《基因工程与功能性食品》课程教学大纲(2021版)

课程基本信息 (Course Information)								
课程代码 (Course Code)	FS016	*学时 (Credit Hours)	32	*学分 (Credits)	2			
*课程名称	基因工程与功能性食品							
(Course Name)	Genetic Engineering and Functional Food							
课程类型 (Course Type)	选修课/Elective Course							
	The course is intended for advanced undergraduates and graduate students in food science, nutrition, biological sciences, toxicology, plant science, and horticulture, or related fields.							
授课语言 (Language of Instruction)	英语/English							
*开课院系 (School)	农业与生物学院/School of Agriculture and Biology							
先修课程 (Prerequisite)	Introductory biology	后续课程 (post)		无	无			
*课程负责人 (Instructor)	Susheng Gan 教授 美国康奈尔大学终身教授, 博士生导师	课程网址 (Course We	bpage)					
文)	本门课程主要包含两部分主要内容,第一部分主题为"粮食作物的基因工程:缪见和真理",由甘苏生教授主讲。主要围绕转基因这一具有争议的热点话题展开,内容重点讨论关于转基因用于食品或食品成分的安全性让人担忧的问题;本模块课程将通过案例重点讨论基因工程作物如何转基因,如何提高营养价值,如何在必要时检测食物是否转基因或者是否含有转基因成分。 第二部分主题为"功能性食品概论"本门课程由刘瑞海教授主讲,主要围绕预防疾病和促进健康中的功能性食品、生物活性化合物和膳食补充剂展开。重点内容包括功能性食品和膳食补充剂效用的作用机制和科学证据。同时也将讨论关于生物标记物、安全和效用测试以及关于功能性食品和膳食补充剂的规定。							
*理积简介(茁	This course conclude 2 parts: "Genetic Engineering of Food Crops: Myths and Truths": Genetically							
文)	modified organism (GMO) has been a hot topic with controversy. One of the major concerns is on the safety when served as our food or food ingredients. This							
	1-credit modular course will discuss case studies of genetic engineered crops with							

emphases on how they are genetically engineered, how the nutritional values are improved, and how to detect, if necessary, your food may be genetically engineered or may contain GMO ingredients.

"Introduction to Functional Foods" covers functional foods, bioactive compounds, and dietary supplements in disease prevention and health promotion. Emphasis areas will include the mechanisms of action and scientific evidence of efficacy of functional foods and dietary supplements. Biomarkers, safety and efficacy testing, and regulations for functional foods and dietary supplements will also be discussed.

课程目标与内容 (Course objectives and contents)

For "Introduction to Functional Foods":

- 1. Apply the scientific principles necessary to evaluate the benefits and risk of functional foods and dietary supplements. (B1,B2)
- 2. Evaluate the latest information on the rapidly growing field of functional foods and dietary supplements. (B4, C3)
- 3. Integrate and apply core competencies in Food Chemistry and Nutrition to solve/explain practical product development in functional foods and dietary supplements. (B3, C2)
- 4. Explain the roles of nutrients and bioactive compounds in functional foods and dietary supplements

*课程目标

(Course Object)

that impact human health. (B1,B2, B3,C4) For "Genetic Engineering of Food Crops":

- 5. The students will be able to understand the nature of genetic engineering of crops vs. conventional plant breeding.(B2, B4)
- 6. The students will be able to evaluate and assess the nutritional and economical values of various improved crops by genetic engineering.(B3,C3)
- 7. The students will be able to identify and use various techniques to monitor/determine if their food is GMO or contains ingredients derived from GMO.(B2,B3,B5)
- 8. The students will be able to develop science-based critical thinking of the GMO issues in general and engineered food crops in particular.(C3,C5)

*教学内容进度					作业及考	课程思政	对应课程
安排及对应课	章节	教学内容 (要点)	学时	教学形式	核要求	融入点	目标
程目标 (Class							

					.		1
Schedule & Requirements & Course Objectives)	1	Introduction to functional foods and dietary supplements;	2	Lectures and discussion	Reading of assigned materials and participat ion in discussio n	努力,培 养及增强 学生的专	课程目 标 1
	2	Phytochemicals and bioactive compounds	3	Lectures and discussion	assigned materials and	培养学生 对生物质 能基础知识的专业 等业意识	
	3	Health benefits of fruits, vegetables, and whole grains; Plant oils and nuts	3	Lectures and discussion	Reading of assigned materials and participat ion in discussio n		课程目 标 1,2,3
	4	Bioactive compounds of beverages; Phytosterols;	2	Lectures and discussion	of assigned materials and	通料物质激对新兴学索过中活的起推的趣生精的起作的现货的现货的物	课 程 目 标 3
	5	Case study and discussion: Dietary Approaches to Stop Hypertension (DASH);	3	Lectures and discussion	Reading of assigned materials and participat ion in	通过案例 学习,培养 学生解决 社会实际 们题的能	

				discussio			
				n			
6	Micronutrient fortification of food; Regulations of functional foods and dietary supplements	3	Lectures and discussion	Reading of assigned materials and participat ion in discussio n		课目标①	程 3,4
7	Introduction and overview of genetic engineering of crops vs. conventional plant breeding: biological and technological principles		Lectures and discussion	assigned materials and	培养学生 对生物质 能基础知识的专业 兴趣,增强 专业意识	课 程 标 5	目
8	Case studies: 1. Genetic engineering of golden rice (beta-carotene biosynthesis, sources of genes for the 1 st and 2 nd generations of golden rice, etc.); 2: Genetic engineering of FlavrSavr tomato	3	Lectures and discussion	assigned materials and	指导学生 脚踏实地, 勤奋努力, 培养及增 强学生的 专业意识	标 5	
9	Case study: 3: Genetic engineering of soybean with heart-healthy fats; 4: Genetic engineering of biofortified cassava	3	Lectures and discussion	Reading of assigned materials and participat ion in discussio n		课 程 标 5,6	
10	Case studies: 5: Genetic engineering of nonbrowning apple and potato; 6: Genetic engineering of herbicide resistance in	2	Lectures and discussion	of assigned materials	点,牢固树 立正确的	课 程 标 5,	

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		food crops (roundup as			ion in	人生观 和	
		an example: genes and			discussio	价值观	
		gene products, etc)			n		
		Case study: 7: Genetic					
		engineering of insect					
		resistance in food crops			Reading		
		(Bt as an example: gene			of		
		and its product,			assigned		
		selective toxicity to		Lectures	materials		课程目
	11	insects vs. human	3	and	and		标 7,8
		beings, etc); 8: Genetic		discussion	participat		17.N 1,0
		engineering of disease			ion in		
		resistance in food crops			discussio		
		(papaya as an example:			n		
		ring spot virus, coat					
		protein gene, etc)					
					Reading	拓宽学生 的国际化	
	12	Methods for detecting			of	视野,具有	
		GM crops in food:		Lectures	assigned materials	对多元文	
		DNA and/or RNA-	3	and	and	化的包容	课程目
		based techniques;	3	discussion		心态,胸怀	标 7,8
		protein-based		uiscussioii	ion in	天下,以增	
		techniques			discussio	进全人类	
						福祉为己	
					n	任	
	注1:	建议按照教学周周学时编	排。				
	注2:	相应章节的课程思政融入	点根据实际	情况填写。			
*考核方式	Atte	ndance (40%)					
(Grading)		presentation (60%)					
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	参考	资料:					
*教材或参考资	T.			/ E :	3 7 1 -	. 444	. 1
料 (Textbooks	The text, 'Energy Systems Engineering', Francis Vanek, Louis Albrigh						
& Other							
Materials)		•			_	-	
	the book because specific course handouts will be provided to students fro						
	current and relevant sources and from refereed publications						
其它 (More)							
备注 (Notes)							

备注说明:

- 1. 带*内容为必填项。
- 2. 课程简介字数为 300-500 字; 课程大纲以表述清楚教学安排为宜,字数不限。