

CODE : BIOHUM 15		COURSE TITLE: FOOD TOXICOLOGY		ECTS: 5	
COORDINATOR: ZBIGNIEW KREJPCIO			DEPARTMENT: FOOD SCIENCE AND NUTRITION		
COURSE CATEGORY					
VOLUME(H) 35				PERSONAL WORK (H)	
LECTURE: 20 (H)	PRACTICALS /LAB(H) 15	PLACEMENT: (H)	PROJECT:(H)	OTHER MODALITIES: (H)	
EVALUATION:		OTHER MODALITIES:		LECTURER(S)	
EVALUATION MODALITIES				ZBIGNIEW KREJPCIO	
ORAL INDIVIDUAL REPORT					
WRITTEN INDIVIDUAL REPORT					
FINAL ORAL EXAM					
FINAL WRITTEN EXAM					
COMMENTS OF EVALUATION:			TEACHING METHODS: LECTURES & LABS		
SEMESTER: WINTER OR SUMMER			LANGUAGE: ENGLISH		
PERIOD: 4 WEEKS			YEAR OF STUDY: THIRD		
OBJECTIVES					
To familiarize students with principals of general toxicology, food toxicology, selected food contaminants, food additives, health risk, consumer safety					
CONTENTS					
<ul style="list-style-type: none"> ▪ PRINCIPALS OF GENERAL TOXICOLOGY, ▪ DOSES, EFFECTS, DOSE-RESPONSE, ▪ ABSORPTION, ▪ BIOTRANSFORMATIONS, ▪ ACUMULATION, ▪ EXCRETION, ▪ MECHANISMS OF TOXICITY, ▪ SELECTED FOOD CONTAMINANTS, ▪ NATURAL PLANT AND ANIMAL TOXINS, ▪ HEAVY METALS, ▪ NITRATES AND NITRITES, NITROSOAMINES, ▪ PCB, DIOXINS, ▪ MICOTOXINS, PESTICIDES, HERBICIDES, ▪ RADIONUCLIDES, ▪ FOOD ADDITIVES, ▪ HEALTH RISK, ▪ CONSUMER SAFETY 					
GROUP SIZE: 15			PRE-REQUIRES: CHEMISTRY, BIOCHEMISTRY, HUMAN PHYSIOLOGY		