

## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Enzymology								
Course Code		TBY305		Couse Level		First Cycle (Bachelor's Degree)				
ECTS Credit	3	Workload	79 (Hours)	Theor	y	2	Practice	0	Laboratory	0
Objectives of the Course		Giving general information about enzymes, making them aware of the latest developments on the production and purification of enzymes is to inform about methods to obtain enzymes with different properties								
Course Content		Introduction of enzyme and historical uses of enzymes. Production and prufication of industrial en				enzymes				
Work Placement		N/A								
Planned Learning Activities and Teaching Methods			Explar	nation	(Presenta	tion), Discussio	on, Problem	Solving		
Name of Lecturer(s) Lec. Zehra Bur		rcu BAKIR								

Assessment Methods and Criteria						
Method	Quantity	Percentage (%)				
Midterm Examination	1	40				
Final Examination	1	40				
Assignment	1	20				

Reco	Recommended or Required Reading						
1	Kulkarni, N.S. Deshpande, M.S.,2007 : General Enzymology, Global Media, IND						
2	Telefoncu, A, 1997: Enzimoloji, Türkiye						
3	Nelson, D.L., Cox, M.M., 2013: Lehninger Principles of Biochemistry, Palme Publishing						
4	Engel P.C., 1996: Enzymology, Academic Press						
5	Suckling C.J., Gibson C.L., Pitt A.R., 1998: Enzyme Chemistry Impact and Applications, Blackie Academic and Professional						
6	Copeland R.A., 2000: Enzymes: A practical introduction to structure, mechanism and data analysis, WILEY-VCH						

Week	Weekly Detailed Course Contents						
1	Theoretical	Biology of enzymes and historical uses of enzymes					
2	Theoretical	The terms used in enzymology					
3	Theoretical	The classification and nomenclature of enzymes					
4	Theoretical	Control of enzyme activities					
5	Theoretical	Enzyme kinetics					
6	Theoretical	Enzyme sources: Microorganisms (Bacteria, fungi and yeast)					
7	Theoretical	Enzyme technology, Enzyme production methods					
8	Theoretical	Production of industrial enzymes by Recombinant DNA Technology					
9	Intermediate Exam	Midterm exam					
10	Theoretical	Enzyme isolation, purification and charaterization					
11	Theoretical	Enzyme isolation, purification and charaterization					
12	Theoretical	Enzyme immobilization					
13	Theoretical	Enzymes in food industry					
14	Theoretical	Enzymes obtained from extreme environmental					
15	Final Exam	Final exam					

Workload Calculation								
Activity	Quantity	Preparation	Duration	Total Workload				
Lecture - Theory	14	3	2	70				
Assignment	1	3	0	3				
Midterm Examination	1	2	1	3				



Final Examination	1		2	1	3	
			To	otal Workload (Hours)	79	
[Total Workload (Hours) / 25*] = <b>ECTS</b>				3		
*25 hour workload is accepted as 1 ECTS						

Learn	ning Outcomes
1	Learn the structure and classification of enzymes
2	Learns the functioning of enzymes in living systems
3	Learns the methods of determining enzyme activity
4	Learn the production, purification and characterization of enzymes
5	Learn industrial production methods of enzymes

Progr	ramme Outcomes (Dairy Technology)
1	Having sufficient infrastructure in basic sciences and engineering subjects and ability to use the theoretical and applied info instantly in this field.
2	Determining the modern techniques, tools and information technologies required for applications related with his field and ability to use them efficiently
3	Ability for planning, projecting, and designing, following up, analyzing and finding target-driven solutions related with his field
4	Ability to have professional ethic and awareness.
5	Ability to work, decide, express opinions orally and in written individually
6	Ability to participate team studies, taking responsibility, making leadership.
7	Ability to conceive Ataturk's principles and reforms, to communicate in Turkish and foreign language.
8	Ability to comprehend the necessity to learn for a life time, to monitor developments in science and technology and continuously renew himself.
9	Having sufficient level of information about production and quality control of milk and dairy products and also product development, increasing product quality and food security fields.
10	Ability to detect, define, solve problems related with his field and to select and apply suitable methods and modeling techniques for this purpose.
11	To be conscious about workplace applications, worker health, work security and environment subjects, to have knowledge about legal results of the engineering applications related with his subject.

## Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High L1 L2 L3 L4 L5

	L1	L2	L3	L4	L5
P8	4	4	4	4	4
P9	4	4	4	4	4

