Course Syllabus

Code - Course Title	**FTK507 - Food Toxicology**
Course Type	II. SEMESTER
Laboratory + Practice	3+0
ECTS	**6.0**
Language of Instruction	Türkçe
Course Type	Elective Courses
Course Instructor(s)	DR. ÖĞR. ÜYESİ ABDULLAH BURAK KARADUMAN

Mode of Delivery	face to face
Place of Delivery	On Campus
Used Educational Platforms	Face-to-face
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	Environmental Toxicology and Pesticides
Recommended Resources	Principles of Food Toxicology. (2026, March 23). Routledge & CRC Press. Food Contaminants Toxicity. (2026). In P. Alvito & H. Oliveira (Eds.), Methods and Protocols in Food Science. Springer US. https://doi.org/10.1007/978-1-0716-5096-7
Work Placement	Not Applicable
Aims of the Course	The aim of this course is to equip students with the knowledge and skills needed to evaluate biological and chemical hazards in food in relation to human health. The course covers foodborne illnesses of microbial and parasitic origin, naturally occurring toxic constituents of food, the safety of food packaging materials, and methods used to analyse xenobiotics in food. It also aims to enable students to evaluate the roles and basic approaches of national and international organisations involved in ensuring food safety.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1	**LO-1**	Food additives.	Lecture, Question & Answer, Discussion
Week - 2	**LO-2** **LO-6**	Mycotoxins and mycotoxicoses.	Lecture, Discussion
Week - 3	**LO-2** **LO-6**	Important mycotoxicoses.	Lecture, Question & Answer, Discussion
Week - 4	**LO-2** **LO-6**	Botulism	Lecture, Question & Answer, Discussion
Week - 5	**LO-2**	Bacterial food intoxications.	Lecture, Question & Answer, Discussion
Week - 6	**LO-3**	Intoxications from caffeine.	Lecture, Question & Answer, Discussion

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 7	LO-3	toxications from caffeine.	Lecture, Question & Answer, Discussion
Week - 8	LO-3	Mushroom intoxications and treatment.	Lecture, Question & Answer, Discussion
Week - 9	LO-3	Mushroom intoxications and treatment.	Lecture, Question & Answer, Discussion
Week - 10	LO-3	Toxicants present in natural origin foods.	Lecture, Question & Answer, Discussion
Week - 11	LO-1	Food allergies and intolerance.	Lecture, Question & Answer, Discussion
Week - 12	LO-1	Food allergies and intolerance.	Lecture, Question & Answer, Discussion
Week - 13	LO-3 LO-4	Harmful effects of drugs and chemical substances present in foods on human health.	Lecture, Question & Answer, Discussion
Week - 14	LO-5 LO-6	Evaluation of food packaging.	Lecture, Question & Answer, Discussion

Learning Outcomes

#	Learning Outcome
1	argue the importance of food toxicology for human health.
2	evaluate the microbial and parasitic that cause food poisioning
3	evaluate the potential of the componants' risks in the natural occurring toxins in food
4	explain general approach related to subject that national and international organizations which have an effective role implement of food security
5	evaluate the reliability of food packaging materials.
6	identify and apply appropriate methods for analysis of xenobiotics in variety food

Sustainable Development Goals

✓ Health and Quality of Life

Course Theme

✓ Health Sciences and Medical Technologies ✓ Agriculture, Food and Livestock

AKTS Workload

Activity	Duration (Hour)	Count	Workload

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	3.00	14	42
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	3.00	14	42
Ödevler	6.00	2	12
Proje - Rapor - Sunum Hazırlama	18.00	1	18
Ara Sınav Hazırlığı (sınav süresi dahil)	16.00	1	16
Final Sınavı Hazırlığı (sınav süresi dahil)	20.00	1	20
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0.00	0	0
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**6.0**

Assessment Method and Passing Requirements

✓ Open-Ended Test ✓ Homework ✓ Presentation