

## Proposed Course Schedule

Week	Date	Topic	Text Reading
1	M	1/6 Introduction; Properties of Matter; The Elements: Names & Symbols	1.1-1.5
	T	1/7 Atoms & Molecules; Formulas; Measurements: Metric vs English	1.6-1.10
	W	1/8 Significant Numbers; Sci Notation; Conversion Factors, Dimensional Analysis	2.1-2.6
	F	1/10 Conversion Factors and Dimensional Analysis; Temperature Scales, Calories	2.7-2.9
2	M	1/13 Atomic Structure, Mass Numbers, Isotopes, Periodic Table	3.1-3.7
	T	1/14 Nuclear Stability & Radioactivity; Half-life, Nuclear Medicine	3.8-3.11
	W	1/15 Chemical Bonds: Lewis Dot Structures, Ionic Compounds & Their Names	4.1-4.9
	F	1/17 Covalent Bonds; Single & Multiple Bonds	4.10-4.19
3	M	1/20 Martin Luther King Day Holiday	
	T	1/21 Polar Bonds; Naming non-ionic compounds	
	W	1/22 Review for exam	
	F	1/24 <b>First Hour Exam - Tracy Hall Testing Center Jan. 23, 24, 25</b>	Chap 1-4
4	M	1/27 Avagadro & the Mole	5.1-5.3
	T	1/28 Molar Calculations; Chemical Equations	5.4-5.7
	W	1/29 Balancing Equations	5.7-5.8
	F	1/31 More calculations using chemical equations	5.7-5.8
5	M	2/3 Gases, Liquids, and Solids; Gas Laws	6.1-6.7
	T	2/4 Dalton's Law; Vapor Pressure, Evaporation, Boiling	6.8-6.13
	W	2/5 Solutions: Concentration Units, Preparation, Dilutions	7.1-7.6
	F	2/7 Colligative Properties; Osmosis	7.7-7.9
6	M	2/10 Chemical Reactions: Oxidation and Reduction	8.1-8.3
	T	2/11 Combustion reactions;	8.4-8.5
	W	2/12 Rates of chemical reactions: Kinetics	8.6
	F	2/14 LeChatelier and chemical equilibrium	8.7-8.8
7	M	2/17 <i>Presidents' Holiday</i>	
	T	2/18 Acids, Bases, and Salts	9.1-9.7
	W	2/19 pH Scale, buffers; review	9.8-9.9
	F	2/21 <b>Second Hour Exam - Tracy Hall Testing Center Feb. 20, 21, 22</b>	Chap 5-9
8	M	2/24 Organic Chemistry-Alkanes	10.1-10.8
	T	2/25 Naming organic compounds	10.9-10.2
	W	2/26 Petroleum: Products from Oil	10.12-10.14
	F	2/28 Unsaturated Hydrocarbons: Alkenes	11.1-11.6
9	M	3/3 <i>Spring Break</i>	
	T	3/4 <i>Spring Break</i>	
	W	3/5 <i>Spring Break</i>	
	F	3/7 <i>Spring Break</i>	
10	M	3/10 Addition Polymers	11.6
	T	3/11 Unsaturated Hydrocarbons: Alkynes and Aromatics	11.7-11.10
	W	3/12 Halogenated hydrocarbons; alcohols & phenols;	12.1-12.4
	F	3/14 Ethanol: production, concentration terms, commercial importance	12.4
11	M	3/17 Common alcohols & their uses	
	T	3/18 Ethers, thiols	12.5-12.9
	W	3/19 Amines	
	F	3/21 Aldehydes, Ketones	13.1-13.5
12	M	3/24 Carboxylic acids & Esters; Polyester	13.6-13.9
	T	3/25 Amides; nylon; review	13.10-13.12
	W	3/26 Introduction to Biochemistry, Carbohydrates: Monosaccharides	14.1-8
	F	3/28 <b>Third Hour Exam - Tracy Hall Testing Center Mar. 27, 28, 29</b>	Chap 10-13
13	M	3/31 Carbohydrates: Disaccharides & Polysaccharides	14.9-14.10
	T	4/1 Lipids: Fatty acids & Triacylglycerols (Fats & Oils)	15.1-15.4
	W	4/2 Lipids: Soap production; Phospholipids, sphingolipids, prostoglandins, steroids	15.5-15.9
	F	4/4 Proteins: Amino acids, the building blocks of proteins	16.1-16.4
14	M	4/7 Proteins: Peptide bonds, Levels of Protein structure; hydrolysis, denaturation	16.5-16.11
	T	4/8 Proteins: Hydrolysis and Denaturation	16.12-16.13
	W	4/9 Enzymes: Characteristics and function	16.13-16.14
	F	4/11 Enzymes: Factors affecting activity	16.15-16.16
15	M	4/14 Food Labels and Nutritional Values	
	T	4/15 Root Review, in-class worksheet and synthesis	Chap 1-10
	W	4/16 Review for Final Exam	Chap 1-10
	F	4/18 Review for Final Exam ( <i>Last day of lecture</i> )	Chap 11-14
16	W	4/23 <b>Final Exam - 9:00-10:50am Lecture Room, LL123</b>	Comprehensive