

1	Module Name CW3 <i>Modulbezeichnung</i>	Food Chemistry (Lebensmittelchemie)	15 ECTS
2	Courses <i>Lehrveranstaltungen</i>	A Food Chemistry (2L, 1S, each term) B Lectures and seminars from the field of food science, such as food microbiology, food law, food technology, molecular nutrition (2L, 1S or 3L, each term) C Lab courses Practical Food Science (3Lab, winter term) and Practical Food Chemistry (4Lab, summer term)	5 ECTS 5 ECTS 5 ECTS
3	Teaching Staff <i>Dozenten</i>	A Prof. Dr. M. Pischetsrieder, Food Chemistry B Prof. Dr. M. Pischetsrieder, PD Dr. A. Büttner, Dr. J. Meltretter, Dr. W. Utz, Food Chemistry; Dr. R. Pichner, Food Microbiology, MRI Kulmbach; Dr. U.Schwank, LGL Erlangen C Prof. Dr. M. Pischetsrieder, PD Dr. A. Büttner, Food Chemistry; Dr. R. Pichner, Food Microbiology, MRI Kulmbach	
4	Module Coordinator <i>Modulverantwortliche/r</i>	Prof. Dr. M. Pischetsrieder, Food Chemistry	
5	Syllabus Outline <i>Inhalt</i>	<p>- In module A, toxicologically, technologically and physiologically relevant food components are described in detail. Building on basic knowledge in organic chemistry, we will discuss reaction mechanisms, which take place during food production. Having a basic knowledge of analytical chemistry, we will learn state of the art bioanalytical and instrumental analytical techniques most commonly applied in food analysis.</p> <p>Depending on the subject, chosen by the student, basic and advanced aspects of food microbiology, food law, food technology, quality management, or molecular nutrition will be studied in module B.</p> <p>In module C, most important techniques in food analysis will be applied practically. Depending on the subject chosen by the student, basic techniques of food microbiology, chemosensory, cell biology or food technology will be practically applied.</p>	
6	Educational goals and Learning outcome <i>Lernziele und Kompetenzen</i>	<p>The students</p> <ul style="list-style-type: none"> - acquire expertise for the theoretical evaluation and practical analysis of important issues in food chemistry and further food sciences - have the skills to independently execute the most important relevant working techniques in the fields of food chemistry and an additional field of food science - are able to reflect crucial food chemistry theories and their application to challenge problems in analytical practice - can independently produce a seminar paper on a relevant new topic and professionally present the results to an audience 	
7	Prerequisites <i>Voraussetzungen für die Teilnahme</i>	--	
8	Intended stage in the degree course <i>Einpassung in Studienplan</i>	Elective module in the 2 nd /3 rd semester	
9	Courses of study for which the module is acceptable <i>Verwendbarkeit des Moduls</i>	M.Sc. Molecular Science or M.Sc. Chemistry	
10	Assessment and examinations <i>Studien- und Prüfungsleistungen</i>	Lab course protocol(s) + oral examination with assessor (45 min) by one of the teaching staff (M30) or written exam (K90)	
11	Calculation of the grade for the module	100% from oral examination	

	Berechnung Modulnote	
12	Frequency of offer <i>Turnus des Angebots</i>	annually
13	Workload ´ <i>Arbeitsaufwand</i>	Attendance time: 195 h Private study: 255 h
14	Duration <i>Dauer des Moduls</i>	2 semesters in total
15	Language <i>Unterrichtssprache</i>	English
16	Preparatory reading / reading list <i>Vorbereitende Literatur</i>	Regularly updated by the teaching staff

Modul Catalogue