



## COURSE DATASHEET

<b>Semester:</b>	2013/14/1
<b>Course:</b>	Biochemistry laboratory training
<b>Code:</b>	VEMKOKB232K
<b>Responsible department:</b>	Department of Organic Chemistry
<b>Department code:</b>	MKOK
<b>Responsible instructor:</b>	József Sándor Pap

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### Course objectives:

Educational objectives: Laboratory exercises tied closely to topics discussed in biochemistry lectures. Methods of qualitative and quantitative analysis used in biochemistry

### Course content:

Detailed content of the subject: 1.Introduction, safety, requirements, 2.Qualitative tests for carbohydrates 3.Quantitative tests for carbohydrates. 4.Qualitative and quantitative tests for amino acids 5.Protein chemistry, denaturation 6.Qualitative and quantitative tests for proteins. 7.Qualitative tests for lipids. 8.Iodine number, saponification of lipids 9.Enzymatic reactions. Effects of the change of the concentration 10.Enzymatic reactions. Effects of pH. 11.Enzymatic reactions. Effects of temperature 12.Fermentation. 13.Determination of ascorbic acid concentration in juices. 14.Separation of pigments from chloroplasts. 15.Final test

### Requirements, evaluation and grading:

Requirements: - attendance is compulsory - making reports of each experiment, passing pre-lab tests with an average score of 2 or above, passing final test with a score of 2 or above

### Required and recommended readings:

Dr. Ábrahám Sándor, Dr. Oláh Béla, Földi Aranka, Cserépné Bendik Ildikó: Biokémiai laboratóriumi gyakorlatok. Veszprémi Egyetemi Kiadó