

<b>Module title</b>		<b>Abbreviation</b>
Toxicology of Food		o8-LMC-LMTox-122-mo1
<b>Module coordinator</b>		<b>Module offered by</b>
holder of the Chair of Food Chemistry		Institute of Pharmacy and Food Chemistry
<b>ECTS</b>	<b>Method of grading</b>	<b>Only after succ. compl. of module(s)</b>
9	numerical grade	--
<b>Duration</b>	<b>Module level</b>	<b>Other prerequisites</b>
2 semester	graduate	In accordance with Section 2 Subsection 2 Sentence 2 APOLmCh (Verordnung über die Ausbildung und Prüfung der Staatlich geprüften Lebensmittelchemikerinnen und Lebensmittelchemiker, Regulation on the training and examination of state-certified food chemists) in connection with No. II 1. Letter d and 2. Letter g of Annex 1 of APOLmCh.
<b>Contents</b>		
<p>Harmful effects of natural and synthetic chemicals, toxicodynamics (receptor theory, dose-response relationships); toxicokinetics (absorption, distribution, biotransformation, elimination); classification of toxicants and their biological effects; toxicology and animal testing; methods for toxicity testing (acute, subacute, subchronic, chronic, carcinogenic, mutagenic and teratogenic toxicity tests); principles of epidemiological studies; risk assessment and definition of exposure limits and guidelines.</p>		
<b>Intended learning outcomes</b>		
<p>Students are familiar with the toxicokinetics and modes of toxic action of relevant natural and synthetic chemicals as well as with methods for toxicity testing. They have learned the principles of epidemiological studies. They know the steps involved in a risk assessment and in the definition of exposure limits and guidelines. Students are able to independently select an appropriate test for the solution of a given food toxicological question and are able to perform that test.</p>		
<b>Courses</b> (type, number of weekly contact hours, language — if other than German)		
V + V + P (no information on SWS (weekly contact hours) and course language available)		
<b>Method of assessment</b> (type, scope, language — if other than German, examination offered — if not every semester, information on whether module is creditable for bonus)		
<p>assessment: a) 1 to 3 written examinations (1 written examination: approx. 90 minutes or approx. 120 minutes; 2 written examinations: approx. 60 or 90 minutes each; 3 written examinations: approx. 60 minutes each) or b) oral examination of one candidate each (approx. 20 minutes) or c) oral examination in groups (groups of 2, approx. 30 minutes) and lab course assessment components: Vortestate and Nachtestate (pre and post-experiment exams, approx. 15 minutes), assessment and documentation of practical performance (approx. 10 pages) and written report (approx. 5 to 10 pages) assessment: a) 1 to 3 written examinations (1 written examination: approx. 90 minutes or approx. 120 minutes; 2 written examinations: approx. 60 or 90 minutes each; 3 written examinations: approx. 60 minutes each) or b) oral examination of one candidate each (approx. 20 minutes) or c) oral examination in groups (groups of 2, approx. 30 minutes) and lab course assessment components: Vortestate and Nachtestate (pre and post-experiment exams, approx. 15 minutes), assessment and documentation of practical performance (approx. 10 pages) and written report (approx. 5 to 10 pages) Language of assessment: German or English</p>		
<b>Allocation of places</b>		
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<b>Additional information</b>		
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<b>Workload</b>		
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<b>Teaching cycle</b>		
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**Referred to in LPO I** (examination regulations for teaching-degree programmes)

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**Module appears in**

Master's degree (1 major) Food Chemistry (2012)