	THE LIPIDS	AND	LIPID METABOLISM						
1	Course Title:	THE LIP	IDS AND LIPID METABOLISM						
2	Course Code:	VBK6003	3						
3	Type of Course:	Compuls	sory						
4	Level of Course:	Third Cy	cle						
5	Year of Study:	1							
6	Semester:	1							
7	ECTS Credits Allocated:	4.00							
8	Theoretical (hour/week):	2.00							
9	Practice (hour/week):	0.00							
10	Laboratory (hour/week):	0							
11	Prerequisites:	-							
12	Language:	Turkish							
13	Mode of Delivery:	Face to f	face						
14	Course Coordinator:	Prof. Dr.	MELTEM TANRIVERDİ						
15	Course Lecturers:	-							
16	Contact information of the Course Coordinator:	0532 487	n@uludag.edu.tr 375175 teriner Fakültesi Biyokimya ABD						
17	Website:								
18	Objective of the Course:	part of m	hension of structure and function of lipids which are integral nembranes are precursors for many molecules that are all to metabolic pathways and play vital roles in various es.						
19	Contribution of the Course to Professional Development:	Ability to discuss abnormalities associated with lipids which are essential components of organisms, ability to disseminate knowledge gained about lipids							
20	Learning Outcomes:								
		1	Ability to give general information about lipids						
		2	Ability to define chemical properties of lipids						
		3	Comprehension of differences and associations between different lipid groups						
		4	Comprehension of metabolism of fatty acids and various lipid groups.						
		5	Ability to assess lipid metabolism on the basis of energetics						
		6	Ability to discuss abnormalities associated with lipids which are essential components of organisms.						
		7	Having literature knowledge about lipids						
		8	Ability to disseminate knowledge gained about lipids						
		9							
		10							
21	Course Content:								
		Co	ourse Content:						
	Theoretical		Practice						
1	The description and classification of formulas and properties of saturated unsaturated fatty acids								

2	Physical and chemical properties of fatty acids and neutral lipids																	
3						oropert glyceric												
4	Sphi	Sphingolipids, aliphatic alcohol and waxes																
5		oids, osteri		erins,	phyto	sterins	and											
6				ohysic of chol		emical	prope	erties										
7		conju le aci		d lipids	s, stru	cture a	and fui	nction	s									
8	Plas	ma lip	oopro	teins a	and th	eir fun	ctions											
9				and ab		ion of I	ipids a	and										
10	The	oxida	ition c	of fatty	acid	s and A	TP ga	ain										
11				n of m d fatty		and s and e	icoso	noids										
12		meta ngolip		n of a	cylgly	cerols	and											
13		synth olest		transp	oortat	ion and	d elimi	natior	1									
14		The transportation and deposition of lipids and metabolic disorders																
22	Text	hook	s Ref	erenc	es an	d/or O	ther		Ric	ochem	istry (5	ith edition	n) Ber	n .IM	2002			
Activit		•••	,							Number				`	Total Work Load (hour)			
																Load (i	ioui)	
Theore	etical								B	Вудкітуа Figen Gürdöl Eyin Ademoğlu, 2006 ₀₀ Biyokimya L. Kalavcıoğlu, B. Serpek, M. Nizamlio							ı NI	
Practic	als/La	abs								0 0.00						0.00		
S 23 stu	dys Ser	enpe	epera	tion					\neg	14						42.00		
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Others										4			4.00			16.00		
Einal E	xams						1		10	0.00			30.00			30.00		
Total V	Vork L	oad														116.00		
Sotades	ser@te	a de / 3	30 hr	7		J										3.87		
	ECTS Credit of the Course								\downarrow	4.00								
Total	Total								10	100.00								
	Measurement and Evaluation Techniques Used in the F Course									nal Exa	ım							
24	EC	rs/	WOF	RK L	OAD	TAB	LE											
25	5		(CON	TRIE	BUTIO	N OI			IING (S TO	PROC	SRAM	ME		
	I	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ1 0	PQ11	PQ12	PQ1 3	PQ14	PQ15	PQ16	

25		CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS														
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ1 0	PQ11	PQ12	PQ1 3	PQ14	PQ15	PQ16
ÖK1	4	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK2	3	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0

ÖK3	0	0	4	4	0	0	0	0	0	0	0	0	0	0	0	0
ÖK4	0	2	3	4	0	0	0	0	0	0	0	0	0	0	0	0
ÖK5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK6	0	0	2	3	0	0	0	0	0	0	0	0	0	0	0	0
ÖK7	0	0	0	0	4	0	0	0	3	0	0	0	0	0	0	0
ÖK8	0	0	0	0	0	0	0	0	0	0	4	2	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contrib 1 very low ution Level:			2 low			3 Medium				4 Higl	h	5 Very High				