

<b>Module title</b>		<b>Abbreviation</b>
Practical Course in Organic Chemistry for Food Chemistry Students		o8-LMC-OC2-092-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>
10	(not) successfully completed	o8-LMC-AC2 and o8-LMC-AC3
<b>Duration</b>	<b>Module level</b>	<b>Other prerequisites</b>
1 semester	undergraduate	--
<b>Contents</b>		
Fundamental principles, e.g. nomenclature, types of chemical bonds; sum formulas, structural formulas; reaction types and mechanisms; chemical characteristics; chemical behaviour of reactants (important bonding classes and, in particular, naturally occurring substances); chemistry of functional groups and categories of substances; structure and reactivity; fundamental principles of synthetic and biopolymers.		
<b>Intended learning outcomes</b>		
Students are able to perform syntheses of different categories of substances using essential techniques as well as to determine the identity and purity of the products.		
<b>Courses</b> (type, number of weekly contact hours, language – if other than German)		
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)		
oral examinations (approx. 15 minutes each) and logs (approx. 65 pages)		
<b>Allocation of places</b>		
--		
<b>Additional information</b>		
--		
<b>Workload</b>		
--		
<b>Teaching cycle</b>		
--		
<b>Referred to in LPO I</b> (examination regulations for teaching-degree programmes)		
--		
<b>Module appears in</b>		
Bachelor' degree (1 major) Food Chemistry (2009)		