

HMBCR2032T

SEMESTER –II

C-3: BIOCHEMISTRY (THEORY)

Total hours: 52

Total Marks: 60

Credits: 4

Module 1

Marks: 25

Unit 1 Bioenergetics

No. of Hours: 6

First and second laws of Thermodynamics. Definitions of Gibb's Free Energy, enthalpy and Entropy and mathematical relationship among them, Standard free energy change and equilibrium constant Coupled reactions and additive nature of standard free energy change, Energy rich compounds: Phosphoenolpyruvate, 1,3- Bisphosphoglycerate, Thioesters, ATP

Unit 2 Carbohydrates

No. of Hours: 11

Families of monosaccharides: aldoses and ketoses, trioses, tetroses, pentoses, and hexoses. Stereo isomerism of monosaccharides, epimers, Mutarotation and anomers of glucose. Furanose and pyranose forms of glucose and fructose, Haworth projection formulae for glucose; chair and boat forms of glucose, Sugar derivatives, glucosamine, galactosamine, muramic acid, N- acetyl neuraminic acid, Disaccharides; concept of reducing and non-reducing sugars, occurrence and Haworth projections of maltose, lactose, and sucrose, Polysaccharides, storage polysaccharides, starch and glycogen. Structural Polysaccharides, cellulose, peptidoglycan and chitin

Unit 3 Lipids

No. of Hours: 9

Definition and major classes of storage and structural lipids. Storage lipids. Fatty acids structure and functions. Essential fatty acids. Triacyl glycerols structure, functions and properties. Saponification Structural lipids. Phosphoglycerides: Building blocks, General structure, functions and properties. Structure of phosphatidylethanolamine and phosphatidylcholine, Sphingolipids: building blocks, structure of sphingosine, ceramide. Special mention of sphingomyelins, cerebroside and gangliosides Lipid functions: cell signals, cofactors, prostaglandins, Introduction of lipid micelles, monolayers, bilayers

Module 2

Marks: 25

Unit 4 Proteins

No. of Hours: 12

Functions of proteins, Primary structures of proteins: Amino acids, the building blocks of proteins. General formula of amino acid and concept of zwitterion. Titration curve of amino acid and its Significance, Classification, biochemical structure and notation of standard protein amino acids Ninhydrin reaction. Natural modifications of amino acids in proteins

hydrolysine, cystine and hydroxyproline, Non protein amino acids: Gramicidin, beta-alanine, D-alanine and D- glutamic acid Oligopeptides: Structure and functions of naturally occurring glutathione and insulin and synthetic aspartame, Secondary structure of proteins: Peptide unit and its salient features. The alpha helix, the beta pleated sheet and their occurrence in proteins, Tertiary and quaternary structures of proteins. Forces holding the polypeptide together. Human haemoglobin structure, Quaternary structures of proteins

Unit 5. Enzymes

No. of Hours: 12

Structure of enzyme: Apoenzyme and cofactors, prosthetic group-TPP, coenzyme NAD,metal cofactors, Classification of enzymes, Mechanism of action of enzymes: active site, transition state complex and activation energy. Lock and key hypothesis, and Induced Fit hypothesis. Significance of hyperbolic, double reciprocal plots of enzyme activity, K_m , and allosteric mechanism Definitions of terms – enzyme unit, specific activity and turnover number, Multienzyme complex : pyruvate dehydrogenase; isozyme: lactate dehydrogenase, Effect of pH and temperature on enzyme activity. Enzyme inhibition: competitive- sulfa drugs; non-competitive-heavy metal salts

Unit 6. Vitamins

No. of Hours: 2

Classification and characteristics with suitable examples, sources and importance

HMBCR2032P

C-3: BIOCHEMISTRY (PRACTICALS)

TOTAL HOURS: 39

CREDITS: 2

1. Properties of water, Concept of pH and buffers, preparation of buffers and Numerical problems to explain the concepts
2. Numerical problems on calculations of Standard Free Energy Change and Equilibrium constant
3. Standard Free Energy Change of coupled reactions
4. Qualitative/Quantitative tests for carbohydrates, reducing sugars, non-reducing sugars
5. Qualitative/Quantitative tests for lipids and proteins
6. Study of protein secondary and tertiary structures with the help of models
7. Study of enzyme kinetics – calculation of V_{max} , K_m , K_{cat} values
8. Study effect of temperature, pH and Heavy metals on enzyme activity
9. Estimation of any one vitamin

SUGGESTED READING

1. Campbell, MK (2012) Biochemistry, 7th ed., Published by Cengage Learning
2. Campbell, PN and Smith AD (2011) Biochemistry Illustrated, 4th ed., Published by Churchill Livingstone

3. Tymoczko JL, Berg JM and Stryer L (2012) Biochemistry: A short course, 2nd ed., W.H.Freeman
4. Berg JM, Tymoczko JL and Stryer L (2011) Biochemistry, W.H.Freeman and Company
5. Nelson DL and Cox MM (2008) Lehninger Principles of Biochemistry, 5th Edition., W.H. Freeman and Company,
6. Willey MJ, Sherwood, LM & Woolverton C J (2013) Prescott, Harley and Klein's Microbiology by. 9th Ed., McGrawHill
7. Voet,D. and Voet J.G (2004) Biochemistry 3rd edition, John Wiley and Sons, 8 Debajyoti Das. Biochemistry