



## *The Hebrew University of Jerusalem*

### *Syllabus*

## **FOOD SAFETY - 73964**

*Last update 09-02-2014*

*HU Credits:* 2

*Degree/Cycle:* 2nd degree (Master)

*Responsible Department:* Nutritional Sciences - International Prog.

*Academic year:* 1

*Semester:* 2nd Semester

*Teaching Languages:* English

*Campus:* Rehovot

*Course/Module Coordinator:* Dr. Zippora Gerson

*Coordinator Email:* [zippi37@gmail.com](mailto:zippi37@gmail.com)

*Coordinator Office Hours:* By appointment via email

*Teaching Staff:*

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Mr. tonny kiyimba

Course/Module description:

Lectures covering toxic factors and biological factors in foods that endanger human welfare.

Course/Module aims:

To provide knowledge on factors considered to be food safety hazards  
To verify the origin of food hazards, their activity, analytical identification and prevention through food production system.

Learning outcomes - On successful completion of this module, students should be able to:

Identify biological and chemical hazards in different food items  
Recognize the importance of suitable food legislation and its implement  
Recognize the meaning of food labeling

Attendance requirements(%):

100

Teaching arrangement and method of instruction: Lectures

Course/Module Content:

Biological Hazards: viruses, bacteria, protozoa, worms  
Chemical hazards: pesticides, heavy metals, mycotoxins, food additives, cyanides, histamine, alkaloids.  
Food intolerance: enzymatic, allergies  
Food legislation and labeling

Required Reading:

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Additional Reading Material:

1. Codex Alimentarius, The Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme

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2. *Hygiene in Food Processing, 2003, H. L. M Lelieveld et al.(Editor. Publisher: Woodhead Publishing Ltd. E book*

Grading Scheme:

Additional information:

*100% Projects presented both orally and in written format.  
Participants are asked to bring a few packed (and labeled) food items from their home countries.*