Module number EM9

Module name Plant compound profiling and food quality

Program of Study MSc elective module

Offered Once a year, winter semester

Module coordinator Prof. Dr. Karin Schwarz

Module advisor Prof. Dr. Karin Schwarz

Courses and teachers Lecture:

Pre- and post-harvest influences on the quality of vegetables and foods (Prof. Dr. K. Schwarz by Dr. K. Palani and B. Schulze and Prof.

J. Gerendas)
Seminar:

Plant and food quality (Prof. Dr. K. Schwarz by Dr. K. Palani, B.

Schulze and Prof.J. Gerendas)

Exercise:

Analysis of plant and food components(Prof. Dr. K. Schwarz by Dr. K.

Palani, B. Schulze and Prof.J. Gerendas)

Prerequisites Basic understanding of plant physiology; chromatographic and

spectroscopic methods

Language English

Module capacity on campus students

10

Module capacity off campus students

None

Registration From September 1st

At the secretary's office of Food Technology, CAU,

Heinrich-Hecht-Platz 10, room 117

Course types (classroom/ total

workload)

Lecture (15 h /45h), seminar (15h/45h), practical course (30 h/90h)

Schedule Weekly and block courses

Grading Practical report of the course: 50% K. Schwarz

Seminar presentation: 50% K. Schwarz

ID-card Required for exams

European Credit Points 6

Module Objectives Understanding of nutritional and physiological processes of plants

and their influence on plant compounds. Evaluation of abiotic factors (irradiation, fertilization) and storage conditions influencing the plant and food quality. Application of online data bases for agricultural and

food research. Discussion of scientific papers.

Contents Understanding and application of profiling technologies and methods

(metabolomics): e.g. mass spectrometry, NMR. Quantification of

plant compounds (e.g. HPLC, GC).

Taught Skills Professional, practical and methodical qualifications

Course Materials to be announced at the beginning of the module