

Module title		Abbreviation
Food Chemistry		o8-LMC-LMC-152-m01
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	numerical grade	--
Duration	Module level	Other prerequisites
2 semester	undergraduate	--
<b>Contents</b>		
Foods, tobacco products and feeds (in particular foods and feeds that contain carbohydrates and lipids) and their analysis. Fundamental principles of food technology processes.		
<b>Intended learning outcomes</b>		
Students have developed a knowledge of the composition and chemical constituents as well as of the analysis of foods that contain carbohydrates, lipids and proteins. They are able to prepare and present a seminar about a topic related to the composition of foods and food technology.		
<b>Courses</b> (type, number of weekly contact hours, language — if other than German)		
V (2) + S (2) + S (1) + V (1) + S (2) + S (1)		
<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) 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); 100 per cent of grade] and 1 talk per semester (approx. 45 minutes per talk, ungraded)		
<b>Allocation of places</b>		
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<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. II 1. Letter a) of Annex 1 of APOLmCh.		
<b>Workload</b>		
420 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's degree (1 major) Food Chemistry (2015)		