

# CALICUT UNIVERSITY – FOUR-YEAR UNDER GRADUATE PROGRAMME (CU-FYUGP)

## **BSc CHEMISTRY**

Programme	B.Sc Chemistry							
Course Title	ORGANIC AND PHYTOCHEMISTRY							
Type of Course	MINOR							
Semester	III							
Academic	200-299							
Level								
Course Details	Credit	Lecture	Tutorial	Practical	Total			
		per week	per week	per week	Hours			
	4	3	-	2	75			
Pre-requisites	1. Basic concepts of	Organic Cher	nistry					
	2. Basic concepts of l	Biomolecules	S					
Course	This course ensure	students to	acquire a pr	ofound under	rstanding of			
Summary	Organic Chemistry b	y emphasizir	ng fundament	tal reactions a	nd concepts,			
	and to explore the i	mportance of	of Organic C	Chemistry in t	the study of			
	biomolecules.							

# **Course Outcomes (CO):**

CO	CO Statement	Cognitive Level*	Knowledge Category#	Evaluation Tools used
CO1	To understand the fundamental concepts of reaction mechanisms through the step by step processes involved in chemical reactions	U	С	Instructor-created exams / Assignments
CO2	To recognize the various types of organic reactions and reaction intermediates	Ap	Р	Assignment / seminar/quizes
CO3	To understand how different functional groups confer distinct properties and reactivity, influencing the chemical behaviour of molecules.	U	С	Assignment/Seminar/Class test
CO4	To appreciate the importance of biomolecules in	Ap	Р	Group work /Assignment/class test

	recognizing their central role in life processes.			
CO5	To emphasize how organic chemistry provides a framework for unravelling the complexities of bio molecular structures.	Ap	Р	Group work /Assignment/class test
CO6	To empower students to cultivate analytical skills in organic qualitative/quantitative analysis by emphasizing systematic approaches.	Ap	P	Observation of practical skill/Viva voce

# **Detailed Syllabus:**

Module	Unit	Content	Hrs	Marks
I		Basic concepts of Organic Chemistry	15	30
	1	Homolytic and heterolytic fission with suitable examples. Curly arrow rules. Types of reagents -Electrophiles, Nucleophiles and Free radicals.	1	
	2	Electron Displacement Effects: Inductive effect, definition, Characteristics - +I and -I groups. Applications: Acidity of carboxylic acids-effect of substituents.	2	
	3	Electromeric effect: Definition, Characteristics - +E effect and -E effect. Addition of H <sup>+</sup> to ethene and addition of CN <sup>-</sup> to acetaldehyde.	2	
	4	Mesomeric effect: Definition, Characteristics - +M and -M groups. Applications: Comparison of electron density in benzene, nitrobenzene, phenol and aniline.	2	
	5	Hyperconjugation effect: Definition, Characteristics. Applications: comparison of stability of But-1-ene and But-2-ene.	2	
	6	Steric effect and its importance in reactivity.	1	
	7	Reaction intermediate: Type, shape and stability of carbocations, carbanions and free radicals.	3	
	8	Types of organic reactions: Addition, Elimination, Substitution, Rearrangement and Redox reactions-Definition and example.	2	
II		Chemistry of Alkyl halides, Alcohols and Phenols	10	23
	9	Akyl halides- Preparation of alkyl halides from alkanes and alkenes-Wurtz reaction and Fittig's reaction. SN <sup>1</sup> and SN <sup>2</sup> reactions of alkyl halides-Mechanism and stereochemistry.	3	

<sup>\* -</sup> Remember (R), Understand (U), Apply (Ap), Analyse (An), Evaluate (E), Create (C) # - Factual Knowledge(F) Conceptual Knowledge (C) Procedural Knowledge (P) Metacognitive Knowledge (M)

	10	Alashala: Proporation from Crimanal reasont Demonstrian of	2	
	10	Alcohols: Preparation from Grignard reagent – Preparation of ethanol from molasses –	\ \( \( \)	
		Wash, rectified spirit, absolute alcohol, denatured spirit, proof spirit and power alcohol		
		(mention only).		
	11	Reactions of alcohols-Substitution, dehydration, oxidation and	3	
	11	esterification.	)	
		Haloform reaction - iodoform test -Luca's test-Chemistry of		
		methanol poisoning, harmful effect of ethanol in human body.		
	12	Phenols: Preparation from chlorobenzene. Comparison of acidity of	1	
	12	phenol, p-nitrophenol and p-methoxyphenol.	1	
	13	Preparation and uses of phenolphthalein.	1	
	13	Preparation and uses of phenorphinatem.	1	
III		Chemistry of Carbonyl compounds and Amines	10	22
	14	Aldehydes & Ketones: Preparation from alcohols. Comparison of	1	
		reactivity of aldehydes and ketones.		
	15	Nucleophilic addition reactions in aldehydes and ketone. Addition	2	
		of HCN and bisulphite. Clemmensen reduction and Wolff Kishner		
		reduction.		
	16	Carboxylic Acids: Preparation from Grignard reagent-	2	
		Decarboxylation-Kolbe		
		electrolysis.		
	17	Amines: Preparation from nitro compounds-Hofmann's bromamide	3	
		reaction, Hofmann's carbylamines reaction. Basicity: Comparison		
		of basicity of ammonia, methylamine and aniline.		
	18	Diazonium salts: Preparation and synthetic application of benzene	2	
		diazonium chloride. Preparation and uses of methyl orange.		
IV		Biomolecules	10	23
	19	Carbohydrates: Classification with examples-cyclic structures of	2	
	19	Carbohydrates: Classification with examples-cyclic structures of glucose and fructose - Applications of carbohydrates.	2	
	19			
		glucose and fructose - Applications of carbohydrates.		
		glucose and fructose - Applications of carbohydrates.  Proteins: Amino acids- Classification, Zwitter ion formation – Peptide linkage – Polypeptides and proteins – Primary, secondary and		
		glucose and fructose - Applications of carbohydrates.  Proteins: Amino acids- Classification, Zwitter ion formation – Peptide linkage – Polypeptides and proteins – Primary, secondary and tertiary structure of proteins – Globular and fibrous proteins –		
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		glucose and fructose - Applications of carbohydrates.  Proteins: Amino acids- Classification, Zwitter ion formation – Peptide linkage – Polypeptides and proteins – Primary, secondary and tertiary structure of proteins – Globular and fibrous proteins – Denaturation of proteins. Enzymes: Characteristics and examples.  Natural products: Alkaloids: Extraction, Classification, Source,	4	
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•	20	glucose and fructose - Applications of carbohydrates.  Proteins: Amino acids- Classification, Zwitter ion formation — Peptide linkage — Polypeptides and proteins — Primary, secondary and tertiary structure of proteins — Globular and fibrous proteins — Denaturation of proteins. Enzymes: Characteristics and examples.  Natural products: Alkaloids: Extraction, Classification, Source, structure and physiological functions of nicotine, coniine and piperine.  Terpenes: Classification with examples, Isoprene rule — Isolation of essential oils by steam distillation — Uses of lemongrass oil, eucalyptus oil and sandalwood oil — Source, structure and uses of citral and menthol — Natural rubber — Vulcanization and its advantages.	1 3	
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24	Study of the reactions of functional groups from the following list.	20	
	1. Phenols –(phenol)		
	2. Amines-(aniline)		
	3. Aldehydes and Ketones-(benzaldehyde, benzophenone).		
	4. Carboxylic acids (benzoic acid, cinnamic acid).		
	5. Carbohydrates (glucose).		
	6. Amides (benzamide, urea)		
25	Organic Preparations.	6	

#### References

- 1. Morrison, R. T. & Boyd, R. N., Organic Chemistry, Dorling Kindersley (India) Pvt. Ltd. (Pearson Education).
- 2. Bhal and Bhal, Advanced Organic Chemistry, 2nd Edition, S. Chand Publisher, 2012.
- 3. I. L. Finar, Organic Chemistry, Vol. I & II, 5th Edn., Pearson Education, New Delhi, 2013.
- 4. M. K. Jain, S. C. Sharma, *Modern Organic Chemistry*, 3<sup>rd</sup> Edn., Vishal Publishing Company Co., 2010.
- 5. K. S. Tewari, N. K. Vishnoi, S. N. Mehrotra, *A Textbook of Organic Chemistry*, 2<sup>nd</sup> Edn., Vikas Publishing House, New Delhi, 2004.
- 6. O.P Agarwal, Chemistry of Organic Natural Products, 30 th Edn. Goel Publications, 2006
- 7. S.P Bhutani, Chemistry of Biomolecules, Ane Books Pvt Ltd, 2000
- 8. B. S. Furniss, A. J. Hannaford, P. W. G. Smith, A. R. Tatchell, *Vogel's Textbook of Practical Organic Chemistry*, 5<sup>th</sup> Edn., Pearson Education, Noida, 2014.
- 9. F. G. Mann, B. C. Saunders, *Practical Organic Chemistry*, 4<sup>th</sup> Edn., Pearson Education, Noida, 2011.
- 10. V.K Ahluwalia, S.Dhingra. Comprehensive Practical Organic Chemistry, Universities Press, Hyderabad, 2004.

## **Mapping of COs with PSOs and POs:**

	PSO 1	PSO 2	PSO 3	PSO4	PS O5	PSO 6	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO 1	2	ı	2	1	1	1	2			1	2	1	
CO 2	2		2	1	1	1	2			2	1	1	
CO 3	2	-	2	-	-	2	2			2	1		

CO 4	2	-	2		2	2	2		2	1	
CO 5	2		ı	1	2	ı	2		2	1	
CO 6	2	-	2		-	2	2	1		2	1

## **Correlation Levels:**

Level	Correlation
-	Nil
1	Slightly / Low
2	Moderate / Medium
3	Substantial / High

## **Assessment Rubrics:**

- Quiz / Assignment/ Discussion / Seminar
- Midterm Exam
- Practical exam (20%)

# **Mapping of COs to Assessment Rubrics:**

	Internal Exam	Assignmen t	Seminar/Gr oup Discussion	Quizes/viva	Observation Of practical Skill	End Semester Examinations
CO 1	✓	✓				✓
CO 2	✓	✓		✓		✓
CO 3	✓		✓			✓
CO 4		✓	✓			✓
CO 5		✓	✓			<b>√</b>
CO 6				✓	1	<b>√</b>