

University of Hong Kong
School of Biological Sciences
Master of Science in Food Safety and Toxicology
2022-23 Timetable (Semester 1)

Date	Time	Topic	Lecturer	Venue
FSTX7001 Principles of toxicology I				
Sat 03/09/2022	13:00-15:00	Orientation & Introduction to the M.Sc. Programme	Programme Team	Global Lounge
Tue 06/09	18:30-20:30	Nature of acute toxicity	D Kitts	KK102
	20:30-21:30	Tutorial	D Kitts	
Wed 07/09	18:30-20:30	Nature of delayed toxicity (1)	D Kitts	KK102
	20:30-21:30	Tutorial	D Kitts	
Thu 08/09	18:30-20:30	Nature of delayed toxicity (2)	D Kitts	KK102
	20:30-21:30	Tutorial	D Kitts	
Tue 13/09	18:30-20:30	Disposition of toxicants (1)	MS Yang	KK102
	20:30-21:30	Tutorial	MS Yang	
Wed 14/09	18:30-20:30	Disposition of toxicants (2)	MS Yang	KK102
	20:30-21:30	Tutorial	MS Yang	
Fri 16/09	18:30-21:30	Introduction to lab and group work	R Juvonen	KK102
Sat 17/09	10:00-13:00	Lab: Metabolism of xenobiotics	R Juvonen	Lab E & F
		Lunch		
	14:00-16:00	Lab: Results and discussion	R Juvonen	
	16:00-17:00	Group work	R Juvonen	
Mon 03/10	18:30-21:30	FSTX 7001- Final Examination		KK102

Date	Time	Topic	Lecturer	Venue
FSTX7002 Principles of toxicology II				
Wed 05/10	18:30-20:30	Developmental and reproductive toxicology (1)	K Korach	KK102
	20:30-21:30	Tutorial	K Korach	
Thu 06/10	18:30-20:30	Developmental and reproductive toxicology (2)	K Korach	KK102
	20:30-21:30	Tutorial	K Korach	
Fri 07/10	18:30-20:30	Immunotoxicology (1)	H Alenius	KK102
	20:30-21:30	Tutorial	H Alenius	
Mon 10/10	10:00-12:00	Immunotoxicology (2)	H Alenius	KK102
	12:00-13:00	Tutorial	H Alenius	
Tue 11/10	10:00-12:00	Nanotoxicology	H Alenius	KK102
	12:00-13:00	Tutorial	H Alenius	
Wed 12/10	10:00-12:00	Cancer and cancer biology	R Coulombe	KK102
	12:00-13:00	Tutorial	R Coulombe	
Thu 13/10	10:00-12:00	Environmental toxicology and chemistry	R Coulombe	KK102
	12:00-13:00	Biomagnification of toxicants	R Coulombe	
Fri 14/10	10:00-12:00	Non-carcinogenic natural toxins in foods	R Coulombe	KK102
	12:00-13:00	Tutorial	R Coulombe	
Sat 29/10	10:00-13:00	FSTX 7002 - Final Examination		KK102

Date	Time	Topic	Lecturer	Venue
FSTX7003 Toxicity tests and hazards evaluation methods				
Tue 01/11	18:30-19:30	Evaluation of acute, subchronic and chronic toxicity	J Rysa	KK102
	19:30-20:30	Testing for dermal toxicity and eye irritancy	J Rysa	
	20:30-21:30	Tutorial	J Rysa	
Wed 02/11	18:30-19:30	Testing for mutagenicity and genotoxicity	J Rysa	KK102
	19:30-20:30	Evaluation of carcinogenicity	J Rysa	
	20:30-21:30	Tutorial	J Rysa	
Thu 03/11	18:30-19:30	Evaluation of reproductive toxicity	J Rysa	KK102
	19:30-20:30	Evaluation of teratogenicity and developmental toxicity	J Rysa	
	20:30-21:30	Tutorial	J Rysa	
Fri 04/11	17.30-21.30	Food toxicity testing: Measuring estrogen levels in food using transgenic fish embryos (1) - Experimental	X Chen	KK102

Sat 05/11	10:00-13:00	Innovative biotests for food toxicity	X Chen	KK102
		Lunch		
	14:00-17:00	Food toxicity testing: Measuring estrogen levels in food using transgenic fish embryos (2) - Data collection and Discussion	X Chen	
Mon 07/11	18:30-20:30	Methods in estimating food consumption and dietary intake (1)	H Mykkanen	KK102
	20:30-21:30	Tutorial	H Mykkanen	
Tue 08/11	18:30-20:30	Methods in estimating food consumption and dietary intake (2)	H Mykkanen	KK102
	20:30-21:30	Tutorial	H Mykkanen	
Wed 09/11	18:30-21:30	Analytical toxicology: Principles and methodology (1)	TBC	KK102
Thu 10/11	18:30-20:30	Analytical toxicology: Principles and methodology (2)	TBC	KK102
	20:30-21:30	Tutorial		
Fri 11/11	18:30-20:30	Epidemiology and biostatistics 1	C Dash	KK102
	20:30-21:30	Tutorial	C Dash	
Sat 12/11	10:00-12:00	Epidemiology and biostatistics 2	C Dash	KK102
	12:00-13:00	Tutorial	C Dash	
Mon 28/11	18.30-21.30	FSTX 7003 - Final Examination		KK102

Date	Time	Topic	Lecturer	
FSTX7004		Regulatory toxicology: risk assessment, risk management and communication		
Wed 30/11	18:30-21:30	Chemical risk assessment: Principles and methodology	S Ma	KK102
Fri 02/12	10:00-13:00	Chemical risk assessment - Case studies / Tutorial	S Ma	KKLG109
		Lunch		
	14:00-17:00	Principles of food laws	N Pathiraja	
Sat 03/12	10:00-13:00	Hong Kong Food Laws and Regulations	N Pathiraja	KKLG109
		Lunch		
	14:00-17:00	Chemical risk management - Principles and methodology	N Pathiraja	
Mon 05/12	10:00-13:00	Risk management / risk communication of chemical incidence in food - Case studies / Tutorial	N Pathiraja	KKLG109
Tue 06/12	10:00-13:00	Food safety and risk management - A role play (part 1)	W Kneifel	KKLG109
Wed 07/12	10:00-13:00	Food safety and risk management - A role play (part 2)	W Kneifel	KKLG109
		Lunch		
	14:00-17:00	Food safety and risk management - A role play (part 3)	W Kneifel	
Fri 09/12	10:00-13:00	Food safety and risk management - A role play (finale)	W Kneifel	KKLG109
Mon 12/12	10:00-12:00	International/Canadian/USA Food Safety Regulations	P Chan	KKLG109
	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	
	16:00-17:00	Case studies / Tutorial	P Chan	
Tue 13/12	10:00-12:00	Regulatory decision making: issues, challenges and factors to consider	P Chan	KKLG109
	12:00-13:00	Case studies / Tutorial	P Chan	
Wed 14/12	10:00-12:00	Risk assessment of novel foods and GMO	H Raunio	KKLG109
	12:00-13:00	Regulation of novel foods in the European Union	H Raunio	
Thu 15/12	10:00-13:00	China Food Laws and Regulations (1)	M Kan	KKLG109
Fri 16/12	10:00-13:00	China Food Laws and Regulations (2)	M Kan	KKLG109
		Lunch		
	14.30-16.30	1st Student-Staff Consultation Meeting	Programme Team	
Tue 03/01/2023	10:00-13:00	FSTX 7004 - Final Examination		KKLG109

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

Notes:	Venue	Global Lounge	G/F, Fong Shu Chuen Amenities Centre
		KK	KK Leung Building
		Lab E&F	Kadoorie Biological Sciences Building

University of Hong Kong
School of Biological Sciences
Master of Science in Food Safety and Toxicology 2022-23
Timetable (Semester 2)

Date	Time	Topic	Lecturer	Venue
FSTX 8005 Chemical and microbial hazards in food				
Wed 04/01/2023	10:00-12:00	Naturally occurring chemical hazards: Plant derived	P Turner	KKLG109
	12:00-13:00	Tutorial	P Turner	
Thu 05/01	10:00-12:00	Naturally occurring chemical hazards: Fungi derived	P Turner	KKLG109
	12:00-13:00	Tutorial	P Turner	
Fri 06/01	10:00-12:00	Food additives and contaminants	P Turner	KKLG109
	12:00-13:00	Tutorial	P Turner	
Sat 07/01	10:00-12:00	Pesticides	P Turner	KKLG109
	12:00-13:00	Tutorial	P Turner	
Mon 9/01	10:00-13:00	Food-borne pathogens practical (1) - Quality of minced meat	J Korhonen	KKLG109
Tue 10/01	10:00-13:00	Food-borne pathogens practical (2) - Antibiotic resistance determinations	J Korhonen	KKLG109
		Lunch		
	14:00-17:00	Food-borne pathogens practical (3) - Growth inhibition by disinfection agents	J Korhonen	
Wed 11/01	10:00-13:00	Food-borne pathogens practical (4) - Gramstaining, counting the results, summary	J Korhonen	KKLG109
Thu 12/01	10:00-12:00	Transformation of chemical toxicants during food processing (1)	MF Wang	KKLG109
	12:00-13:00	Tutorial	MF Wang	
Fri 13/01	10:00-12:00	Transformation of chemical toxicants during food processing (2)	MF Wang	KKLG109
	12:00-13:00	Tutorial	MF Wang	
Mon 16/01	18:30-20:30	Review of core issues in food microbiology; prevalent organisms and their control	S Forsythe	KKLG109
	20:30-21:30	Trends in food microbiology and safety; epidemiology, networks & HACCP	S Forsythe	
Tue 17/01	18:30-19:30	Microbial growth modelling	S Forsythe	KKLG109
	19:30-21:30	Outbreak investigation studies	S Forsythe	
Wed 18/01	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 Germany	S Forsythe	KKLG109
	20:30-21:30	Genomic studies of the emergent bacterial pathogen <i>Cronobacter</i>	S Forsythe	
Thu 19/01	18:30-19:30	Current topics in food microbiology: (a) Limitations associated with end-product testing (b) Emerging enteric pathogens	S Forsythe	KKLG109
	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	
Tue 07/02	18:30-21:30	FSTX 8005 Final Examination		KKLG109

Date	Time	Topic	Lecturer	
FSTX 8006 Food Safety Management				
Thu 9/02	18:30-21:30	Good Manufature Practice (GMP) 1	M Wong	KKLG109
Fri 10/02	18:30-20:30	Good Manufature Practice (GMP) 2	M Wong	KKLG109
	20:30-21:30	Tutorial	M Wong	
Mon 13/02	18:30-21:30	Product traceability in the food chain 1	M Wong	KKLG109
Tue 14/02	18:30-20:30	Product traceability in the food chain 2	M Wong	KKLG109
	20:30-21:30	Tutorial	M Wong	
Thu 16/02	18:30-21:30	Introduction to ISO 22000 and HACCP	B Cheung	KKLG109
Fri 17/02	18:30-21:30	Developing a HACCP Plan	B Cheung	KKLG109
Mon 20/02	18:30-20:30	Implementation of a HACCP Plan	B Cheung	KKLG109
	20:30-21:30	Tutorial - Q&A	B Cheung	
Wed 22/02	18:30-21:30	Business Ethics in Food Industry (1)	A Cheung	KKLG109
Thu 23/02	18:30-21:30	Business Ethics in Food Industry (2)	A Cheung	KKLG109
Fri 24/02	18:30-20:30	Business Ethics in Food Industry (3)	A Cheung	KKLG109
	20:30-21:30	Tutorial	A Cheung	
Mon 13/03	18:30-21:30	FSTX 8006 Final Examination		KKLG109
15/03 -24/03	TBC	Visit to Swire Coca-Cola Plant / Yakult Plant, NT	M Kan	
15/03 -24/03	TBC	Visit to GS1 HK IOT Centre, HK	M Wong	

Date	Time	Topic	Lecturer	
FSTX 8007 Project				
Sat 25/03	10:00-12:00	2nd Student-Staff Consultation Meeting	Programme Team	KKLG109
		Lunch		
	14:00-16:00	FSTX 8007 Project Selection Meeting	E Choi	
Fri 25/08	09:30-13:00	Project Presentations (1)	CY Ma	KKLG109
		Lunch		
	14:00-17:30	Project Presentations (2)	CY Ma	
Sat 26/08	09:30-13:00	Project Presentations (3)	CY Ma	KKLG109
		Lunch		
	14:00-17:30	Project Presentations (4)	CY Ma	

Notes: Venue KK K K Leung Building