**食品毒理（20.011.0.1）**

食品毒理学是营养学专业的重要组成部分，从毒理学的角度，研究食品中所含的内源化学物质或可能含有的外源化学物质的性质，代谢吸收、毒性机理及其安全性或安全范围，从而确保人类的健康。培养学生掌握食物中常见的毒性物质的种类、特性及其安全性评价，使学生学会应用所学的理论知识来分析解决所遇到的实际问题，为今后独立工作奠定坚实的基础。

Food toxicology is an important part of nutrition，and on the toxicology point of view is researched on the character, metabolism and absorption, toxicity mechanism and safety evaluation of xenobiotics or endiobiotics contained likely in food. It is need the knowledge of food toxicology to resolve the problems in food texture, food preservation, food additive, food substitute, to determine whether these products can be used in food or if they are used properly or whether the usage and eating methods are safe. The graduates are required to master the knowledge and research methods of food toxicology, to know evaluation procedure of toxicology and food toxicology problems in various kinds of food, to seize the influencing factors as well as preventing and controlling steps on food safety