

| Week | Date | Topic | Text Reading |
|------|--------|---|---------------|
| 1 | M 1/5 | Introduction; Properties of Matter; The Elements: Names & Symbols | 1.1-1.5 |
| | T 1/6 | Atoms & Molecules; Formulas; Measurements: Metric vs English | 1.6-1.10 |
| | W 1/7 | Significant Numbers; Sci Notation; Conversion Factors, Dimensional Analysis | 2.1-2.6 |
| | F 1/9 | Conversion Factors and Dimensional Analysis; Temperature Scales, Calories | 2.7-2.9 |
| 2 | M 1/12 | Atomic Structure, Mass Numbers, Isotopes, Periodic Table | 3.1-3.7 |
| | T 1/13 | Nuclear Stability & Radioactivity; Half-life, Nuclear Medicine | 3.8-3.11 |
| | W 1/14 | Chemical Bonds: Lewis Dot Structures, Ionic Compounds & Their Names | 4.1-4.9 |
| | F 1/16 | Covalent Bonds; Single & Multiple Bonds | 4.10-4.19 |
| 3 | M 1/19 | <i>Martin Luther King Holiday</i> | |
| | T 1/20 | Polar Bonds; Naming non-ionic compounds | |
| | W 1/21 | Review for exam | |
| | F 1/23 | First Hour Exam - Tracy Hall Testing Center Jan. 22, 23, 24 | Chap 1-4 |
| 4 | M 1/26 | Avagadro & the Mole | 5.1-5.3 |
| | T 1/27 | Molar Calculations; Chemical Equations | 5.4-5.7 |
| | W 1/28 | Balancing Equations | 5.7-5.8 |
| | F 1/30 | More calculations using chemical equations | 5.7-5.8 |
| 5 | M 2/2 | Gases, Liquids, and Solids; Gas Laws | 6.1-6.7 |
| | T 2/3 | Dalton's Law; Vapor Pressure, Evaporation, Boiling | 6.8-6.13 |
| | W 2/4 | Solutions: Concentration Units, Preparation, Dilutions | 7.1-7.6 |
| | F 2/6 | Colligative Properties; Osmosis | 7.7-7.9 |
| 6 | M 2/9 | Chemical Reactions: Oxidation and Reduction | 8.1-8.3 |
| | T 2/10 | Combustion reactions; | 8.4-8.5 |
| | W 2/11 | Rates of chemical reactions: Kinetics | 8.6 |
| | F 2/13 | LeChatelier and chemical equilibrium | 8.7-8.8 |
| 7 | M 2/16 | <i>Presidents' Holiday</i> | |
| | T 2/17 | Acids, Bases, and Salts | 9.1-9.7 |
| | W 2/18 | pH Scale, buffers; review | 9.8-9.9 |
| | F 2/20 | Second Hour Exam - Tracy Hall Testing Center Feb. 19, 20, 21 | Chap 5-9 |
| 8 | M 2/23 | Organic Chemistry-Alkanes | 10.1-10.8 |
| | T 2/24 | Naming organic compounds | 10.9-10.2 |
| | W 2/25 | Petroleum: Products from Oil | 10.12-10.14 |
| | F 2/27 | Unsaturated Hydrocarbons: Alkenes | 11.1-11.6 |
| 9 | M 3/2 | <i>Spring Break</i> | |
| | T 3/3 | <i>Spring Break</i> | |
| | W 3/4 | <i>Spring Break</i> | |
| | F 3/6 | <i>Spring Break</i> | |
| 10 | M 3/9 | Addition Polymers | 11.6 |
| | T 3/10 | Unsaturated Hydrocarbons: Alkynes and Aromatics | 11.7-11.10 |
| | W 3/11 | Halogenated hydrocarbons; alcohols & phenols; | 12.1-12.4 |
| | F 3/13 | Ethanol: production, concentration terms, commercial importance | 12.4 |
| 11 | M 3/16 | Common alcohols & their uses | |
| | T 3/17 | Ethers, thiols | 12.5-12.9 |
| | W 3/18 | Amines | |
| | F 3/20 | Aldehydes, Ketones | 13.1-13.5 |
| 12 | M 3/23 | Carboxylic acids & Esters; Polyester | 13.6-13.9 |
| | T 3/24 | Amides; nylon; review | 13.10-13.12 |
| | W 3/25 | Introduction to Biochemistry, Carbohydrates: Monosaccharides | 14.1-8 |
| | F 3/27 | Third Hour Exam - Tracy Hall Testing Center Mar. 26, 27, 28 | Chap 10-13 |
| 13 | M 3/30 | Carbohydrates: Disaccharides & Polysaccharides | 14.9-14.10 |
| | T 3/31 | Lipids: Fatty acids & Triacylglycerols (Fats & Oils) | 15.1-15.4 |
| | W 4/1 | Lipids: Soap production; Phospholipids, sphingolipids, prostoglandins, steroids | 15.5-15.9 |
| | F 4/3 | Proteins: Amino acids, the building blocks of proteins | 16.1-16.4 |
| 14 | M 4/6 | Proteins: Peptide bonds, Levels of Protein structure; hydrolysis, denaturation | 16.5-16.11 |
| | T 4/7 | Proteins: Hydrolysis and Denaturation | 16.12-16.13 |
| | W 4/8 | Enzymes: Characteristics and function | 16.13-16.14 |
| | F 4/10 | Enzymes: Factors affecting activity | 16.15-16.16 |
| 15 | M 4/13 | Food Labels and Nutritional Values | |
| | T 4/14 | Root Review, in-class worksheet and synthesis | Chap 1-10 |
| | W 4/15 | Review for Final Exam | Chap 1-10 |
| | F 4/17 | Review for Final Exam (<i>Last day of lecture</i>) | Chap 11-14 |
| 16 | W 4/22 | Final Exam - Wednesday, 9:00-10:50am Lecture Room, LL123 | Comprehensive |