

Module title		Abbreviation
Cosmetics, Commodities and Tobacco Products		o8-LMC-KBT-161-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)
5	numerical grade	--
Duration	Module level	Other prerequisites
1 semester	graduate	--
Contents		
Chemical constituents, production and analysis of cosmetics, consumer goods and tobacco products. Chemical changes caused in those products during processing, storage and transportation as well as pharmacological and toxicological effects of their normal and abnormal constituents.		
Intended learning outcomes		
Students are familiar with cosmetics, consumer goods and tobacco products as well as with their chemical constituents. They know methods for the analysis of cosmetics, consumer goods and tobacco products, the relevant legal provisions as well as constituents that have pharmacological and toxicological effects.		
Courses (type, number of weekly contact hours, language – if other than German)		
V (1) + V (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) written examination (60 to 120 minutes) or b) oral examination of one candidate each (approx. 20 minutes) or c) oral examination in groups (groups of 2, approx. 30 minutes total) Language of assessment: German or English		
Allocation of places		
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Additional information		
Pursuant to Section 20 Subsection 2 Sentence 1 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 1. of Annex 3 of APOLmCh and Section 20 Subsection 3 Sentence 1 APOLmCh. 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. II 2. Letter a of Annex 1 of APOLmCh.		
Workload		
150 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		
Master's degree (1 major) Food Chemistry (2016) Master's degree (1 major) Food Chemistry (2019) Master's degree (1 major) Food Chemistry (2021)		