

## COURSE DESCRIPTION (SYLLABUS)

1.	Course:  <b>Metabolism of Proteins and Carbohydrates</b>
2.	Language of instruction:  <b>English</b>
3.	Faculty:  <b>Faculty of Biotechnology</b>
4.	Course/module code:  <b>29-BT-S1-E3...</b> (the code will be set soon)
5.	Course/module type ( <i>mandatory or elective</i> ):  <b>mandatory</b>
6.	Programme:  <b>Biotechnology</b>
7.	Study cycle ( <i>1st/2nd</i> ):  <b>1st cycle</b>
8.	Year:  <b>2nd</b>
9.	Semester ( <i>autumn or spring</i> ):  <b>autumn</b>
10.	Form of tuition and number of hours: Laboratory: <b>60 h</b> Learning methods: <b>Students are provided with manuals and report templates before classes and are expected to read and understand tasks and experiments to be performed on a given day as well as to realize how to present the results. The preparation for classes is verified with short pre-lab tests.</b> <b>Students perform experiments as a group of 4-6.</b>
11.	Coordinator(s):  <b>Dorota Maszczak-Seneczko, PhD</b>
12.	Initial requirements ( <i>knowledge, skills, social competences</i> ):  <ul style="list-style-type: none"> <li>• <b>knowledge of structure and function of biomacromolecules;</b></li> <li>• <b>ability to carry out biochemical calculations;</b></li> <li>• <b>ability to work in the laboratory (e.g. reagent and buffer preparation, usage of centrifuge and spectrophotometer),</b></li> <li>• <b>knowledge of the rules of health and safety at biochemistry laboratory.</b></li> </ul>

13.	<p>Objectives:</p> <p><b>The objective of the course is to familiarize students with isolation, activity determination and initial characterization of enzymes engaged in protein and carbohydrate metabolism.</b></p>	
14.	<p>Content:</p> <ul style="list-style-type: none"> <li>• preparation of necessary reagents and buffers;</li> <li>• determination and calculation of enzymes' activity;</li> <li>• factors affecting enzymes' activity;</li> <li>• determination of kinetic parameters of enzyme-catalyzed reaction;</li> <li>• reversible enzyme inhibition;</li> <li>• early steps of protein purification;</li> <li>• purification of protein using chromatography methods;</li> <li>• determination of protein concentration;</li> <li>• purification summary table;</li> <li>• native- and SDS-PAGE.</li> </ul>	
15.	<p>Learning outcomes:</p> <p>Student:</p> <ul style="list-style-type: none"> <li>• makes a qualitative and quantitative description of an enzyme-catalyzed reaction;</li> <li>• has knowledge of terminology, techniques and methodology used in protein and carbohydrate biochemistry;</li> <li>• knows basic tools allowing for data analysis;</li> <li>• applies basic physical, chemical and biochemical techniques necessary for studying proteins and enzyme activity;</li> <li>• carries out simple experiments in the field of biochemistry, describes the results and presents them in the form of a report;</li> <li>• performs spectrophotometric measurements;</li> <li>• works as a part of team to solve problems, perform scientific experiments and prepare reports;</li> <li>• understands the need for careful planning of tasks and scientific experiments;</li> <li>• knows and follows the rules of health and safety at work.</li> </ul>	<p>Outcome symbols:</p> <p>K1_W01</p> <p>K1_W06, K1_W08</p> <p>K1_W07</p> <p>K1_U01</p> <p>K1_U05</p> <p>K1_U07</p> <p>K1_U13</p> <p>K1_K03</p> <p>K1_K05</p>
16.	<p>Recommended literature:</p> <ul style="list-style-type: none"> <li>• Berg JM, Tymoczko JL, Stryer L, <i>Biochemistry</i> 6<sup>th</sup> ed.2006</li> <li>• Nelson DL, Cox MM, <i>Lehninger Principles of Biochemistry</i> 5<sup>th</sup> ed.2008</li> <li>• Garrett RH, Grisham CM, <i>Biochemistry</i> 4<sup>th</sup> ed.2008</li> </ul>	

	<ul style="list-style-type: none"> <li>• Voet D, Voet JG, <i>Biochemistry</i> 4<sup>th</sup> ed.2011</li> <li>• Mathews CK, Van Holde KE, Appling DR, Anthony-Cahill SJ, <i>Biochemistry</i> 4<sup>th</sup> ed., 2013.</li> <li>• Specific instructions delivered by the coordinators of the respective modules.</li> </ul>	
17.	<p>Methods of verification of the assumed learning outcomes</p> <ul style="list-style-type: none"> <li>• pre-lab tests;</li> <li>• evaluation of the student's work in the lab;</li> <li>• written reports describing the performed experiments and obtained results;</li> <li>• written tests.</li> </ul>	
18.	<p>Conditions of earning credits:</p> <ul style="list-style-type: none"> <li>• active participation in laboratory classes;</li> <li>• proper preparation of written reports on the experiments performed;</li> <li>• obtaining an average grade from pre-lab tests and written tests as indicated in the rules and regulations of the course.</li> </ul>	
19.	Student's workload:	
	Activity	Number of hours for the activity
	Hours of instruction (as stipulated in study programme) :	60 h
	<ul style="list-style-type: none"> <li>• laboratory classes and consultations</li> </ul>	
	Student's own work:	40 h
	<ul style="list-style-type: none"> <li>• studying before the classes;</li> <li>• preparation of reports;</li> <li>• preparation for the test.</li> </ul>	
Total number of hours:		<b>100 h</b>
Number of ECTS:		<b>4 ECTS</b>