

<b>Module title</b>		<b>Abbreviation</b>
Introduction to Molecular Biological Analysis for Food Chemistry Students		o8-LMC-MBA-152-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	(not) successfully completed	o8-LMC-LMA
<b>Duration</b>	<b>Module level</b>	<b>Other prerequisites</b>
1 semester	undergraduate	--
<b>Contents</b>		
Theoretical and practical principles of methods in molecular biology.		
<b>Intended learning outcomes</b>		
Students are able to perform essential molecular biological techniques for DNA isolation, polymerase chain reaction, agarose gel electrophoresis and restriction enzyme digestion. They can interpret molecular biological data independently.		
<b>Courses</b> (type, number of weekly contact hours, language — if other than German)		
P (3) + S (2)		
<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)		
<b>Allocation of places</b>		
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<b>Additional information</b>		
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<b>Workload</b>		
150 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's degree (1 major) Food Chemistry (2015) Bachelor's degree (1 major) Food Chemistry (2016)		