

Module title		Abbreviation
Food Chemistry		o8-LMC-LMC-192-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)
10	numerical grade	--
Duration	Module level	Other prerequisites
2 semester	undergraduate	--
Contents		
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.		
Intended learning outcomes		
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.		
Courses (type, number of weekly contact hours, language – if other than German)		
V (2) + 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)		
Allocation of places		
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Additional information		
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.		
Workload		
300 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		
Bachelor' degree (1 major) Food Chemistry (2019) Bachelor' degree (1 major) Food Chemistry (2021)		