COURSE OUTLINE

(1) GENERAL

SCHOOL	Food and Nutritional Sciences			
ACADEMIC UNIT	Food Science and Human Nutrition			
LEVEL OF STUDIES	Undergraduate			
COURSE CODE	165		SEMESTER	2st
COURSE TITLE	ANALYTICAL CHEMISTRY			
INDEPENDENT TEACHING ACTIVITIES if credits are awarded for separate components of the course, e.g. lectures, laboratory exercises, etc. If the credits are awarded for the whole of the course, give the weekly teaching hours and the total credits			WEEKLY TEACHING HOURS	G CREDITS
Lectu	ires and Prac	tice Exercises	5	5
Add rows if necessary. The organisation of teaching and the teaching methods used are described in detail at (d).				
COURSE TYPE general background, special background, specialised general knowledge, skills development	special bacl	kground		
PREREQUISITE COURSES:				
LANGUAGE OF INSTRUCTION and EXAMINATIONS:	Greek			
IS THE COURSE OFFERED TO ERASMUS STUDENTS	Yes			
COURSE WEBSITE (URL)				

(2) LEARNING OUTCOMES

Learning outcomes

The course learning outcomes, specific knowledge, skills and competences of an appropriate level, which the students will acquire with the successful completion of the course are described.

Consult Appendix A

- Description of the level of learning outcomes for each qualifications cycle, according to the Qualifications Framework of the European Higher Education Area
- Descriptors for Levels 6, 7 & 8 of the European Qualifications Framework for Lifelong Learning and Appendix B
- Guidelines for writing Learning Outcomes

Analytical chemistry using the principles of chemical equilibrium, physics and statistics acquaints students with the science of measurements in chemistry. This is achieved by teaching in the amphitheater and the laboratory.

The principles of measurement science are presented in different techniques while the importance of pre-treatment of samples is pointed out. Laboratory training acquaints students while the processing of experimental data is of particular importance for preparing for work in industry, production or research.

The course is taught in the early stages of studies and brings students in contact with the processes of searching and writing reports on food science.

General Competences

Taking into consideration the general competences that the degree-holder must acquire (as these appear in the Diploma Supplement and appear below), at which of the following does the course aim?

Search for, analysis and synthesis of data and	Project planning and management
information, with the use of the necessary	Respect for difference and multiculturalism
technology	Respect for the natural environment
Adapting to new situations	Showing social, professional and ethical
Decision-making	responsibility and sensitivity to gender issues
Working independently	Criticism and self-criticism
Team work	Production of free, creative and inductive thinking
Working in an international environment	
Working in an interdisciplinary environment	Others
Production of new research ideas	

Autonomous Work

- Decision making
- Production of new research ideas
- Production of free, creative and inductive thinking

(3) SYLLABUS

- 1. Introduction Data processing
- 2. Chemistry
- 3. Volumetric measurements
- 4. Potentiometry
- 5. Voltammetry
- 6. Ammeter & ammeter sensors Coulometry
- 7. Introduction to spectroscopic techniques
- 8. Molecular fluorometry
- 9. Chemistry & bioluminescence Nephelometry & turbidimetry
- 10. Atomic spectroscopy
- 11. Inductively coupled plasma mass spectrometry
- 12. Automation
- 13. Kinetic techniques
- 14. Immunochemical techniques

(4) TEACHING and LEARNING METHODS - EVALUATION

DELIVERY Face-to-face, Distance learning, etc.	Lectures in the amphitheater and laboratory exercises in the laboratory.		
USE OF INFORMATION AND COMMUNICATIONS TECHNOLOGY Use of ICT in teaching, laboratory education, communication with students	Use Powerpoint slides. Communication with students via e-mail. Learning process support through access to e-class, online databases, etc.		
TEACHING METHODS	Activity	Semester workload	
The manner and methods of teaching are	Lectures	40	
described in detail.	Laboratory Excercises	30	
Lectures, seminars, laboratory practice, fieldwork, study and analysis of bibliography, tutorials, placements, clinical practice, art workshop, interactive	Reports Individual laboratory work (results report)	35	
teaching, educational visits, project, essay writing, artistic creativity, etc.	Written individual work	20	
The student's study hours for each learning activity are given as well as the hours of non-directed study according to the principles of the ECTS			
	Course total	125	

STUDENT PERFORMANCE	
STUDENT PERFORMANCEEVALUATIONDescription of the evaluation procedureLanguage of evaluation, methods of evaluation, summative or conclusive, multiple choice questionnaires, short- answer questions, open-ended questions, problem solving, written work, essay/report, oral examination, public presentation, laboratory work, clinical examination of patient, art interpretation, otherSpecifically-defined evaluation criteria are given, and if and where they are accessible to students.	 I. Evaluation of the comprehension of the lectures with the final examination II. The short examination before each laboratory exercise and the evaluation of the results / report after its completion contribute equally to the score of each laboratory exercise. In case the student does not get an average grade of more than 50%, he / she is referred to final exams.

(5) ATTACHED BIBLIOGRAPHY

1. Fundamentals of Analytical Chemistry. D. A. Skoog, D. M. West, F. J. Holler, S. R. Crouch 2. Principles of Instrumental Analysis. D. A. Skoog, F. James Holler, T. A. Nieman. Translated by Karagiannis, Efstathiou, Haniotaki

3. Errors & Data treatment, Problems & laboratory manual. C.A. Georgiou, Analytical Chemistry Course Notes