

<b>Study Programme:</b> Food Engineering			
<b>Course Unit Title:</b> Electrochemical Stripping Analysis			
<b>Course Unit Code:</b>			
<b>Name of Lecturer(s):</b> Professor Jaroslava Švarc-Gajić, Associate Professor Zorica Stojanović			
<b>Type and Level of Studies:</b> Doctoral Degree			
<b>Course Status (compulsory/elective):</b> Elective			
<b>Semester (winter/summer):</b> Winter/Summer			
<b>Language of instruction:</b> English			
<b>Mode of course unit delivery (face-to-face/distance learning):</b> Face-to-face			
<b>Number of ECTS Allocated:</b> 10			
<b>Prerequisites:</b> /			
<b>Course Aims:</b> The course aim is to gain the knowledge and skills related to the theory of electrochemical stripping analysis (ESA) and its practical application in the analysis and quality control of various sample types (food, pharmaceutical, biological and environmental samples).			
<b>Learning Outcomes:</b> Practical experience in the application of ESA. Training for the independent planning and performing analysis by applying ESA, in order to determine traces of various analytes. Adequate interpretation of the obtained results.			
<b>Syllabus:</b> <i>Theory</i> Principles of ESA. Working electrodes. Pre-concentration step. Analytical/dissolution step. Voltammetric, potentiometric, and chronopotentiometric stripping analysis. Interferences in ESA. Sample preparation and real sample analysis. <i>Practice</i> Literature survey about the latest findings in the field of ESA. Application of ESA for different purposes.			
<b>Required Reading:</b> 1. Z. Suturović: Elektrohemijaska striping analiza, Tehnološki fakultet, Novi Sad, 2003. 2. J. Wang: Stripping Analysis, Principles, Instrumentation and Application, VCH Publishers, Inc. Deerfield Beach, Florida, 1985. 3. F. Vydra, K. Štulík, E. Julakova: Electrochemical Stripping Analysis, Horwood Limited Publishers, 1976. 4. J. Wang: Analytical Electrochemistry, 2nd Edition, Wiley-VCH, 2000. 5. K. Brainina, E. Neyman: Electroanalytical Stripping Methods, Wiley-VCH, 1993.			
<b>Weekly Contact Hours:</b>	<b>Lectures:</b> 4	<b>Practical work:</b> 2	
<b>Teaching Methods:</b> Lectures and students group work.			
<b>Knowledge Assessment (maximum of 100 points):</b>			
<b>Pre-exam obligations</b>	points	<b>Final exam</b>	points
Active class participation	10	written exam	
Practical work		oral exam	40
Preliminary exam(s)			

Seminar(s)	50		
The methods of knowledge assessment may differ; the table presents only some of the options: written exam, oral exam, project presentation, seminars, etc.			