

Subdivided Module Catalogue for the Subject

Food Chemistry

as a Master's with 1 major with the degree "Master of Science" (120 ECTS credits)

Examination regulations version: 2012 Responsible: Faculty of Chemistry and Pharmacy

JMU Würzburg • generated 26-Aug-2024 • exam. reg. data record 88|096|-|-|H|2012



Course of Studies - Contents and Objectives

No translation available.

Abbreviations used

Course types: \mathbf{E} = field trip, \mathbf{K} = colloquium, \mathbf{O} = conversatorium, \mathbf{P} = placement/lab course, \mathbf{R} = project, \mathbf{S} = seminar, \mathbf{T} = tutorial, $\ddot{\mathbf{U}}$ = exercise, \mathbf{V} = lecture

Term: **SS** = summer semester, **WS** = winter semester

Methods of grading: **NUM** = numerical grade, **B**/**NB** = (not) successfully completed

Regulations: **(L)ASPO** = general academic and examination regulations (for teaching-degree programmes), **FSB** = subject-specific provisions, **SFB** = list of modules

Other: **A** = thesis, **LV** = course(s), **PL** = assessment(s), **TN** = participants, **VL** = prerequisite(s)

Conventions

Unless otherwise stated, courses and assessments will be held in German, assessments will be offered every semester and modules are not creditable for bonus.

Notes

Should there be the option to choose between several methods of assessment, the lecturer will agree with the module coordinator on the method of assessment to be used in the current semester by two weeks after the start of the course at the latest and will communicate this in the customary manner.

Should the module comprise more than one graded assessment, all assessments will be equally weighted, unless otherwise stated below.

Should the assessment comprise several individual assessments, successful completion of the module will require successful completion of all individual assessments.

In accordance with

the general regulations governing the degree subject described in this module catalogue:

ASP02009

associated official publications (FSB (subject-specific provisions)/SFB (list of modules)):

28-Aug-2012 (2012-153)

25-Oct-2017 (2017-64)

This module handbook seeks to render, as accurately as possible, the data that is of statutory relevance according to the examination regulations of the degree subject. However, only the FSB (subject-specific provisions) and SFB (list of modules) in their officially published versions shall be legally binding. In the case of doubt, the provisions on, in particular, module assessments specified in the FSB/SFB shall prevail.

Master's with 1 major Food Chemistry (2012)

The subject is divided into

Abbreviation	Module title	ECTS credits	Method of grading	page
Compulsory Courses (75 EC	rS credits)			J
08-LMC-BCdE1-122-m01	Nutritional Biochemistry	7	NUM	7
08-LMC-BCdE2-122-m01	Laboratory Courses in Nutritional Biochemistry	7	NUM	8
08-LMC-LMTox-122-m01	Toxicology of Food	9	NUM	15
08-LMC-LMRecht-122-m01	Food Law, Tobacco Law, Feed Law and Tangented Law	5	NUM	12
08-LMC-SpezLM-122-m01	Special Food and Animal Feed	8	NUM	19
08-LMC-LMCP-122-m01	Analysis and Evaluation of Foodstuffs, Cosmetics, Commodi- ties, Tobacco Products, and Animal Feed: practical course	5	NUM	11
08-LMC-KBT-122-m01	Cosmetics, Commodities and Tobacco Products	4	NUM	9
08-LMC-UA-122-m01	Environmental Analysis	5	NUM	21
08-LMC-LMT-122-m01	Technology of Foodstuffs including water for human use, Cos- metics, Commodities, Tobacco Products, and Animal Feed	5	NUM	14
08-LMC-MEV-122-m01	Development and Validation of Methods in Food Analysis	5	NUM	18
08-LMC-LMCF-122-m01	Current Research in Food Chemistry	15	NUM	10
Compulsory Electives (15 EC	TS credits)			
Specialist Lab Course (5 EC	CTS credits)			
08-LMC-WPV1-122-m01	Advanced Laboratory Courses in the Toxicology of Food	5	NUM	22
08-LMC-WPV2-122-m01	Advanced Laboratory Course in Environmental Analysis	5	NUM	23
Additional Qualifications (10 ECTS credits)			
08-LMC-WPZ1-122-m01	Industrial Internship 1 (Short)	5	B/NB	24
08-LMC-WPZ2-122-m01	Industrial Internship 2 (Long)	10	B/NB	25
08-LMC-WPZ3-122-m01	Safety Evaluation of Food	5	B/NB	26
08-LMC-WPZ4-122-m01	Applied Food Law	5	B/NB	27
08-LMC-WPZ5-122-m01	Courses related to Food Chemistry outside of the Natural Sciences	5	B/NB	28
08-LMC-WPZ6-122-m01	Courses related to Food Chemistry within the Natural Sciences	5	B/NB	29
08-APM1-102-m01	Foreign Studies (short)	5	B/NB	5
08-APM2-102-m01	Foreign Studies (long)	10	B/NB	6
08-WRM1-102-m01	Tutoring 1 (practical course)	5	B/NB	30
08-WRM2-102-m01	Tutoring 2 (practical course)	5	B/NB	31
Thesis (30 ECTS credits)	•			
08-LMC-MA-122-m01	Master Thesis	30	NUM	17

Module coo Erasmus pr ECTS Mer 5 (no	dies (short) ordinator ogramme coordinator Chem thod of grading			08-APM1-102-m01
Erasmus pr ECTS Me 5 (no	ogramme coordinator Chem			
ECTS Met			Module offered by	
5 (no	thod of grading	ie (Chemistry)	Faculty of Chemistr	y and Pharmacy
		Only after succ. com	pl. of module(s)	
	t) successfully completed			
Duration	Module level	Other prerequisites		
1 semester	graduate	Admission prerequi	site to assessment: I	regular attendance of placement.
Contents				
change prog course offe	grammes such as Erasmus	etc. The contents of t	he course should co	this course in the context of ex- rrespond to the contents of a lab credits); please consult with the
Intended le	arning outcomes			
	e familiar with procedures a ed subject-specific skills as			ntries other than Germany. They s.
Courses (ty	pe, number of weekly conta	ct hours, language —	· if other than Germa	n)
P (no inforn	nation on SWS (weekly cont	act hours) and cours	e language available)
	assessment (type, scope, la ation on whether module ca			tion offered — if not every seme-
	ges); proof of having comp f assessment: German or Er		ie respective placem	ent country where required
Allocation of	· · · · · · · · · · · · · · · · · · ·			
	·			
Additional	nformation			
Workload				
-				
Teaching cy	vcle			
Referred to	in LPO I (examination regu	lations for teaching.	legree programmes)	
 Module app	pears in			
	gree (1 major) Chemistry (2	010)		
	gree (1 major) Food Chemis			

Modul	e title				Abbreviation	
Foreig	n Studi	es (long)			08-APM2-102-m01	
Modul	e coord	linator		Module offered by		
Erasm	us prog	ramme coordinator Chem	nie (Chemistry)	Faculty of Chemistr	y and Pharmacy	
ECTS		od of grading	Only after succ. con	npl. of module(s)		
10	(not)	successfully completed				
Durati	on	Module level	Other prerequisites			
2 sem	e semester graduate Admission prerequisite to assessment: regular attendance of placeme					
Conter	nts					
chang course	e progra e offere	ammes such as Erasmus	etc. The contents of t	he course should co	this course in the context of ex- rrespond to the contents of a lab credits); please consult with the	
Intend	ed lear	ning outcomes				
		familiar with procedures and subject-specific skills as			ntries other than Germany. They s.	
Course	es (type	, number of weekly conta	act hours, language –	- if other than Germa	n)	
P (no i	nforma	tion on SWS (weekly cont	tact hours) and cours	e language available		
		sessment (type, scope, la ion on whether module c			tion offered — if not every seme-	
		es); proof of having comp assessment: German or E		ne respective placem	ent country where required	
Alloca	tion of	places				
Additi	onal inf	ormation				
			_			
Worklo	oad					
Teachi	ing cycl	e				
Referr	ed to in	LPOI (examination regu	lations for teaching-	degree programmes)		
Modul	e appe	ars in				
Master	r's degr	ee (1 major) Chemistry (2	010)			

Module	title				Abbreviation	
Nutritio	onal Bio	ochemistry			08-LMC-BCdE1-122-m01	
Module	coord	inator		Module offered by		
holder	of the (Chair of Food Chemistry		Institute of Pharma	cy and Food Chemistry	
ECTS	Metho	od of grading	Only after succ. com		· ·	
7	nume	rical grade				
Duratio	n	Module level	Other prerequisites			
2 semester graduate		nung über die Ausbi mittelchemikerinner	ldung und Prüfung c n und Lebensmittelc on of state-certified f	n 2 Sentence 2 APOLmCh (Verord- ler Staatlich geprüften Lebens- hemiker, Regulation on the trai- food chemists) in connection with		
Contents						
tabolisa al diets of the b metabo	able en ; functi iosyntl lic regi	ergy of the three main nu ions of the main organs; hesis and metabolism of ulation and hormonal reg	utrients, biological va fundamental principl food constituents; in	lue; fundamental pr es of digestion, abso teractions in intermo	abolic rate, the gross and me- inciples of dietetics and speci- orption and excretion as well as ediary metabolism; principles of nd vitamins.	
		ning outcomes				
develop	oed an				ugh the human body. They have ells and of the regulatory mecha-	
Courses	s (type,	, number of weekly conta	ct hours, language —	if other than Germa	n)	
V + V (n	o infor	mation on SWS (weekly o	contact hours) and co	ourse language avail	able)	
		e ssment (type, scope, la on on whether module ca			tion offered — if not every seme-	
aminati nation o nutes)	ons: a of one	pprox. 60 or 90 minutes	each; 3 written exami 20 minutes) or c) ora	inations: approx. 60	orox. 120 minutes; 2 written ex- minutes each) or b) oral exami- ups (groups of 2, approx. 30 mi-	
Allocati	ion of p	olaces				
Additio	nal info	ormation				
Worklo	ad					
Teachin	ig cycl	e				
Referre	d to in	LPOI (examination regu	lations for teaching-c	legree programmes)		
Module	appea	irs in				
Master'	s degre	ee (1 major) Food Chemis	itry (2012)			

Module	e title				Abbreviation		
Laboratory Courses in Nutritional Biochemistry					08-LMC-BCdE2-122-m01		
Module	e coord	inator		Module offered by	ļ		
holder	of the (Chair of Food Chemistry		Institute of Pharma	cy and Food Chemistry		
ECTS	Metho	od of grading	Only after succ. com	pl. of module(s)			
7	nume	rical grade					
Duratio	on	Module level	Other prerequisites				
2 seme	ster	graduate		accordance with Section 2 Subsection 2 Sentence 2 APOLmCh (Verord			
			-		der Staatlich geprüften Lebens-		
			mittelchemikerinnen und Lebensmittelchemiker, Regulation on the trai-				
			-		food chemists) in connection with		
No. II 1. Letter c of Annex 1 of APOLmCh.							
Conten							
Lab cou	urse in	biochemistry: cell fractio	nation and character	isation, enzyme kine	etics.		
Intende	ed learı	ning outcomes					
					s and fractionations of cells and netics) to characterise the fracti-		
Course	s (type	, number of weekly conta	ct hours, language —	· if other than Germa	an)		
P + P (n	infor	mation on SWS (weekly o	contact hours) and co	urse language avail	able)		
		sessment (type, scope, la on on whether module ca			tion offered — if not every seme-		
testate and Na practica	and Na chtesta al perfo	achtestate (pre and post-	experiment exams) a nent exams, approx. 1 es) and written report	nd lab course asses 5 minutes each), as	up to 3 candidates, including Vor- sment components: Vortestate sessment and documentation of ges)		
Allocat							
Additio	nal inf	ormation					
Worklo	ad						
Teachi	ng cycl	e					
Referre	ed to in	LPOI (examination regu	lations for teaching-o	legree programmes)			
Module	e appea	urs in					
Master	's degr	ee (1 major) Food Chemis	try (2012)				

Module	title				Abbreviation
Cosmetics, Commodities and Tobacco Products 08-LMC-KBT-122-m01					
Module	coordi	nator		Module offered by	<u> </u>
		hair of Food Chemistry		-	cy and Food Chemistry
		d of grading	Only after succ. com		
		ical grade			
Duration	n [Module level	Other prerequisites		
1 semes	ter	graduate	In accordance with S	Section 2 Subsection	2 Sentence 2 APOLmCh (Verord-
			nung über die Ausbi	ldung und Prüfung o	ler Staatlich geprüften Lebens-
			mittelchemikerinner	n und Lebensmittelc	hemiker, Regulation on the trai-
			-		ood chemists) in connection with
			No. II 2. Letter a of A	nnex 1 of APOLmCh.	
Content	S				
changes	s cause		ng processing, storag	ge and transportatio	and tobacco products. Chemical n as well as pharmacological and
Intende	d learn	ing outcomes			
Student	s are f	amiliar with the chemistr	y of cosmetics. They	are able to use meth	ods for the analysis of cosme-
tics, cor	isumei	goods and tobacco pro	ducts as well as to int	erpret measured da	ta with statistical methods.
Courses	s (type,	number of weekly conta	ct hours, language —	if other than Germa	n)
V + V (no	o infor	mation on SWS (weekly o	contact hours) and co	urse language avail	able)
		essment (type, scope, la on on whether module ca			tion offered — if not every seme-
amination nation o nutes)	ons: ap of one o	oprox. 60 or 90 minutes	each; 3 written exami 20 minutes) or c) ora	nations: approx. 60	orox. 120 minutes; 2 written ex- minutes each) or b) oral exami- ups (groups of 2, approx. 30 mi-
Allocati	on of p	laces			
Additior	nal info	ormation			
			· · · · · · · · · · · · · · · · · · ·		
Workloa	ad				
Teachin	g cycle	9			
Referred	d to in	LPOI (examination regu	lations for teaching-c	legree programmes)	
Module	appea	rs in			

Modul	le title				Abbreviation
Currer	nt Resea	arch in Food Chemistry			08-LMC-LMCF-122-m01
Modul	le coord	linator		Module offered by	<u> </u>
holder	r of the	Chair of Food Chemistr	ν		cy and Food Chemistry
ECTS	Meth	od of grading	Only after succ. cor	•	, ,
15 numerical grade					
Duration Module level Other prerequisites					
1 seme	ester	graduate			
Conte	nts				
	ods in fo				research findings and current If data, presentation of research
Intend	led lear	ning outcomes			
		research literature on t in a presentation.	a scientific problem, so	lve it experimentally	, document this process, and pre-
Course	es (type	, number of weekly co	ntact hours, language –	- if other than Germa	an)
S + S +		no information on SW	5 (weekly contact hours) and course langua	ge available)
			, language — if other th e can be chosen to earn		ation offered — if not every seme-
ges) a	nd talk	nd documentation of p (approx. 20 minutes) ussessment: German o		approx. 30 pages), w	ritten report (approx. 5 to 10 pa-
	tion of				
Additi	onal inf	ormation			
Workl	oad				
Teachi	ing cycl	e			
	0.,.				
Referr	ed to in	LPOI (examination re	gulations for teaching-	degree programmes	
			<u> </u>	0 1 0	
Modul	le appea	ars in			

Module					Abbreviation
•		Evaluation of Foodst imal Feed: practical (uffs, Cosmetics, Commodi course	ties, Tobacco Pro-	08-LMC-LMCP-122-m01
Module	e coord	linator		Module offered by	
holder	of the	Chair of Food Chemis	try	Institute of Pharma	cy and Food Chemistry
ECTS		od of grading	Only after succ. com	pl. of module(s)	
5	nume	rical grade			
Duratio	on	Module level	Other prerequisites		
1 seme	ster	graduate	nung über die Ausbil mittelchemikerinnen ning and examination	dung und Prüfung o und Lebensmittelc n of state-certified f	n 2 Sentence 2 APOLmCh (Verord der Staatlich geprüften Lebens- hemiker, Regulation on the trai- food chemists) in connection wit nd c of Annex 1 of APOLmCh.
Conten	its	•			
		he analysis of foods, neasured data with st		ics, consumer good	ds and feeds including the inter-
Intend	ed lear	ning outcomes			
thods a	as well s (type	as to assess the food , number of weekly c		netics, consumer go if other than Germa	
Metho	d of as	sessment (type, scop	•	n German, examina	ition offered — if not every seme-
testate nents: mentat	(pre-e Vortes tion of	xperiment exams) an tate and Nachtestate	d Nachtestate (post-exper (pre and post-experiment e (approx. 10 pages) and w	iment exams) and/ exams, approx. 15	up to 3 candidates, including Vor or lab course assessment compo minutes), assessment and docu- ox. 5 to 10 pages)
Allocat	ion of	places			
Additio	onal inf	ormation			
Additic	nal inf	ormation on module	duration: 1 to 2 semesters		
Worklo	ad				
Teachi	ng cvcl	e			
	0.598				
Referre	ed to in	LPO I (examination	regulations for teaching-de	egree programmes)	
				-0.00 programmes)	
 Module		ars in			

Modul	le title				Abbreviation
Food L	.aw, Tol	bacco Law, Feed Law and	d Tangented Law		08-LMC-LMRecht-122-m01
Modul	le coord	linator		Module offered by	
holder	r of the	Chair of Food Chemistry		Institute of Pharma	acy and Food Chemistry
ECTS	Meth	od of grading	Only after succ. con	pl. of module(s)	
5	nume	rical grade			
Durati	on	Module level	Other prerequisites		
2 sem	ester	graduate	nung über die Ausbi mittelchemikerinner	ildung und Prüfung n und Lebensmittelo on of state-certified	n 2 Sentence 2 APOLmCh (Verord der Staatlich geprüften Lebens- chemiker, Regulation on the trai- food chemists) in connection with POLmCh.
Conter	nts	*			
view o 1 Subs law an institu indust IEC 170 formity	of the or section ad gene ations a try, aa) ooo sta y asses	ganisation and purpose 1 Sentence 1 No. 2, aa) A ral administrative law, co nd bodies, ff) Legal acts Quality management sys ndards, OECD Principles	of official controls on Administrative structur c) Administrative jurise of the EU. c) Overview stems in laboratories a s of Good Laboratory P ation and testing, cc) H	products and tobac es at the federal an diction, dd) Offence of quality assuranc .nd industry (DIN EN ractice (GLP)), bb) G	contents of EU food law. b) Over- co products pursuant to Section d state levels, bb) Constitutional s and legal proceedings, ee) EU e procedures in laboratories and I ISO 9000 and EN 45000 or ISO/ ferman and EU legislation on con- umentation of quality assurance
Intend	led lear	ning outcomes			
basis f They h borato	for their ave the ory Prac	assessment. They know theoretical knowledge t tice" standards.	v the relevant national to set up a quality mar	and international s nagement system ar	cts and use the appropriate legal tructures for all food law issues. nd to work according to "Good La-
		, number of weekly cont			
		rmation on SWS (weekly			
ster, ir	nformat	ion on whether module of	can be chosen to earn	a bonus)	ation offered — if not every seme-
amina nation nutes)	tions: a of one	pprox. 60 or 90 minutes candidate each (approx	s each; 3 written exam . 20 minutes) or c) ora	inations: approx. 60	prox. 120 minutes; 2 written ex- o minutes each) or b) oral exami- oups (groups of 2, approx. 30 mi-
		ssessment: German or I	English		
Alloca	tion of	places			
Additi	onal inf	ormation			
Worklo	oad				
TUNK					
	ing cycl	e			
	ing cycl	e			
 Teachi 		e LPOI (examination reg	ulations for teaching-o	degree programmes)
 Teachi Referro		LPOI (examination reg	ulations for teaching-o	degree programmes)
 Teachi Referro Modul	ed to in le appe	LPOI (examination reg		degree programmes	

Master's degree (1 major) Food Chemistry (2012)

Module					Abbreviation
		f Foodstuffs including wa		osmetics, Commo-	08-LMC-LMT-122-m01
		o Products, and Animal	Feed		
Module				Module offered by	
	1	Chair of Food Chemistry			cy and Food Chemistry
ECTS		od of grading rical grade	Only after succ. com	ipl. of module(s)	
5		-			
Duration		Module level graduate	Other prerequisites	Section 2 Subsection	n 2 Sentence 2 APOLmCh (Verord
1 Seme	Ster				der Staatlich geprüften Lebens-
			-		- ,
			mittelchemikerinnen und Lebensmittelchemiker, Regulation on the trai- ning and examination of state-certified food chemists) in connection wi		
			-		nd d of Annex 1 of APOLmCh.
Conten	ts				
tion 1 S commi	Sentend nution, eating,	e 1 No. 2, cosmetics, cor sieving, mixing, filtering cooling and freezing, cor	nsumer goods and fee , expressing, emulsifi	eds; e.g. mechanical ication, centrifugatio	icts pursuant to Section 1 Subsec l operations (cleaning, sorting, on, extracting), thermal operati- ological processes (e.g. fermen-
Intende	ed lear	ning outcomes			
Studen	ts kno	w all relevant processes i	n food technology as	well as examples of	f their application.
Course	s (type	, number of weekly conta	act hours, language —	· if other than Germa	an)
V + E (r	no infor	mation on SWS (weekly	contact hours) and co	urse language avail	able)
		s essment (type, scope, la ion on whether module c			ation offered — if not every seme-
aminat nation nutes)	ions: a of one and wr	pprox. 60 or 90 minutes	each; 3 written exami 20 minutes) or c) ora 5 pages)	inations: approx. 60	prox. 120 minutes; 2 written ex- minutes each) or b) oral exami- ups (groups of 2, approx. 30 mi-
Allocat	ion of	places			
Additio	onal inf	ormation			
Worklo	ad				
Teachi	ng cycl	e			
			_		
Referre	ed to in	LPOI (examination regu	llations for teaching-c	legree programmes)	
Module	e appea	ars in			
		ee (1 major) Food Chemis	stry (2012)		

ECTS Meth 9 nume Duration 2 2 semester 2 Contents 4 Harmful effect 5 ships); toxico their biologic chronic, carci 5 sessment and 1 Intended lear 5 Students are cals as well a They know th dents are able and are able 1 Courses (type) V + V + P (noil 1 Method of as ster, informat assessment: 2 2 written examinat prox. 30 minu ment exams, and written re prox. 90 minu aminations: a oral examinat state and Nac practical perfer	inator Chair of Food Chemistry od of grading rical grade Module level graduate ts of natural and synthet kinetics (absorption, dis al effects; toxicology and nogenic, mutagenic and I definition of exposure I ning outcomes familiar with the toxicok s with methods for toxici e steps involved in a risk e to independently select to perform that test. , number of weekly cont nformation on SWS (weekly cont ning outcomes) familiar withen toxicol e steps involved in a risk e to independently select to perform that test. , number of weekly cont nformation on SWS (weekly cont ninations: approx. 60 or ion of one candidate eac tes) and lab course asse approx. 15 minutes), asse	nung über die Ausb mittelchemikerinnen ning and examinatio No. II 1. Letter d and ic chemicals, toxicody tribution, biotransforn animal testing; meth teratogenic toxicity te imits and guidelines. inetics and modes of t ty testing. They have l assessment and in th t an appropriate test f act hours, language – ekly contact hours) an anguage — if other the can be chosen to earn tions (1 written exami 90 minutes each; 3 w ch (approx. 20 minute	Section 2 Subsectior ildung und Prüfung on n und Lebensmittelc on of state-certified f 2. Letter g of Annex (namics (receptor the nation, elimination); ods for toxicity testine (sts); principles of ep coxic action of releva earned the principle ne definition of exposi- for the solution of a g - if other than German d course language ar an German, examina a bonus) nation: approx. 90 m ritten examinations:	eory, dose-response relation- ; classification of toxicants and ng (acute, subacute, subchronic, bidemiological studies; risk as- ant natural and synthetic chemi- es of epidemiological studies. sure limits and guidelines. Stu- given food toxicological question an) vailable) ttion offered — if not every seme- ninutes or approx. 120 minutes; approx. 60 minutes each) or b)
holder of the ECTS Meth 9 nume 9 nume Duration 2 2 semester 2 Harmful effect ships); toxico their biologict chronic, carci sessment and 0 Intended lear Students are Students are able and are able and are able 0 V + V + P (noi 0 Method of as ster, informat assessment: 2 written examinat prox. 30 minu ment exams, and written re prox. 90 minu aminations: a oral examinat state and Nac practical perfer practical perfer	Chair of Food Chemistry od of grading rical grade Module level graduate graduate ts of natural and synthet kinetics (absorption, dis al effects; toxicology and nogenic, mutagenic and l definition of exposure l ning outcomes familiar with the toxicok s with methods for toxici e steps involved in a risk e to independently select o perform that test. , number of weekly cont nformation on SWS (wee sessment (type, scope, l ion on whether module of a) 1 to 3 written examina ninations: approx. 60 or ion of one candidate eac tes) and lab course asse approx. 15 minutes), asse	Other prerequisites In accordance with 1 nung über die Ausb mittelchemikerinnen ning and examinatio No. II 1. Letter d and ic chemicals, toxicody tribution, biotransforn animal testing; meth teratogenic toxicity te imits and guidelines. inetics and modes of t ty testing. They have I assessment and in th t an appropriate test f act hours, language — ekly contact hours) an anguage — if other that can be chosen to earn tions (1 written exami 90 minutes each; 3 w ch (approx. 20 minutes	Institute of Pharma pl. of module(s) Section 2 Subsection ildung und Prüfung of n und Lebensmittelc on of state-certified f 2. Letter g of Annex (namics (receptor the nation, elimination); ods for toxicity testin sts); principles of ep coxic action of releva earned the principle to the solution of a g - if other than Germa d course language ar an German, examina a bonus) nation: approx. 90 m ritten examinations:	n 2 Sentence 2 APOLmCh (Verord- der Staatlich geprüften Lebens- hemiker, Regulation on the trai- food chemists) in connection with 1 of APOLmCh. eory, dose-response relation- ; classification of toxicants and ng (acute, subacute, subchronic, oidemiological studies; risk as- int natural and synthetic chemi- es of epidemiological studies. sure limits and guidelines. Stu- given food toxicological question in) vailable) ttion offered — if not every seme- ninutes or approx. 120 minutes; approx. 60 minutes each) or b)
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Courses (type V + V + P (no i Method of as ster, informat assessment: 2 written exar oral examinat prox. 30 minu ment exams, and written re prox. 90 minu aminations: a oral examinat state and Nac practical perfe	, number of weekly cont nformation on SWS (wee sessment (type, scope, l ion on whether module of a) 1 to 3 written examina ninations: approx. 60 or ion of one candidate eac tes) and lab course asse approx. 15 minutes), ass	ekly contact hours) an anguage — if other the can be chosen to earn tions (1 written exami 90 minutes each; 3 w ch (approx. 20 minute	d course language a an German, examina a bonus) nation: approx. 90 m ritten examinations:	vailable) ition offered — if not every seme- ninutes or approx. 120 minutes; approx. 60 minutes each) or b)
Method of as ster, informat assessment: 2 written exar oral examinat prox. 30 minu ment exams, and written re prox. 90 minu aminations: a oral examinat state and Nac practical perfe	sessment (type, scope, l ion on whether module o a) 1 to 3 written examina ninations: approx. 60 or ion of one candidate ea tes) and lab course asse approx. 15 minutes), ass	anguage — if other the can be chosen to earn tions (1 written exami 90 minutes each; 3 w ch (approx. 20 minute	an German, examina a bonus) nation: approx. 90 m ritten examinations:	ition offered — if not every seme- ninutes or approx. 120 minutes; approx. 60 minutes each) or b)
ster, informat assessment: 2 written exar oral examinat prox. 30 minu ment exams, and written re prox. 90 minu aminations: a oral examinat state and Nac practical perfe	ion on whether module of a) 1 to 3 written examina ninations: approx. 60 or ion of one candidate eac tes) and lab course asse approx. 15 minutes), ass	can be chosen to earn tions (1 written exami 90 minutes each; 3 w ch (approx. 20 minute	a bonus) nation: approx. 90 m ritten examinations:	ninutes or approx. 120 minutes; approx. 60 minutes each) or b)
2 written exar oral examinat prox. 30 minu ment exams, and written re prox. 90 minu aminations: a oral examinat state and Nac practical perfe	ninations: approx. 60 or ion of one candidate eac tes) and lab course asse approx. 15 minutes), ass	90 minutes each; 3 w ch (approx. 20 minute	ritten examinations:	approx. 60 minutes each) or b)
Language of a	tes or approx. 120 minu pprox. 60 minutes each ion in groups (groups of	essment and docume ges) assessment: a) 1 tes; 2 written examina) or b) oral examinatio 2, approx. 30 minutes xperiment exams, app ges) and written report	ntation of practical p to 3 written examina itions: approx. 60 or n of one candidate e b) and lab course as prox. 15 minutes), as	ntestate (pre and post-experi- performance (approx. 10 pages) tions (1 written examination: ap- 90 minutes each; 3 written ex- each (approx. 20 minutes) or c) sessment components: Vorte- sessment and documentation of
Allocation of	places			
Additional inf	ormation			
Workload				
Teaching cyc	e			
Master's with 1 majo				

Referred to in LPO I (examination regulations for teaching-degree programmes)

Module appears in

Master's degree (1 major) Food Chemistry (2012)

Modul	e title				Abbreviation
Maste	r Thesis	5			08-LMC-MA-122-m01
Modul	e coord	inator		Module offered by	<u> </u>
holder	ofthe	Chair of Food Chemistry		Institute of Pharma	cy and Food Chemistry
ECTS	Meth	od of grading	Only after succ. con	npl. of module(s)	
30	nume	rical grade	o8-LMC-LMCF and,	where applicable, sp	pecific modules/module compo-
				, ,	ction 15 Subsection 2 FSB (sub-
ject-specific provisions)).					
Durati		Module level	Other prerequisites		
1 seme	ester	graduate			
Conte	nts				
proble	m and		e laboratory. They pre		e methods for solution of that Int of their work and deliver an
Intend	led lear	ning outcomes			
Stude	nts inde	pendently investigate a	problem in food chen	nistry.	
Course	es (type	, number of weekly cont	act hours, language –	- if other than Germa	an)
C (no i	nforma	tion on SWS (weekly cor	ntact hours) and cours	e language available	e)
		s essment (type, scope, ion on whether module			ation offered — if not every seme-
		(approx. 40 pages) and assessment: German or l		or talk, approx. 20 m	inutes), weighted 4:1
Alloca	tion of	places			
Additi	onal inf	ormation			
Workl	oad				
Teachi	ing cycl	e			
Referr	ed to in	LPOI (examination reg	ulations for teaching-	degree programmes)	
Modul	e appea	ars in			
		ee (1 major) Food Chem	istry (2012)		

Module title				-	Abbreviation
Development and Validation of Methods in Food Analysis					08-LMC-MEV-122-m01
Module coordinator				Module offered by	
holder	ofthe	Chair of Food Chemist	ry	Institute of Pharma	cy and Food Chemistry
ECTS	Meth	od of grading	Only after succ. con	npl. of module(s)	
5	nume	rical grade			
Duratio	on	Module level	Other prerequisites		
1 semester graduate		nung über die Ausb mittelchemikerinne ning and examinatio	In accordance with Section 2 Subsection 2 Sentence 2 APOLmCh (Verord- nung über die Ausbildung und Prüfung der Staatlich geprüften Lebens- mittelchemikerinnen und Lebensmittelchemiker, Regulation on the trai- ning and examination of state-certified food chemists) in connection with No. II 1. Letter a and No. II 2. Letters a and c of Annex 1 of APOLmCh.		
Conten	lts	K	·		
			ment as well as the statis		nethods for the quantitative ana-
Intend	ed lear	ning outcomes			
		able to establish and nsumer goods and fe		e quantitative analy	sis of foods, tobacco products,
Course	s (type	, number of weekly co	ontact hours, language –	- if other than Germa	an)
V + P +	Ü (no i	nformation on SWS (veekly contact hours) an	d course language a	ivailable)
			e, language — if other tha le can be chosen to earn		ation offered — if not every seme-
nutes), to 10 p	asses: ages)		ation of practical perform		experiment exams, approx. 15 mi ages) and written report (approx. <u>4</u>
Allocat	_				
Additio	onal inf	ormation			
Worklo	ad				
Teaching cycle					
Referre	ed to in	LPOI (examination r	egulations for teaching-	degree programmes))
Module appears in					
Master's degree (1 major) Food Chemistry (2012)					

Module title Abbreviation					Abbreviation			
-	Special Food and Animal Feed 08-LMC-SpezLM-122-mo1							
Module coordinator				Module offered by				
	1	Chair of Food Chemistry		•	cy and Food Chemistry			
ECTS		od of grading	Only after succ. con	npl. of module(s)				
8		rical grade						
Durati		Module level	Other prerequisites					
1 seme	ester	graduate	By way of exception assessments.	, additional prerequi	isites are listed in the section on			
Conter	Contents							
foods fects o metho	Chemical constituents, production and analysis of particular foods and feeds, chemical changes caused in those foods and feeds during processing, storage and transportation as well as pharmacological and toxicological effects of their normal and abnormal constituents. Thorough knowledge of the chemistry of food constituents and methods for the analysis of particular foods and feeds including the interpretation of measured data with statistical methods.							
Intend	ed lear	ning outcomes						
and fe te ana	Students are able to independently select relevant analysis parameters for the assessment of functional foods and feeds as well as foods/feeds containing genetically modified organisms, to independently select appropria- te analytical methods, to independently apply those methods as well as to interpret the measured data with ap- propriate statistical methods. They are able to assess the foods/feeds on the basis of the analytical values.							
Course	es (type	, number of weekly conta	ct hours, language –	- if other than Germa	n)			
• d • d Metho	 component. o8-LMC-SpezLM-1-122: V + V + P (no information on SWS (weekly contact hours) and course language available) o8-LMC-SpezLM-2-122: S (no information on SWS (weekly contact hours) and course language available) Method of assessment (type, scope, language — if other than German, examination offered — if not every seme- 							
	_	on on whether module ca						
low. U	nless st	ated otherwise, successf			e components as specified be- successful completion of all indi-			
 low. Unless stated otherwise, successful completion of the module will require successful completion of all individual assessments. Assessment in module component o8-LMC-SpezLM-1-122: Special Food and Animal Feed Special Food and 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 a and No. II 2. Letter e of Annex 1 of APOLmCh. Assessment in module component o8-LMC-SpezLM-2-122: Seminar of Animal Feed 2 ECTS, Method of grading: numerical grade written report (approx. 20 pages) and talk (approx. 20 minutes) Other prerequisites: In accordance with Section 2 Subsection 2 Sentence 2 APOLmCh (Verordnung über die Ausbildung und Prüfung der Staatlich geprüften Lebensmittelchemikerinnen und Lebensmittelche- written report (approx. 20 pages) and talk (approx. 20 minutes) Other prerequisites:								

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miker, Regulation on the training and examination of state-certified food chemists) in connection with No. II 2. Letters c and d of Annex 1 of APOLmCh.

Allocation of places

Additional information

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Workload

Teaching cycle

--

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 (2012)

Module	Module title Abbreviation				
Enviror	Environmental Analysis 08-LMC-UA-122-mo1				
Module coordinator Module offered by					
holder	of the (Chair of Food Chemistry		Institute of Pharma	cy and Food Chemistry
ECTS	Metho	od of grading	Only after succ. com	pl. of module(s)	
5	nume	rical grade			
Duratio	on	Module level	Other prerequisites		
1 seme	ster	graduate			1 2 Sentence 2 APOLmCh (Verord-
			-		ler Staatlich geprüften Lebens-
					hemiker, Regulation on the trai-
			-		ood chemists) in connection with
		No. II 2. Letter g of A	nnex 1 of APOLmCh.		
Conten	ts				
		n the ecosystem; risk as environmental chemistry			ts and guidelines. (Bio)monito- nments.
Intend	ed learr	ning outcomes			
Students are able to answer retrospective questions in environmental analysis, selecting appropriate (bio)moni- toring and analytical methods and performing statistical analyses of data. They are able to assess the ecotoxicity of pollutants and their fate in the environment by performing experiments in the lab.					
Course	s (type,	, number of weekly conta	ct hours, language —	if other than Germa	n)
V + V + Ü (no information on SWS (weekly contact hours) and course language available)					
		e ssment (type, scope, la on on whether module ca			tion offered — if not every seme-
a) 1 to 3 written examinations (1 written examination: approx. 90 minutes or approx. 120 minutes; 2 written ex- aminations: approx. 60 or 90 minutes each; 3 written examinations: approx. 60 minutes each) or b) oral exami- nation of one candidate each (approx. 20 minutes) or c) oral examination in groups (groups of 2, approx. 30 mi- nutes) and written report (approx. 3 to 6 pages) Language of assessment: German or English					
Allocat	ion of p	olaces			
Additio	onal info	ormation			
Workload					
Teaching cycle					
Referre	ed to in	LPO I (examination regu	lations for teaching-c	legree programmes)	
Module	e appea	in in			
Master	's degre	ee (1 major) Food Chemis	try (2012)		

Module title Abbreviation						
Advanced Laboratory Courses in the Toxicology of Foodo8-LMC-WPV1-122-m01						
Modul	e coord	linator		Module offered by	1	
holder	ofthe	Chair of Food Chemi	stry	Institute of Pharma	acy and Food Chemistry	
ECTS	Meth	od of grading	Only after succ. con	npl. of module(s)		
5	nume	rical grade				
Duratio	on	Module level	Other prerequisites			
1 semester graduate		nung über die Ausb mittelchemikerinne ning and examinatio	In accordance with Section 2 Subsection 2 Sentence 2 APOLmCh (Verord- nung über die Ausbildung und Prüfung der Staatlich geprüften Lebens- mittelchemikerinnen und Lebensmittelchemiker, Regulation on the trai- ning 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.			
Conter	nts	•				
Cell cu	lturing	techniques, extende	ed toxicity tests (e.g. geno	toxicity testing, repo	orter gene assays).	
Intend	ed lear	ning outcomes				
goods Course	or toba es (type	cco products. , number of weekly o	contact hours, language –	- if other than Germa		
Metho	d of as	sessment (type, sco		an German, examina	ation offered — if not every seme-	
nutes) to 10 p	, asses ages)		tation of practical perforn		experiment exams, approx. 15 mi ages) and written report (approx. <u>9</u>	
	tion of					
Additio	onal inf	ormation				
Worklo	bad					
Teaching cycle						
Referre	ed to in	LPOI (examination	regulations for teaching-	degree programmes)	
Modul	e appe	ars in				
Module appears in Master's degree (1 major) Food Chemistry (2012)						

Module title					Abbreviation
Advanced Laboratory Course in Environmental Analysis					08-LMC-WPV2-122-m01
Modul	e coord	inator		Module offered by	<u> </u>
holder	ofthe	Chair of Food Chemist	ry	Institute of Pharma	cy and Food Chemistry
ECTS	Meth	od of grading	Only after succ. con	npl. of module(s)	
5	nume	rical grade			
Durati	on	Module level	Other prerequisites	i	
1 semester graduate		nung über die Ausb mittelchemikerinne ning and examinatio	In accordance with Section 2 Subsection 2 Sentence 2 APOLmCh (Verord- nung über die Ausbildung und Prüfung der Staatlich geprüften Lebens- mittelchemikerinnen und Lebensmittelchemiker, Regulation on the trai- ning 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.		
Conter	nts	<u>,</u>	<u> </u>		
Trace a	analysis	s by gas or liquid chro	matography-mass spect	rometry.	
Intend	ed lear	ning outcomes			
			ative and quantitative an non mass spectrometric		ental contaminants or residues in
Course	es (type	, number of weekly co	ontact hours, language –	- if other than Germa	an)
P (no i	nforma	tion on SWS (weekly c	ontact hours) and cours	e language available	e)
			e, language — if other th e can be chosen to earn		ation offered — if not every seme-
nutes) to 10 p	, asses: ages)		ation of practical perforn		experiment exams, approx. 15 mi- ages) and written report (approx. 5
	tion of				
Additio	onal inf	ormation			
Worklo	bad				
Teaching cycle					
Referred to in LPO I (examination regulations for teaching-degree programmes)					
Modul	e appea	ars in			
		ee (1 major) Food Che	mistry (2012)		

	ernship 1 (Short)			Abbreviation	
	Industrial Internship 1 (Short) 08-LMC-WPZ1-122-m01				
Module coord	linator		Module offered by		
holder of the	Chair of Food Chemistry		Institute of Pharma	cy and Food Chemistry	
ECTS Meth	od of grading	Only after succ. com	pl. of module(s)		
5 (not)	successfully completed				
Duration	Module level	Other prerequisites			
1 semester	graduate				
Contents					
Work placem	ent in the field of food pro	duction or analysis.			
Intended lear	ning outcomes				
Students hav	e become familiar with th	e occupation of a foo	d chemist.		
Courses (type	e, number of weekly conta	ict hours, language –	if other than Germa	n)	
P (no informa	tion on SWS (weekly cont	act hours) and cours	e language available	2)	
	sessment (type, scope, la ion on whether module ca			tion offered — if not every seme-	
	t (approx. 5 to 10 pages) assessment: German or El	nglish			
Allocation of		. 0			
	•				
Additional in	formation				
Workload					
Teaching cyc	le				
Referred to in LPO I (examination regulations for teaching-degree programmes)					
Module appears in					
Master's deg	ree (1 major) Food Chemis	itry (2012)			

Modul	Module title Abbreviation					
Indust	Industrial Internship 2 (Long) 08-LMC-WPZ2-122-m01					
Modul	e coord	inator		Module offered by		
holder	of the (Chair of Food Chemistry		Institute of Pharma	cy and Food Chemistry	
ECTS	Metho	od of grading	Only after succ. com	npl. of module(s)	· · · · ·	
10	(not) s	successfully completed				
Duratio	on	Module level	Other prerequisites			
1 seme	ester	graduate				
Conter	nts					
Work p	laceme	nt in the field of food pro	duction or analysis.			
Intend	ed lear	ning outcomes				
Studer	nts have	e become familiar with th	e occupation of a foo	d chemist.		
Course	es (type	, number of weekly conta	ct hours, language –	- if other than Germa	n)	
		ion on SWS (weekly cont				
		essment (type, scope, la on on whether module ca			tion offered — if not every seme-	
		(approx. 5 to 10 pages) ssessment: German or El	nglish			
Allocat	tion of p	olaces				
Additio	onal inf	ormation				
Additio	onal info	ormation on module dura	ition: 1 to 2 semester	s.		
Worklo	ad					
Teachi	Teaching cycle					
Referred to in LPO I (examination regulations for teaching-degree programmes)						
Module appears in						
Master	's degr	ee (1 major) Food Chemis	try (2012)			

Module coord							
		Safety Evaluation of Food 08-LMC-WPZ3-122-mo1					
holdor of the	linator		Module offered by				
notuel of the	Chair of Food Chemistry			cy and Food Chemistry			
ECTS Meth	od of grading	Only after succ. com	pl. of module(s)	, , , , , , , , , , , , , , , , , , , ,			
5 (not)	successfully completed						
Duration	Module level	Other prerequisites					
1 semester	graduate						
Contents	-						
Assessment of	of the safety of foods on t	ne basis of their cons	tituents.				
Intended lear	ning outcomes						
Students are sessment.	able to assess the safety	of foods in accordand	ce with applicable gu	uidelines for food safety as-			
Courses (type	e, number of weekly conta	ct hours, language —	· if other than Germa	n)			
Ü (no informa	tion on SWS (weekly cont	act hours) and cours	e language available	e)			
	sessment (type, scope, la ion on whether module ca			tion offered — if not every seme-			
	: (approx. 5 to 10 pages) assessment: German or E	nglish					
Allocation of	places						
	2						
Additional in	formation						
Workload							
		· · · · · · · · · · · · · · · · · · ·					
Teaching cyc	le						
Referred to in LPO I (examination regulations for teaching-degree programmes)							
Module appears in							
	ree (1 major) Food Chemis	try (2012)					

Institution Institution Institution Module level Only after succ. compl. of response of the presequisites Institution Module level Other presequisites Institution graduate Institution Module level Other presequisites Institution graduate Institution graduate <t< th=""><th>aw. r than German) age available) nan, examination offered — if not every seme-</th></t<>	aw. r than German) age available) nan, examination offered — if not every seme-				
Institution Institution	te of Pharmacy and Food Chemistry nodule(s) aw. r than German) age available) nan, examination offered — if not every seme-				
Method of grading Only after succ. compl. of r (not) successfully completed uration Module level Other prerequisites semester graduate ontents ontents ontents ontents ontents ontents ontents ontents outcomes udents are able to assess foods on the basis of applicable food ourses (type, number of weekly contact hours, language — if other (no information on SWS (weekly contact hours) and course langu ethod of assessment (type, scope, language — if other than Gerr ritten report (approx. 5 to 10 pages) inguage of assessment: German or English location of places dditional information	aw. r than German) age available) nan, examination offered — if not every seme-				
(not) successfully completed uration Module level Other prerequisites semester graduate ontents seessment of foods on the basis of applicable food law. tended learning outcomes udents are able to assess foods on the basis of applicable food purses (type, number of weekly contact hours, language — if other (no information on SWS (weekly contact hours) and course langu ethod of assessment (type, scope, language — if other than Gerr er, information on whether module can be chosen to earn a bonu ritten report (approx. 5 to 10 pages) inguage of assessment: German or English location of places	aw. r than German) age available) nan, examination offered — if not every seme-				
Image: Second	r than German) age available) nan, examination offered — if not every seme-				
semester graduate ontents seessment of foods on the basis of applicable food law. tended learning outcomes udents are able to assess foods on the basis of applicable food ourses (type, number of weekly contact hours, language — if othe (no information on SWS (weekly contact hours) and course langu ethod of assessment (type, scope, language — if other than Gerr er, information on whether module can be chosen to earn a bonu ritten report (approx. 5 to 10 pages) Inguage of assessment: German or English location of places	r than German) age available) nan, examination offered — if not every seme-				
ontents seessment of foods on the basis of applicable food law. tended learning outcomes udents are able to assess foods on the basis of applicable food purses (type, number of weekly contact hours, language — if other (no information on SWS (weekly contact hours) and course langu ethod of assessment (type, scope, language — if other than Gerr er, information on whether module can be chosen to earn a bonu ritten report (approx. 5 to 10 pages) inguage of assessment: German or English location of places Iditional information	r than German) age available) nan, examination offered — if not every seme-				
sessment of foods on the basis of applicable food law. tended learning outcomes udents are able to assess foods on the basis of applicable food ourses (type, number of weekly contact hours, language — if other (no information on SWS (weekly contact hours) and course langu ethod of assessment (type, scope, language — if other than Gerr er, information on whether module can be chosen to earn a bonu ritten report (approx. 5 to 10 pages) inguage of assessment: German or English location of places dditional information	r than German) age available) nan, examination offered — if not every seme-				
tended learning outcomes udents are able to assess foods on the basis of applicable food ourses (type, number of weekly contact hours, language — if othe (no information on SWS (weekly contact hours) and course langu ethod of assessment (type, scope, language — if other than Gerr er, information on whether module can be chosen to earn a bonu ritten report (approx. 5 to 10 pages) anguage of assessment: German or English location of places	r than German) age available) nan, examination offered — if not every seme-				
udents are able to assess foods on the basis of applicable food burses (type, number of weekly contact hours, language — if other (no information on SWS (weekly contact hours) and course langue ethod of assessment (type, scope, language — if other than Gerr er, information on whether module can be chosen to earn a bonu ritten report (approx. 5 to 10 pages) inguage of assessment: German or English location of places Iditional information	r than German) age available) nan, examination offered — if not every seme-				
Durses (type, number of weekly contact hours, language — if othe (no information on SWS (weekly contact hours) and course langu ethod of assessment (type, scope, language — if other than Gerr er, information on whether module can be chosen to earn a bonu ritten report (approx. 5 to 10 pages) inguage of assessment: German or English location of places	r than German) age available) nan, examination offered — if not every seme-				
(no information on SWS (weekly contact hours) and course langu ethod of assessment (type, scope, language — if other than Gerr er, information on whether module can be chosen to earn a bonu ritten report (approx. 5 to 10 pages) inguage of assessment: German or English location of places	age available) nan, examination offered — if not every seme-				
ethod of assessment (type, scope, language — if other than Gerr er, information on whether module can be chosen to earn a bonu itten report (approx. 5 to 10 pages) inguage of assessment: German or English location of places	nan, examination offered — if not every seme-				
er, information on whether module can be chosen to earn a bonu ritten report (approx. 5 to 10 pages) Inguage of assessment: German or English location of places					
Inguage of assessment: German or English Iocation of places Iditional information					
location of places Iditional information					
orkload					
eaching cycle					
Referred to in LPO I (examination regulations for teaching-degree programmes)					
odule appears in					
Master's degree (1 major) Food Chemistry (2012)					

Modu	Module title Abbreviation					
Cours	Courses related to Food Chemistry outside of the Natural Sciences 08-LMC-WPZ5-122-mo1					
Modu	le coord	linator		Module offered by		
holde	r of the	Chair of Food Chemistry		Institute of Pharma	acy and Food Chemistry	
ECTS	Meth	od of grading	Only after succ. con	npl. of module(s)		
5	(not)	successfully completed				
Durati	on	Module level	Other prerequisites			
1 sem	ester	graduate	Please consult with	course advisory ser	vice.	
Conte	nts					
other	Facultie		cluded in the acaden		elated courses that are offered by neir programmes. Students MUST	
Intend	led lear	ning outcomes				
Stude	nts hav	e developed the knowled	ge and skills taught i	n the courses attend	ded by them.	
Cours	es (type	, number of weekly conta	ict hours, language –	- if other than Germa	an)	
V (no i	informa	tion on SWS (weekly cont	act hours) and cours	e language availabl	e)	
		sessment (type, scope, la ion on whether module c			ation offered — if not every seme-	
2 writt oral ex prox. 3	en exar kaminat 30 minu	ninations: approx. 60 or	90 minutes each; 3 w h (approx. 20 minute etion as certified by t	ritten examinations s) or c) oral examina	ninutes or approx. 120 minutes; : approx. 60 minutes each) or b) ation in groups (groups of 2, ap-	
Alloca	tion of	places				
Additi	onal inf	ormation				
Workl	oad					
Teaching cycle						
Referr	ed to in	LPOI (examination regu	lations for teaching-	legree programmes)	
					,	
Modul	le appea	ars in				
		ree (1 major) Food Chemis	try (2012)			
masie	i s uegi	cc (1 major) roou chemis	(2012)			

Modu	Module title Abbreviation					
Cours	Courses related to Food Chemistry within the Natural Sciences 08-LMC-WPZ6-122-m01					
Modu	le coord	linator		Module offered by		
holde	r of the	Chair of Food Chemistry		Institute of Pharma	icy and Food Chemistry	
ECTS		od of grading	Only after succ. con	npl. of module(s)		
5	(not)	successfully completed				
Durati	on	Module level	Other prerequisites			
1 sem	ester	graduate	Please consult with	course advisory ser	vice.	
Conte	nts					
other	Facultie		cluded in the acaden		elated courses that are offered by neir programmes. Students MUST	
Intend	led lear	ning outcomes				
Stude	nts hav	e developed the knowled	ge and skills taught i	n the courses attend	led by them.	
Cours	es (type	, number of weekly conta	ict hours, language –	- if other than Germa	an)	
V (no i	informa	tion on SWS (weekly cont	act hours) and cours	e language available	e)	
		sessment (type, scope, la ion on whether module c			ation offered — if not every seme-	
2 writt oral ex prox. 3	en exar kaminat 30 minu	ninations: approx. 60 or	90 minutes each; 3 w h (approx. 20 minute etion as certified by t	ritten examinations s) or c) oral examina	ninutes or approx. 120 minutes; : approx. 60 minutes each) or b) ation in groups (groups of 2, ap-	
Alloca	tion of	places				
Additi	onal inf	ormation				
Workl	oad					
Teaching cycle						
Referr	ed to in	LPOI (examination regu	lations for teaching-	degree programmes		
				203.00 programmes)		
Modul	le appea	ars in				
		ree (1 major) Food Chemis	try (2012)			
masie	i s uegi	cc (1 major) roou chemis	(2012)			

Modul	Module title Abbreviation					
Tutoring 1 (practical course) 08-WRM1-102-m01						
Modul	e coord	inator		Module offered by		
		es Chemie (Chemistry)		Faculty of Chemistr	v and Pharmacy	
ECTS		od of grading	Only after succ. con	· · ·		
5	(not)	successfully completed				
Duratio	on	Module level	e level Other prerequisites			
1 seme	ester	graduate				
Conter	nts					
		vives students the opport Pharmacy and learn how			lecture offered by the Faculty of an appropriate manner.	
Intend	ed lear	ning outcomes				
Studer needs.		able to teach students in	earlier stages of thei	r degrees and tailor	their teaching to those students'	
Course	es (type	, number of weekly conta	ct hours, language –	- if other than Germa	in)	
Ü (no i	nforma	tion on SWS (weekly cont	tact hours) and cours	e language available	e)	
		sessment (type, scope, la ion on whether module ca			tion offered — if not every seme-	
• •		f materials for demonstra ssessment: German or E				
Allocat	tion of	places				
Additio	onal inf	ormation				
Worklo	bad					
Teachi	ng cycl	e				
Referred to in LPO I (examination regulations for teaching-degree programmes)						
Module appears in						
Master's degree (1 major) Chemistry (2010)						
Master	r's degr	ee (1 major) Food Chemis	stry (2012)			
Master	r's degr	ee (1 major) FOKUS Pharr	nacy (2012)			

Modul	le title			Abbreviation	
Tutoring 2 (practical course)					08-WRM2-102-m01
Module coordinator				Module offered by	
Dean of Studies Chemie (Chemistry)				Faculty of Chemistry and Pharmacy	
ECTS		od of grading	Only after succ. con	nly after succ. compl. of module(s)	
5		successfully completed			
Duration		Module level	Other prerequisites		
1 semester		graduate			
Contents					
This module gives students the opportunity to teach a tutorial accompanying a lecture offered by the Faculty of Chemistry and Pharmacy and learn how to present and teach scientific topics in an appropriate manner.					
Intended learning outcomes					
Students are able to teach students in earlier stages of their degrees and tailor their teaching to those students' needs.					
Courses (type, number of weekly contact hours, language — if other than German)					
Ü (no information on SWS (weekly contact hours) and course language available)					
Method of assessment (type, scope, language — if other than German, examination offered — if not every seme- ster, information on whether module can be chosen to earn a bonus)					
preparation of materials for demonstrations and exercises Language of assessment: German or English					
Allocation of places					
Additional information					
Workload					
Teaching cycle					
Referred to in LPO I (examination regulations for teaching-degree programmes)					
Module appears in					
Master's degree (1 major) Chemistry (2010) Master's degree (1 major) Food Chemistry (2012)					