

	UVERS ÜRZBU		5 (200 )		Module description	
Module title					Abbreviation	
Practical Course in Organic Chemistry for Food Chemistry S				itudents	08-LMC-OCP-152-m01	
Module coordinator				Module offered by		
holder mistry	of the (	Chair of Medicinal and Ph	narmaceutical Che-	Institute of Pharmacy and Food Chemistry		
ECTS	Metho	od of grading	Only after succ. con	nly after succ. compl. of module(s)		
10	(not) successfully completed 08-LMC-AC1					
Duration		Module level	Other prerequisites			
1 semester		undergraduate	Successful completion of a written examination (90 to 120 minutes) serves as proof of all safety-related skills and is a prerequisite for attendance of the lab course.			
Contents						
on 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.						
<b>Courses</b> (type, number of weekly contact hours, language — if other than German)						
P (12)						
<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)						
Allocation of places						
Additio	nal inf	ormation				

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. I 2. Letter b) and No. I 1. Letter b) of Annex 1 of APOLmCh and No. 2 of Annex 2 of APOLmCh.

## Workload

300 h

## Teaching cycle

**Referred to in LPO I** (examination regulations for teaching-degree programmes)

## Module appears in

Bachelor' degree (1 major) Food Chemistry (2015) Bachelor' degree (1 major) Food Chemistry (2016)

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