

[L.e.f. 2020-21 Admitted Batch]

BSBIOCH - SN/01

Major Domain Subject: BIO-CHEMISTRY
SEMESTER-I

Course: Biomolecules
Code: BCH-1

60 HRS

(5 periods/week)

Unit - I: Biophysical Concepts

12 hours

Water as biological solvent, Buffers, measurement of pH, electrodes, Biological relevance of pH, pKa value, analysis of drinking water and pond water, Total dissolved salts (TDS), BOD, COD, soil analysis (texture, organic matter, elements), Electrical conductivity.

Unit - II: Carbohydrates

12 hours

Carbohydrates: Classification, monosaccharides, D and L designation, open chain and cyclic structures, epimers and anomers, mutarotation, reactions of carbohydrates (due to functional groups - hydroxyl, aldehyde and ketone. Amino sugars, Glycosides. Structure and biological importance of disaccharides (sucrose, lactose, maltose, isomaltose, trehalose), trisaccharides (raffinose, melezitose), structural polysaccharides (cellulose, chitin, pectin) and storage polysaccharides (starch, inulin, glycogen). Glycosaminoglycans, Bacterial cell wall polysaccharides. Outlines of glycoproteins, glycolipids and blood group substances.

Unit - III: Lipids

12 hours

Lipids: Classification, saturated and unsaturated fatty acids, structure and properties of fats and oils (acid, saponification and iodine values, rancidity). General properties and structures of phospholipids. Prostaglandins- structure, types and biological role. Lipoproteins- types and functions, Biomembranes-formation of micelles, bilayers, vesicles, liposomes. Membrane composition and organization - Fluid mosaic model.

Unit-IV: Amino Acids and Proteins

12 hours

Amino Acids: Classification, structure, stereochemistry, chemical reactions of amino acids due to carbonyl and amino groups. Titration curve of glycine and pK values. Essential and nonessential amino acids, non-protein amino acids. Peptide bond - nature and conformation. Naturally occurring peptides - glutathione, enkephalin.

Proteins: Classification based on solubility, shape and function. Determination of amino acid composition of proteins. General properties of proteins, denaturation and renaturation of proteins. Structural organization of proteins- primary, secondary, tertiary and quaternary structures (Eg. Hemoglobin and Myoglobin).

Unit-V: Nucleic acids and porphyrins

12 hours

Types of RNA and DNA. Structure of purines and pyrimidines, nucleosides, nucleotides. Stability and formation of phosphodiester linkages. Effect of acids, alkali and nucleases on DNA and RNA. Structure of Nucleic acids- Watson-Crick DNA double helix structure, denaturation and renaturation kinetics of nucleic acids-, T_m -values and their significance, cot curves and their significance.

Structure of porphyrins: Identification of Porphyrins, Protoporphyrin, porphobilinogen properties, Structure of metalloporphyrins–Heme, cytochromes and chlorophylls.

I Semester Practicals: Qualitative Analysis

1. Preparation of buffers (acidic, neutral and alkaline) and determination of pH.
2. Qualitative identification of carbohydrates- glucose, fructose, ribose/xylose, maltose, sucrose, lactose, starch/glycogen.
3. Qualitative identification of amino acids- histidine, tyrosine, tryptophan, cysteine, arginine.
4. Qualitative identification of lipids- solubility, saponification, acrolein test, Salkowski test, Lieberman-Burchard test.
5. Preparation of Osazones and their identification.
6. Absorption maxima of colored substances- p-Nitrophenol, Methyl orange.
7. Absorption spectra of protein-BSA, nucleic acids-Calf thymus DNA.

Recommended books:

1. Soil Testing Manual by Dr. G. S. Wagh.
2. Soil Testing and Plant Analysis: Part I Soil Testing, Volume 2, SSSA Special publications by Glenn W. Hardy.
3. Soil Analysis: An interpretation manual by K. I. Peverill, L. A. Sparrow, D. J. Reuter
4. The biochemistry of Nucleic acids; Adams et al., Chapman and Hall, 1986.
5. Proteins: A guide to study by physical & chemical methods, Haschemeyer and

Haschemeyer,

6. Proteins: Structure, function and evolution. Dickerson & Geis, 2nd Edn, Benjamin/Cummings.
7. Biochemistry - Zubay C, Addison – Wesley, 1986.
8. Biochemistry, A problem Approach, 2nd Edn. Wood, W.B. Addison Wesley 1981.
9. Biochemistry, Lehninger A.H.
10. Textbook of Biochemistry West, E.S., Todd, Mason & Vanbruggen, Macmillian&Co.
11. Principles of Biochemistry White-A, Handler, Pand Smith E.L. Mc Grew Hill.
12. Organic chemistry, I.L. Finar, ELBS. (1985).
13. Organic Chemistry by Morrison and Boyd (2000) Prentice Hall.
14. Fundamentals of Biochemistry by Donald Voet (1999).

Expected outcomes of the course BCH- II

1. The student will learn the various analytical techniques and their applications in separation and isolation of cells and tissues for studying their functional abnormalities
2. The knowledge in the analytical techniques will enable the student for isolation ,purification and chemical characterization of compounds from plants and microbes which will have medical or commercial importance.
3. The practicals will provide the expertise to the student for quantification of electrolytes and other metal ions, hormones and identification of bacteria.
4. The expertise gained by the student in this course can be useful in food industries ,pharma industries, clinical and microbiological labs.