

6.0 credits

52.5 h

Teacher(s) :	Cani Patrice ; Delmée Michel ; Delzenne Nathalie (coordinator) ;
Language :	Français
Place of the course	Bruxelles Woluwe
Main themes :	<p>1st section</p> <ol style="list-style-type: none"> 1. Cellular mechanisms of toxicity 2. Toxicological evaluation of food products 3. Major risks associated with ingestion of food and food derivatives 4. Novel concepts in the evaluation of food safety <p>2nd section</p> <ol style="list-style-type: none"> 1. General principles of hygiene and risk evaluation for food. 2. Application to food industry and distribution <p>3rd section</p> <ol style="list-style-type: none"> 1. Legal aspects : fundamental rules and in Belgium and in European community. 2. Future and present developments in legislation (functional food and claims ; novel food and partnuts, food additives ; HACCP and GLP application)
Aims :	<p>The first part of this activity presents the basic principles for the toxicological evaluation of the main food constituents. The general rules of toxicology are described, as well as the recent advances in the field of nutritional toxicology (food/drugs interactions; novel food; toxicogenomics).</p> <p>The second part describes and discusses the basic rules of hygiene and behaviour for the prevention of toxic and microbiologic risks. The third section is devoted to the legal aspects relatives to nutrition and food safety (including claims, dietary supplements, novel food).</p> <p><i>The contribution of this Teaching Unit to the development and command of the skills and learning outcomes of the programme(s) can be accessed at the end of this sheet, in the section entitled "Programmes/courses offering this Teaching Unit".</i></p>
Content :	<p>Contenu :</p> <p>To integrate the basis for the comprehension of recent concept of toxicology, hygiene and legislation related to food products and nutrition, on the basis of case-studies related to public health.</p> <p>Méthodes :</p> <p>Lectures, critical reading and consultation of key internet websites on hot topics in the field of nutritional/food toxicology.</p>
Other infos :	<p>Pré-requis : Biochemistry, physiology, pharmacology, microbiology, organic chemistry, toxicology.</p> <p>Evaluation: Written examn</p> <p>Support: Summary, reference papers, and power point presentations available on iCampus</p>
Faculty or entity in charge:	SBIM