

Module title		Abbreviation
Food chemistry 2		o8-LMC-LMC2-092-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)
12	numerical grade	--
Duration	Module level	Other prerequisites
1 semester	undergraduate	--
Contents		
Knowledge of the fundamental principles of the chemistry of food constituents and methods for the analysis of foods, tobacco products and feeds including the interpretation of measured data with statistical methods. A particular focus will be on foods and feeds that contain lipids.		
Intended learning outcomes		
Students have developed a knowledge of the composition and chemical constituents as well as of the analysis of foods that contain lipids and proteins. They are able to write a report about a food that contains lipids and proteins, drawing on their knowledge about food law and the composition of that food. Students are able to prepare and deliver a presentation on a related topic.		
Courses (type, number of weekly contact hours, language – if other than German)		
S + V + P + S (no information on SWS (weekly contact hours) and course language available)		
Method of assessment (type, scope, language – if other than German, examination offered – if not every semester, information on whether module is creditable for bonus)		
talk (approx. 45 minutes), oral examinations of one candidate each during lab course (approx. 15 minutes), proof of correctness and reproducibility of analyses including documentation in lab notebook in the form of logs of analyses (approx. 6 pages per analysis, approx. 60 pages total), summary product analysis (approx. 15 to 20 pages)		
Allocation of places		
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Additional information		
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Workload		
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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's degree (1 major) Food Chemistry (2009)		