

<b>Module title</b>		<b>Abbreviation</b>
Introduction to Food Chemistry		o8-LMC-LMCo-152-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 the chemistry of food constituents.		
<b>Intended learning outcomes</b>		
Students are familiar with the fundamental structures, properties and reactions of proteins, carbohydrates and lipids as well as their importance in foods.		
<b>Courses</b> (type, number of weekly contact hours, language — if other than German)		
V (1) + 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)] and presentation (approx. 20 minutes)		
<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. I 2. Letter a) and No. I 1. Letter a) of Annex 1 of APOLmCh.		
<b>Workload</b>		
150 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) Bachelor's degree (1 major) Food Chemistry (2019) Bachelor's degree (1 major) Food Chemistry (2021)		