## Essentials of General, Organic, and Biochemistry Proposed Course Schedule

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Week	Date Topic	Text Reading
1 M	8/25 Introduction; Properties of Matter; The Elements: Names & Symbols	1.1-1.5
Т	8/26 Atoms & Molecules; Formulas; Measurements: Metric vs English	1.6-1.10
W	8/27 Significant Numbers; Sci Notation; Conversion Factors, Dimensional Analysis	2.1-2.6
F	8/29 Conversion Factors and Dimensional Analysis	2.7-2.8
2 M	9/1 Labor Day Holiday	
T	9/2 Temperature Scales (°C, °F, K); Heat & Calories	2.8
W	9/3 Atomic Structure, Mass Numbers, Isotopes, Periodic Table	3.1-3.7
F	9/5 Nuclear Stability & Radioactivity; Fission, Fusion, Confusion	3.8-3.9
3 M T	9/8 Half-life, Nuclear Medicine	3.10-3.11 4.1-4.9
W	9/9 Chemical Bonds: Lewis Dot Structures, Ionic Compounds & Their Names 9/10 Covalent Bonds; Single & Multiple Bonds	4.10-4.18
F	9/12 Polar Bonds; Naming non-ionic compounds	4.19
4 M	9/15 Avagadro & the Mole	5.1-5.2
T	9/16 Molar Calculations	5.3
W	9/17 Chemical Equations	5.4-5.6
F	9/19 Balancing Chemical Equations	5.4-5.7
5 M	9/22 Mass calculations using chemical equations	5.7-5.8
Т	9/23 More calculations; Review of Chapters 1-5	
W	9/24 Gases, Liquids, and Solids; Gas Laws, Barometric pressure	6.1-6.7
F	9/26 No Lecture Today: First Exam (Thursday, Friday, Saturday at Tracy Hall Testing Center)	Chap 1-5
6 M	9/29 Dalton's Law; Vapor Pressue, Evaporation, Boiling	6.8-6.13
Т	9/30 Solutions: Concentration Units, Preparation, Dilutions	7.1-7.6
W	10/1 Colligative Properties; Osmosis	7.7-7.9
F	10/3 Chemical Reactions: Oxidation and Reduction	8.1-8.3
7 M	10/6 Combustion reactions; rates of chemical reactions;	8.4-8.6
Т	10/7 LeChatelier and chemical equilibrium	8.7-8.8
W	10/8 Acids, Bases, and Salts	9.1-9.7
F	10/10 pH Scale, buffers	9.8-9.9
8 M	· · · · · · · · · · · · · · · · · · ·	10.1-10.8
T	10/14 Naming organic compounds	10.9-10.2
W F	10/15 Petroleum: Products from Oil 10/17 Fall Break Holiday	10.12-10.14
	10/20 Unsaturated Hydrocarbons: Alkenes	11.1-11.6
T	10/21 Unsaturated Hydrocarbons: Alkynes and Aromatics	11.7-11.8
		11.9-11.10
F	10/24 No Lecture Today: Second Exam (Tracy Hall Testing Center: Thurs, Fri, Sat)	Chap 6-11
10 M	10/27 Alcohols: mono-, di-, and triols	12.1-12.4
Т	10/28 Ethanol: production, concentration terms, commercial importance	12.4
W	10/29 Reactions of Alcohols	12.1-12.4
F	10/31 Ethers & thiols	
11 M	11/3 Amines 1°, 2°, 3° amines; names	12.5-12.9
Т	11/4 Amine reactions; acid salts of amines	12.5-12.9
W	11/5 Catecholamines, opiods	12.9
F	11/7 Aldehydes, Ketones	13.1-13.5
		13.6-13.9
T	11/11 Amides; nylon	13.10-13.12
W	11/12 Carbohydrates: Monosaccharides	14.2-14.8
13 M	11/14 Carbohydrates: Disaccharides & Polysaccharides 11/17 Lipids: Fatty acids & Triacyglycerols (Fats & Oils)	14.9-14.10
T	11/17 Lipids: Fatty acids & Thacygrycerols (Fats & Oils) 11/18 Lipids: Soap production; Phospholipids, sphingolipids, steroids	15.1-15.4 15.5-15.9
W	11/19 No Lecture Today - Prepare for Exam	10.0-10.9
F	11/21 No Lecture Today: Third Hour Exam (Tracy Hall Testing Center Wed, Thurs, Fri, Sat)	Chap 12-15
	11/24 Proteins: Amino acids, the building blocks of proteins	16.1-16.12
T T	11/25 Enzymes: Characteristics and function	16.13-16.14
w	11/26 Enzymes: Factors affecting activity	16.15-16.16
F	11/28 Thanksgiving Holiday	
15 M	12/1 Food Labels and Nutritional Values	
Т	12/2 Review for Final Exam	Chap 1-10
W	12/3 Review for Final Exam	Chap 2-13
F	12/5 Review for Final Exam	Chap 13-16
16 W	12/10 Final Exam - 10:30-12:30am (Wednesday - in Lecture Room)	Comprehensive