

University of Hong Kong
School of Biological Sciences
Master of Science in Food Safety and Toxicology
2020-21 Timetable (Semester 1)

Date	Time	Topic	Lecturer	Venue
FSTX7001 Principles of toxicology I				
Fri 04/09/2020	13:00-15:00	Orientation & Introduction to the M.Sc. Programme	S Ma & H El-Nezami	Online, live
Tue 08/09	10:00-12:00	Nature of acute toxicity	D Kitts	Online
	12:00-13:00	Tutorial	D Kitts	
Wed 09/09	10:00-12:00	Nature of delayed toxicity (1)	D Kitts	Online
	12:00-13:00	Tutorial	D Kitts	
Thu 10/09	10:00-12:00	Nature of delayed toxicity (2)	D Kitts	Online
	12:00-13:00	Tutorial	D Kitts	
Mon 14/09	10:00-12:00	Disposition of toxicants (1)	MS Yang	Online
	12:00-13:00	Tutorial	MS Yang	
Tue 15/09	10:00-12:00	Disposition of toxicants (2)	MS Yang	Online
	12:00-13:00	Tutorial	MS Yang	
Wed 16/09	10:00	Introduction to lab work and experimental protocol (Videos)	R Juwonen	Online
Thu 17/09	14:00-16:00	Videos: discussions / Q&A; Lab results	R Juwonen	Online, live
Sat 19/09	14:00-17:00	Data analysis and discussion; Instructions on lab report write-up	R Juwonen	Online, live
Mon 05/10		FSTX 7001- Final Course Assessment		

Date	Time	Topic	Lecturer	Venue
FSTX7002 Principles of toxicology II				
Wed 07/10	14:30-16:30	Developmental and reproductive toxicology (1)	K Korach	CYPP3
	16:30-17:30	Tutorial	K Korach	
Thu 08/10	18:30-20:30	Developmental and reproductive toxicology (2)	K Korach	KKLG109
	20:30-21:30	Tutorial	K Korach	
Fri 09/10	18:30-20:30	Immunotoxicology (1)	H Alenius	CYPP3
	20:30-21:30	Tutorial	H Alenius	
Mon 12/10	14:30-16:30	Immunotoxicology (2)	H Alenius	CYPP3
	16:30-17:30	Tutorial	H Alenius	
Tue 13/10	14:30-16:30	Nanotoxicology	H Alenius	CYPP3
	16:30-17:30	Tutorial	H Alenius	
Wed 14/10	14:30-16:30	Cancer and cancer biology	R Coulombe	CYPP3
	16:30-17:30	Tutorial	R Coulombe	
Thu 15/10	10:00-12:00	Environmental toxicology and chemistry	R Coulombe	KKLG109
	12:00-13:00	Biomagnification of toxicants	R Coulombe	
Fri 16/10	10:00-12:00	Non-carcinogenic natural toxins in foods	R Coulombe	CYPP3
	12:00-13:00	Tutorial	R Coulombe	
Mon 02/11	18:30-21:30	FSTX 7002 - Final Examination		KKLG109

Date	Time	Topic	Lecturer	Venue
FSTX7003 Toxicity tests and hazards evaluation methods				
Tue 03/11	18:30-19:30	Evaluation of acute, subchronic and chronic toxicity	J Rysa	CYPP3
	19:30-20:30	Testing for dermal toxicity and eye irritancy	J Rysa	
	20:30-21:30	Tutorial	J Rysa	
Wed 04/11	14:30-15:30	Testing for mutagenicity and genotoxicity	J Rysa	CYPP3
	15:30-16:30	Evaluation of carcinogenicity	J Rysa	
	16:30-17:30	Tutorial	J Rysa	
Thu 05/11	18:30-19:30	Evaluation of reproductive toxicity	J Rysa	KKLG109
	19:30-20:30	Evaluation of teratogenicity and developmental toxicity	J Rysa	
	20:30-21:30	Tutorial	J Rysa	
Fri 06/11	18:30-20:30	Epidemiology and biostatistics 1	C Dash	LE5
	20:30-21:30	Tutorial	C Dash	
Sat 07/11	10:00-12:00	Epidemiology and biostatistics 2	C Dash	CYPP3
	12:00-13:00	Tutorial	C Dash	
Mon 09/11	18:30-20:30	Methods in estimating food consumption and dietary intake (1)	H Mykkanen	KKLG109
	20:30-21:30	Tutorial	H Mykkanen	
Tue 10/11	18:30-20:30	Methods in estimating food consumption and dietary intake (2)	H Mykkanen	CYPP3
	20:30-21:30	Tutorial	H Mykkanen	

Wed 11/11	14:30-17:30	Analytical toxicology: Principles and methodology (1)	I Chu	CYPP3
Thu 12/11	18.30-20.30	Analytical toxicology: Principles and methodology (2)	I Chu	KKLG109
	20.30-21.30	Tutorial	I Chu	
Fri 13/11	17.30-21.30	Food toxicity testing: Measuring estrogen levels in food using transgenic fish embryos (1) - Experimental	X Chen	CYPP3
Sat 14/11	10.00-13.00	Innovative biotests for food toxicity	X Chen	CYPP3
		Lunch		
	14.00-17.00	Food toxicity testing: Measuring estrogen levels in food using transgenic fish embryos (2) - Data collection and Discussion	X Chen	CYCP1
Mon 30/11	18.30-21.30	FSTX 7003 - Final Examination		KKLG109

Date	Time	Topic	Lecturer	
FSTX7004 Regulatory toxicology: risk assessment, risk management and communication				
Wed 02/12	10:00-13:00	Chemical risk assessment: Principles and methodology	S Ma	CYPP3
Thu 03/12	14:00-17:00	Chemical risk assessment - Case studies / Tutorial	S Ma	CYPP3
Fri 04/12	10:00-13:00	Chemical risk management - Principles and methodology	N Pathiraja	CYPP3
Sat 05/12	14:00-17:00	Risk management / risk communication of chemical incidence in food - Case studies / Tutorial	N Pathiraja	CYPP4
Mon 07/12	10:00-13:00	Principles of food laws	N Pathiraja	CYPP3
		Lunch		
	14:00-17:00	Hong Kong Food Laws and Regulations	N Pathiraja	
Tue 08/12	10:00-13:00	Food safety and risk management - A role play (part 1)	W Kneifel	CYPP3
Wed 09/12	10:00-13:00	Food safety and risk management - A role play (part 2)	W Kneifel	CYPP3
		Lunch		
	14:00-17:00	Food safety and risk management - A role play (part 3)	W Kneifel	
Fri 11/12	10:00-13:00	Food safety and risk management - A role play (finale)	W Kneifel	CYPP3
Mon 14/12	10:00-12:00	International/Canadian/USA Food Safety Regulations	P Chan	CYPP3
	12:00-13:00	Setting guidance values of chemical residues in food (1)	P Chan	
		Lunch		
	14:00-16:00	Setting guidance values of chemical residues in food (2)	P Chan	CYPP4
	16:00-17:00	Case studies / Tutorial	P Chan	
Tue 15/12	10:00-12:00	Regulatory decision making: issues, challenges and factors to consider	P Chan	CYPP3
	12:00-13:00	Case studies / Tutorial	P Chan	
		Lunch		
	14.30-16.30	1st Student-Staff Consultation Meeting	Core Programme Team	CYPP4
Wed 16/12	10:00-12:00	Risk assessment of novel foods and GMO	H Raunio	CYPP3
	12:00-13:00	Regulation of novel foods in the European Union	H Raunio	
Thu 17/12	10:00-13:00	China Food Laws and Regulations (1)	M Kan	CYPP3
Fri 18/12	10:00-13:00	China Food Laws and Regulations (2)	M Kan	CYPP3
Mon 04/01/2021	10:00-13:00	FSTX 7004 - Final Examination		CYPP3

Course requirements for full-time student: Semester 1 - FSTX 7001, 7002, 7003 and 7004; and Semester 2 - FSTX8005, 8006 and 8007.

Notes:

Venue	CPD3.28	Central Podium Levels Three, The Jockey Club Tower
	CYPP	Chong Yuet Ming Physics Building
	CYCP	Chong Yuet Ming Chemistry Building
	KKL	K.K. Leung Building
	LE	Library Extension
	KBSB	Kadoorie Biological Sciences Building

18.05.2020 (1); 24.07.2020 (2); 17.08.2020 (3)

School of Biological Sciences
**Master of Science in Food Safety and
 2020-21 Timetable (Semester 2)**

Date	Time	Topic	Lecturer	Venue
FSTX 8005 Chemical and microbial hazards in food				
Tue 05/01/20	10.00-12.00	Naturally occurring chemical hazards: Plant	P Turner	CYPP4
	12.00-13.00	Tutorial	P Turner	
Wed 06/01	10.00-12.00	Naturally occurring chemical hazards: Fungi	P Turner	CYCP1
	12.00-13.00	Tutorial	P Turner	
Thu 07/01	10.00-12.00	Food additives and contaminants	P Turner	CYCP1
	12.00-13.00	Tutorial	P Turner	
Fri 08/01	10.00-12.00	Pesticides	P Turner	CYCP1
	12.00-13.00	Tutorial	P Turner	
Mon 11/01	10.00-13.00	Food-borne pathogens practical (1) - Quality of	J Korhonen	CYCP1
Tue 12/01	10.00-13.00	Food-borne pathogens practical (2) - Antibiotic resistance determinations	J Korhonen	CYPP4
		Lunch		
	14.00-17.00	Food-borne pathogens practical (3) - Growth inhibition by disinfection agents	J Korhonen	
Wed 13/01	10.00-13.00	Food-borne pathogens practical (4) - Gramstaining, counting the results, summary	J Korhonen	CYCP1
Thu 14/01	10.00-12.00	Transformation of chemical toxicants during food	MF Wang	CYCP1
	12.00-13.00	Tutorial	MF Wang	
Fri 15/01	10.00-12.00	Transformation of chemical toxicants during food	MF Wang	CYCP1
	12.00-13.00	Tutorial	MF Wang	
Mon 18/01	18:30-20:30	Review of core issues in food microbiology; prevalent organisms and their control	S Forsythe	CYCP1
	20:30-21:30	Trends in food microbiology and safety; epidemiology, networks & HACCP	S Forsythe	
Tue 19/01	18.30-19.30	Microbial growth modelling	S Forsythe	CYPP4
	19.30-21.30	Outbreak investigation studies	S Forsythe	
Wed 20/01	18:30-20:30	Microbial source tracking: (a) Conventional detection methods, genotyping and Next Generation Sequencing (b) Lessons from the <i>E. coli</i> O104 outbreak in	S Forsythe	CYCP1
	20:30-21:30	Genomic studies of the emergent bacterial pathogen <i>Cronobacter</i>	S Forsythe	
Thu 21/01	18.30-19.30	Current topics in food microbiology: (a) Limitations associated with end-product testing (b) Emerging enteric pathogens	S Forsythe	KCLG109
	19.30-20.30	Topical discussion of food safety issues: The role of antibiotics in food production and antibiotic resistance in foodborne pathogens	S Forsythe	
	20.30-21.30	Tutorial - Q & A session	S Forsythe	
Mon 08/02	18.30-21.30	FSTX 8005 Final Examination		CYCP1

Date	Time	Topic	Lecturer	
FSTX 8006 Food Safety Management				
Mon 22/02	18.30-21.30	Good Manufacture Practice (GMP) 1	M Wong	CYCP1
Tue 23/02	18.30-20.30	Good Manufacture Practice (GMP) 2	M Wong	CYPP4
	20.30-21.30	Tutorial	M Wong	
Wed 24/02	18.30-21.30	Product traceability in the food chain 1	M Wong	CYCP1
Thu 25/02	18.30-20.30	Product traceability in the food chain 2	M Wong	KKLG109
	20.30-21.30	Tutorial	M Wong	
Mon 01/03	18.30-21.30	Introduction to ISO 22000 and HACCP	B Cheung	CYCP1
Tue 02/03	18.30-21.30	Developing a HACCP Plan	B Cheung	CYPP4
Wed 03/03	18.30-20.30	Implementation of a HACCP Plan	B Cheung	CYCP1
	20.30-21.30	Tutorial - Q&A	B Cheung	
Fri 05/03	18.30-21.30	Business Ethics in Food Industry (1)	A Cheung	CYCP1
Mon 08/03	10.00-13.00	Business Ethics in Food Industry (2)	A Cheung	CYCP1
		Lunch		
	14.00-16.00	Business Ethics in Food Industry (3)	A Cheung	
	16.00-17.00	Tutorial - Q&A	A Cheung	
Mon 22/03	18.30-21.30	FSTX 8006 Final Examination		CYCP1
23/03 -26/03	TBC	Visit to Swire Coca-Cola Plant/ Yakult Plant, NT	M Kan	
23/03 -26/03	TBC	Visit to GS1 HK IOT Centre	M Wong	

Date	Time	Topic	Lecturer	
FSTX 8007 Project				
Sat 13/03	10:00-12:00	2nd Student-Staff Consultation Meeting	Core Programme Team	CYCP1
		Lunch		
	14.00-17.00	FSTX 8007 Project Selection Meeting	CY Ma	
Fri 27/08	09.30-13.00	Project Presentations (1)	CY Ma	CYCP1
		Lunch		
	14.00-17.30	Project Presentations (2)	CY Ma	
Sat 28/08	09.30-13.00	Project Presentations (3)	CY Ma	CYCP1
		Lunch		
	14.00-17.30	Project Presentations (4)	CY Ma	

Notes:

Venue CYCP Chong Yuet Ming Chemistry Building
 CYPP Chong Yuet Ming Physics Building
 KKL K.K. Leung Building

18.05.2020 (1); 24.07.2020 (2); 17.08.2020 (3)