

<b>Module title</b>		<b>Abbreviation</b>
Food Chemistry		o8-LMC-LMC-162-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>
14	numerical grade	--
<b>Duration</b>	<b>Module level</b>	<b>Other prerequisites</b>
2 semester	undergraduate	--
<b>Contents</b>		
Knowledge and analysis of food, tobacco products and animal feed, particularly carbohydrate and lipid-containing food and feed. Basics in knowledge of food technology processes.		
<b>Intended learning outcomes</b>		
The students know the chemical composition of foods rich in carbohydrates, fat or proteins and the accompanying analysis. The students can develop and present a seminar on foodstuff and food technology.		
<b>Courses</b> (type, number of weekly contact hours, language – if other than German)		
V (2) + S (2) + V (1) + S (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)		
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		
<b>Allocation of places</b>		
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<b>Additional information</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 (2016)		