

《食品安全风险评估》课程教学大纲

课程基本信息 (Course Information)					
课程代码 (Course Code)	FS329	*学时 (Credit Hours)	32	*学分 (Credits)	2
*课程名称 (Course Name)	(中文) 食品安全风险评估				
	(英文) Risk Assessment on Food Safety				
课程性质 (Course Type)	专业选修课 Major Selective Course				
授课对象 (Target Audience)	食品科学与工程相关专业大一新生 (2016 级) Freshmen of Food science and technology and related majors (2016)				
授课语言 (Language of Instruction)	中英双语 Bilingual 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)	生物学、化学 Biology, Chemistry				
授课教师 (Instructor)	施春雷 Dr. Chunlei Shi		课程网址 (Course Webpage)		
*课程简介 (Description)	<p>此课程是食品科学与工程及相关专业的专业选修课。 “食品安全风险评估”是以分析评估食品和食品添加剂中生物性、化学性和物理性危害对人体健康和食品贸易可能造成的不良影响为主要内容的学科。通过本课程的学习，使学生能理性地看待各种食品安全危害因子，掌握危害因子与食品之间的关系，学会采取相应的预防和补救措施来控制食品安全事故的发生，或者将事故的影响降到最低，以胜任今后在政府监管部门、食品企业的管理和研发工作。</p>				
*课程简介 (Description)	<p>This course is a selective course for food science and technology and related majors. Risk assessment on Food safety is the main content of the analysis and evaluation of the potential adverse effects of biological, chemical and physical hazards on human health and food trade in food and food additives. Through learning this course, students can rationally understand all sorts of food safety hazards, grasp the relationship between risk factors and food, learn to take appropriate preventive and remedial measures to control the occurrence of food safety incidents, or to minimize the effects of the accident, to perform in the future government agency and food industry.</p>				
课程教学大纲 (Course Syllabus)					
*学习目标(Learning Outcomes)	<ol style="list-style-type: none"> 了解食品安全风险评估的基本原理和应用 (A3) To Understand the basic principle and application of food safety risk assessment (A3) 了解食品安全风险评估的基本概念和一般流程 (A5.1, A5.4) To understand the basic concept of food safety risk assessment and the general process (A5.1, A5.4) 				

	<p>3. 通过课程实践，培育认识和发现问题的能力（B2，C2）和团队协作解决问题的能力（A5.3，B3，C1）</p> <p>Through the course practice, to foster the ability to understand and find problems (B2, C2) and the team cooperation ability to solve problems (A5.3, B3, C1)</p>					
<p>*教学内容 进度安排及要求 (Class Schedule & Requirements)</p>	<p>教学内容</p>	<p>学时</p>	<p>教学方式</p>	<p>作业及要求</p>	<p>基本要求</p>	<p>考查方式</p>
	<p>食品安全概述 Introduction to Food Safety</p>	<p>6 学时 6 credit hours</p>	<p>课堂教学 Classroom Teaching</p>	<p>随堂考查 Quiz</p>	<p>1. 食品安全危害因子 2. 食源性疾病的发展趋势 3. 食品安全的经济学 1. The food safety risk factors 2. The development trend of foodborne disease 3. The economics of food safety</p>	<p>随堂考查 Quiz</p>
	<p>食品安全风险分析框架 Principles of Risk Analysis on Food Safety</p>	<p>4 学时 4 credit hours</p>	<p>课堂教学 Classroom Teaching</p>	<p>随堂考查 Quiz</p>	<p>1. 食品安全风险分析框架概述 2. 风险预测 3. 风险评估的支持系统 1. Overview of food safety risk analysis framework 2. Risk prediction 3. The support system of risk assessment</p>	<p>随堂考查 Quiz</p>
	<p>危害识别 Hazard Identification</p>	<p>6 学时 6 credit hours</p>	<p>课堂教学 Classroom Teaching</p>	<p>随堂考查 Quiz</p>	<p>1. 危害识别中化学表征应遵循的基本原则 2. 毒理学研究 3. 食源性疾病的监测</p>	<p>随堂考查 Quiz</p>

					<p>4. 食品中污染物监测</p> <p>5. 流行病学研究</p> <p>1. The basic principles for hazard identification in chemical characterization</p> <p>2. Toxicological studies</p> <p>3. The foodborne disease surveillance</p> <p>4. The food pollutant monitoring</p> <p>5. Epidemiological studies</p>	
	<p>危害特征</p> <p>Hazard Characterization</p>	<p>4 学时</p> <p>4 credit hours</p>	<p>课堂教学</p> <p>Classroom Teaching</p>	<p>随堂考查</p> <p>Quiz</p>	<p>1. 剂量-反应关系分析的基本概念</p> <p>2. 剂量-反应模拟的原则</p> <p>3. 化学危害物的剂量-反应分析</p> <p>4. 致病菌的剂量-反应分析</p> <p>1. The basic concept of dose response relationship analysis</p> <p>2. The dose response simulation principle</p> <p>3. The dose</p>	<p>随堂考查</p> <p>Quiz</p>

					response analysis of chemical hazards 4. The dose response analysis of pathogenic bacteria	
	暴露评估 Exposure Assessment	4 学时 4 credit hours	课堂教学 Classroom Teaching	随堂考查 Quiz	1. 数据来源 2. 膳食暴露的评估方法 1. The data sources 2. Dietary exposure assessment methods	随堂考查 Quiz
	风险描述 Risk Characterization	4 学时 4 credit hours	课堂教学 Classroom Teaching	随堂考查 Quiz	1. 健康指导值 2. 混合物的评估 3. 风险评估报告的编写指导原则 1. Health guidance values 2. The evaluation of mixtures 3. The writing guidelines of risk assessment	随堂考查 Quiz
	风险评估的应用与决策 Application and Decision-making of Risk Assessment	4 学时 4 credit hours	小组讨论 Group Discussion	课堂汇报 Class Presentation	1. 食品加工过程的风险控制 2. 食品安全目标 3. 食品安全标准 1. The risk control during food processing	课堂汇报 Class Presentation

					process 2. Food safety objectives 3. The food safety standards	
*考核方式 (Grading)	<p>最终成绩由平时成绩、课堂汇报、期末考试组合而成。各部分占比如下： 平时成绩：30%。主要考核课堂各项活动的参与度。 考勤：20%。主要考核出勤情况 期末考试：50%。主要考核对本门课程基本概念、基础理论和评价方法的综合应用情况。 Final grade is determined by regular grade, class attendance, and final assignment: Regular grade: 30%. Assessed by participation of class activities. Class attendance: 20%. Final assignment: 50%. Assessed by comprehension of basic theory and method of this course and team cooperation ability.</p>					
*教材或参考资料 (Textbooks & Other Materials)	<p>教材 Textbook: 1. 食品中化学物风险评估原则和方法, 主译刘兆平, 李凤琴, 贾旭东, 第一主编非我校教师, 人民卫生出版社, 2012年8月, 第1版, ISBN 978-7-117-15971-5, 使用1届, 中文教材, 非国家级规划教材。 Principles and Methods for the Risk Assessment of Chemicals in Food, Liu Zhaoping, Li Fengqin, Jia Xudong, People's Medical Publishing House, 2012, 1st edn, ISBN 978-7-117-15971-5. 参考书 Reference books: 1. 食品安全风险评估, 石阶平主编. 中国农业大学出版社, 2010, 第1版, ISBN 978-7-5655-0004-6. Risk Assessment on Food Safety, Shi Jieping, China Agricultural University Press, 2010, 1st edn, ISBN 978-7-5655-0004-6. 2. 食品中微生物风险评估, 福赛思著, 石阶平等译, 中国农业大学出版社, 2007, 第1版, ISBN 978-7-81117-172-3. The Microbiological Risk Assessment of Food, Stephen J Forsythe, China Agricultural University Press, 2007, 1st edn, ISBN 978-7-81117-172-3.</p>					
其它 (More)						
备注 (Notes)						

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。