處理學期(Current Semester)：1092

請尊重智慧財產權，請勿非法影印

1092學期所開設課程『食品安全風險評估』的課程內容

課程代碼(Course Number)	B390228N
授課老師(Instructor)	凌明沛(Min-Pei Ling)
中文課名(Chinese Course Title)	食品安全風險評估
英文課名(English Course Title)	Food Safety Risk Assessment
開課年班(Grade and Class)	2A
選課人數(Quantity)	42
選課類別(Course Type)	選修(Elective Course)
上課時間(Course Meeting Days/Times)	202,203,204
上課地點(Classroom)	MFE209,MFE209,MFE209
開課系所(Department/Institute Office of Course)	食品科學系食品科學組(Food Science, Division of Fo
學分(Credit(s)) 3	時數(Course Hour(s)) 2
人數上限(Maximum Number of Students) 50	人數下限(Minimum Number of Students) 10
開課期別(Course Type)	單學期(semester course)
是否實習	否
備註(Note)	

課程綱要

教學目標	中 文	1. To introduce principles of food safety risk assessment 2. To integrate and calculate risk from hazard identification, exposure results and quantitative 3. To address the uncertainties by using a probabilistic approach to risk characterization 4. To develop reading and communication skills
Objective	English	
先修科目	中 文	None
Pre Course	English	無
教材內容	中 文	1. Byrd DM, Cothern CR, 2000. Introduction to Risk Analysis: A Systematic Approach to Science-Based Decision Making. Government Institutes, Dallas, TX. 2. USEPA, 2011. Exposure Factors Handbook 2011 Edition (Final). U.S. Environmental Protection Agency, Washington, DC, EPA/600/R-09/052F, 2011. 3. European Food Safety Authority (EFSA), 2010. Scientific report submitted to EFSA Long-term dietary exposure to chromium in young children living in different European countries. 4. European Food Safety Authority (EFSA), 2012. Guidance for submission for food additive evaluations EFSA Panel on Food Additives and Nutrient Sources added to Food (ANS). 5. Voet Hilko van der et al., 2010. Scientific report submitted to EFSA Statistical modeling of usual intake. 6. 許惠悰, 2006. 風險評估與風險管理, 新文京.
Outline	English	無
教學方式	中 文	上課、PPT報告，及影片 。
Teaching Method	English	無

參考書目	中 文	1. Byrd DM, Cothern CR, 2000. Introduction to Risk Analysis: A Systematic Approach to Science-Based Decision Making. Government Institutes, Dallas, TX. 2. USEPA, 2011. Exposure Factors Handbook 2011 Edition (Final). U.S. Environmental Protection Agency, Washington, DC, EPA/600/R-09/052F, 2011. 3. European Food Safety Authority (EFSA), 2010. Scientific report submitted to EFSA Long-term dietary exposure to chromium in young children living in different European countries. 4. European Food Safety Authority (EFSA), 2012. Guidance for submission for food additive evaluations EFSA Panel on Food Additives and Nutrient Sources added to Food (ANS). 5. Voet Hilko van der et al., 2010. Scientific report submitted to EFSA Statistical modeling of usual intake. 6. 許惠悰, 2006. 風險評估與風險管理, 新文京.
Reference	English	無
教學進度	中 文	無
Syllabus	English	無
評量方式	中 文	Midterm Examination 30%, Final Examination 30%, Final Presentation 40%
Evaluation	English	無
參考網址		