



4.00 credits

30.0 h

Q1

Teacher(s)	Bindels Laure ;de Timary Philippe ;Debier Cathy ;Delzenne Nathalie (coordinator) ;Everard Amandine ;Smets Françoise ;
Language :	French > English-friendly
Place of the course	Bruxelles Woluwe
Main themes	The lectures illustrate the biological mechanisms (at the molecular, cellular and systemic levels) of toxicological risk associated with food, drinks and dietary habits
Learning outcomes	
Evaluation methods	The assessment is based on a written exam where each holder offers open questions related to his course. Topical work is offered to students who present a power point relating to questions addressed and presented in the first course. This work is rated and the rating is integrated into the overall rating.
Teaching methods	lectures with case presentation by teachers. Students write and present work on a topical topic in the field of nutritional toxicology.
Content	The first part covers the aspects of determining and assessing the risk (NOAEL, ADI, etc.) and describes the different types of toxins and the origin of their presence in food. More targeted interventions provide insight into the role of environmental toxins on metabolism, food-related microbiological risks, the interaction between gut microbiota and xenobiotics in nutritional toxicology, food allergy, risky behaviors, metabolic interactions between nutrients and xenobiotics.
Inline resources	All power points and articles or tools related to the course are made available on moodle
Other infos	Les heures et le contenu du cours de Laure Bindels seront pris en charge par S. Ellero-Simatos durant l'année académique 2022-2023
Faculty or entity in charge	FASB

<b>Programmes containing this learning unit (UE)</b>				
Program title	Acronym	Credits	Prerequisite	Learning outcomes
Master [120] in Biomedicine	<a href="#">SBIM2M</a>	4		
Master [60] in Biomedicine	<a href="#">SBIM2M1</a>	4		
Advanced Master in Nutrition and Food Transition	<a href="#">NUTR2MC</a>	5		