



Subject card

|   |  |  |                   |                                     |         |  |     |
|---|--|--|-------------------|-------------------------------------|---------|--|-----|
| Subject name and code                       | Chemistry of Proteins and Nucleic Acids, PG_00037518   |  |                   |                                     |         |  |     |
| Field of study                              | Biotechnology  |  |                   |                                     |         |  |     |
| Date of commencement of studies             | October 2022   | Academic year of realisation of subject                  |                   |                                     |         | 2025/2026  |     |
| Education level                             | first-cycle studies  | Subject group  |                   |                                     |         | Optional subject group<br>Subject group related to scientific research in the field of study |     |
| Mode of study                               | Full-time studies  | Mode of delivery   |                   |                                     |         | at the university  |     |
| Year of study                               | 4  | Language of instruction                                  |                   |                                     |         | Polish   |     |
| Semester of study                           | 7  | ECTS credits   |                   |                                     |         | 2.0  |     |
| Learning profile                            | general academic profile   | Assessment form  |                   |                                     |         | assessment   |     |
| Conducting unit                             | Department of Microbiology -> Faculty of Chemistry   |  |                   |                                     |         |  |     |
| Name and surname of lecturer (lecturers)    | Subject supervisor   |  |                   |                                     |         |  |     |
|   | Teachers   |  |                   |                                     |         |  |     |
| Lesson types and methods of instruction     | Lesson type  | Lecture  | Tutorial          | Laboratory                          | Project | Seminar  | SUM |
|   | Number of study hours  | 30.0   | 0.0               | 0.0                                 | 0.0     | 0.0  | 30  |
|   | E-learning hours included: 0.0   |  |                   |                                     |         |  |     |
| Learning activity and number of study hours | Learning activity  | Participation in didactic classes included in study plan |                   | Participation in consultation hours |         | Self-study   | SUM |
|   | Number of study hours  | 30   |                   | 2.0                                 |         | 18.0   | 50  |
| Subject objectives                          | Introduction to protein and nucleic acid structure and function.   |  |                   |                                     |         |  |     |
| Learning outcomes                           | Course outcome   |  | Subject outcome   |                                     |         | Method of verification   |     |
|   | K6_W06   |  |                   |                                     |         |  |     |
|   | K6_W02   |  |                   |                                     |         |  |     |
| Subject contents                            | <p>LECTURE Physicochemical properties of amino acids: side chain properties, chirality of amino acids. Structural implication of the peptide bond: electronic structure, definitions of dihedral angles <math>\phi</math> and <math>\psi</math>. Sterically allowed regions of dihedral angles the Ramachandran plot. Protein secondary structures - interactions: hydrogen bonds, VdW interactions, hydrophobic effect. Classification of secondary structures: right handed -helix, 310-helix, -helix, parallel beta sheet, antiparallel beta sheet, mixed beta sheet, loop regions. The moment dipole of -helix, intrinsic twist of beta sheets. Adjustment of secondary structures in protein structures. Geometry of interactions between helices: the knobs in the hole and ridges in the grooves packed. Geometry of interactions sheet/ sheet, sheet/ helix. Methods of presentation of secondary structures in protein structures. Topology diagrams as method of representation protein tertiary structure.</p> <p>Supersecondary structures (motifs) secondary structure elements with a specific geometric arrangement frequently found in proteins. Domain the fundamental functional and structurally stable unit of protein tertiary structure. Tertiary protein structure the -domain structures: the coiled-coil arrangement, examples: GCN4 transcription factor; the four-helix bundle domain, examples: cytochrome b562, Rop protein. Other -domain structures: the hemoglobin structural aspects of sickle-cell anemia, the bacterial muramidase. Tertiary protein structure the alpha-beta domains. The alpha-beta barrel (TIM barrel), examples: triosephosphate isomerase, methylmalonyl-coenzyme A mutase, pyruvate kinase. The alpha-beta twisted open-sheet domains method of prediction of protein active sites by identification of Rossmann fold. The alpha-beta-horseshoe fold, example: ribonuclease inhibitor. Tertiary protein structure the beta structures. The up-and-down barrels, examples: retinol-binding protein RBP, superoxide dismutase SOD. The proteins with Greek key and jelly roll motifs. The Neuraminidase and the hemagglutinin proteins of influenza virus as examples of structures containing the antiparallel beta sheet and jelly roll motifs. Thermodynamic aspects of protein stability. The hydrophobic effect as a dominant force in protein folding. The thermodynamic parameters describing protein folding/unfolding: <math>H</math>, <math>S</math> and <math>C_p</math>. Phenomena of protein cold denaturation. The differential scanning calorimetry technique. The nucleic acids structure and function. The ribozymes structure, function and application. Methods of chemical synthesis of peptides and nucleic acids.</p> |  |                   |                                     |         |  |     |
| Prerequisites and co-requisites             | Fundamentals of biochemistry and physical chemistry.   |  |                   |                                     |         |  |     |
| Assessment methods and criteria             | Subject passing criteria   |  | Passing threshold |                                     |         | Percentage of the final grade  |     |
|   | Two selection tests during the semester.   |  | 60.0%             |                                     |         | 0.0%   |     |
|   | Lecture - the final evaluation includes an oral examination - for the classroom mode.  |  | 60.0%             |                                     |         | 100.0%   |     |

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| Recommended reading  | Basic literature  | A.Fersht, Structure and Mechanism in protein science, Freeman 2000.<br><br>A.Cooper, Biophysical Chemistry, RSC 2004.<br><br>C.Branden & J.Tooze, Introduction to protein structure, Garland 1999. |
|  | Supplementary literature  | No requirements  |
|  | eResources addresses  |  |
| Example issues/<br>example questions/<br>tasks being completed | <p>Impact of amino acid residue structure on protein function.</p> <p>Influence of peptide bond structure on the process of protein folding.</p> <p>Enzymatic catalysis on the example of serine proteases.</p> <p>Secondary structure of proteins - association with the structure of peptide bond and properties of side residues.</p> <p>Kinetic and thermodynamic stability of proteins.</p> <p>Hierarchical structure of proteins - motives and domains.</p> |  |
| Work placement   | Not applicable  |  |