



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Basic Chemistry II							
Course Code		GT142		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	75 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		Having information about the components that make up the food. Create the infrastructure of some chemicals analysis.							
Course Content		Biomolecules, macromolecules, the basic components of proteins, carbohydrates, lipids, enzymes and some organic compounds of structures							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Problem Solving					
Name of Lecturer(s)		Assoc. Prof. Rukiye FIRINCI							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	C.E. Mortimer "Modern Üniversite Kimyası" Çağlayan Kitabevi, 1.Baskı, 1999.
2	W.Fine and H.Beal (Çeviri) "Üniversite Kimyası" 2.Cilt,Alkım Yayınevi,2000.
3	E.Erdik, Y.Sarıkaya "Temel Üniversite Kimyası" Cilt:2, 1986.
4	W.Atkins,L.Jones (Çeviri) "Temel Kimya" Bilim Yayıncılık, 1999.

Week	Weekly Detailed Course Contents	
1	Theoretical	Buffer systems, pH concept
2	Theoretical	Acid and base concepts
3	Theoretical	Titration accounts
4	Theoretical	Water and chemical importance of water
5	Theoretical	What organic compounds and definition
6	Theoretical	Classification of organic compounds
7	Theoretical	The use of organic compounds
8	Intermediate Exam	Midterm exam
9	Theoretical	Biomolecules and macromolecules
10	Theoretical	Chemical constituents in biological systems
11	Theoretical	Proteins and its compounds
12	Theoretical	Carbohydrates and lipids
13	Theoretical	Enzymes, vitamins and minerals
14	Theoretical	Separation and purification of biomolecules
15	Theoretical	Separation and purification of biomolecules
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	5	0	3	15
Reading	4	0	4	16
Midterm Examination	1	7	1	8



Final Examination	1	7	1	8
Total Workload (Hours)				75
[Total Workload (Hours) / 25*] = ECTS				3
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	To recognize the buffer system
2	To make titration calculation
3	To understand the structure and properties of organic compounds
4	To know the separation and purification of biomolecules
5	To understanding the building blocks of macromolecules

Programme Outcomes (Food Quality Control and Analysis)

1	Having basic knowledge about food products
2	Having knowledge for Production and hygiene in food products, preservation, microbiology, quality control and analysis
3	Having skills and discipline for working in the laboratory and using laboratory materials,
4	Developing positive attitudes about learning and knowledge and lifelong learning in the field.
5	Using the information and communication technologies at the level required by the work areas
6	Act in accordance with scientific, cultural and ethical values
7	Having sufficient consciousness about environmental protection, occupational health and safety issues.

Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1	L2	L3	L4	L5
P1	4	4	4	4	4
P2	4	4	4	4	4
P3	3	4	3	3	

