Module title			Abbreviation
Practical Course in Organic Chemistry for Food Chemistry Students			08-LMC-OC2-092-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)**	
10	(not) successfully completed	08-LMC-AC2 and 08-LMC-AC3	
Duration	**Module level**	**Other prerequisites**	
1 semester	undergraduate	--	

Contents

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.

Intended learning outcomes

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.

Courses (type, number of weekly contact hours, language — if other than German)

P (no information on SWS (weekly contact hours) and course language available)

Method of assessment (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)

Allocation of places

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Additional information

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Workload

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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's degree (1 major) Food Chemistry (2009)