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| Module title | | Abbreviation |
| Practical Course in Organic Chemistry for Food Chemistry Students | | o8-LMC-OCP-192-m01 |
| Module coordinator | | Module offered by |
| holder of the Chair of Medicinal and Pharmaceutical Chemistry | | Institute of Pharmacy and Food Chemistry |
| ECTS | Method of grading | Only after succ. compl. of module(s) |
| 10 | (not) successfully completed | o8-LMC-AC1 |
| Duration | Module level | Other prerequisites |
| 1 semester | undergraduate | -- |
| Contents | | |
| 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. | | |
| Intended learning outcomes | | |
| 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. | | |
| Courses (type, number of weekly contact hours, language – if other than German) | | |
| P (12) | | |
| Method of assessment (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 | | |
| Allocation of places | | |
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| Additional information | | |
| 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 | | |
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| Referred to in LPO I (examination regulations for teaching-degree programmes) | | |
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| Module appears in | | |
| Bachelor' degree (1 major) Food Chemistry (2019) | | |