

台大環衛所課程大綱

課程	課程名稱： 食品安全	
	中文名稱： 食品安全	課號（班次）：待訂
	英文名稱： Food Safety	開課學期： 94 年度第一學期
	每週演講時數：兩小時	學分：兩學分
	時間： 週四 7,8 節	地點： 待訂
	授課老師： 陳家揚	授課對象： 碩、博士生
<p>課程大綱</p> <p>一、課程簡介</p> <p>二、授課內容</p> <p>三、成績評量方式</p> <p>四、參考書目</p>	<p>一、課程簡介</p> <p>Food safety is a global issue because of the increasing internationalization of food production. This course will cover important aspects of natural toxins, environmental pollutants, and emerging issues (such as genetically modified foods, prion diseases, and international regulations).</p> <p>This course will be lectured in English, and backgrounds in physiology, microbiology, and organic chemistry are prerequisites.</p> <p>二、授課內容</p> <p>Part I. Natural Contaminants</p> <ol style="list-style-type: none"> 1. Bacterial pathogens and toxins in foodborne disease 2. Prion diseases 3. Shellfish toxins 4. Mycotoxins <p>Part II. Anthropogenic Chemicals</p> <ol style="list-style-type: none"> 1. Pesticide residues 2. Polychlorinated biphenyls and dioxins 3. Polycyclic aromatic hydrocarbons in diverse food 4. Heavy metals 5. Dietary nitrates, nitrites, and <i>N</i>-nitroso compounds 6. Adverse effects of food additives 7. Veterinary medicine residues and resistant pathogens 8. Migration of chemicals from food packing 9. Radionuclides in foods <p>Part III. Regulations</p> <ol style="list-style-type: none"> 1. Potential health effects of genetically modified food and their safety evaluation 2. The international regulation: Codex general standards 	

	<p>3. Widespread and continuing concerns over food safety</p> <p>三、成績評量方式</p> <p>The mid-term and the final exam will take 50%, respectively.</p> <p>四、參考書目</p> <ol style="list-style-type: none">1. Food Safety: Contaminants and Toxins, edited by J.P. D'Mello, CAB International, July 2003, ISBN: 0851996078.2. Food Chemical Safety: Contaminants, edited by D. Watson, CRC Press, May 2001, ISBN: 0849312108.
課程網站	https://ceiba.ntu.edu.tw/941foodsafety