



The Hebrew University of Jerusalem

Syllabus

LAB. IN FOOD CHEMISTRY & IN FOOD ANALYSIS - 71429

Last update 03-11-2022

HU Credits: 3

Degree/Cycle: 1st degree (Bachelor)

Responsible Department: Biochemistry & Food Sciences

Academic year: 0

Semester: 2nd Semester

Teaching Languages: Hebrew

Campus: Rehovot

Course/Module Coordinator: Prof Zohar Kerem

Coordinator Email: zohar.kerem@mail.huji.ac.il

Coordinator Office Hours: By e mail Appointment

Teaching Staff:

Prof Zohar Kerem,
Ms. ayelet bait-halachmy,
Ms. nofar hod,
Mr. spiro benjamin,
Ms. shany raiter

Course/Module description:

Methods for analysis and separation in the food world

Course/Module aims:

Introduction to theories and hands on experience with methods of food analysis

Learning outcomes - On successful completion of this module, students should be able to:

Select in an educated way the right methods of food analysis, analyze and present the results.

Attendance requirements(%):

100%

Teaching arrangement and method of instruction: Chemistry student laboratories and virtual labs in computer labs.

Course/Module Content:

Chromatography - open columns and software, Reactions of lipids, reactions of sugars, viscosity, Modern analytical methods - MS and NIR

Required Reading:

Course lab book

Additional Reading Material:

Recommended labs

Grading Scheme:

Additional information:

- "Other" in the calculation of final grade stands for "TA evaluation".