

<b>Module title</b>		<b>Abbreviation</b>
Instrumental Analysis for Food Chemistry Students		o8-LMC-LMA-092-m01
<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>
12	numerical grade	--
<b>Duration</b>	<b>Module level</b>	<b>Other prerequisites</b>
1 semester	undergraduate	--
<b>Contents</b>		
Fundamental principles of the analysis of foods, tobacco products, cosmetics, consumer goods and feeds; in particular spectroscopic and chromatographic methods.		
<b>Intended learning outcomes</b>		
Students have developed the ability to plan and perform qualitative and quantitative analyses of foods using spectroscopic (photometry, fluorimetry) and chromatographic (thin-layer chromatography, high performance liquid chromatography, gas chromatography) methods.		
<b>Courses</b> (type, number of weekly contact hours, language – if other than German)		
P + V + S (no information on SWS (weekly contact hours) and course language available)		
<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)		
oral examinations of one candidate each during lab course (approx. 15 minutes), completion of written theoretical assignments (2 assignments, 180 minutes each), completion of practical assignments as specified by the lecturer including documentation in lab notebook in the form of logs of analyses (approx. 12 pages per assignment, approx. 72 pages total)		
<b>Allocation of places</b>		
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<b>Additional information</b>		
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<b>Workload</b>		
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<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 (2009)		