

<b>Module title</b>		<b>Abbreviation</b>
Practical Course in Organic Chemistry for Food Chemistry Students		o8-LMC-OCP-192-m01
<b>Module coordinator</b>		<b>Module offered by</b>
holder of the Chair of Medicinal and Pharmaceutical 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-AC1
<b>Duration</b>	<b>Module level</b>	<b>Other prerequisites</b>
1 semester	undergraduate	--
<b>Contents</b>		
Basic principles of organic chemistry, such as nomenclature, types of chemical bondings; Sum formulas, structural formulas; Reaction types and mechanisms; chemical characteristics; Reaction of the most important chemical families, with focus on natural products; Chemistry of functional groups; Structure and Reactivity; Basics in synthetic and biopolymers.		
<b>Intended learning outcomes</b>		
The students know basic techniques to carry out the synthesis of various classes of substances and the verification of the resulting products regarding purity and identity.		
<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) Assessment offered: usually once a year, winter semester		
<b>Allocation of places</b>		
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<b>Additional information</b>		
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.		
<b>Workload</b>		
300 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 (2019)		