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

1 M         1/6 Introduction; Properties of Matter; The Elements: Names & Symbols         1.1-1.5           1 T         1/7 Atoms & Molecules; Formulas; Measurements: Metric vs English         1.6-1.10           W         1/8 Significant Numbers; Sot Notation; Conversion Factors, Dimensional Analysis         2.7-2.9           1 M         1/13 Atomic Structure, Mass Numbers, Isotopes, Periodic Table         3.1-3.7           T         1/14 Nuclear Stability & Radioactivity; Half-life, Nuclear Medicine         3.8-3.1           H         1/15 Chemical Bonds: Levis Dot Structures, Ionic Compounds         4.10-4.19           3 M         1/20 Martin Luther King Day Holiday         4.10-4.19           3 M         1/20 Martin Luther King Day Holiday         1           1 /21 Polar Bonds; Naming non-ionic compounds         4.10-4.19           1 1/22 Review for exam         7           1 /24 First Hour Exam - Tracy Hall Testing Center Jan. 23, 24, 25         Chap 1-4           1 1/22 Review for exam         5.1-5.3           1 1/28 Molar Calculations; Chemical Equations         5.7-5.8           1 1/29 Molar Calculations; Chemical Equations         5.7-5.8           5 M         2/3 Gases, Liquicia, and Solids; Sals Laws         6.1-6.7           5 M         2/3 Gases, Liquicia, and Solids; Sals Laws         6.1-6.7           6 M         2/10 Chemical	Week	Date Topic	Text Reading
T         1/2 Koms & Molecules; Formulas; Measurements: Metric vs English         1.6-1.10           W         1/8 Significant Numbers; Sci Notation; Conversion Factors, Dimensional Analysis; 1-mperature Scales, Calories         2.7-2.9           £         1/10 Conversion Factors and Dimensional Analysis; Temperature Scales, Calories         2.7-2.9           Z         1/11 A Mories Structure, Mass Numbers, Isotopes, Perodict Table         3.4-3.7           T         1/14 Nuclear Stability & Radioactivity, Half-life, Nuclear Medicine         3.8-3.11           W         1/15 Chemical Bonds; Single & Multiple Bonds         4.10-4.19           3 M         1/20 Martin Luther King Day Holiday         1           1 1/21 Potal Bonds; Naming non-ionic compounds         4.10-4.19           1 1/22 Review for exam         7.7-7.6           1 1/22 Review for exam         5.7-5.5           1 1/28 Molar Calculations; Chemical Equations         5.7-5.8           1 1/28 Molar Calculations; Chemical Equations         5.7-5.8           5 M         2/3 Gases, Liquids, and Solids; Gas Lawe         6.1-6.7           7 2/4 Dation's Law; Vapor Pressue, Evaporation, Boiling         6.8-6.13           8 2/12 Solutions. Concentration Units, Preparation, Dilutions         7.1-7.6           9 M         2/10 Chemical Reactions: Oxidation and Reduction         8.1-8.3           1 2/11 Co			
W         1/10 Conversion Factors and Dimensional Analysis			
F         1/10 Conversion Factors and Dimensional Analysis, Temperature Scales, Calories         2.7-2.9           Z         M         1/3 Atomic Structure, Mass Numbers, Isotopes, Peroidic Table         3.1-3.7           T         1/14 Nuclear Stability & Radioactivity, Half-life, Nuclear Medicine         3.8-3.11           Y         1/15 Chemical Bonds: Lewis Dot Structures, Ionic Compounds & Their Names         4.1-4.19           3 M         1/20 Martin Luther King Day Holiday         1.22 Review for exam         7.12 Polar Bonds; Naming non-lonic compounds           V         1/22 Review for exam         7.12 Polar Bonds; Naming non-lonic compounds         7.12 Polar Bonds; Naming non-lonic compounds           V         1/22 Review for exam         7.124 Polar Bonds; Naming non-lonic compounds         5.12.1           V         1/22 Review for exam         7.124 Polar Bonds; Naming non-lonic compounds         5.12.1           V         1/23 Review for exam         5.75.5         5.12.1           V         1/24 Vagadro & the Mole         5.1-5.3         5.15.3           T         1/24 Dalor Salew; Vapor Pressue, Evaporation, Boiling         6.16.7           Z         1/24 Daloris Law; Vapor Pressue, Evaporation, Boiling         6.86.13           Z         2/25 Solutions; Concentration Units, Preparation, Dilutions         7.17.6           F         2/7			
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F 4/18 Review for Final Exam (Last day of lecture) Chap 11-14	Т	4/15 Root Review, in-class worksheet and synthesis	
		4/16 Review for Final Exam	Chap 1-10
16 W 4/23 Final Exam - 9:00-10:50am Lecture Room, LL123 Comprehensiv			Chap 11-14
·	16 W	4/23 Final Exam - 9:00-10:50am Lecture Room, LL123	Comprehensive