

## YOZGAT BOZOK UNIVERSITY FACULTY OF ARTS AND SCIENCES DEPARTMENT OF CHEMISTRY CURRICULUM

2006								
Cours e Code		Seme ster	Course Type (Z/S)	T+U+L (Hrs/Week)	Loan	ECTS	Langu age of Instr ucti on	
KIM48	1 Biochemistry II	Spring	Z	4+0+0	4	6	Turkish	
	<u> </u>		COURSE					
Course	Catalogue Description		ORMATION	nd importance o	f amino a	acide I pa	rn the nlace	
(Content)		Comprehend the types and importance of amino acids. Learn the place of proteins in our lives. Learn about lipids. Describe enzymes and enzyme reactions. Gain knowledge about protein and lipid metabolism.						
Course	e Objectives	minerals	and classific with	rbohydrates, lipic ation, phys nd basic biochen	sical che	emical Pi	roperties	
Course	e Level	License						
Language of Instruction		Turkish						
Teaching Method		(X) Formal () Remote () Hybrid/Hybrid						
Course Instructors		Prof. Dr. Mustafa SAÇMACI Prof. Dr. Ş.Hakan ÜNGÖREN Prof. Dr. İrfan KOCA Assist. Prof. İbrahim Evren KIBRIZ						
Prereq	uisite Course(s)	-						
Learning Outcomes		-Comprehend the types and importance of amino acids -Learns the place of proteins in our lives -Learns about lipidsDescribe enzymes and enzyme reactionsGain knowledge about protein and lipid metabolism.						
		I	COURSE CONTEN					
Week	Theory			ı plication/Laborat	ory			
1	Physical properties of amino acids, bipolar natures, chemical reactions, essential amino acids and Significance		ures,					
2	Types and Structures of Amino Acids							
3	Peptide head formation, structure of protein molecule,  Proteins physical Properties purification, denaturation, simple and compound proteins, classification of proteins according to their functions in the body		olecule,					
4								
5	Digestion and Absorption of Pro	teins						
6	Amino Acid Metabolism							
7	Protein Metabolism							

8	Lipids Definition and Properties Classification	
	saturated, unsaturated and essential fatty acids, their chemical and physical properties and importance	
9	Glycerol-bearing lipids, neutral fats, physical and chemical properties, reactions, simple and compound glycerides	
10	Phosphoglycerides, sphingolipids, alcohol candles, terpenes.  Carotinoids, bile acids.	
	Definition of proteins, definition of amino acids, formulas, classification	
11	Digestion and Absorption of Lipids	
12	Lipid Metabolism	
13	Enzyme, catalyst, apoenzyme, prosthetic group, structures and properties of enzymes, mechanism of enzyme reactions, mode of action, nomenclature of enzymes	
14	Classification of enzymes, factors affecting enzyme activity, types of inhibition, allosteric enzymes, coenzymes	
15	Final E	£xam

## **Learning Resources**

- **1.** Champe PC, Harvey RA, Ferrier DR (2010). Biochemistry (Lippincott's Illustrated Reviews Series). Lippincott Williams & Wilkins.
- 2. Sözbilir NB, Baysu N. (2008). Biochemistry. Öncü Printing House, Ankara

3.

EVALUATION CRITERIA					
In-Term Study Activities	Number	Contri bution			
Midterm Exam	1	%50			
Application	1/				
Forum/Discussion App	/				
Quiz	1	%50			
Semester Success Rate of Semester Studies (%)		%40			
Final Success Rate (%)	1	%60			
Sum		%100			

## COURSE WORKLOAD TABLE Activity Total Number of Weeks Per Week) Theory 14 4 56

1110019	' '	•	
Application			
Forum/Discussion App			
Reading	4	8	32
Internet Browsing, Library Work	14	2	28
Material Design, Application			
Report Preparation			
Preparing a Presentation			
Presentation			



Final Exam	1	2	2
Final Exam Preparation	4	8	32
Other (Specify:)			
Total Workload			
Total Workload / 25 (h)			15/25
ECTS Credit of the Course	150/25≌6		
Note: The workload table of the course wi basis.	ll be determined by the instructo	r on a course-specific	

No	Program Learning Outcomes	1	2	3	4	5
1	Have extensive knowledge about the basic chemical properties of matter and use this knowledge in daily life, in the field of industrial and practical chemistry and share them with the society.					X
2	Conducts experiments, collects data, interprets them, evaluates the results, identifies problems in parallel with current technological developments, in the laboratory It produces solutions to the problems it encounters.	X				
3	Performs calculations and processes chemical information and data.			X		
4	Apply knowledge and understanding of chemistry to the solution of qualitative and quantitative problems of an unusual nature.				X	
5	Define and comprehend chemical concepts and theories in Inorganic Chemistry, Organic Chemistry, Physical Chemistry, Analytical Chemistry, Biochemistry.					Х
6	Can conduct research in the field of chemistry in the light of scientific data on any subject.				Х	
7	Writes, presents, discusses, and orally presents scientific material to an informed audience.			X		
8	Can bring a chemical approach to the solution of environmental problems, make environmental analyzes and report.		X			
9	Knows a foreign language at a level to read and understand the basic terms and processes of the chemist profession.			X		
10	Can use computer software and information and communication technologies at the level required by the field.		X			
11	Adapts and transfers the knowledge gained in the field to secondary education.			Χ		
12	Apart from the field of chemistry, he acquires knowledge in different branches of science that he feels close to.		X			
13	Conducts a study independently, does group work and gains awareness of taking responsibility.					Х
14	Develop a positive attitude towards lifelong learning and continuously renew their professional knowledge and skills.		V	Χ		
15	Have sufficient awareness of the universality of social rights, social justice, quality culture and protection of cultural values, environmental protection, occupational health and safety.		X			

