

<b>Module title</b>		<b>Abbreviation</b>
Practical Course in Food Chemistry		o8-LMC-LMCP-152-mo1
<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>
13	(not) successfully completed	o8-LMC-LMA
<b>Duration</b>	<b>Module level</b>	<b>Other prerequisites</b>
2 semester	undergraduate	--
<b>Contents</b>		
Fundamental 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 carbohydrates and lipids.		
<b>Intended learning outcomes</b>		
Students will develop an understanding of, and proficiency in, the analysis of products including, but not limited to, foods that contain carbohydrates, lipids and proteins. They will select appropriate methods, analyse different foods, verify the accuracy of the results obtained and interpret them on the basis of relevant data.		
<b>Courses</b> (type, number of weekly contact hours, language – if other than German)		
P (10) + P (14)		
<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) Vortestate and Nachtestate (pre and post-experiment exams, approx. 15 minutes), documentation and assessment of practical assignments (approx. 2 to 4 pages per analysis, no more than 60 pages total) or b) completion and written documentation (approx. 1 to 2 pages) of a theoretical assignment (approx. 30 minutes), Vortestate and Nachtestate (pre and post-experiment exams, approx. 15 minutes), documentation and assessment of practical assignments in lab notebook (approx. 2 to 4 pages per analysis, no more than 60 pages total) and summary report (approx. 15 to 20 pages each)		
<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. II 1. Letter a) of Annex 1 of APOLmCh.		
<b>Workload</b>		
390 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' degree (1 major) Food Chemistry (2015) Bachelor' degree (1 major) Food Chemistry (2016)		