



CP03034: FOOD TOXICOLOGY



Credit 2: lecture 2,0 - practice 0

COURSE EXPECTED LEARNING OUTCOMES

Notion	Course expected learning outcomes After successfully completing this course, students are able to	Program expected learning outcomes
Knowledge		
K1	Understand basic concepts in food toxicology: natural toxins, toxins produced during food storage and production, toxic chemical residues after food production, veterinary medicine-derived toxins...	ELO2
K2	Analyze toxins' routes of entry and factors affecting toxicity of food toxins	ELO5
Skills		
K3	Distinguish symptoms of intoxication, mechanisms of food toxins, acknowledge strategies to prevent food intoxication.	ELO13
Attitude		
K4	Be active, creative; have self-discipline to study and research; maintain good work manners	ELO15

COURSE DESCRIPTION

5 chapters

Chapter 1: The history and concept of toxins

Chapter 2: Forms of toxins in human body

Chapter 3: Natural toxins

Chapter 4: Food industry-derived toxins

Chapter 5: Chemical toxins

Alcoholic toxins

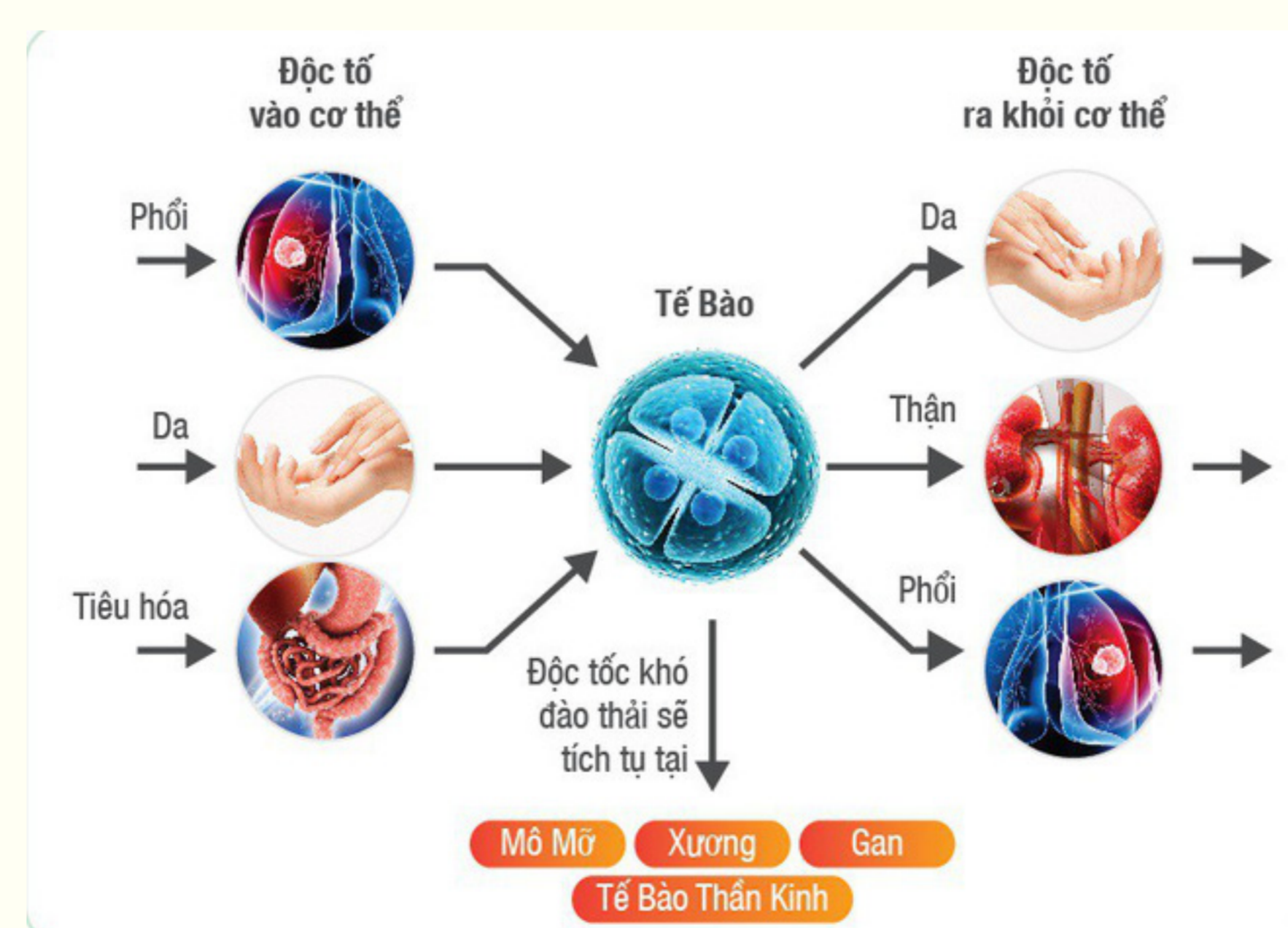
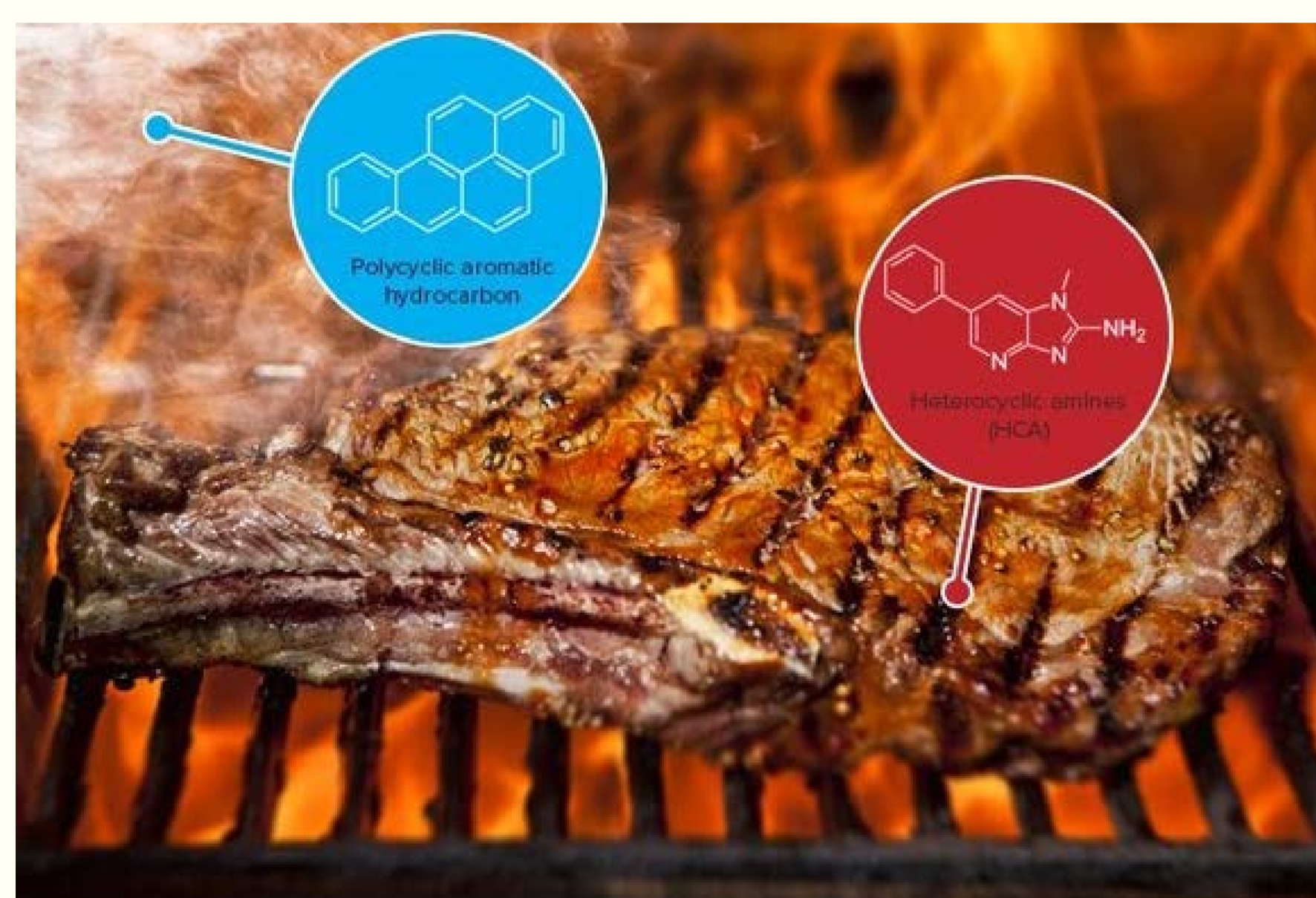
STUDENT TASKS

- Attendance: Attend at least 75% of lectures, attend all seminars
- Preparations before classes: do extra reading and lectures
- Presentation and Discussion: take part in in-class discussion and group work after classes; prepare for presentation at home and in class



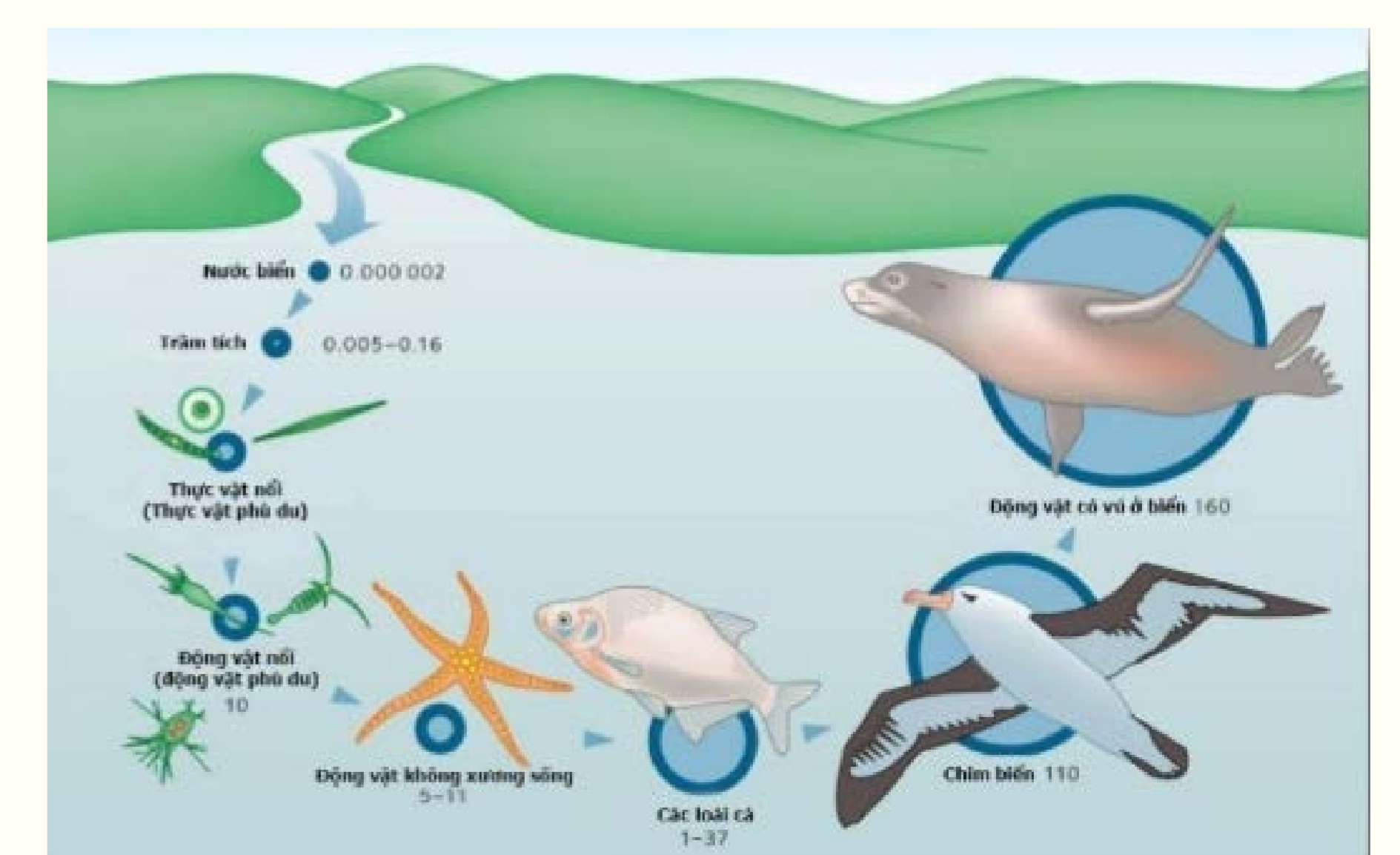
ASSESSMENT METHODS

- Grading: 10
- Average score of course is the total points of rubrics multiplied by the respective weight of each rubric.
- Process evaluation: 10% in-class discussion; 20% group seminar; 10% midterm exam.
- Final exam 60%: multiple-choice questions



LEARNING METHODS

- Listen to lectures and join in-class discussion.
- Do extra readings before classes.
- Group work (seminar): prepare presentation content and possible questions and answers
- Prepare PowerPoint slides at home before presentation day.



LECTURERS IN CHARGE

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