

FOOD CONTAMINANTS

1	Course Title:	FOOD CONTAMINANTS
2	Course Code:	VBH5026
3	Type of Course:	Optional
4	Level of Course:	Second Cycle
5	Year of Study:	1
6	Semester:	2
7	ECTS Credits Allocated:	4.00
8	Theoretical (hour/week):	2.00
9	Practice (hour/week):	0.00
10	Laboratory (hour/week):	0
11	Prerequisites:	None
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Prof. Dr. FİGEN ÇETİNKAYA
15	Course Lecturers:	
16	Contact information of the Course Coordinator:	e-mail: fctinkaya@uludag.edu.tr Uludağ Ünv. Veteriner Fak. Besin Hijyeni ve Teknolojisi Anabilim Dalı
17	Website:	
18	Objective of the Course:	To teach health hazards of veterinary drug residues (antibiotics and anabolic hormones) in foods and the contamination with pesticides, heavy metals, polycyclic aromatic hydrocarbons (PAHs), dioxins and polychlorinated biphenyls (PCB's) of foods
19	Contribution of the Course to Professional Development:	
20	Learning Outcomes:	
	1	The use of antibiotics in veterinary medicine
	2	Significance for human health and food technology of antibiotic residues in foods of animal origins
	3	Classification of anabolic hormones and their use in veterinary medicine
	4	Health risks of hormone residues in foods
	5	Classification and usage causes of pesticides, and health hazards of their residues in foods
	6	The presence of heavy metal residues in foods and their health effects
	7	The presence of polycyclic aromatic hydrocarbons (PAHs) in foods and their health effects
	8	The presence of dioxins and polychlorinated biphenyls (PCB's) in foods and their health effects
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21	Course Content:	
	Course Content:	

Week	Theoretical	Practice
1	Definition and classification of residues and contaminants in foods	
2	The use of antibiotics in veterinary medicine	
3	The presence of antibiotic residues in foods of animal origin and the factors affecting residual levels	
4	Risks for human health and food technology of antibiotic residues	
5	Growth of antibiotic-resistant microorganisms	
6	Classification and usage causes in veterinary medicine of anabolic hormones	
7	The presence of anabolic hormone residues in foods and the factors affecting their levels	
8	Risk to human health from anabolic hormone residues	
9	Using prohibited substances for anabolic effects and related legal regulations	
10	Classification of pesticides and their residues in foods	
11	Adverse effects of pesticide residues on human health	
12	Mainly heavy metals harmful to health	
13	The presence of polycyclic aromatic hydrocarbons (PAHs) in foods, and human health significance	
14	The presence of dioxins and polychlorinated biphenyls (PCB's) in foods and their possible carcinogenic effects	
22	Textbooks, References and/or Other Materials:	<p>1. Erol, İ., 2007. Gıda Hijyeni ve Mikrobiyolojisi. ISBN: 978-975-00131-0-9, Pozitif Matbaacılık Ltd. Şti., Ankara.</p> <p>2. Çetinkaya, F., Elal Muş, T., 2010. Hayvansal Gıdalarda Hormon Kalıntıları, Tüketici Sağlığına Yönelik Riskler ve İlgili Yasal Düzenlemeler. U. Ü. Veteriner Fakültesi Dergisi, 29, 77-82.</p> <p>3. Tayar, M., 2010. Gıda Güvenliği. ISBN: 978-605-89021-4-5, Ekosan Matbaacılık San. Tic. Ltd. Şti., İstanbul.</p> <p>4. D'Mello, J.P.F., 2003. Food Safety. Contaminants and Toxins. ISBN: 0-85199-607-8, Cromwell Press, UK.</p>
23	Assesment	
TERM LEARNING ACTIVITIES		NUMBER
Midterm Exam		0
Quiz		0
Home work-project		0
		WEIGHT
		0.00
		0.00
		0.00

