

KL UNIVERISTY, GUNTUR
FIRST SEMESTER 2010-11
Course Handout
Academic Division

Dated: 07-07-2010

Course No. : BT C201
Course Title : Biochemistry
Course Structure : 3-0-3
Course coordinator : Dr S V Saradhi
Instructors : C.S. Felice

1. Course Description:

Biochemistry is defined as the Chemistry of Life. All the basic molecules responsible for living and sustaining normal life are biomolecules, like carbohydrates, lipids, proteins, nucleic acids and many more. The basic understanding of Biochemistry is a pre requisite for any student trying to establish a research or academic career in the field of Biotechnology. Most of the research in Biotechnology hovers around proteins and nucleic acids especially DNA. Thus it is essential to know the physical, chemical and biological nature of these molecules. This paper describes the anatomical, physiological and biochemical aspects associated with various biomolecules.

2. Scope and Objective of the Course:

After thorough learning of biomolecules the student :

- a. Will understand the role of various biomolecules in the human body and their applications in Biotechnology
- b. Will assess the various stereo chemical and biochemical behavior of various biomolecules.
- c. Will analyze the metabolic fate of individual biomolecules and their fate in the human body with reference to bioenergetics and integration of Metabolism.
- d. Will comprehend the industrial applications of biomolecules and inculcate them into carrying out mini projects and future research

3. Books:

(i) Textbooks:

- 1) Principles of Biochemistry by A L Lehninger, Nelson & Cox, CBS publications
- 2) Biochemistry by L Stryer 6th ed.2006 (Free man – toppan pub)

(ii) Reference Books:

- a. Text book of Biochemistry by west & Todd (Mac Milan)
- b. Biochemistry by U. Satyanarayana, Allied and Books Pvt. Ltd. Kolkata

4. Syllabus:

UNIT – I: CARBOHYDRATES

Carbohydrates: Classification, structure and functions of Monosaccharides (Ribose, Glucose, Fructose), Disaccharides (Maltose, Lactose and Sucrose) Polysaccharides (Starch, Cellulose and Glycogen) Metabolic pathways; Glycolysis, & TCA cycle. Electron transport chain and oxidative phosphorylation

UNIT – II: AMINO ACIDS

Classification and structures of standard amino acids, Physical properties of amino acid, metabolism- General reactions of amino acid metabolism - Transamination, Oxidative Deamination and Oxidative Decarboxylation, metabolic fate of amino acids; Nitrogen Excretion and Urea Cycle.

UNIT – III: PROTEINS

Proteins classification, purification and physicochemical characterization. Physical and Chemical Synthesis of Peptides (solid phase peptide synthesis) Primary, secondary, tertiary and quaternary structure and proteins. Folding and functions of Hemoglobin, Myoglobin, and chymotrypsin, factors affecting the folding of proteins.

UNIT-IV: LIPIDS

Lipids: Classification, structure and physio-chemical properties of triglycerides fatty acids, phospholipids and cholesterol. Digestion and absorption of fats. Synthesis and degradation of fatty acids, triglycerides and cholesterol.

UNIT –V: NUCLEIC ACIDS

Nucleic acids: Structure, properties and functions of purines, pyrimidines, nucleotides and nucleic acids. Cellular localization, isolation and estimation of nucleic acids. Types of DNA and RNA. Biosynthesis and degradation of purines and pyrimidine nucleotides; oligonucleotide synthesis

5.Course Plan:

Lecture No	Learning Objectives	Topics to be Covered	Text / Reference Book	Chapters/Page No.
1.	General introduction to Biochemistry	Introduction	T ₂	Ch.1/52-55
2.	Criterion based classification and significance	Classification of carbohydrates	T ₁	Ch.7/238-241
3.	Structure and functions of glucose fructose and ribose	Monosaccharides (Ribose)	T ₁	Ch.7/238-241
4.	Structure and functions of glucose fructose and ribose	Monosaccharides (Ribose)	T ₁	Ch.7/238-241
5.	Structure and properties of Sucrose maltose and Lactose	Disaccharides	T ₁	Ch.7/245-246
6.	Structure and Properties of starch, cellulose and glycogen	Polysaccharides	T ₁	Ch.7/247-249
7.	Oxidation of glucose in the body	Glycolysis	T ₁	Ch.14/522-525
8.	Oxidation of glucose in the body	TCA cycle	T ₁	Ch.16/602-606
9.	Mechanism of ATP liberation and electron transfer	Electron transport chain	T ₁	Ch.19/691-703
10.	How to produce ATP by other means	Oxidative Phosphorylation	T ₁	Ch.19/714-716

11.	Role of amino acids as Building blocks of Proteins	Introduction to amino acids	T ₁	Ch.7/75
12.	Structures of amino acids	Structures of amino acids	T ₁	Ch.3/76-79
13.	Structures of amino acids	Structures of amino acids	T ₁	Ch.3/76-79
14.	Physical properties of amino acids	physical properties of amino acids	T ₁	Ch.3/82-87
15.	Synthesis of Non essential amino acids	Transamination	T ₁	Ch.18/660-664
16.	Removal of ammonia for formation of urea	Deamination and decarboxylation	T ₁	Ch.18/660-664
17.	Degradation mechanism	Metabolic fate of amino acids	T ₁	Ch.18/657-660
18.	Mechanism of Detoxication	Urea cycle	T ₁	Ch.18/665-668
19.	Plant animal and microbial proteins	Proteins classification	T ₁	Ch.3/85-89
20.	Isolation and purification	Proteins	T ₁	Ch.3/89-96
21.	Isolation and Characterization	Protein purification	T ₁	Ch.3/89-96
22.	liquid and solid phase peptide synthesis	Physical and chemical synthesis of peptides	T ₁	Ch.3/104-106
23.	Levels and significance	Proteins Structural organization	T ₁	Ch.4/116-147
24.	Levels and significance	Proteins Structural organization	T ₁	Ch.4/116-147
25.	Examples to illustrate structure	structural organization	T ₁	Ch.4/116-147
26.	Introduction & Classification	Lipids.	T ₁	Ch.10/343-363
27.	Physical Properties of Potential and most abundant lipid	Triglycerides	T ₁	Ch.10/343-363
28.	Chemical Properties of Potential and most abundant lipid	Triglycerides	T ₁	Ch.10/343-363
29.	Structure and properties	fatty acids	T ₁	Ch.10/343-363
30.	Structure and properties	Phospholipids	T ₁	Ch.10/343-363
31.	Structure and properties	Cholesterol	T ₁	Ch.10/343-363
32.	Role of enzymes in degrading triglyceride to fatty acids	Digestion and absorption of fats.	T ₁	Ch.17/633-636
33.	Construction of LCFA	Synthesis of fatty acids	T ₁	Ch.21/794-799
34.	Degradation of LCFA	fatty acids	T ₁	Ch.17/637-643
35.	Synthesis and degradation	Triglycerides	T ₁	Ch.21/804-806
36.	Synthesis and degradation o	Cholesterol	T ₁	Ch.21/816-820

37.	Structure, properties and functions	Purine Bases	T ₂	Ch.25/1031-1042
38.	Structure, properties and functions	Pyrimidines	T ₂	Ch.5/196-211
39.	Structures and chemical names	Nucleosides and Nucleotides	T ₂	Ch.5/196-211
40.	Cellular Localization, Isolation and estimation	Nucleic acids	T ₂	Ch.5/196-211
41.	Structures & Significance	DNA and RNA	T ₂	Ch.5/196-211
42.	Synthesis and degradation	Purine Nucleotides	T ₂	Ch.25/1031-1042 Ch.25/1052-1054
43.	Synthesis and degradation	Pyrimidine Nucleotides	T ₂	Ch.25/1044-1049
45	Synthesis & Significance	Oligonucleotides	T ₂	Ch.25/1044-1049

6.Self learning material:

Unit	Topic	Source
I	a. Biological significance and applications of Mono di and Oligosaccharides b. Chemical coupling and conformational coupling in Bioenergetics	Text Book of biochemistry by Lehninger
II	a. Structures and importance of Non standard amino acids	Text Book of biochemistry by Lehninger
III	a. Folding Mechanisms in Proteins	Genes-VII, Benjamin Lewin
IV	a. Degradation of fatty acids with odd carbon atoms and unsaturated fatty acids	Text Book of biochemistry by Lehninger
V	Types of DNA and their biological Importance	Text Book of biochemistry by Lehninger

7.Evaluation Scheme:

Component	Duration (minutes)	% Weightage	Marks	Date & Time	Venue
Test-1	50 Min	6	10	09.08.2010 09.30 – 10.20	NSH
Test-2	50 Min	6	10	13.09.2010 09.30 – 10.20	NSH
Assignment submission		3	5	Continuous	NSH
Assignment Test	50 Min	3	5	25.10.2010 09.00 – 10.30	NSH
Quiz	30 Min	3	5	25.10.2010 09.00 – 10.30	NSH
Regular Lab Evaluation	Continuou s	20	50		
Comprehensive Lab Exam	3 Hrs	15	40		
Comprehensive Exam	3 Hrs	36	60		
Attendance for Theory & Tutorial		3	5	Continuous	
Attendance for Lab		5	10	Continuous	

8. Chamber consultation hour: Informed in the class in first week.

9. Notices: All notices regarding the course will be put in E-learning website.

Course Coordinator