

III SEMESTER
COURSE 6: - BIOMOLECULES AND ENZYMOLOGY
credits - 3

I. Course Outcomes:

On successful completion of the course, the students will be able to

1. Understand the classification and properties of carbohydrates, including monosaccharides, disaccharides, polysaccharides, and sugar derivatives.
2. Gain knowledge of lipids and fatty acids, including their classification, structures, functions, and their role in cell signaling and metabolism.
3. Comprehend the structure and functions of amino acids and proteins, including their primary, secondary, tertiary, and quaternary structures.
4. Learn about the structure and functions of nucleic acids, including DNA and RNA, as well as the concept of base composition and nucleic acid- protein interactions. They will also be introduced to the role of vitamins in metabolism.
5. Understand the structure of enzymes, enzyme classification, and mechanisms of action. They will also learn about the factors influencing enzyme activity and various types of enzyme inhibition.

UNIT-I: Carbohydrates

No. of hours: 9

1. General characters and outline classification of Carbohydrates
2. Monosaccharides- Glucose, fructose, ribose; Stereo isomerism of monosaccharides, epimers, mutarotation and anomers of glucose
3. Disaccharides- concept of reducing and non-reducing sugars; Sucrose, Lactose
4. Polysaccharides- Storage -Starch, glycogen, Structural- Cellulose peptidoglycan and chitin
5. Sugar derivatives- glucosamine.

UNIT-II: Lipids and fatty acids

No. of

- hours: 9**
1. Definition and classification of lipids. Structure and properties of lipids. Importance of lipids in biological systems.
 2. Introduction to fatty acids: definition, structure, and nomenclature. Saturated and unsaturated fatty acids.
 3. Triglycerides: structure, function, and metabolism. Phospholipids: structure, function, and role in cell membranes. Steroids: structure, biosynthesis, and physiological roles. Waxes: structure, functions, and applications.

UNIT-III: Amino acids and Proteins.

No. of hours:9

1. Biochemical structure and notation of standard protein amino acids
2. General characteristics of amino acids and proteins.

3. Primary, secondary, tertiary and quaternary structures of Protein
4. Non protein amino acids: Gramicidin, beta-alanine, D-alanine and D- glutamic acid.

UNIT-IV: Nucleic acids and Vitamins

No. of hours:9

1. Structure and functions of DNA and RNA.
2. Base composition. A+T and G+C rich genomes. Basic concept of nucleic acids protein interactions.
3. Concept and types of vitamins and their role in metabolism.

UNIT-V: Enzymes

No. of hours: 9

1. Structure of enzyme, Apoenzyme and cofactors, prosthetic group- TPP, coenzyme -NAD, metal cofactors; Definitions of terms – enzyme unit, specific activity and turnover number
2. Classification of enzymes, Mechanism of action of enzymes: active site, transition state complex and activation energy. Lock and key hypothesis, and Induced Fit hypothesis.
3. Effect of pH and temperature on enzyme activity.
4. Inhibition of enzyme activity- competitive, noncompetitive, uncompetitive and allosteric.

III. Skill Outcomes:

On successful completion of the course, the students will be able to

1. Qualitatively Identify mono and disaccharides
2. Qualitatively Identify specific aminoacids
3. Quantitatively estimate DNA
4. Quantitatively estimate protein