



Subject card

| | | | | | | | |
|---|--|--|----------|-------------------------------------|--|------------|-----|
| Subject name and code | Chemistry of Proteins and Nucleic Acids, PG_00037518 | | | | | | |
| Field of study | Biotechnology | | | | | | |
| Date of commencement of studies | October 2023 | Academic year of realisation of subject | | | 2026/2027 | | |
| Education level | first-cycle studies | Subject group | | | Optional subject group 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 | Faculty of Chemistry -> Faculties of Gdańsk University of Technology | | | | | | |
| Name and surname of lecturer (lecturers) | Subject supervisor | dr hab. inż. Rafał Piątek | | | | | |
| | Teachers | | | | | | |
| Lesson types | 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_U02 | The student is able to apply the knowledge of physical, inorganic, organic and quantum chemistry to predict the properties and functions of proteins and nucleic acids. | [SU3] Assessment of ability to use knowledge gained from the subject [SU2] Assessment of ability to analyse information |
| | K6_W02 | The student has knowledge of physical, inorganic, organic, and quantum chemistry as it relates to the structure and function of proteins and nucleic acids. | [SW3] Assessment of knowledge contained in written work and projects [SW1] Assessment of factual knowledge |
| | K6_W06 | The student knows and understands the relationships between the structure and properties of proteins and nucleic acids and the mechanisms involved in molecular biology, cell biology, immunology, and enzymology, in particular: 1. Understands the impact of molecular crowding on the specificity and efficiency of enzymes used in molecular biology, 2. Understands the relationship between the structure of antibodies and their function, including basic strategies for their modification, 3. Understands the concept of protein homeostasis and its role in processes leading to the formation of protein amyloids, 4. Understands how the protein folding process depends on external factors and knows how to modulate it under in vitro and in vivo conditions. | [SW1] Assessment of factual knowledge |
| Subject contents | <p>Course content – lecture</p> <p>Physicochemical properties of amino acids: characteristics of side chains, chirality. Peptide bond electronic structure, torsion angles, and their permissible values (Ramachandran plot). Secondary structures of proteins: helices (α, 3_1, π), β-sheets (parallel, anti-parallel, mixed), and loop structures; stabilization by hydrogen bonds, van der Waals interactions, and the hydrophobic effect. Dipole moment of the α-helix, twist of β-sheets. Interactions between secondary-structure elements (helix-helix: knobs into holes, ridges in grooves; helix-sheet; sheet-sheet) as a result of contact optimization. Representations of secondary structures and topological diagrams of tertiary structures.</p> <p>Motifs (supersecondary) and domains as basic structural and functional units. Tertiary structure: α-domains (coiled-coil, four-helix bundle; examples: GCN4, cytochrome b562, Rop protein; hemoglobin, muramidase), α/β domains (TIM barrel triose phosphate isomerase, methylmalonyl-CoA mutase, pyruvate kinase; α/β open-book structures Rossmann motif; saddle structures), and β domains (anti-parallel barrels RBP, SOD; Greek key and jelly roll motifs; examples: influenza virus neuraminidase and hemagglutinin).</p> <p>Thermodynamic basis of protein stability: the hydrophobic effect as the driving force of folding; parameters ΔH, ΔS, C_p; denaturation (including cold denaturation); DSC technique.</p> <p>Nucleic acids structure and function. Ribozymes structure, mechanism of action, and applications. 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 |
| | Lecture - the final evaluation includes an oral examination. | 60.0% | 100.0% |
| Recommended reading | Basic literature | <p>A.Fersht, Structure and Mechanism in protein science, Freeman 2000.</p> <p>A.Cooper, Biophysical Chemistry, RSC 2004.</p> <p>C.Branden & J.Tooze, Introduction to protein structure, Garland 1999.</p> | |
| | Supplementary literature | No requirements | |
| | eResources addresses | | |

| | |
|---|--|
| <p>Example issues/ example questions/ tasks being completed</p> | <p>How does thermodynamics determine the protein folding process?</p> <p>How do non-covalent interactions determine protein folding?</p> <p>How does the hydrophobic effect determine the protein folding?</p> <p>How do properties of peptide bond and amino acid residues affect the folding, structure and function of proteins?</p> <p>How is enzymatic catalysis related to the structure of proteins?</p> <p>How does the external environment determine the structure and function of biomacromolecules?</p> <p>How to study the structural and functional properties of biomacromolecules?</p> <p>How to create recombinant proteins of biotechnological importance?</p> |
| <p>Practical activities within the subject</p> | <p>Not applicable</p> |

Document generated electronically. Does not require a seal or signature.