#### Kanya Maha Vidyalaya, Jalandhar (Autonomous)

## SCHEME AND CURRICULUM OF EXAMINATIONS OF THREE YEAR DEGREE PROGRAMME

Bachelor of Vocation (Nutrition, Exercise and Health) (Session 2023-2024)

(Credit Based Continuous Evaluation Grading System)

Semester IV								
Course code	Course type	Course Titles	Credits L-T-P	Max Marks				- Examination time
				Total	Ext.		CA	(in Hours)
					L	P	CA	
BVNM- 4285	S	Nutritional Biochemistry	2-0-2	100	60	20	20	3+3

# Bachelor of Vocation (Nutrition, Exercise and Health) (Semester– IV) Session 2023-2024 COURSE CODE: BVNM -4285 Nutritional Biochemistry

### (Theory)

#### **Course Outcome:**

- CO (1): To understand the knowledge of classification and properties of bio molecules.
- CO (2): To understand the concept of intermediary metabolism of carbohydrates, proteins and lipids
- CO (3): To review the knowledge of enzymes, hormones and inborn errors of metabolism
- CO (4): To understand the concept of vitamins and minerals.

### Bachelor of Vocation (Nutrition, Exercise and Health) (Semester– IV) Session 2023-2024

#### COURSE CODE: BVNM -4285 Nutritional Biochemistry (Theory)

Time: 3 Hours.

Max. Marks: 100
Theory: 60

Practical: 20 CA: 20

#### **Instructions for the Paper Setter**

Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four). Each question carry 12 marks.

☐ Candidates are required to attempt five questions, selecting at least one question from each section.

☐ The fifth question may be attempted from any Section.

#### UNIT - I

- 1. Classification and properties of biomolecules:
  - Carbohydrates- classification and importance of monosaccharide, disaccharides and polysaccharides (without structures)
  - Classification of lipids (without structures)
  - Classification of amino acids and proteins- Essential and non-essential amino acids (without structures)

#### **UNIT-II**

- 2. Intermediary metabolism: Overview (no structures)
  - Carbohydrates- Glycolysis, gluconeogenesis, TCA cycle.
  - Proteins- Urea cycle.
  - Lipids- $\beta$ -oxidation and *de novo* synthesis of fatty acids, ketone bodies.

#### **UNIT-III**

- 3. Enzymes:
  - Definition and classification of enzymes; Coenzymes.
  - Factors affecting enzyme catalysis.
- 4. Hormones:
  - Introduction to hormones.
  - Mechanism of hormone action; biological role of insulin and glucagon.

#### **UNIT-IV**

- 5. Vitamins: Vitamins- biochemical role
  - Fat soluble vitamins A, D, E and K
  - Water soluble vitamins—(B1 and B2 only) and C

- 6. Minerals (elementary aspects):
  - Macrominerals– Calcium, sodium, potassium, magnesium
  - Microminerals– Iron, copper, zinc, iodine.

#### **References:**

- Berg JM, Tymoczko JL and Stryer L. (2002) Biochemistry 5th ed. W.H. Freeman.
- West ES, Todd WR, Mason HS and Van Bruggen JT: Textbook of Biochemistry, 4th Ed.Amerind Publishing Co. Pvt. Ltd.
- Murray RK, Granner DK, Mayes PA and Rodwell VW, (2003) Harper's IllustratedBiochemistry, 26th ed. McGraw-Hill (Asia).
- Nelson DL and Cox MM. (2005) Principles of Biochemistry, 4th ed. Freeman andCompany.
- Voet D and Voet JG. (2004) Biochemistry 3rd ed. John Wiley and Sons.

# Bachelor of Vocation (Nutrition, Exercise and Health) (Semester– IV) Session 2023-2024 COURSE CODE: BVNM -4285 Nutritional Biochemistry (Practical)

#### **Course Outcome:**

- CO (1): To knowledge about qualitative analysis of monosaccharide, disaccharide andpolysaccharide.
- CO (2): To knowledge about quantitative estimation of glucose.
- ${
  m CO}$  (3): To knowledge about test the reaction of protein fats and carbohydrate in bread, milk andegg

# Bachelor of Vocation (Nutrition, Exercise and Health) (Semester– IV) Session 2023-2024 COURSE CODE: BVNM -4285 Nutritional Biochemistry (Practical)

Time: 3hrs Marks: 20

#### **CONTENTS:**

- 1. Qualitative analysis of monosaccharide, disaccharide and polysaccharide.
- 2. Quantitative estimation of glucose.
- 3. To test the reaction of protein fats and carbohydrate in bread, milk and egg.