

## Module description

| Module title                          |       |                                    |                     |  | Abbreviation          |
|---------------------------------------|-------|------------------------------------|---------------------|--|-----------------------|
| Special Food and Animal Feed          |       |                                    |                     |  | o8-LMC-SpezLM-212-mo1 |
| Module coordinator                    |       |                                    |                     | Module offered by                        |                       |
| holder of the Chair of Food Chemistry |       |                                    |                     | Institute of Pharmacy and Food Chemistry |                       |
| ECTS                                  | Metho | thod of grading Only after succ. o |                     | ıpl. of module(s)                        |                       |
| 6                                     | nume  | rical grade                        |                     |  |                       |
| Duration                              |       | Module level                       | Other prerequisites |  |                       |
| 1 semester                            |       | graduate                           |                     |  |                       |
| _                                     |       | -                                  |                     |  |                       |

#### **Contents**

Chemical composition, production and analysis of conventional and special foodstuffs and animal feed. Chemical alteration, function and effect of food ingredients as well as legal regulations in the field of special foodstuffs and animal feed. Conception and performance of experiments as well as evaluation and interpretation of measurement data with the objective to answer a scientific issue.

### **Intended learning outcomes**

The students know the chemistry and analysis of foodstuffs and animal feed as well as of special foodstuffs with functional ingredients or genetically modified organisms. The students are able to understand and critically evaluate scientific studys and assessments of food ingredients and special foodstuffs, also considering legal regulations. The students can identify advantages and disadvantages of different analytical methods and select appropriate methods for answering a scientific issue. The students are able to evaluate the identity, quality and safety of foodstuffs using valid analysis results, appropriate methods for statistical evaluation and presentation.

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

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**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) written examination (60 to 120 minutes) or
- b) oral examination of one candidate each (approx. 20 minutes) or
- c) oral examination in groups (groups of 2, approx. 30 minutes total)

Language of assessment: German or English

#### Allocation of places

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#### **Additional information**

Pursuant to Section 20 Subsection 2 Sentence 1 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 1. of Annex 3 of APOLmCh and Section 20 Subsection 3 Sentence 1 APOLmCh.

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. II 1. Letter a and No. II 2. Letter a and c of Annex 1 of APOLmCh.

#### Workload

180 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

Master's degree (1 major) Food Chemistry (2021)



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