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| <b>Module title</b>  |                          | <b>Abbreviation</b>  |
| Analysis and Evaluation of Foodstuffs, Cosmetics, Commodities, Tobacco Products, and Animal Feed: practical course   |                          | o8-LMC-LMCP-122-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   | graduate                 | In accordance with Section 2 Subsection 2 Sentence 2 APOLmCh (Verordnung über die Ausbildung und Prüfung der Staatlich geprüften Lebensmittelchemikerinnen und Lebensmittelchemiker, Regulation on the training and examination of state-certified food chemists) in connection with No. II 1. Letter a and No. II 2. Letters a and c of Annex 1 of APOLmCh. |
| <b>Contents</b>  |                          |  |
| Methods for the analysis of foods, tobacco products, cosmetics, consumer goods and feeds including the interpretation of measured data with statistical methods.   |                          |  |
| <b>Intended learning outcomes</b>  |                          |  |
| Students are able to select and apply an appropriate method for the analysis of particular foods, tobacco products, cosmetics, consumer goods or feeds. They are able to interpret the measured data with statistical methods as well as to assess the foods, tobacco products, cosmetics, consumer goods or feeds conclusively.   |                          |  |
| <b>Courses</b> (type, number of weekly contact hours, language – if other than German)   |                          |  |
| Ü + P (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)   |                          |  |
| workshop: theoretical and practical assignments to be completed in groups of up to 3 candidates, including Vortestate (pre-experiment exams) and Nachtestate (post-experiment exams) and/or lab course assessment components: Vortestate and Nachtestate (pre and post-experiment exams, approx. 15 minutes), assessment and documentation of practical performance (approx. 10 pages) and written report (approx. 5 to 10 pages)<br>Language of assessment: German or English |                          |  |
| <b>Allocation of places</b>  |                          |  |
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| <b>Additional information</b>  |                          |  |
| Additional information on module duration: 1 to 2 semesters.   |                          |  |
| <b>Workload</b>  |                          |  |
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| <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>   |                          |  |
| Master's degree (1 major) Food Chemistry (2012)  |                          |  |