

Risk-benefit assessment of food: Methods for quantifying health effects

Subject area: Other subject area

University:	DTU
Level:	PhD
Teaching mode:	hybrid: some students participate online, other students attend real-life
Instructor(s):	Sara Monteiro Pires, Lea Jakobsen, Morten Poulsen, Marianne Uhre Jakobsen

Short description

Introduction to risk-benefit assessment of foods and methods to quantify the health impact of food intake. It uses a multidisciplinary approach, integrating epidemiology, toxicological, microbiological risk assessment and nutrition. Participants will learn the methods and challenges of quantifying human health impact of food intake through group work on a case study, combined with lectures on theory. The health metric Disability Adjusted Life Years (DALY) will be used to express disease burden.

Full description

<https://kurser.dtu.dk/course/23839>

Learning outcomes

A student who has met the objectives of the course will be able to:

Identify the underlying disciplines of risk-benefit assessment of foods

Define the core elements of a risk-benefit assessment

Use the relevant terminology in risk-benefit assessment

Select and apply methods to evaluate and calculate the adverse and beneficial impact of foods on health based on knowledge from the underlying disciplines

Apply DALY calculations

Evaluate the uncertainties in a risk-benefit assessment

Evaluate the (quantitative) output of a risk-benefit assessment

Evaluate the application, communication and management of risk-benefit assessment in foods.

General information

Contact hours per week:	37.5
Total workload:	90 workhours (in student hours for the whole course)
ECTS credits:	3.5
Language:	English
Course start date:	04 November 2022
Course end date:	11 November 2022
Add. info about start date:	Course starts 4 November and continues 7-11 November 2022. For questions please contact Sara M. Pires at smpi@food.dtu.dk
Weekly teaching day/time:	9-16h30
Time zone:	CET (Denmark, Germany, France, Netherlands, Switzerland, Czech Republic)

Further information:

Prerequisites: The course is well suited for Ph.d. students from DTU as well as other (international) universities. It is anticipated that students have a background in at least one of the underlying disciplines (nutrition, food safety, epidemiology) , but there are no specific prerequisites. When in doubt, please contact the course responsible.

Activities and methods: Lectures, Group work, Self-study, Exercises

Presence on campus: the duration of the course

Final examination

Form:	oral
Date:	
Location/format:	online
Re-sit possibility:	yes
Transcript available:	After the course
Add. info/requirements:	

Registration

To register for this course, follow the registration requirements of your **home university** as specified here: www.euroteq.eu/courses-registration.

Administration

Number of places:	10
Minimum participants:	10
Internal course code:	23839
Contact:	smpi@food.dtu.dk

This course is part of the EuroTeQ Engineering University joint course catalogue 2022/2023. This is a collaborative activity of the partner universities DTU, L'X, TU/e, TalTech, CTU, TUM as well as Technion. Students from these universities can participate in the offered courses. It is the responsibility of the student to check if you fulfil the requirements to participate in a specific course. Students are also advised to check with their home institution how to get recognition of the ECTS credits gained in courses of the EuroTeQ course catalogue. For further information about EuroTeQ Engineering University, visit www.euroteq.eu or get in touch with the above-mentioned point of contact.