

## Syllabus Course description

Course title	Algal Toxins
Course code	44732
Scientific sector	BIO/01
Degree	Master in Food Sciences for Innovation and Authenticity
Semester	1 <sup>st</sup>
Year	II
Academic year	2021/22
Credits	2
Modular	No
Total lecturing hours	20
Total exercise hours	
Attendance	
Prerequisites	
Course page	
Specific educational objectives	Scientific area: marine toxins  The course gives a general overview of algal toxins  Educational objectives: Knowledge of phycotoxins, main types of human intoxications and methods of detection for toxins.  Evaluation of possible seafood contaminations related to algal toxins
Teaching assistant (if any)	Giorgio Honsell
Learning outcomes	Knowing possible seafood contaminations and human intoxications related to algal toxins  Understanding the risks of seafood contaminations by algal toxins and the need of toxins control  Understanding different risk levels related to algal toxins  Analysis on scientific literature on specific topics
Assessment	Oral exam with review questions; short written dissertation on specific issues related to algal toxins (optional)



Assessment language	English
Evaluation criteria and criteria for awarding marks	Clarity of answers, mastery of language, ability to summarize, evaluate, and establish relationships between topics
Required readings	Marine and Freshwater Toxins. Gopalakrishnakone, P., Haddad Jr., V., Tubaro, A., Kim, E., Kem, W.R. (eds.) Springer, 2016.  Toxic and Harmful Microalgae of the World Ocean. Microalgues toxiques et nuisibles de l'océan mondial. Lassus, P., Chomérat, N., Hess, P., Nézan, E. International Society for the Study of Harmful Algae. Intergovernmental Oceanographic Commission of UNESCO. IOC Manuals and Guides, 68. 2016 (bilingual English / French).
Supplementary readings	Selected scientific literature on toxic algae and phycotoxins