

# **SYLLABUS**

### 1. COURSE DESCRIPTION

Degree:	Nutrition and Dietetics
Course:	Applied Chemistry
Module:	Basic Science
Department:	Physical, Chemical and Natural Systems
Academic Year:	2017-18
Term:	First
ECTS credits:	6
Year:	1 <sup>st</sup> year
Type:	Basic
Language:	Spanish

Course Model:	B1	
a. Basic learning (EB):		60 %
b. Practical learning (EPD):		40 %



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## 2. LECTURERS

Coordinator		
Name:	Tânia Isabel Lopes da Costa	
School:	School of Experimental Sciences	
<b>Department:</b>	Physical, Chemical and Natural Systems	
Area:	Physical Chemistry	
Office Hours:	Mondays, Tuesdays and Wednesdays: 12.00-14.00	
Office:	22.3.9	
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#### 3. TOPICS

#### BASIC LEARNING (EB)

- **UNIT 1.** Principles of chemistry and mass structure
- **UNIT 2.** Thermodynamics and kinetics
- **UNIT 3.** Reactions
- **UNIT 4.** Organic Chemistry

### PRACTICAL LEARNING (EPD)

- Practice 1: Identification and handling of laboratory material: Preparation of solutions and density measurement.
- Practice 2: Spectrophotometric determination of total iron in wines.
- Practice 3: Calorimetry.
- Practice 4: Determination of the acidity of a commercial vinegar.