

Planning and Quality Assurance Affairs

Form (A)

Course Specifications

General Information

Course name	Introduction to Biochemistry Practical
Course number	BIOL2160
Faculty	
Department	
Course type	Major Needs
Course level	2
Credit hours (theoretical)	0
Credit hours (practical)	1
Course Prerequisites	

Course Objectives

1	- To qualitatively determination of carbohydrates; Molishs, Anthrone, Fehling, Benedicts, Barfoeds Tests. Osazones, Seliwanoffs, Ketonic, Sucrose, Iodine, Muccic Tests.
2	- To qualitatively determination of amino acids; Solubility Of Amino Acids And Proteins, Ninhydrine, Xanthoprotic, Millons, Glycoxylic, Paulys, Ehrlishs Tests
3	- To Qualitative determination of protein; Combustion Of Protein, Biuret, Denaturation By Heat And Extreme pH, Precipitation By Heavy Metals, Precipitation By Acidic Reagents.
4	- Qualitative determination of lipids; Solubility Of Fatty Acids, Oils And Fat, Sudan Black, Acrolein, Dustan, Test For Unsaturation, Libreman, Salkowski, Copper Acetate Tests.

Course Contents

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Teaching and Learning Methods

1	- weakly practical training
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Students Assessment

Assessment Method	TIME	MARKS
Midterm exam	60	30
Practical part	30	20
final exam	60	50

Books and References

Course note	Practical Biochemistry, 2002. By Saleh Mwafy
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