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| <b>Module title</b>  |                          | <b>Abbreviation</b>   |
| Advanced Laboratory Courses in the Toxicology of Food  |                          | o8-LMC-WPV1-122-m01   |
| <b>Module coordinator</b>  |                          | <b>Module offered by</b>  |
| holder of the Chair of Food Chemistry  |                          | Institute of Pharmacy and Food Chemistry  |
| <b>ECTS</b>  | <b>Method of grading</b> | <b>Only after succ. compl. of module(s)</b>   |
| 5  | numerical grade          | --  |
| <b>Duration</b>  | <b>Module level</b>      | <b>Other prerequisites</b>  |
| 1 semester   | graduate                 | In accordance with Section 2 Subsection 2 Sentence 2 APOLmCh (Verordnung über die Ausbildung und Prüfung der Staatlich geprüften Lebensmittelchemikerinnen und Lebensmittelchemiker, Regulation on the training and examination of state-certified food chemists) in connection with No. II 1. Letter d and No. II 2. Letter g of Annex 1 of APOLmCh. |
| <b>Contents</b>  |                          |   |
| German contents available but not translated yet.  |                          |   |
| Zellkulturtechniken, erweiterte Toxizitätstests (beispielsweise Genotoxizitätstests oder Reporterassays).  |                          |   |
| <b>Intended learning outcomes</b>  |                          |   |
| German intended learning outcomes available but not translated yet.  |                          |   |
| Die Studierenden kultivieren selbständig adhärente und Suspensionszelllinien und wenden unter Anleitung Toxizitätstests zur Bestimmung des biologischen Potentials von Inhaltsstoffen von Lebensmitteln, Kosmetika, Bedarfsgegenständen oder Tabakerzeugnissen an. |                          |   |
| <b>Courses</b> (type, number of weekly contact hours, language – if other than German)   |                          |   |
| P (no information on SWS (weekly contact hours) and course language available)   |                          |   |
| <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)   |                          |   |
| lab course assessment components: Vortestate and Nachtestate (pre and post-experiment exams, approx. 15 minutes), assessment and documentation of practical performance (approx. 10 pages) and written report (approx. 5 to 10 pages)                              |                          |   |
| Language of assessment: German or English  |                          |   |
| <b>Allocation of places</b>  |                          |   |
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| <b>Additional information</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>   |                          |   |
| Master's degree (1 major) Food Chemistry (2012)  |                          |   |