

<b>Module Code:</b> FP203	<b>Module Title:</b> Biochemistry and Molecular Biology	<b>Level:</b> Master	<b>Semester</b> 2
<b>Program</b> Food Processing	<b>Module Type:</b> Compulsory Module	<b>Module Coordinator</b> Chair Microbiology	
<b>Prerequisites for Attendance</b> ---			
Learning Objectives:  The students <ul style="list-style-type: none"> <li>• get an overview of the important areas of biochemistry and molecular biology.</li> <li>• can use their knowledge of biochemical and metabolic processes and regulatory mechanisms for various current developments in food processing and derive from it further research issues.</li> <li>• are able to read and interpret scientific papers in English and to discuss them critically in a current research context.</li> </ul>			
Module Content: <ul style="list-style-type: none"> <li>• Characteristics and reactions of important biomolecules</li> <li>• Basic metabolic pathways in animals and plants</li> <li>• Illustration of fundamental cell biological and molecular genetic mechanisms of molecular biology and genetics</li> <li>• Illustration of “Genetic engineering” and “Epigenetic approaches” and its possible application in the field of food processing</li> </ul>			
<b>Teaching Method:</b> <b>Hours/Week/Semester</b> 4 HWS Tutorial	<b>Student’s Workload:</b> 150 h, Total 72 h Contact Time 78 h Self-study	<b>Type of Examination:</b> Oral	
<b>Form of Evaluation:</b> Grade Points	<b>Module Duration:</b> 1 Semester	<b>Prerequisites:</b>	
<b>ECTS-Credits:</b> 5 Credits	<b>Frequency of Availability:</b> Winter Semester	<b>Module Recommendations:</b> Basic knowledge of Biochemistry and Molecular Biology is recommended	
<b>Requirements for obtaining credits</b> Successfully passed module examination			