

Module title		Abbreviation
Quantitative Inorganic Analysis for Food Chemistry Students		o8-LMC-AC3-152-mo1
Module coordinator		Module offered by
holder of the Chair of Food Chemistry		Institute of Pharmacy and Food Chemistry
ECTS	Method of grading	Only after succ. compl. of module(s)
14	(not) successfully completed	o8-LMC-AC1
Duration	Module level	Other prerequisites
2 semester	undergraduate	--
Contents		
Chemical equations and stoichiometry, chemical behaviour of reactants (elements and categories of substances) as well as their quantitative inorganic analysis with a special focus on elements commonly found in drinking and process water that can be used to determine the provenance of samples and that may pose environmental or toxicological risks.		
Intended learning outcomes		
Students will independently search literature for the inorganic constituents of different drinking and process waters and will deliver a presentation on the results of their work. They will select suitable methods of analysis, use them in the lab to precisely and correctly quantify inorganic ions in water samples and interpret the quality and relevance of the results obtained. Students will develop their strategies independently, perform their analyses competently and determine relevant data for the interpretation of the results obtained as well as for the discussion of those results in reference to the nature of the water sample.		
Courses (type, number of weekly contact hours, language — if other than German)		
P (10) + S (1) + S (1)		
Method of assessment (type, scope, language — if other than German, examination offered — if not every semester, information on whether module is creditable for bonus)		
a) Vortestate and Nachtestate (pre and post-experiment exams, approx. 15 minutes), documentation and assessment of practical assignments (approx. 2 to 4 pages per analysis, no more than 60 pages total) or b) completion and written documentation (approx. 1 to 2 pages) of a theoretical assignment (approx. 30 minutes), Vortestate and Nachtestate (pre and post-experiment exams, approx. 15 minutes), documentation and assessment of practical assignments in lab notebook (approx. 2 to 4 pages per analysis, no more than 60 pages total) and talk (approx. 20 minutes) Assessment offered: Once a year, summer semester		
Allocation of places		
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Additional information		
Pursuant to Section 2 Subsection 2 Sentence 2 Verordnung über die Ausbildung und Prüfung der Staatlich geprüften Lebensmittelchemikerinnen und Lebensmittelchemiker (Regulation on the training and examination of state-certified food chemists, APOLmCh) in conjunction with No. I 2. Letter a) and No. I 1. Letter a) of Annex 1 of APOLmCh and No. 1 of Annex 2 of APOLmCh.		
Workload		
420 h		
Teaching cycle		
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Referred to in LPO I (examination regulations for teaching-degree programmes)		
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Module appears in		
Bachelor's degree (1 major) Food Chemistry (2015) Bachelor's degree (1 major) Food Chemistry (2016)		



Bachelor's degree (1 major) Food Chemistry (2019)