

Enquiry for Course Details

CHEM3242 Food and water analysis (6 credits)		Academic Year	2020										
Offering Department	Chemistry	Quota	50										
Course Co-ordinator	Dr W T Chan, Chemistry < wtchan@hku.hk >												
Teachers Involved	(Dr W T Chan, Chemistry)												
Course Objectives	To cover areas in the application and new methodology development in analytical chemistry with focus on food and water analysis.												
Course Contents & Topics	<p>Chemical Analysis in Practicing Laboratories: Use of standard methods, guidelines and standards for food and water analysis; good laboratory practice; reliability and quality issues in chemical analysis.</p> <p>Food Analysis: Requirement of nutritional labeling; determination of food nutritional value (e.g. total protein content, sodium content); detection of food adulteration and contamination (e.g. presence of banned additives, toxins, undeclared components); recent issues and case studies in food analysis.</p> <p>Water Analysis: Water quality standards; sampling, pretreatment, storage of water samples; theory and technologies for field, laboratory and automated analysis of selected types of water (e.g. drinking water, recreational water, waste water).</p> <p>Analytical Method Development: Selection, application and combination of analytical (e.g. sample digestion, solid phase extraction) and instrumental (e.g. GC, LC, MS) techniques for food and water analysis; method validation (e.g. recovery analysis, analysis of certified reference materials)</p>												
Course Learning Outcomes	<p>On successful completion of this course, students should be able to:</p> <table border="1"> <tr> <td>CLO 1</td> <td>identify and determine errors and uncertainty of analytical results</td> </tr> <tr> <td>CLO 2</td> <td>apply measures taken to control quality and ensure reliability of analytical results</td> </tr> <tr> <td>CLO 3</td> <td>demonstrate a general knowledge in food and water analysis</td> </tr> <tr> <td>CLO 4</td> <td>understand issues in public health protection related to chemical analysis</td> </tr> <tr> <td>CLO 5</td> <td>carry out analytical techniques used in practicing food and water laboratories</td> </tr> </table>			CLO 1	identify and determine errors and uncertainty of analytical results	CLO 2	apply measures taken to control quality and ensure reliability of analytical results	CLO 3	demonstrate a general knowledge in food and water analysis	CLO 4	understand issues in public health protection related to chemical analysis	CLO 5	carry out analytical techniques used in practicing food and water laboratories
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Pre-requisites (and Co-requisites and Impermissible combinations)	<p>Pass in CHEM2041 or CHEM2241 or CHEM2341 or CHEM2441 or CHEM2541.</p> <p>Please note that School of Biological Sciences stipulates that students who have passed in CHEM3242 are not allowed to take BIOL3209 Food and nutrient analysis.</p>												
Course Status with Related Major/Minor /Professional Core	<p>2U000C00 Course not offered under any Major/Minor/Professional core</p> <p>2020 Minor in Chemistry (Disciplinary Elective)</p> <p>2019 Minor in Chemistry (Disciplinary Elective)</p> <p>2018 Minor in Chemistry (Disciplinary Elective)</p> <p>2017 Major in Environmental Science (Disciplinary Elective)</p> <p>2017 Minor in Chemistry (Disciplinary Elective)</p> <p>2017 Minor in Environmental Science (Disciplinary Elective)</p> <p>2016 Major in Environmental Science (Disciplinary Elective)</p> <p>2016 Minor in Chemistry (Disciplinary Elective)</p> <p>2016 Minor in Environmental Science (Disciplinary Elective)</p>												
Course to PLO Mapping	<p>2017 Major in Environmental Science < PLO 1,2,3,4 ></p> <p>2016 Major in Environmental Science < PLO 1,2,3,4 ></p>												
Offer in 2020 - 2021	Y 2nd sem	Examination	May										
Offer in 2021 - 2022	Y												
Course Grade	A+ to F												

Grade Descriptors	<table border="1"> <tr> <td data-bbox="617 155 706 275">A</td> <td data-bbox="706 155 1437 275">Demonstrate through a thorough grasp of the knowledge and skills required in theory and laboratory work in food and water analysis to acquire accurate results with full interpretation for analytical application as described in all the course learning outcomes. Show strong analytical and critical abilities, logical thinking and capability to apply knowledge learnt to solve a wide range of complex issues and problems related to the analysis of food and water. Apply highly effective organization and presentation skills as shown in class work.</td> </tr> <tr> <td data-bbox="617 275 706 394">B</td> <td data-bbox="706 275 1437 394">Demonstrate a substantial command of a broad range of knowledge and skills required for attaining at least most of the course learning outcomes. Show evidence of analytical and critical abilities, logical thinking, and capability to apply knowledge learnt to solve a wide range of complex issues and problems related to the analysis of food and water. Apply effective organization and presentation skills as shown in class work.</td> </tr> <tr> <td data-bbox="617 394 706 468">C</td> <td data-bbox="706 394 1437 468">Demonstrate a general command of knowledge and skills required for attaining most of the course learning outcomes. Show evidence of analytical and critical abilities, logical thinking, and ability to apply knowledge learnt to solve a wide range of complex issues and problems related to the analysis of food and water. Apply effective organization and presentation skills as shown in class work.</td> </tr> <tr> <td data-bbox="617 468 706 567">D</td> <td data-bbox="706 468 1437 567">Demonstrate a partial but limited command of knowledge and skills required for attaining some of the course learning outcomes in Food and Water Analysis. Show evidence of some coherent and logical thinking, but with limited analytical and critical abilities. Show limited ability to apply knowledge to solve problems related to the analysis of food and water. Apply limited or barely effective organization and presentation skill as shown in class work.</td> </tr> <tr> <td data-bbox="617 567 706 661">Fail</td> <td data-bbox="706 567 1437 661">Demonstrate little or no evidence for the command of knowledge and skills required for attaining the course learning outcomes. Lack of analytical and critical abilities, logical and coherent thinking. Show very little or no ability to apply knowledge to solve problems related to the analysis of food and water. Organization and presentation skills are minimally effective or ineffective as shown in class work.</td> </tr> </table>	A	Demonstrate through a thorough grasp of the knowledge and skills required in theory and laboratory work in food and water analysis to acquire accurate results with full interpretation for analytical application as described in all the course learning outcomes. Show strong analytical and critical abilities, logical thinking and capability to apply knowledge learnt to solve a wide range of complex issues and problems related to the analysis of food and water. Apply highly effective organization and presentation skills as shown in class work.	B	Demonstrate a substantial command of a broad range of knowledge and skills required for attaining at least most of the course learning outcomes. Show evidence of analytical and critical abilities, logical thinking, and capability to apply knowledge learnt to solve a wide range of complex issues and problems related to the analysis of food and water. Apply effective organization and presentation skills as shown in class work.	C	Demonstrate a general command of knowledge and skills required for attaining most of the course learning outcomes. Show evidence of analytical and critical abilities, logical thinking, and ability to apply knowledge learnt to solve a wide range of complex issues and problems related to the analysis of food and water. Apply effective organization and presentation skills as shown in class work.	D	Demonstrate a partial but limited command of knowledge and skills required for attaining some of the course learning outcomes in Food and Water Analysis. Show evidence of some coherent and logical thinking, but with limited analytical and critical abilities. Show limited ability to apply knowledge to solve problems related to the analysis of food and water. Apply limited or barely effective organization and presentation skill as shown in class work.	Fail	Demonstrate little or no evidence for the command of knowledge and skills required for attaining the course learning outcomes. Lack of analytical and critical abilities, logical and coherent thinking. Show very little or no ability to apply knowledge to solve problems related to the analysis of food and water. Organization and presentation skills are minimally effective or ineffective as shown in class work.										
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Course Teaching & Learning Activities	<table border="1"> <thead> <tr> <th data-bbox="617 720 966 751">Activities</th> <th data-bbox="966 720 1263 751">Details</th> <th data-bbox="1263 720 1437 751">No. of Hours</th> </tr> </thead> <tbody> <tr> <td data-bbox="617 751 966 783">Laboratory</td> <td data-bbox="966 751 1263 783"></td> <td data-bbox="1263 751 1437 783">16</td> </tr> <tr> <td data-bbox="617 783 966 814">Lectures</td> <td data-bbox="966 783 1263 814"></td> <td data-bbox="1263 783 1437 814">24</td> </tr> <tr> <td data-bbox="617 814 966 846">Tutorials</td> <td data-bbox="966 814 1263 846"></td> <td data-bbox="1263 814 1437 846">8</td> </tr> <tr> <td data-bbox="617 846 966 898">Reading / Self study</td> <td data-bbox="966 846 1263 898"></td> <td data-bbox="1263 846 1437 898">100</td> </tr> </tbody> </table>	Activities	Details	No. of Hours	Laboratory		16	Lectures		24	Tutorials		8	Reading / Self study		100					
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Required/recommended reading and online materials	D. A. Skoog, D. M. West, F. J. Holler, S.R. Crouch: Fundamentals of Analytical Chemistry (Cengage Learning, latest edition) References to specialist texts and other published material will be made throughout the course.																				
Course Website	NIL																				
Additional Course Information	Laboratory classes are mandatory. Students must complete ALL experiments and laboratory reports to pass this course.																				

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