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

1 M 1/8 Introduction; Properties of Matter; The Elements: Names & Symbols         1.1-1.5           1 T 1/9 Atoms & Molecules; Formulas: New Measurements: Metric vs English         1.6-1.10           W 1/10 Significan Numbers; Sic Notation; Conversion Factors, Dimensional Analysis         2.7-2.9           1 M 1/15 Mortin Luther King Day Holiday         2.7-2.9           T 1/16 Atomic Structure, Meas Numbers, Isotopes, Periodic Table         3.1-3.7           T 1/17 Nuclear Stability & Radioactivity; Half-file, Nuclear Medicine         3.8-3.11           F 1/19 Chemical Bonds: Lewis Dot Structures, lonic Compounds         4.10-4.19           T 1/15 Covalent Bonds; Single & Mulpile Bonds         4.10-4.19           T 1/23 Polar Bonds; Naming non-lonic compounds         4.10-4.19           T 1/25 Polar Bonds; Naming non-lonic compounds         1.12-4.10           T 1/26 First Hour Exam - Tracy Half Testing Center Jan. 26, 27         Chap 1-4           T 1/27 M 1/27 Avagadro & the Mole         5.15-5.3           T 1/30 Molar Calculations; Chemical Equations         5.45-6.7           F 2/2 More calculations using chemical equations         5.75-8.8           F 2/2 Bothor's Law, Vapor Pressue, Evaporation, Boiling         6.8-6.13           T 2/3 Combustion reactions; Connectis         7.17-7.9           G M 2/12 Chemical Reactions: Oxidation and Reduction         8.1-8.3           T 2/13 Combustion reactions	Week	Date Topic	Text Reading
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T 4/2 Lipids: Fatty acids & Triacyglycerols (Fats & Oils)  W 4/3 Lipids: Soap production; Phospholipids, sphingolipids, prostoglandins, steroids  F 4/5 Proteins: Amino acids, the building blocks of proteins  16.1-16.4  14 M 4/8 Proteins: Peptide bonds, Levels of Protein structure; hydrolysis, denaturation  T 4/9 Proteins: Hydrolysis and Denaturation  W 4/10 Enzymes: Characteristics and function  F 4/12 Enzymes: Factors affecting activity  16.15-16.16  15 M 4/15 Food Labels and Nutritional Values  T 4/16 Root Review, in-class worksheet and synthesis  W 4/17 Review for Final Exam  Chap 1-10  Chap 1-14	13 M	4/1 Carbohydrates: Disaccharides & Polysaccharides	14.9-14.10
W 4/3 Lipids: Soap production; Phospholipids, sphingolipids, prostoglandins, steroids F 4/5 Proteins: Amino acids, the building blocks of proteins 16.1-16.4  14 M 4/8 Proteins: Peptide bonds, Levels of Protein structure; hydrolysis, denaturation 16.5-16.11 T 4/9 Proteins: Hydrolysis and Denaturation 16.12-16.13 W 4/10 Enzymes: Characteristics and function F 4/12 Enzymes: Factors affecting activity 16.15-16.16  15 M 4/15 Food Labels and Nutritional Values T 4/16 Root Review, in-class worksheet and synthesis Chap 1-10 W 4/17 Review for Final Exam Chap 1-10 Chap 11-14	Т		15.1-15.4
F 4/5 Proteins: Amino acids, the building blocks of proteins  16.1-16.4  14 M 4/8 Proteins: Peptide bonds, Levels of Protein structure; hydrolysis, denaturation  T 4/9 Proteins: Hydrolysis and Denaturation  W 4/10 Enzymes: Characteristics and function  F 4/12 Enzymes: Factors affecting activity  16.15-16.16  15 M 4/15 Food Labels and Nutritional Values  T 4/16 Root Review, in-class worksheet and synthesis  W 4/17 Review for Final Exam  Chap 1-10  Chap 1-10  Chap 11-14	W		15.5-15.9
T 4/9 Proteins: Hydrolysis and Denaturation 16.12-16.13 W 4/10 Enzymes: Characteristics and function 16.13-16.14 F 4/12 Enzymes: Factors affecting activity 16.15-16.16  15 M 4/15 Food Labels and Nutritional Values T 4/16 Root Review, in-class worksheet and synthesis Chap 1-10 W 4/17 Review for Final Exam Chap 1-10 F 4/19 Review for Final Exam (Last day of lecture) Chap 11-14	F		16.1-16.4
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F 4/12 Enzymes: Factors affecting activity 16.15-16.16  15 M 4/15 Food Labels and Nutritional Values T 4/16 Root Review, in-class worksheet and synthesis Chap 1-10 W 4/17 Review for Final Exam Chap 1-10 F 4/19 Review for Final Exam (Last day of lecture) Chap 11-14			
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W 4/17 Review for Final Exam Chap 1-10 F 4/19 Review for Final Exam (Last day of lecture) Chap 11-14	15 M		
F 4/19 Review for Final Exam (Last day of lecture) Chap 11-14		4/16 Root Review, in-class worksheet and synthesis	
16 W 4/24 Final Exam - 9:00-10:50am Lecture Room, LL123 Comprehensive			-
	16 W	4/24 Final Exam - 9:00-10:50am Lecture Room, LL123	Comprehensive