

Module title		Abbreviation
Organic Chemistry - laboratory course for Food Chemistry students		o8-OCp1-LMC-252-mo1
Module coordinator		Module offered by
holder of the Chair of Organic Chemistry II		Institute of Organic Chemistry
ECTS	Method of grading	Only after succ. compl. of module(s)
9	(not) successfully completed	(o8-OC1 or o8-OC2-VL) and (o8-ACP1 or o8-ANP)
Duration	Module level	Other prerequisites
1 semester	undergraduate	--
Contents		
<p>The module offers the opportunity to practically apply the knowledge of the basic lecture(s). The students perform experiments independently in the laboratory after a safety briefing. In addition to performing the experiments, the students' knowledge is examined in colloquia and protocols. The main focus is on the safe handling of hazardous substances, basic experimental operations in organic chemistry, single to multi-step syntheses, and analysis of the products.</p> <p>The accompanying seminar introduces spectroscopic methods, especially infrared spectroscopy and NMR spectroscopy.</p>		
Intended learning outcomes		
<p>The students are able to safely handle hazardous substances. He/she can perform basic experimental operations in organic chemistry. He/she can analyze the products in terms of yield and purity and identify possible sources of error. The student will be able to relate the theoretical content developed in the lecture to the practical experiments performed in the laboratory. The students know important spectroscopic methods and can evaluate spectra as well as draw conclusions about the molecular structure.</p>		
Courses (type, number of weekly contact hours, language — if other than German)		
P (12) + S (2)		
Method of assessment (type, scope, language — if other than German, examination offered — if not every semester, information on whether module is creditable for bonus)		
<p>Vortestate/Nachtestate (pre and post-experiment examination talks approx. 15 minutes each, log approx. 5 to 10 pages each) and assessment of practical performance (2 to 4 random examinations)</p> <p>Language of assessment: German and/or English</p> <p>Assessment offered: Once a year, winter term</p>		
Allocation of places		
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Additional information		
<p>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. 1. Letter b) of Annex 1 of APOLmCh and No. 2 of Annex 2 of APOLmCh.</p>		
Workload		
270 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's degree (1 major) Food Chemistry (2025)		