



## Syllabus of discipline

### «Environmental safety and quality of food raw materials and products»

<b>Specialty</b>	<i>All</i>
<b>Educational program</b>	<i>All</i>
<b>Educational level</b>	<i>First (bachelor)</i>
<b>Discipline status</b>	<i>Selective</i>
<b>Teaching language</b>	<i>English</i>
<b>Course / semester</b>	<i>2,3 course; 1, 2 semester</i>
<b>Number of ECTS credits</b>	<i>5</i>
<b>Distribution by classes types and study hours</b>	<i>Lectures – 32 h.</i> <i>Practices (seminars) – 32 h.</i> <i>Independent work – 86 h.</i>
<b>Form of final control</b>	<i>Credit</i>
<b>Department</b>	<i>Environmental technologies, ecology and safety of vital activity, 505 (build. 1), tel. 758 – 77 – 08, <a href="http://www.kafbgd.hneu.edu.ua">http://www.kafbgd.hneu.edu.ua</a></i>
<b>Teacher ('s)</b>	<i>Bezsonnyi Vitalii L., Associate Professor, Candidate of Technical Sciences</i>
<b>Teacher contact information ('s)</b>	<i>vitalii.bezsonnyi@hneu.net, +38 050 813 06 02</i>
<b>Class days</b>	<i>According to the current schedule <a href="http://rozklad.hneu.edu.ua/schedule/schedule?employee=415713">http://rozklad.hneu.edu.ua/schedule/schedule?employee=415713</a></i>
<b>Consultations</b>	<i>Group, face-to-face/remote according to the consultation schedule <a href="http://www.kafbgd.hneu.edu.ua/графік-консультацій-викладачів/">http://www.kafbgd.hneu.edu.ua/графік-консультацій-викладачів/</a></i>

**The discipline goal:** is to form students' knowledge system for mastering the theoretical and practical foundations of quality control and food safety, acquaintance with international legal framework for food safety, the main tasks and priorities of state policy of Ukraine in food safety, mastering control methods quality of raw materials and food products and technological process of food production.

#### **Prerequisites for learning**

*Basic knowledge of secondary education*

#### **The discipline content**

**Module 1.** Environmental safety and quality of food raw materials and products

**Topic 1.** Theoretical and methodological principles of food security

**Topic 2.** Metal pollution

**Topic 3.** Radionuclides

**Topic 4.** Nitrates, nitrites and nitroso compounds

**Topic 5.** Pesticides

**Topic 6.** Dioxins, polycyclic aromatic and chlorine-containing hydrocarbons

**Topic 7.** Mycotoxins

**Topic 8.** Antibiotics and hormonal drugs

**Topic 9.** Hazards of microbiological and viral origin

**Topic 10.** Toxins of natural origin in food

**Topic 11.** Genetically modified food sources

**Topic 12.** Nutritional supplements

**Topic 13.** Technological additives

**Topic 14.** Biologically active additives

**Topic 15.** Food safety related to packaging components

**Topic 16.** Social toxicants



<b>Material and technical (software) of the discipline</b> Multimedia equipment	
<b>Course page on the Moodle platform (personal training system)</b>	<a href="https://pns.hneu.edu.ua/">https://pns.hneu.edu.ua/</a> <i>Posted: discipline program, recommended literature and Internet sources, technological card, practical tasks, tasks for independent work, test tasks</i>
<i>The current control of the student academic achievement is realised during the semester on lecture and practical classes, tests and is estimated by the number of scored points (maximum amount – 100 points; the minimum amount that allows a student to receive credit – 60 points). The more detailed assessment information is given in the technological card of the discipline.</i>	
<b>Accumulation of rating points in the discipline</b>	
<b>Types of training work</b>	<b>Max number of points</b>
The work on practical classes	65
Tests	35
<b>Maximum number of points</b>	<b>100</b>
<b>Discipline policies</b>	
<i>The discipline studying is based on the principles of academic integrity. The student has the right to receive information about the discipline conditions, evaluation criteria and procedures, the results of control measure, etc.</i>	
<i>More detailed information on competencies, learning outcomes, training methods, assessment forms, independent work is given in the discipline program</i>	

Syllabus approved at the department of technologies and safety of vital activity meeting, Protocol №3, Oktober 20, 2021.