

DEPARTMENT OF SCIENCE

COURSE OUTLINE – Fall 2012-13 BC 2000 – INTRODUCTORY BIOCHEMISTRY

INSTRUCTOR:	Philip Johnson	PHONE:	780-539-2863
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OFFICE HOURS:	Mondays, Tuesdays	& Thursdays	1000-1120 hours
OFFICE HOURS:	Mondays, Tuesdays Wednesdays	& Thursdays	1000-1120 hours 1300-1420 hours

PREREQUISITE(S)/COREQUISITE: CH 1010 and CH 1610 or CH 2610

REQUIRED TEXT/RESOURCE MATERIALS:

"Essential Biochemistry" (2nd Edition, 2011) Charlotte W. Pratt and Kathleen Cornely John Wiley & Sons Inc. Publishers

SUPPLEMENTS:

Practice quizzes will be made available on Moodle to aid preparation for exams. These can be completed at any time by students.

A link to the textbook website is also available on Moodle. This site provides access to a number of useful resources.

CALENDAR DESCRIPTION: An introduction to the fundamental principles of biochemistry. Protein structure and function; lipids and the structure of biological membranes; nucleotides and the structure of nucleic acids; bioenergetics and the metabolism of carbohydrates, lipids and nitrogen; the integration and regulation of cellular metabolism. This course is designed both for students who require a single term course in the fundamental principles of biochemistry, **AND** for students who intend to take further courses in biochemistry.

CREDIT/CONTACT HOURS: 3 credits (3-0-0)

DELIVERY MODE(S): Classes Tuesdays & Thursdays 1300-1420 (J203)

TRANSFERABILITY:

University of Alberta (Biochemistry 200) University of Calgary (Biochemistry 341)

EVALUATIONS:

Mid-term Exam I	30%
Mid-term Exam II	30%
Final Exam	40%

GRADING CRITERIA:

GRANDE PRAIRIE REGIONAL COLLEGE				
GRADING CONVERSION CHART				
Alpha Grade	4-point	Percentage	Designation	
\mathbf{A}^+	4.0	90 - 100	EXCELLENT	
Α	4.0	85 - 89		
A ⁻	3.7	80 - 84	FIRST CLASS STANDING	
B ⁺	3.3	77 – 79	FIRST CLASS STANDING	
В	3.0	73 - 76	GOOD	
B ⁻	2.7	70-72	GOOD	
C ⁺	2.3	67 - 69	SATISFACTORY	
С	2.0	63 - 66		
C-	1.7	60 - 62		
\mathbf{D}^+	1.3	55 - 59	- MINIMAL PASS	
D	1.0	50 - 54	IVIIINIIVIAL FASS	
F	0.0	0-49	FAIL	
WF	0.0	0	FAIL, withdrawal after the deadline	

** Grade of D or D+ may not be acceptable for transfer to other post-secondary institutions. Students are cautioned that it is their responsibility to contact the receiving institutions to ensure transferability

STUDENT RESPONSIBILITIES: All cell phones should be switched off while students are in class. Should a cell phone ring during class, the first instance will result in a warning to all students; further instances will results in the owner of the cell phone being asked to leave that day's class.

Students will be allowed to use standard non-programmable calculators in exams. <u>All other electronic devices are prohibited</u> and should not be brought into exams. Students found to be using a prohibited electronic device during an exam will be required to leave immediately and will receive a mark of zero for that exam.

Students should read pages pages 47-50 of the 2012-2013 G.P.R.C. Calendar, especially in regards to policies on plagiarism, cheating and the resulting penalties. These are serious issues and will be dealt with severely.

**Note: all Academic and Administrative policies are available on the same page.

BC 2000 Fall 2012-13 - Topic Outline

Торіс	Textbook Rea 1 st Edition	adings (pages) 2 nd Edition
Biological Molecules		
Types of biomolecules	6-7	4-6
Biopolymers	8-10	6-10
Nucleosides and nucleotides	54-55	52-54
Basic structure of DNA and RNA	56-60	56-59
Functions of Nucleic acids (Central Dogma)	62-65	61-65
Protein Structure and Function		
Overview	90-93	87-89
Amino acids	93-97	89-92
Peptide bonds and primary structure	97-98	92-93
Secondary structures	103-108	95-99
Tertiary structure and stabilization	110-114	99-104
Quarternary structure	118-119	108-109
Oxygen binding to myoglobin and haemoglobin	116-126	121-131
Enzymes		
What is an enzyme?	167-169	154-157
Classifying enzymes	170-171	157-158
How do enzymes work?	171-173	158-160
Catalytic mechanisms	173-175	160-164
Substrate binding	181-184	167-170
Co-enzymes and dietary vitamins	288	54-56, 308-311
Competitive inhibition	214-215	197-199
Allosteric enzymes	219, 222-224	205-207
Other in vivo regulatory mechanisms	224	207
Co-enzymes and roles as electron carriers	284-286	304-306
Lipids and Biological Membranes		
Fatty acids, triacylglycerols and membrane lipids	234-238	216-222
Lipid bilayers and membrane fluidity	238-242	222-226
Membrane proteins	242-243	226
Fluid Mosaic Model	245-246	229-230

	Passive and active membrane transport	251	239
	Porins, ion channels and gated channels	252-256	240-245
	The Na ⁺ -K ⁺ ATPase and Na ⁺ -glucose transporters	256-258	245-248
	Introduction to hormones and receptors	503	258
	Hormone-signaling mechanisms	503-504, 509-512	262-266
Intro	duction to Metabolism		
	Energy and metabolism	11-14	10-14
	Food and Fuel	277-278	297-299
	Storage of fuels	279-280	299-300
	Mobilization of fuels	280-282	300-302
	Organ specialization	Class notes	Class notes
	Metabolic pathway and common intermediates	283-283	302-303
	Oxidation and reduction	284-286	304-306
	Overview of metabolism	286-287	306-307
	Free energy changes in metabolic reactions	289-290	311-313
	Energy currency, ATP, coupled reactions	291-297	313-317, fig 3-4a
Gluce	ose Metabolism		
	Glucose and glycogenolysis	303-307	325-326
	Glycolysis	308-313, 315-320	326-327
	Fates of Pyruvate	320, 322-324	337-341
	Anaerobic exercise and the Cori Cycle	502	503-504
	Gluconeogenesis and Glycogen synthesis	324-330	341-347
	Summary of glucose metabolism	335-336	352-353
	Regulation by insulin and glucagon	504-510	505-509
Citrio	e Acid Cycle and Oxidative Phosphorylation		
	Introduction	342-344	359-360
	Conversion of pyruvate to acetyl-CoA	344-347	360-364
	Reactions of the Citric Acid Cycle	348-357	364-372
	Regulation of the Citric Acid Cycle	357-358	372-373
	Catabolism, anabolism and anapleurotic reactions	360-362	374-379
	Overview of oxidative phosphorylation	371-372	384-385
	Mitochondrial anatomy	375-377	389-390
		515-511	507-570
	Components of the electron transport chain	378-385	391-397

Chemiosmosis	385-386	398-399
ATP synthase	388-389	400-402
Stoichiometry of ATP synthesis	391-392	402
Regulation and coupling	392	402-404
ATP yield from aerobic catabolism of glucose	357	372
Metabolism of Fats, Fatty Acids and Cholesterol		
Overview of fat metabolism	Fig. 14-4	Fig. 17-4
Triacylglycerides (TAGs) and Cholesterol	235-237	218-219
Transport of lipids	425-426	434
TAG synthesis	446-447	454-455
Lipases and TAG breakdown	427-428	436
Degradation of fatty acids (activation and transport)	428-429	436-437
Degradation of fatty acids (β-oxidation)	429-432	437-440
Odd-chain length and unsaturated fatty acids	432-433, 436-437	440-444
Glyoxylate cycle	363	376-377
Fatty acid synthesis	437-441	445-449
Regulation of fatty acid metabolism	443	450
Fat metabolism and diabetes	517-519	512-513
Ketone bodies and ketogenesis	444-445	452-453
Cholesterol synthesis and regulation	450-454	457
Fates of cholesterol	454-455	457-460
"Good" and "Bad" cholesterol	425-426, Box 14A	434-435, Box 171
Nitrogen Metabolism		
Nitrogen fixation and assimilation	463-466	466-469
Transamination and amino acid synthesis	466-467, 469-471	469-473
Essential amino acids	469	471
Catabolism of amino acids	483-486	486-489
The Urea Cycle and nitrogen disposal	487-493	490-494