

<b>Module title</b>		<b>Abbreviation</b>
Instrumental Analysis for Food Chemistry Students		o8-LMC-LMA-252-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>
10	(not) successfully completed	o8-OCP1-LMC
<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)		
S (1) + S (1) + P (10)		
<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)		
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) Assessment offered: Once a year, summer semester		
<b>Allocation of places</b>		
--		
<b>Additional information</b>		
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.		
<b>Workload</b>		
300 h		
<b>Teaching cycle</b>		
--		
<b>Referred to in LPO I</b> (examination regulations for teaching-degree programmes)		
--		
<b>Module appears in</b>		
Bachelor's degree (1 major) Food Chemistry (2025)		