

Module title		Abbreviation
Practical Course in Food Chemistry		o8-LMC-LMCP-192-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)
17	numerical grade	o8-LMC-LMA
Duration	Module level	Other prerequisites
2 semester	undergraduate	--
Contents		
Basics in analysis of food, tobacco products and animal feeds including the interpretation of data with statistical methods. Special focus on food and feed containing carbohydrates and lipids.		
Intended learning outcomes		
The students can perform the analysis of particular carbohydrate-containing, fat-containing and protein-containing foods. They can choose an appropriate methods, analyze different foods, verify the accuracy of their analysis and interpret their results in the light of current literature.		
Courses (type, number of weekly contact hours, language – if other than German)		
P (12) + P (12) + S (2) + S (2)		
Method of assessment (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)		
Allocation of places		
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Additional information		
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.		
Workload		
510 h		
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' degree (1 major) Food Chemistry (2019) Bachelor' degree (1 major) Food Chemistry (2021)		