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| **Course code: FFS61** | | | **Course: SELECTED TOPICS IN TOXICOLOGICAL CHEMISTRY: FOOD TOXICOLOGY AND FOOD SAFETY** | | |
| **Level: Integrated study** | **Year: IV (Fourth)** | | **Semester: VIII (eight)** | | **ECTS credits: 2 (two)** |
| **Status: Elective** | | **Hours per week:**  **LECTURES (L): 1 (one) hour**  **SEMINARS (S): 1 (one) hour** | | **Total hours per semester : 30**  **(L: 15; S: 15)** | |
| **Academic staff:** | | | Theoretical class:  Prof. dr Miroslav Šober  Prof. dr Aleksandra Marjanović  Doc. dr Elma Omeragić | | |
| **1. Course aims** | | | Enable students to acquire teoretical knowledge related to food safety and food toxicology, learn about international and domestic regulations on food safety, competencies of Food Safety Agency in BiH and ways of reporting and alerting the public  in case of urgent food safety events. Learning about posbile ways of exposure, symptoms of poisoning and methods of detection residues and pollutants in food.  Through seminars students are encouraged for individual work or work in small groups for solving particular problems related to toxicology and safety of food, and also to present results of their study. | | |
| **1.1. Content of the course** | | | | | |
| **a) Theoretical class**  Legal frame for food safety and food quality; Contaminants in food: metal and metalloids, mycotoxins, policyclic aromatic hydrocarbons, pesticides, endocrine disrupting chemicals; Contaminants from packaging matherials: phthalates, bisphenol A, styrene, vinyl chloride; Natural estrogens and antiestrogens, and natrual toxins in food; Radionuclides; Residues present in food: antimicrobic agents, compounds that can act as hormones. | | | | | |
| **b) Practical class (exercises)**  **Not applicable** | | | | | |
| **1.2. Results** | | | Knowledge applicable in public health system, but also students are able after graduation to actively take part in regulatory agencies (Food safety Agency), Institution for public health, or inspection. | | |
| |  | | --- | | **2. Organization of classes** | |  | | | | | | |
| ***Description of activities (%)*** | | | | | |
| **2.1. Way of performing classes** | | 1. lectures, all students in class  2. Public defense of seminars, coments and disscusion in class | | 1. 50,0 %  2. 50,0 % | |
| Components (%) of grades | | | | | |
| **2.2. Grade description** | | 1. Seminars  2. Teoretical exam | | 1. 0-40 %  2. 0-60 % | |
| **3. LITERATURE** | | | | | |
| **Mandatory:**   * Notes from the lectures and presentation handouts | | | | | |
| **Additional:**   * Shibamoto, T. and Bjeldanes, L. Introduction to Food Toxicology, second edition. Academic Press, 2009   **Web pages**   * Food safety agency in BIH, http://www.fsa.gov.ba/ | | | | | |