

Course	Food Safety and Health
Course No.	01ER440
Credits	2 credits
Grade	1 st year
Timetable	Spring AB
Instructor	Chih-Kang Chiang
Course Overview	In this curriculum, we will introduce the basics of toxicological approaches to food safety issues, give examples about how this approach can be utilized gauge additive toxicities, with the aim to provide those who are interested with knowledge about the history and evolution of the toxicology. We hope that students who join this class will have a clearer eye into food safety issues after they lean about the aforementioned knowledge.
Remarks	Conducted in English at National Taiwan University
Course Type	Lecture
Link between Course Objectives and Activities	Student will study food safety issues with toxicology aspect.
Academic Goal	<ul style="list-style-type: none"> - To be able to explain food safety issues from the viewpoint of toxicology - To be able to explain food safety issues linked with society
Course Schedule	<ol style="list-style-type: none"> 1. Course Introduction 2. Principle of Food Safety and Toxicology 3. Food Safety and Environmental Pollutants 4. The Natural Toxins in our Food 5. Case Discussion 6. Toxicants Formed During Food Processing 7. Case Discussion 8. Food Additives 9. Toxic Effects of Calories 10. Food Safety and Risk Analysis 11. Visiting I-Mei Nan-Kan Factory 12. Case Study 13. Risk Assessment 14. Case Study 15. Risk Management 16. Risk Communication
Course Prerequisites and Advisories	
Grading Philosophy (Percentage/ Criteria/ Methodology)	Class participation (50%), Final report (50%)
Self-Directed Learning Other Than Coursework	Read materials introduced in class
Textbooks, References and Supplementary Materials	To be introduced in the class
Office Hours	Chih-Kang Chiang Appointment only
Other (i.e. Expectations on Classroom, Conduct and Decorum etc.)	

Related Courses	Molecular Nutrition
Keywords	Food safety, toxicology, additives