

# 课程教学大纲

课程基本信息 (Course Information)					
课程代码 (Course Code)	FS332	*学时 (Credit Hours)	48	*学分 (Credits)	3
*课程名称 (Course Name)	(中文) 食品安全学				
	(英文) Food Safety				
课程性质 (Course Type)	是食品科学与工程专业和食品质量与安全专业的一门重要的专业核心课程。 ("Food safety" is an important specialized core curriculum. This course is designed for the students who are specialized in the field of food science and engineering as well as the field of food quality and safety.)				
授课对象 (Target Audience)	食品科学与工程专业和食品质量与安全专业本科生 (Undergraduates major in food science and engineering, food quality and safety)				
授课语言 (Language of Instruction)	中英文双语(Bilingual in Chinese and English)				
*开课院系 (School)	农业与生物学院(School of Agriculture and Biology)				
先修课程 (Prerequisite)	微生物学、分析化学等(Microbiology, Analytical Chemistry, etc.)				
授课教师 (Instructor)	史贤明, 姚晓敏 (Xianming Shi, Xiaomin Yao)		课程网址 (Course Webpage)		无(None)
*课程简介 (Description)	<p>《食品安全学》是食品科学与工程专业和食品质量与安全专业的一门重要的专业核心课程。</p> <p>本科程集中阐述了环境污染、化学物质、生物性污染、包装材料、食品中的有毒物质、膳食中的不安全因素等对食品安全性的影响；同时介绍了食品安全性评价、食品安全标准与质量控制等内容。</p> <p>通过本课程的学习，使学生对食品及环境中的食品安全性问题有一个全面的认识，同时掌握食品安全性评价、食品安全标准与食品质量控制等内容和方法。</p> <p>通过本课程的学习，使学生了解食品链中的各种危害因子，启发学生综合运用已学到的食品专业知识和技术来分析和解决食品中的安全问题。</p> <p>通过本课程的学习，使学生了解食品安全中的新问题和研究新进展，引导学生结合实际、深入调查、反复思考，逐步建立自己的研究兴趣。</p>				

<p>*课程简介 (Description)</p>	<p>"Food safety" is an important specialized core curriculum. This course is designed for the students who are specialized in the field of food science and engineering as well as the field of food quality and safety.</p> <p>The content of this course focuses on the impact of various factors on food safety. These factors include environmental pollution, chemical, biological pollution, packaging materials, toxic substances in the food, unsafe factors in the diet, etc. At the same time, the content of the food safety evaluation, food safety standards and quality control are also introduced in this course.</p> <p>Through the study of this course, the students will have a comprehensive understanding of food safety problems concerning food and the environment, and the students will also master the content and methods about food safety evaluation, food safety standards and food quality control etc.</p> <p>Through the study of this course, the students need to understand the various risk factors in the food chain, and be inspired to use learned food professional knowledge and technology to analyze and solve the problems of food safety in real life.</p> <p>Through the study of this course, the students will be enabled to understand the new problems and new research progress in food safety, and the students will be guided to gradually establish their own research interests through combining with practice, doing in-depth investigation and thinking repeatedly.</p>
<p>课程教学大纲 (Course Syllabus)</p>	
<p>*学习目标 (Learning Outcomes)</p>	<ol style="list-style-type: none"> <li>1. 通过介绍食品链中的各种危害因子，启发学生综合运用已学到的生物学和化学等学科中的知识和技术来分析和解决食品中的安全问题。</li> <li>2. 通过讲授食品安全中的新问题和研究新进展，引导学生结合实际、深入调查、反复思考，逐步建立自己的研究兴趣。</li> <li>3. 通过课外实验室开放、广泛查阅有关资料和论文、课堂内外的讨论与交流，使学生具有一定的分析和解决问题的能力。</li> </ol> <ol style="list-style-type: none"> <li>1. By introduced a variety of risk factors in the food chain, the students will be inspired to use learned knowledge and technology of biology and chemistry to analyze and solve the problem of food safety.</li> <li>2. By lectured the new problems and new research progress in food safety, the students will be guided to gradually establish their own research interests through combining with practice, doing in-depth investigation and thinking repeatedly.</li> <li>3. By trained through extra-curricular laboratory open, extensive access to relevant information and papers, classroom discussion and communication, the students will be able to have a certain ability to analyze and solve problems about food safety.</li> </ol>

	教学内容	学时	教学方式	作业及要求	基本要求	考查方式
<p>*教学内容 进度安排及要求 (Class Schedule &amp; Requirements)</p>	绪论 (Introduction)	2	课堂讲授 (Lecture)	每章作业 (Homework for each chapter)	能出席课堂,掌握每章的知识点。 (Be able to attend class and master knowledge points in each chapter)	课堂出席率+作业+讨论+考试 (Class attendance + homework + discussion + exam)
	环境污染对食品安全性的影响 (Effect of environmental pollution on food safety)	4				
	食物中的天然有毒物质 (Natural poisonous substances in food)	4	课堂讲授+课堂讨论 (Lecture+Discussion)			
	膳食结构中的不安全因素 (Unsafe factors in dietary structure)	4				
	化学物质应用对食品安全性的影响 (Effect of chemical application on food safety)	6	课堂讲授 (Lecture)			
	生物性污染对食品安全性的影响 (Effects of biological pollution on food safety)	4				
	包装材料和容器对食品安全性的影响 (Effect of packaging materials and containers on	4				

	food safety)					
	食品安全性的评价 (Evaluation of food safety)	4				
	食品质量控制与安全法规 (Food quality control and safety regulations)	4				
	食品生产中的安全性与质量控制 (Safety and quality control in food production)	4				
	转基因食品的安全性评价与检测技术 (Safety evaluation and detection technology of genetically modified food)	4	课堂讲授 +课堂讨论 (Lecture+Discussion)			
	食品安全检测中的现代高新技术 (Modern technology in food safety testing)	4				
<b>*考核方式 (Grading)</b>	<p>最终成绩由平时作业、课堂表现、考试成绩组合而成。</p> <p>各部分所占比例如下：</p> <p>课堂回答问题及讨论：30%，主要考核对知识点的掌握程度及表达能力。</p> <p>作业及报告讨论：20%，主要考核分析解决问题、创造性及表达等方面的能力。</p> <p>考试：50%。主要考核对食品安全的基本知识和安全质量控制方法的掌握程度。</p> <p>Final result is composed of homework, classroom performance, and final exam.</p>					

	<p>The proportion of each part is as following:</p> <p>Classroom performance: 30%, the main assessment of mastery degree and expression ability of knowledge points.</p> <p>Homework: 20%, the main assessment of ability of analyzing and solving problems, creativity and expression.</p> <p>Final exam: 50%, the main assessment of mastering the basic knowledge of food safety and quality control methods.</p>
*教材或参考资料 (Textbooks & Other Materials)	<p>1. 食品安全学, 王际辉主编, 普通高等教育“十二五”规划教材, 中国轻工业出版社, 2013.</p> <p>(Food safety, Jihui Wang, General higher education "12th Five-Year" planning materials, China Light Industry Press, 2013)</p> <p>2. 《食品安全与卫生学》, 史贤明主编, 面向 21 世纪课程教材, 中国农业出版社, 2003.</p> <p>(Food safety and hygiene, Xianming Shi, Course materials for twenty-first Century, China Agricultural Press)</p> <p>3. Jay, J. M., Modern Food Microbiology. 6th edition. Aspen Publication, Gaithersburg, Maryland. 2000.</p>
其它 (More)	无(None)
备注 (Notes)	无(None)

备注说明:

1. 带\*内容为必填项。
2. 课程简介字数为 300-500 字; 课程大纲以表述清楚教学安排为宜, 字数不限。