

# Southwest University

## Graduate Course Syllabus

**Course Unit: School of Food Science**

Course No.	1108320025		Course name		Food safety and quality control						
Course category (√)	Compulsory courses (√) Elective courses ()	Credit hour	2	Total class hour	50	Lect ures hours	44	Discu ssion hours	6	Experi ment hours	/
Lecturer	Xiaowen Ding Guohua Zhao	Job title Degree	Professor/Do ctor degree Professor/Do ctor degree		Specialties		Food safety and health food Food chemistry and quality control				
Range of application by majors: Food science, Processing and storage of agricultural products											
Prerequisite courses: Food hygiene, Food toxicology, Food processing technology											
Teaching objectives and requirements:											
Teaching objectives: Through the study of this course, students will be able to master the main factors affecting food safety and the control measures, understand the main measures for the implementation of food quality management											
Requirements :											
① Master the main chemical, biological factors and control measures that affect food safety											
② Master the contents of food standards and standardization;											
③ Master the modern food quality control system such as HACCP, GMP etc.											
④ Master the progress of food safety and control measures.											
Teaching and testing methods (it's need to be conducive to cultivating the innovative thinking and ability of graduate students):											
1. Teaching: Chemical, biological factors that affect food safety and control measures; Safety and evaluation of genetically modified food; Food standards and standardization; Modern food quality control technology,etc..											
2. Discussion: Combine with practice, mainly discusse the factors that may affect safety in the production of Chinese characteristic food; the means and measures to improve the quality of these products by using modern food quality control measures.											
3. Testing methods: closed-book test, combined with the ordinary paper writing.											

## **Course contents and course hours allocation**

Introduction to food safety (2 class hours)

Recently discovered pathogenic microorganisms of contaminated food (6 class hours)

Recently discovered chemicals in contaminated food (8 class hours)

Safe production and monitoring of safe food (3 class hours)

Safety and evaluation of genetically modified food (3 class hours)

Introduction to food safety control technology (1 class hour)

Food standards and standardization (9 class hours)

Modern food quality control technology (6 class hours)

Food safety risk analysis and technical barriers to international trade (3 class hours)

Food traceability system (3 class hours)

Discussion (6 class hours)

(Please add more pages if this page is insufficient)

**The Catalog for main reference book (periodicals):**

No.	Author	Books and Periodicals' name	Press
1	Yongning Wu	Modern food safety science	China Science Publishing & Media Ltd.
2.	Huiguang Tian	Key technologies of food safety control	China Science Publishing & Media Ltd.
3.	Xianmin Shi	Food Safety and Hygiene	China Agriculture Press
4.	Chinese Environmental Mutagen Society	Carcinogenesis, distortion, mutation	
5.	Chinese Preventive Medicine Association	Chinese Journal of food hygiene	

Review Comments of School (Institute, Center):

Signature (Date)

Review Comments of Student Committee:

Signature (Date)

Review Comments of Graduate School

Signature (Date)