



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Basic Biochemistry							
Course Code		GT504		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	45 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		This derste is aimed at understanding the biomolecules of the students and the tasks of these molecules. It is also intended to teach the processes of biochemical events occurring in the body and the basic metabolic events.							
Course Content		Our course covers the structure and importance of water and water, the structures and functions of biomolecules such as proteins and building blocks, carbohydrates and building blocks, lipids, and nucleic acids.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion					
Name of Lecturer(s)									

### Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

### Recommended or Required Reading

1	Bukhari, H. Biochemistry. Nobel Publishing Distribution. 2010. Aktümsek, A., Nurullahoğlu, Ü.Z. Practical Biochemistry. Nobel Publishing Distribution. 2007
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Week	Weekly Detailed Course Contents	
1	Theoretical	Course Introduction and Basic Components of Living Organisms
2	Theoretical	Water and water structure
3	Theoretical	Structures of proteins and amino acids
4	Theoretical	Nucleic acids
5	Theoretical	Enzymes
6	Theoretical	Vitamins
7	Theoretical	Carbohydrates
8	Intermediate Exam	Midterm
9	Theoretical	Lipids
10	Theoretical	Functions of proteins in metabolism
11	Theoretical	Functions of enzymes in metabolism
12	Theoretical	Functions of vitamins in metabolism
13	Theoretical	Functions of carbohydrates in metabolism
14	Theoretical	Functions of lipids in metabolism
15	Theoretical	General lesson again
16	Final Exam	Final exam

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	15	0	2	30
Midterm Examination	1	5	0	5
Final Examination	1	10	0	10
Total Workload (Hours)				45
[Total Workload (Hours) / 25*] = ECTS				2

\*25 hour workload is accepted as 1 ECTS

### Learning Outcomes

1	Describe the structures of amino acids and proteins
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2	Describe the properties and structures of carbohydrates
3	Describe structures and properties of lipids
4	They will be able to describe the structures and properties of enzymes, vitamins and minerals.
5	Learning some basic components of human biochemistry

**Programme Outcomes** (*Olive Cultivation and Olive Processing Technology*)

1	To be able to identify olive, soil and water and to having knowledge these
2	To be able to comprehend knowledge botany and fruit growing
3	To be able to comprehend table olive technology and to apply
4	To be able to comprehend knowledge basic biochemistry and olive oil chemistry and to have olive oil with modern and traditional systems, to have knowledge olive oil refinery, basic process and to have apply olive oil extraction
5	To be able to preserve olive and olive products in appropriate condition
6	To be able to comprehend growing olive plant with necessary agricultural methods and to have general maintenance of olive tree
7	To be able to evaluate olive by-products
8	To be able to comprehend knowledge about vegetable genetic
9	To be able to comprehend knowledge occupational safety and have apply first aid
10	To be able to apply necessary laboratory analysis in olive and olive products production
11	To be able to apply hygiene and sanitation rules in factory
12	To be able to comprehend knowledge of professional ethics and responsibility
13	To be able to comprehend knowledge marketing of olive products and to have olive management
14	To be able to communicate verbally and literally
15	To be able to comprehend planning olive growing and production area
16	To be able to comprehend knowledge vegetable ecology and protection of environment

