UNIVERSITY OF WARMIA AND MAZURY IN OLSZTYN

Faculty of Food Sciences

Course title: HYGIENE OF PRODUCTION AND FOOD TOXICOLOGY

ECTS credit allocation (and other scores): 5

Semester: autumn

Level of study: ISCED-6 - first-cycle programmes (EQF-6)

Branch of science: Agricultural sciences

Language: English

Number of hours per semester: 30

Course coordinator/ Department and e-mail: Renata Pietrzak-Fiećko/Department of Commodity Science and Food Analysis, Faculty of Food Science/renap@uwm.edu.pl

Type of classes: classes

Substantive content

CLASSES: The knowledge about the types of food contaminants, coming from the environment; The characteristics of the chemical compounds intentionally added during food production. Chemical food additives and their health consequences; The content of anti-nutritional and naturally present toxic compounds of food of animal and vegetable origin; The presence of heavy metals in raw materials and food - their sources and toxicity; Chemical residues' impact on the selected enzymatic reactions and the consequences of the pesticide residues in raw materials and food; Hygienic assessment of plastics and their toxicity.

Learning purpose: Acquisition of knowledge about hygiene of production of food products and about food toxicology.

On completion of the study programme the graduate will gain:

Knowledge: food contaminants, chemical food additives; anti-nutritional, naturally toxic compounds of food; plastics.

Skills: able to name and characterize chemical hazards and compounds present in food.

Social Competencies: ability to work in a group and participate in the discussion.

Basic literature:

“Essentials of toxicology” /editors Klaassen C.D., Witkins III J.B., 2010. Casarett & Dull’s.

“Toxins and other harmful compounds in foods” / editors Witczak A., Sikorski A.S., 2017. CRC Press Taylor & Francis.

Supplementary literature:

Scientific journals: Food Chemistry, Food & Chemical Toxicology

The allocated number of ECTS points consists of:

Contact hours with an academic teacher: 30

Student's independent work: 95