



UNIVERSITI TEKNOLOGI MARA

HTF756: TOXICOLOGY AND DOSE-RESPONSE IN THE FOOD CHAIN

Course Name (English)	TOXICOLOGY AND DOSE-RESPONSE IN THE FOOD CHAIN APPROVED
Course Code	HTF756
MQF Credit	3
Course Description	Food toxicology is the science in determining how certain chemicals can harm human under particular conditions, and seeking ways to prevent or alleviate the harm. It is a study of the nature, properties, effects and detection of toxic substances in food, and their disease manifestation in human. This course provides a basic understanding of toxicology related to food and the human food chain. The 'dose makes the poison' will be explicated and the strengths and limitations of this principle will be explored. The ecology of food and the different types of dose will be included as well. Case studies and special topics are to be reviewed.
Transferable Skills	Communication Team player Analytical skills
Teaching Methodologies	Field Trip, Case Study, Discussion, Presentation
CLO	CLO1 Illustrate a broad fundamental knowledge about the sources, pathways, receptors and controls of toxicants in the human food chain CLO2 Discuss a substantial understanding and interpretation capacity in food toxicology CLO3 Explain ways in which toxicology is relevant in the food chain CLO4 Distinguish how each type of dose is measured CLO5 Describe and apply the concept of dose-response CLO6 Distinguish the risks of food borne toxicants occurring in the food chain
Pre-Requisite Courses	No course recommendations
Reading List	Reference Book Resources • Tõnu Püssa 2013, <i>Principles of Food Toxicology</i> , 2 Ed., CRC Press [ISBN: 97814665]
Article/Paper List	This Course does not have any article/paper resources
Other References	This Course does not have any other resources