUATION							
SEMESTER (WINTER/SUMMER)			LANGUAGE				
Winter and Summer			EN				
<i>OBJECTIVES</i>							
The course aims to familiarize students with issues related to general toxicology and food toxicology, food safety and hygiene, factors harmful to health found in food, methods of identifying them and minimizing these risks.							
<i>CONTENTS</i>							
<u>Lectures:</u>							
Basic concepts and definitions in toxicology (3 h); Metabolism of toxicants. Mechanisms of toxicants' action (3 h); Selected plant toxins and poisoning (2 h); Selected animal toxins and poisoning (2 h); Mycotoxins (2 h); Mushroom toxins and poisoning (2 h); Toxicology of Pesticides (2 h); Toxicology of Heavy metals (2 h); Toxicology of Dioxins and PAHs (2 h); Toxicants formed during food processing (2 h)							
<u>Labs</u>							
Experimental toxicology. Studies on laboratory animals (5 h); Nutritional sweeteners – functional characteristics (5 h); Pesticide residues in food (5 h); Preservatives in food products (5 h); Analysis of selected food contaminants: Heavy metals(5 h); Anti-nutritional compounds in foods (5 h); Nitrates and nitrites in selected food products (5 h); Evaluation of selected contaminants intakes with diets (5h)							
PRE-REQUISITES			Knowledge in chemistry, biology, and biochemistry				