

29207 - Food Toxicology

Información del Plan Docente

Academic Year	2016/17
Academic center	229 - Facultad de Ciencias de la Salud y del Deporte
Degree	441 - Degree in Human Nutrition and Dietetics
ECTS	6.0
Course	1
Period	Second semester
Subject Type	Compulsory
Module	---

1.Basic info

1.1.Recommendations to take this course

1.2.Activities and key dates for the course

2.Initiation

2.1.Learning outcomes that define the subject

2.2.Introduction

3.Context and competences

3.1.Goals

3.2.Context and meaning of the subject in the degree

3.3.Competences

3.4.Importance of learning outcomes

4.Evaluation

5.Activities and resources

5.1.General methodological presentation

5.2.Learning activities

5.3.Program

Theoretical classes (20 hours): Presential (large group)

1.Introduction to toxicology.

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2. Chemical and biochemical concepts.
3. Toxicokinetic.
4. Toxicodynamic. Carcinogenesis.
5. Etiology, clinic and treatment of toxicity poisoning.
6. Toxicity evaluation. Exposure assessment.
7. Toxicological implications of food technology.
8. Naturally occurring toxic substances in food. Animal and plant toxins.
9. Mycotoxins.
10. Food additives. Colorants, preservatives and drugs used in animals.
11. Organic solvents
12. Metal toxicity
13. Toxicity of pesticides
14. Toxicity of plastics
15. Toxicity of gases
16. Epidemics toxic food

Lab practices (8 hours). Presential (small groups)

- a. Theoretical class: Analytical techniques (2 hours)
- b. Practical of analytical toxicology: Tint reaction and thin layer chromatography (6 hours)

5.4. Planning and scheduling

5.5. Bibliography and recommended resources