



# **Annex SFB**

## Studienfachbeschreibung (subject description, SFB) for the subject Food Chemistry as a Bachelor's with 1 major with the degree "Bachelor of Science" (180 ECTS credits)

Responsible: Faculty of Chemistry and Pharmacy Responsible: Institute of Pharmacy and Food Chemistry Examination regulations version: 2019 Examination regulations version: 2019

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: <b>SS</b> = summer semester, <b>WS</b> = winter semester								
	Methods of grading: <b>NUM</b> = numerical grade, <b>B/NB</b> = (not) successfully completed								
	Regulations: <b>(L)ASPO</b> = general academic and examination regulations (for teaching-degree programmes), <b>FSB</b> = subject-specific provisions, <b>SFB</b> = list of modules								
	Other: <b>A</b> = thesis, <b>LV</b> = course(s), <b>PL</b> = assessment(s), <b>TN</b> = participants, <b>VL</b> = prerequisite(s)								
Conventions for the modules in this SFB:	Unless otherwise stated, courses and assessments will be held in German, assessments will be offered every semester and modules are not cre- ditable for bonus.								
Information on assessment procedures:	Should there be the option to choose between several methods of assessment, the lecturer will agree with the module coordinator on the me- thod 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 a 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:

### ASPO2015

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

### 27-Mar-2019 (2019-21)

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.

Every module will be described using the following form:

Abbreviation	Module title	Module title											
	ECTS		Duration	(in semesters)	Method of grading		Module level						
	Courses		To be spe	ecified in the form X	(y) with course type X	abbreviated as specified abo	ve and number of we	ekly contact hours y					
	Method of as	ssessm	ent										
	Only after su completion of		Il if applica	fapplicable									
	Other prereq	uisites	if applica	if applicable									
	Participants on of places		ocati- if applica	ble									
	Additional information		on if applica	if applicable									
	Referred to in	n LPO I	if applica	ble (examination re	gulations for teaching	g-degree programmes)							

10-M-MCB-152-	Mathe	matics	for studer	ts in C	hemistry and Biol	ogy							
m01	ECTS	5	Duratio	n	1 semester	Method of grading	numerical grade	Modul level	undergraduate				
	Course	Courses			+ Ü (2)								
	Metho	Method of assessment			vritten examination (approx. 90 to 120 minutes) and written exercises (approx. 25)								
	Additic	onal Info	ormation	mitte	Pursuant to Section 2 Subsection 2 Sentence 2 Verordnung über die Ausbildung und Prüfung der Staatlich geprüften Lebens- mittelchemikerinnen und Lebensmittelchemiker (Regulation on the training and examination of state-certified food chemists, APOLmCh) in conjunction with No. I 2. Letter f) of Annex 1 of APOLmCh.								
07-LMC-BI01-152-	Genera	General Biology of Economic Plants from Food and Forage											
m01	ECTS	7	Duratio	n	2 semester	Method of grading	numerical grade	Modul level	undergraduate				
	Course	S		V (2)	+ V (1) + P (4)	ŀ		•					
	Metho	d of ass	essment		a) written examination (60 to 120 minutes) or b) oral examination of one candidate each (approx. 20 minutes) or c) oral exami- nation in groups (groups of 2, approx. 30 minutes total)								
	Additic	onal Info	ormation	mitte	Pursuant to Section 2 Subsection 2 Sentence 2 Verordnung über die Ausbildung und Prüfung der Staatlich geprüften Le mittelchemikerinnen und Lebensmittelchemiker (Regulation on the training and examination of state-certified food che APOLmCh) in conjunction with No. I 2. Letter e) of Annex 1 of APOLmCh and No. 5 of Annex 2 of APOLmCh.								
08-LMC-AC1-152-	Genera	General and Inorganic Chemistry for Food Chemistry Students											
m01	ECTS	14	Duratio	n	1 semester	Method of grading	numerical grade	Modul level	undergraduate				
	Course	S		V (2)	V(2) + S(2) + P(8)								
	Method of assessment			amin exam more prox.	a) written examination (60 to 120 minutes) or b) oral examination of one candidate each (approx. 20 minutes) or c) oral ex- amination in groups of 2 candidates (approx. 30 minutes total) and 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 (ap- prox. 30 minutes), Vortestate and Nachtestate (pre and post-experiment exams, approx. 15 minutes), documentation and as- sessment of practical assignments in lab notebook (approx. 2 to 4 pages per analysis, no more than 60 pages total).								
	Additional Information			mitte	Pursuant to Section 2 Subsection 2 Sentence 2 Verordnung über die Ausbildung und Prüfung der Staatlich geprüften Lebe mittelchemikerinnen und Lebensmittelchemiker (Regulation on the training and examination of state-certified food chemi APOLmCh) in conjunction with No. I 2. Letter a) and No. I 1. Letter a) of Annex 1 of APOLmCh and No. 1 of Annex 2 of APOLm								
11-EFNF-152-m01	Introdu	uction t	o Physics	for Stu	udents of other Dis	sciplines							
	ECTS	7	Duratio	n	2 semester	Method of grading	numerical grade	Modul level	undergraduate				
	Course	S		$V(\mu)$	+ V (3)								
	course			• (4)	• ())								

11-PFNF-152-m01	Labora	tory Co	urse Phys	ics for	Students of other D	isciplines					
	ECTS	3	Duratio	n	1 semester	Method of grading	(not) successfully completed	Modul level	undergraduate		
	Course	S		P (4)	P (4)						
	Method of assessment		essment	Each			15 minutes, during experimen rmance and evaluation. Test a		n examination (90 minutes). mance of experiments can each		
	Participants and allo- cation of places		Only a	Only as part of pool of general transferable skills (ASQ): 10 places (lottery)							
08-LMC-AC2-152- mo1	Quanti	tative Ir	organic (	Chemis	stry for Food Chemis	try Students					
	ECTS	5	Duration	n	1 semester	Method of grading	numerical grade	Modul level	undergraduate		
	Courses			V (3) ·	+ Ü (1)						
	Method of assessment				a) written examination (60 to 120 minutes) or b) oral examination of one candidate each (approx. 20 minutes) or c) oral exami- nation in groups (groups of 2, approx. 30 minutes total)						
	Additional Information			mitte	Pursuant to Section 2 Subsection 2 Sentence 2 Verordnung über die Ausbildung und Prüfung der Staatlich geprüften Lebens- mittelchemikerinnen und Lebensmittelchemiker (Regulation on the training and examination of state-certified food chemists, APOLmCh) in conjunction with No. I 2. Letter a) and No. I 1. Letter a) of Annex 1 of APOLmCh and No. 1 of Annex 2 of APOLmCh.						
08-LMC-AC3-152-	Quantitative Inorganic Analysis for Food Chemistry Students										
m01	ECTS	14	Duration	n	2 semester	Method of grading	(not) successfully completed	Modul level	undergraduate		
	Course	S		P(10) + S(1) + S(1)							
	Method of assessment			tical a tion (a rimen pages	a) Vortestate and Nachtestate (pre and post-experiment exams, approx. 15 minutes), documentation and assessment of prac- tical assignments (approx. 2 to 4 pages per analysis, no more than 60 pages total) or b) completion and written documenta- tion (approx. 1 to 2 pages) of a theoretical assignment (approx. 30 minutes), Vortestate and Nachtestate (pre and post-expe- riment 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) and talk (approx. 20 minutes) Assessment offered: Once a year, summer semester						
	Modules successfully completed			o8-LN	NC-AC1						
	Additio	nal Info	ormation	mitte	lchemikerinnen und	Lebensmittelchemik	er (Regulation on the training	and examination	g der Staatlich geprüften Lebens- n of state-certified food chemists, and No. 1 of Annex 2 of APOLmCh.		

08-PC-Bio-152-	Physical Chemistry for Biology Majors											
m01	ECTS	5	Duration	ı	1 semester	Method of grading	numerical grade	Modul level	undergraduate			
	Course	S		V (2)	+ Ü (1) + P (1)			•				
	Methoc	l of ass	sessment	testat pages	written examination (approx. 60 minutes) and assessment of practical skills during lab course (ungraded): Vortestate/Nach- testate (pre and post-experiment exams, approx. 15 minutes each), assessment of practical assignments, log (approx. 5 to 10 pages) Assessment offered: Once a year, winter semester							
	other p	rerequi	isites		essful completion of the lab course		tion serves as proof of all safet	y-related skills a	and is a prerequisite for atten-			
	Additional Information			mitte	lchemikerinnen un	nd Lebensmittelchemik	er (Regulation on the training a	and examination	g der Staatlich geprüften Lebens- n of state-certified food chemists, nd No. 3 of Annex 2 of APOLmCh.			
08-LMC-OC-192-	Organi	c Chem	istry Inclu	iding N	Iomenclature and	Stereochemistry for Fo	ood Chemistry Students					
m01	ECTS	10	Duration	า	1 semester	Method of grading	numerical grade	Modul level	undergraduate			
	Course	S		S (1) ·	+ S (1) + V (4)		·	•				
	Method of assessment			a) written examination (60 to 120 minutes) or b) oral examination of one candidate each (approx. 20 minutes) or c) oral exami- nation in groups (groups of 2, approx. 30 minutes total)								
	Additional Information			mitte	Pursuant to Section 2 Subsection 2 Sentence 2 Verordnung über die Ausbildung und Prüfung der Staatlich geprüften Lebens- mittelchemikerinnen 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.							
08-LMC-OCP-192-	Practical Course in Organic Chemistry for Food Chemistry Students											
m01	ECTS	10	Duration	า	1 semester	Method of grading	(not) successfully completed	Modul level	undergraduate			
	Course	s		P (12)	P (12)							
	Methoc	l of ass	sessment	a) Vortestate and Nachtestate (pre and post-experiment exams, approx. 15 minutes), documentation and assessment of prac- tical assignments (approx. 2 to 4 pages per analysis, no more than 60 pages total) or b) completion and written documenta- tion (approx. 1 to 2 pages) of a theoretical assignment (approx. 30 minutes), Vortestate and Nachtestate (pre and post-expe- riment 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								
	Module comple		essfully	08-LN	08-LMC-AC1							
	Additio	nal Info	ormation	mitte	Pursuant to Section 2 Subsection 2 Sentence 2 Verordnung über die Ausbildung und Prüfung der Staatlich geprüften Lebens- mittelchemikerinnen 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.							

03-TR-152-m01	Toxico	logy and	l legal st	udies									
	ECTS	3	Duratio	n	1 semester	Method of grading	numerical grade	Modul level	undergraduate				
	Course	S		V (1) +	- V (1)								
	Method	d of asse	essment	writte	written examination (approx. 90 minutes)								
	Referre	d to in L	.PO I		§ 22    Nr. 1 h)								
				§ 22    Nr. 2 f) § 22    Nr. 3 f)									
08-BC1-152-m01	Bioche	Biochemistry 1											
	ECTS	5	Duratio		1 semester	Method of grading	numerical grade	Modul level	undergraduate				
	Course	S		V (2) ·	+ Ü (1)								
	Method	d of asse	essment	writte	n examination (appi	ox. 60 to 90 minutes	5)						
	Referred to in LPO I			§ 42   Nr. 2 § 62   Nr. 2									
08-BC2-152-m01	Bioche	Biochemistry 2											
	ECTS 5 Duratio		n	1 semester	Method of grading	numerical grade	Modul level	undergraduate					
	Course	S		V (2) ·	$V(2) + \ddot{U}(1)$								
	Method	d of asse	essment	written examination (approx. 60 to 90 minutes)									
	Additional Information			bensr	nittelchemikerinnen , APOLmCh) in conju	und Lebensmittelch		ing and examin	g der Staatlich geprüften Le- lation of state-certified food che- DLmCh and No. 3 of Annex 3 of				
08-LMC-IA-152-	Introdu	uction to	Instrum	ental A	nalysis for Food Che	emistry Students							
m01	ECTS	5	Duratio	n	1 semester	Method of grading	numerical grade	Modul level	undergraduate				
	Course	S		V (3)					-				
	Method of assessment				a) written examination (60 to 120 minutes) or b) oral examination of one candidate each (approx. 20 minutes) or c) oral exami- nation in groups (groups of 2, approx. 30 minutes total)								
	Additional Information			mittel	Pursuant to Section 2 Subsection 2 Sentence 2 Verordnung über die Ausbildung und Prüfung der Staatlich geprüften Lebens- mittelchemikerinnen und Lebensmittelchemiker (Regulation on the training and examination of state-certified food chemists, APOLmCh) in conjunction with No. I 2. Letter a) of Annex 1 of APOLmCh and No. 1 of Annex 2 of APOLmCh.								

08-LMC-LMA-152-	Instrun	Instrumental Analysis for Food Chemistry Students												
m01	ECTS	10	Duratior	1 semester	Method of gra	ading (not) succe	ssfully completed	Modul level	undergraduate					
	Course	S		S (1) + S (1) + P (10)				~						
	Method	d of ass	sessment	a) Vortestate and Nachtestate (pre and post-experiment exams, approx. 15 minutes), documentation and assessment of prac- tical assignments (approx. 2 to 4 pages per analysis, no more than 60 pages total) or b) completion and written documenta- tion (approx. 1 to 2 pages) of a theoretical assignment (approx. 30 minutes), Vortestate and Nachtestate (pre and post-expe- riment 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)										
	Module comple		essfully	08-LMC-AC3, 08-LM or 08-OCP1-LMC	p8-LMC-AC3, o8-LMC-OCP pr o8-OCP1-LMC									
	Additio	onal Inf	ormation	mittelchemikerinner	n und Lebensmittelc	hemiker (Regulatio	on on the training a	and examination	g der Staatlich geprüften Lebens- n of state-certified food chemists, and No. 1 of Annex 2 of APOLmCh.					
08-LMC-LMC0-152-	Introdu	uction t	o Food Che	emistry										
m01	ECTS	5	Duratior	1 semester	Method of gra	ading numerical g	rade	Modul level	undergraduate					
	Course	S		V (1) + S (1)										
	Method of assessment				a) written examination (60 to 120 minutes) or b) oral examination of one candidate each (approx. 20 minutes) or c) oral ex- amination in groups (groups of 2, approx. 30 minutes total)] and presentation (approx. 20 minutes)									
	Additio	onal Inf	ormation		n und Lebensmittelc	hemiker (Regulatio	on on the training a	and examination	g der Staatlich geprüften Lebens- n of state-certified food chemists,					
07-LMC-BIO2-152-	Microb	Microbiology for Food Chemistry students												
m01	ECTS	5	Duratior	1 semester	Method of gra	ading (not) succes	ssfully completed	Modul level	undergraduate					
	Course	S		V (2) + Ü (3)		•		•						
	Method of assessment			Log (approx. 30 pages) Assessment offered: Once a year, summer semester										
	Additic	onal Inf	ormation	bensmittelchemiker	innen und Lebensm	ittelchemiker (Reg	ulation on the train	ning and examin	g der Staatlich geprüften Le- nation of state-certified food che- DLmCh and No. 4 of Annex 3 of					
03-LMC-HYG-152-	Microb	iology	of Food an	d Hygiene for Food C	hemistry Students									
m01	ECTS	5	Duration	1 semester	Method of gra	ading numerical g	rade	Modul level	undergraduate					
	Course	S		V (2) + P (2)										
	Methoo	d of ass	sessment	a) written examination (60 to 120 minutes) or b) oral examination of one candidate each (approx. 20 minutes) or c) oral exami- nation in groups (groups of 2, approx. 30 minutes total)										
	Additional Information			Pursuant to Section 2 Subsection 2 Sentence 2 Verordnung über die Ausbildung und Prüfung der Staatlich geprüften Le- bensmittelchemikerinnen und Lebensmittelchemiker (Regulation on the training and examination of state-certified food che- mists, APOLmCh) in conjunction with No. II 2. Letter f) and No. II 1. Letter b) of Annex 1 of APOLmCh and No. 4 of Annex 3 of APOLmCh.										

Bachelor's with 1 major Food Chemistry (2019)	JMU Würzburg • generated 29-Mär-2024 • exam. reg. data record 82 096 - - H 2019	page 7 / 9

08-LMC-LMC-192-	Food C	hemistr	/									
m01	ECTS	10	Duratio	า	2 semester	Method of grading	numerical grade	Modul level	undergraduate			
	Course	s		V (2) +	- V (1)	•						
	Method	d of asse	essment		a) written examination (60 to 120 minutes) or b) oral examination of one candidate each (approx. 20 minutes) or c) oral exami-							
					nation in groups (groups of 2, approx. 30 minutes total)							
	Additional Information			mittel	Pursuant to Section 2 Subsection 2 Sentence 2 Verordnung über die Ausbildung und Prüfung der Staatlich geprüften Lebens- nittelchemikerinnen und Lebensmittelchemiker (Regulation on the training and examination of state-certified food chemists, APOLmCh) in conjunction with No. II 1. Letter a) of Annex 1 of APOLmCh.							
o8-LMC-LM-	Practic	al Cours	e in Food	Chem	istry							
CP-192-m01	ECTS 17 Duratio			า	2 semester	Method of grading	numerical grade	Modul level	undergraduate			
	Course	S		P (12)	+ P (12) + S (2) + S (	(2)						
	Method of assessment					o to 120 minutes) or b of 2, approx. 30 minu		lidate each (ap	prox. 20 minutes) or c) oral exami-			
	Modules successfully completed				3-LMC-LMA							
	Additional Information			Pursuant to Section 2 Subsection 2 Sentence 2 Verordnung über die Ausbildung und Prüfung der Staatlich geprüften Lebens- mittelchemikerinnen und Lebensmittelchemiker (Regulation on the training and examination of state-certified food chemists, APOLmCh) in conjunction with No. II 1. Letter a) of Annex 1 of APOLmCh.								
Key Skills Area (20	ECTS cr	edits)										
General Key Skills Students may selec				red as	part of the pool of §	general transferable s	kills (ASQ) of JMU.					
Subject-specific Ke	y Skills	(15 ECT	5 credits)									
Subject-specific Ke	y Skills,	, Compu	lsory Cou	rses (1	5 ECTS credits)							
08-LMC-FSQ1-152-	Analys	is Strate	gies									
m01	ECTS	5	Duratio	า	1 semester	Method of grading	(not) successfully completed	Modul level	undergraduate			
	Course	S		S (2) +	- S (2)							
	Method	d of asse	essment		n exercises (approx							
		0	0	Asses	sment offered: Onc	e a year, winter seme	ster					
08-LMC-FSQ2-192-		Manag	r			1		· · · · · · · · · · · · · · · · · · ·				
m01	ECTS	5	Duration		1 semester	Method of grading	(not) successfully completed	Modul level	undergraduate			
	Course			V (1) +								
	Method of assessment				n exercises (approx sment offered: Onc	. 10 pages) e a year, summer serr	nester					

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08-LMC-MBA-192-	Introdu	uction to	Molecul	ar Biol	ogical Analysis for F	ood Chemistry Stude	ents					
m01	ECTS	5	Duratio	1	1 semester	Method of grading	(not) successfully completed	Modul level	undergraduate			
	Course	S		P (3) +	(3) + S (2)							
	Method of assessment			tical a tion (a rimen pages	a) Vortestate and Nachtestate (pre and post-experiment exams, approx. 15 minutes), documentation and assessment of prac- tical assignments (approx. 2 to 4 pages per analysis, no more than 60 pages total) or b) completion and written documenta- tion (approx. 1 to 2 pages) of a theoretical assignment (approx. 30 minutes), Vortestate and Nachtestate (pre and post-expe- riment 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							
	Modules successfully completed			o8-LMC-LMA								
Thesis (10 ECTS cre	dits)											
08-LMC-BA-152-	Bachel	or Thesi	s Food Cl	nemist	ry							
m01	ECTS	10	Duratio	1	1 semester	Method of grading	numerical grade	Modul level	undergraduate			
	Courses			No courses assigned to module								
	Method of assessment			Bache	Bachelor's thesis							
	Additio	onal Info	rmation	Time t	o complete: 8 week	5.						