

IDENTIFICATION

Course code : E3AG6QH4
ECTS : 1

DURATION

Lectures : 4
Tutorial classes : 4
Labs : 8
Total : 16

Project :
Personnal work :

ASSESSMENT

Continuous assessment Individual know-
ledge evaluation Lab report.

TEACHING MATERIALS

Course materials, tutorials and lab work
available

LANGUAGE

English

CONTACT

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UE : UE6-QHSE

COURSE : Toxicology

SCOPE OF THE COURSE

OBJECTIVES

Identify sources of intrinsic/extrinsic xenobiotics in food and their mode of action. Know applicable determination methods. Assess toxic risk and understand control measures within regulatory and normative contexts.

COMPETENCE AND SKILLS

Understand the main hazards related to the sanitary safety of a product

PROGRAM

- Toxicological risk
- Naturally occurring xenobiotics in food
- Atmospheric and water pollution
- Food contamination
- Risk assessment and control

BIBLIOGRAPHY

REQUIREMENTS

Structure of biomolecules General and analytical chemistry Quality and good laboratory practices. Analysis of chemical hazards and HACCP