

Module: G1 The Basics of Foods		
Exam: G1 The Basics of foods	LV.-No.:	ECTS-Points: 5 CP
Recommended Semester: 1st Semester	Module: Mandatory	Language: German or English
Responsible lecturer: Prof. Dr. Fritz Titgemeyer	Cycle: Winter Term	Registration information:
Lecturer in charge: Prof. Dr. Fritz Titgemeyer		
Learning outcomes	Students are able to <ul style="list-style-type: none"> • overview the food regime. • evaluate the nutritional values of food products. • critically evaluate the production process of food products. • reflect the production of food in a global and sustainable context. • formulate problems and to discuss at an expert level. • evaluate the interplay of food products regarding quality and nutritional value 	
Form of exam	See current exam list	
Form of teaching	<ul style="list-style-type: none"> • lecture • practical course 	
Course contents	<ul style="list-style-type: none"> • production of food products from farm to fork • industrial versus organic production of food • nutritional composition of foods • basics in food chemistry and food technology • impact of diverse food technologies in food production processes 	
Workload	lecture (3,5 SWS): practical Course (0,5 SWS): preparation and Follow-up: sum:	52.5 h 7.5 h 90 h 150 h
Requirements	None	
Literature	1. Rimbach, Möhring, Erbersdobler: Lebensmittel-Warenkunde für Einsteiger, Springer Verlag, Berlin, Heidelberg, ISBN 9783642293733 2. Krämer, Lebensmittel-Mikrobiologie, Ulmer UTB, Stuttgart, ISBN 9783825246587 3. further literature will be supplied in course	