

<b>Module title</b>		<b>Abbreviation</b>
Food Law, Tobacco Law, Feed Law and Tangented Law		o8-LMC-LMRecht-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>
2 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 2. Letters h, i and j of Annex 1 of APOLmCh.
<b>Contents</b>		
<p>a) General food law, aa) Structure and contents of food law, bb) Structure and contents of EU food law. b) Overview of the organisation and purpose of official controls on products and tobacco products pursuant to Section 1 Subsection 1 Sentence 1 No. 2, aa) Administrative structures at the federal and state levels, bb) Constitutional law and general administrative law, cc) Administrative jurisdiction, dd) Offences and legal proceedings, ee) EU institutions and bodies, ff) Legal acts of the EU. c) Overview of quality assurance procedures in laboratories and industry, aa) Quality management systems in laboratories and industry (DIN EN ISO 9000 and EN 45000 or ISO/IEC 17000 standards, OECD Principles of Good Laboratory Practice (GLP)), bb) German and EU legislation on conformity assessment including certification and testing, cc) Handbooks and documentation of quality assurance procedures in laboratories and the food industry.</p>		
<b>Intended learning outcomes</b>		
<p>Students identify foods, cosmetics, feeds, consumer goods and tobacco products and use the appropriate legal basis for their assessment. They know the relevant national and international structures for all food law issues. They have the theoretical knowledge to set up a quality management system and to work according to "Good Laboratory Practice" standards.</p>		
<b>Courses</b> (type, number of weekly contact hours, language – if other than German)		
V + V (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)		
<p>a) 1 to 3 written examinations (1 written examination: approx. 90 minutes or approx. 120 minutes; 2 written examinations: approx. 60 or 90 minutes each; 3 written examinations: approx. 60 minutes each) or b) oral examination of one candidate each (approx. 20 minutes) or c) oral examination in groups (groups of 2, approx. 30 minutes)</p> <p>Language of assessment: German or English</p>		
<b>Allocation of places</b>		
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<b>Additional information</b>		
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<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)