

<b>Module title</b>		<b>Abbreviation</b>
Introduction to Food Chemistry		o8-LMC-LMCo-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>
5	numerical grade	--
<b>Duration</b>	<b>Module level</b>	<b>Other prerequisites</b>
1 semester	undergraduate	--
<b>Contents</b>		
Introduction to chemistry of food components.		
<b>Intended learning outcomes</b>		
The students know basic structures, properties and reactions of proteins, carbohydrates and lipids as well as their importance in food.		
<b>Courses</b> (type, number of weekly contact hours, language – if other than German)		
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)		
written examination (approx. 120 minutes)		
<b>Allocation of places</b>		
--		
<b>Additional information</b>		
--		
<b>Referred to in LPO I</b> (examination regulations for teaching-degree programmes)		
--		
<b>Module appears in</b>		
Bachelor' degree (1 major) Food Chemistry (2009)		