

<b>Module title</b>		<b>Abbreviation</b>
Quality Management		o8-LMC-FSQ2-152-mo1
<b>Module coordinator</b>		<b>Module offered by</b>
holder of the Chair of Food Chemistry		Institute of Pharmacy and Food Chemistry
<b>ECTS</b>	<b>Method of grading</b>	<b>Only after succ. compl. of module(s)</b>
5	(not) successfully completed	--
<b>Duration</b>	<b>Module level</b>	<b>Other prerequisites</b>
1 semester	undergraduate	--
<b>Contents</b>		
Quality assurance in the lab.		
<b>Intended learning outcomes</b>		
Students are able to apply the fundamental principles of industrial quality assurance as well as to independently write and apply standard operating procedures.		
<b>Courses</b> (type, number of weekly contact hours, language – if other than German)		
V (1) + Ü (2)		
<b>Method of assessment</b> (type, scope, language – if other than German, examination offered – if not every semester, information on whether module is creditable for bonus)		
term paper (approx. 20 pages)		
<b>Allocation of places</b>		
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<b>Additional information</b>		
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<b>Workload</b>		
150 h		
<b>Teaching cycle</b>		
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<b>Referred to in LPO I</b> (examination regulations for teaching-degree programmes)		
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<b>Module appears in</b>		
Bachelor' degree (1 major) Food Chemistry (2015) Bachelor' degree (1 major) Food Chemistry (2016)		