


	PROCESO PARA EL DESARROLLO DE LAS ENSEÑANZAS DE LA ESCUELA DE INGENIERÍAS AGRARIAS		
		CÓDIGO: P/CL009_D002	

PROGRAMME IN FOOD TECHNOLOGY

Academic course: 2019-2020

Identification and characteristics of the subject					
Code	502227			Créditos ECTS	6
Name (Spanish)	Higiene De Los Alimentos II				
Name (English)	Food Hygiene II				
Degree	Food Science and Technology Degree				
Center	Agricultural Engineering School				
Semester	Second (6º)	Type	Compulsory (obligatoria)		
Module	Food Safety				
Subject	Food Hygiene				
Language	Spanish				
Professor/s					
Name	Room	e-mail	Web link		
María de Guía Córdoba Ramos	D705	mdguia@unex.es			
Santiago Ruiz-Moyano Seco de Herrera	D717	srmsh@unex.es			
Alicia Rodríguez Jiménez	D710	aliciarj@unex.es			
Field of knowledge	Nutrition and Bromatology				
Department	Animal Production and Food Science				
Coordinator (if there is more than one professor)	María de Guía Córdoba Ramos				
Lessons and contents					
Syllabus					
<u>Lesson 1. General concepts.</u>					
<u>Lesson 2. Environmental contamination.</u>					
<u>Lesson 3. Toxins produced by technological processes and food fortification processes.</u>					
<u>Lesson 4. Other abiotic contaminants from foods.</u>					
<u>Lesson 5. Toxins naturally present in foods.</u>					
<u>Lesson 6. Food additives.</u>					
<u>Lesson 7. General characteristics for hygienic handling of foods.</u>					

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PRACTICAL SYLLABUS
Practical lesson #1: Detection of pesticides in foods. Study of pesticide concentration.
Practical lesson #2: Determination of biogenic amines in foods.
Practical lesson #3: Determination of antibiotics in foods.
Practical lesson #4: Detection of malachite green.
Practical lesson #5: Identification and quantification of mycotoxins in foods.
Practical lessons #6 and 7: Hygiene control of the food industry, equipment, utensils and handlers.