ENVIRONMENTAL SCIENCE

Course Code : BCH 101

Course Title : General Biochemistry

Credit Hours : 3 (2+1) Full Marks: 50 Theory: 25 Practical: 25

OBJECTIVES

Upon the completion of this course, the students will be able to understand the structure and functions of sugars, lipids, proteins, nucleic acids and metabolism of biomolecules

I. SYLLABUS

Introduction, concepts, importance, pH, buffer major biomolecules classification and functions, structures, Central metabolic pathways, Biosynthesis and degradation of biomolecules

II. COURSE OUTLINE

A. Lecture

S.N.		Topic	No. of Lecture	
1	Introd			
	1.1	Concepts, scope, and importance of biochemistry	1	
	1.2	Structure of water, its properties, and importance as	1	
		a biological solvent		
	1.3	pH: Henderson_Hassalbalch equations and its application	ı; 1	
		Buffer: definition, biological buffer with special refrence	to	
		phosphate buffer		
2	Classification and function of major biomolecules			
	2.1	Definitions, classification and functions of carbohydrates	1	
	2.2	Definition, functions and classification of standard amino	1	
		acids		
	2.3	Definition, function and classification of lipids and protein	ns 1	
3	Struct			
	3.1	Structure of glucose, fructose, sucrose and lactose	1	
	3.2	Structure of Cellulose, hemicellulose, pectin, chitin,	1	
		Glycogen and starch		
4	Structure of amino acids and protiens			
	4.1	Structure of standard amino acids	1	
	4.2	Structure of Proteins	1	
5	Structure of Lipids			
	5.1	Structure of common fatty acids that occur in lipids	1	
	5.2	Structure of Acyl glycerol	1	
	5.3	Structure of phospholipid, glycolipids and sphingolipids,	1	
	5.4	Structure of soluble vitamins, essential oils and terpenoid	s 1	

2)	Total		30		
		(Beta-Oxidation pathway)			
	10.3	Degradation of amino acids and fatty acids	1		
	10.2	(1 7 7)	1		
	$10.\overline{1}$	Degradation of sucrose and starch	1		
10	Degradation of biomolecules				
	9.4	Biosynthesis of proteins	1		
	9.3	Biosynthesis of fatty acids and amino acids	1		
	9.2	Biosynthesis of fatty acids and triacylglycerols	Ī		
6050	9.1	Biosynthesis of sucrose and starch	1		
9	Biosynthesis of biomolecules				
	8.3	Kreb's cycle, ETS	î		
	8.2	Glycolysis	ī		
J	8.1	Calvin-Benson cycle	1		
8		al metabolic pathways	3. 1		
	7.3	Co-enzymes and enzyme inhibition	ī		
	7.2	Properties of enzymes, mechanism of enzyme action	1		
	7.1	function of enzymes	1		
/	Enzyn 7.1	Introduction, nomenclature, classification, and	1		
-	6.2	Structure and function of different RNAs	1		
	6.1	Structure and function of nucleotides and DNA	1		
6	Struct	2			

B.Practical

S.No.	Topic	No. of Practical
1	Preparation of standard solution	1
2	Preparation of buffers solution	1
3	Preparation of colloidal solution	1
4	Qualitative tests on carbohydrates	1
5	Qualitative tests on lipids	1
6	Qualitative tests on amino acids and proteins	1
7	Quantitative estimation of reducing sugars	1
8	Quantitative estimation of amino acids	1
9	Quantitative estimation of proteins	1
10	Enzymatic action of potato oxidase or urease or catalase	1
11	Demonstration of Differential centrifugation	1
12	Demonstration of Polyaceylamide gel electrophoresis	1
13	Demonstration of Paper chromatography	1
14	Demonstration of Thin-layer chromatography	1
15	Demonstration of Spectrophotometry or colorimetry	1
de se	Total	15

REFERENCES

Lehninger, A. L. 1975. Principle of Biochemistry. Kalyani Publishers New Delhi, India.

Well, J. H. 1990 General Biochemistry. Wiley Eastern Ltd. New Delhi.

Conn, E. E., P. K. Stumpf. G. Brueing and H. D. Roy. 1987 Outlines of Biochemistry. John Wiely & Sons , New York.