PROTEIN STRUCTURE AND FUNCTION									
1	Course Title:	PROTEI	IN STRUCTURE AND FUNCTION						
2	Course Code:	TBK600	1						
3	Type of Course:	Optional							
4	Level of Course:	Third Cy	cle						
5	Year of Study:	1							
6	Semester:	1							
7	ECTS Credits Allocated:	9.00							
8	Theoretical (hour/week):	2.00							
9	Practice (hour/week):	2.00							
10	Laboratory (hour/week):	0							
11	Prerequisites:	-NONE							
12	Language:	Turkish							
13	Mode of Delivery:	Face to t	face						
14	Course Coordinator:	Prof. Dr. ESMA S. GÜR							
15	Course Lecturers:	-							
16	Contact information of the Course Coordinator:	esma@uludag.edu.tr (224) 2953911 U.Ü. Tıp Fakültesi, Tıbbi Biyokimya AD, Görükle- BURSA							
17	Website:								
18	Objective of the Course:	Proteins are important molecules as structural and functional elements in living organisms. It is crucial to understand protein structure, function and the realtion between them, in order to understand the basic structure and operation of the body. The aim of this course is to teach the structural and functional features of proteins in human body in an advanced level.							
19	Contribution of the Course to Professional Development:	To understand the protein structure and metabolism in advanced level.							
20	Learning Outcomes:								
		To explain protein structure							
		2	To list functions of proteins						
		3	To explain the mechanism of protein denaturation						
		4	To explain the structure of amino acids as building blocks of proteins						
		5	To explain the endogeneous amino acid synthesis pathways						
		6	To explain the degradation of amino acids						
		7	To explain the disorders in amnio acid synthesis and degradation in a causal link						
		8	To list the serum proteins in order of their electrophoretic mobility						
		9	To relate the variations in concentration of plasma proteins with the clinical course						
_		10							
21	Course Content:								
101	Course Content:								
	Theoretical		Practice						
1	Properties of amino acids (I)		Detection of proteins by boiling						

2	Properties of amino acid (II)		Urine protein analysis							
3	Amino acids in protein structure		Esbach method							
4	Protein structure (I)		Brom Cresol Green method							
5	Protein structure (II)		Biuret reaction							
6	Protein structure (III)		Protein denaturation							
7	Protein denaturation		Immunometric methods in protein analysis							
8	Amino acid synthesis (I)		RID							
9	Amino acid synthesis (II)		Urinary melanin							
10	Degradation of amino acids and spec products derived from amino acids (I		Protein electrophoresis							
11	Degradation of amino acids and spec products derived from amino acids (I		Urea detection							
12	Degradation of amino acids and spec products derived from amino acids (I		Urinary 5-HIAA							
13	Plasma proteins (I)		Electrophoresis evaluation							
14	Plasma proteins (II)		Electrophoresis evaluation							
22	Textbooks, References and/or Other Materials:		 Harper's Biochemistry.Murray, Grammer, Mayes, Rodwell. Appleton &Lange Tietz textbook of Clinical Chemistry. Ashwood. Saunders. Color Atlas of Biochemistry. Koolman, Röhm. Thieme. 							
23	Assesment									
TERM L	EARNING ACTIVITIES	NUMBE R	WEIGHT							
Midterr	n Exam	0	0.00							
Quiz		0	0.00							
Home	work-project	0	0.00							
Final E	xam	1	100.00							
Total		1	100.00							
Contribution of Term (Year) Learning Activities to Success Grade			0.00							
Contrib	oution of Final Exam to Success Grade		100.00							
Total			100.00							
Measu Course		sed in the	e Measurement and evaluation are performed according to the Rules & Regulations of Bursa Uludağ University on Undergraduate Education.							
24	ECTS / WORK LOAD TABLE									

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	2.00	28.00
Practicals/Labs	14	2.00	28.00
Self study and preperation	14	10.00	140.00
Homeworks	5	10.00	50.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	0	0.00	0.00
Others	0	0.00	0.00
Final Exams	1	20.00	20.00
Total Work Load			266.00
Total work load/ 30 hr			8.87
ECTS Credit of the Course			9.00

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ1 0	PQ11	PQ12	PQ1	PQ14	PQ15	PQ16
ÖK1	5	0	0	0	0	0	5	0	3	0	0	0	0	0	0	0
ÖK2	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK3	5	0	0	0	0	0	4	0	0	0	0	0	0	0	0	0
ÖK4	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK5	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK6	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK7	5	5	0	0	0	0	2	3	0	0	0	0	0	0	0	0
ÖK8	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK9	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contrib 1 very low ution Level:			2 low 3			Medium		4 High			5 Very High					