

## **Course Specifications**

Course Title:	Organic Chemistry
Course Code:	2062205-3
Program:	Bachelor in Food Science and Nutrition
Department:	Food Sciences and Nutrition Department
College:	College of Science
Institution:	Taif University







## **Table of Contents**

A. Course Identification	
6. Mode of Instruction (mark all that apply)	3
B. Course Objectives and Learning Outcomes	
1. Course Description	3
2. Course Main Objective	3
3. Course Learning Outcomes	3
C. Course Content	
D. Teaching and Assessment5	
1. Alignment of Course Learning Outcomes with Teaching Strategies and Assessment Methods	5
2. Assessment Tasks for Students	5
E. Student Academic Counseling and Support5	
F. Learning Resources and Facilities	
1.Learning Resources	6
2. Facilities Required	6
G. Course Quality Evaluation	
H. Specification Approval Data6	

## A. Course Identification:

1.	Credit hours: 3 Hours			
2.	2. Course type			
a.	University College Department $$ Others			
b.	Required $$ Elective			
3.	3. Level/year at which this course is offered: 5 <sup>th</sup> Level / 2 <sup>th</sup> year			
4. Pre-requisites for this course (if any): General chemistry (1) (204101-4)				
5.	5. Co-requisites for this course (if any): None			

#### 6. Mode of Instruction (mark all that apply)

No	Mode of Instruction	<b>Contact Hours</b>	Percentage
1	Traditional classroom	$\checkmark$	100%
2	Blended		
3	E-learning		
4	Distance learning		
5	Other		

#### 7. Actual Learning Hours (based on academic semester)

No	Activity	Learning Hours		
Contac	Contact Hours			
1	Lecture	30		
2	Laboratory/Studio	۲0		
3	Tutorial	-		
4	Others (specify)	-		
	Total	°0		

\*The length of time that a learner takes to complete learning activities that lead to achievement of course learning outcomes, such as study time, homework assignments, projects, preparing presentations, library times

## **B.** Course Objectives and Learning Outcomes:

#### **1.** Course Description

Organic chemistry is considered the backbone of organic chemistry, it concerns by classification of organic compounds, structure of aliphatic organic compounds and their functional groups. In addition to methods of their preparation and mechanistic chemical reactions.

#### 2. Course Main Objective

- Recognize the nomenclature of different organic compounds
- List the functional groups in organic compounds.
- Explain the preparation of some organic compounds.
- Memorize the chemical reactions of some organic compounds
- Recognize the properties of some c organic compounds.
- Explain the reaction mechanism of some organic compounds.
- Recognize the difference between isomers.

#### **3.** Course Learning Outcomes:

	CLOs	Aligned PLOs
1	Knowledge and Understanding	
1.1	State the Nomenclature of different Aliphatic and aromatic organic compounds and the chemical reactions of some organic compounds	K1
1.2	Memorize the Methods of preparation of some organic compounds	K1

	CLOs	Aligned PLOs
1.3	Outline the properties, reaction mechanism of some organic compounds	K4
2	Skills:	
2.1	compare the features that must be present in a compound to be reactive to various reagents	<b>S</b> 3
2.2	2.2 Design a synthesis for any aliphatic organic class and compounds.	
3	Values:	
3.1	Able to perform research about organic compounds in teamwork.	<b>V1</b>
3.2	Able to work effectively in groups and exercise leadership when appropriate.	V2
3.3	Able to perform all laboratory procedures applying high standards of quality and professionalism.	V3

## **C.** Course Content

No	List of Topics	Contact Hours
1	Introduction to organic compounds Hybridization and Bonding	
2	Functional groups and Aromaticity	3
3	Alkanes and cycloalkanes and benzenes	3
4	Isomerism: Conformation and optical isomerism	3
5	Aldehydes and ketones	3
6	Carboxylic acids and their derivatives	3
7	Alkyl halides	3
8	Alcohols, thiols and Phenols	3
9	Ether, Epoxide and thioester.	3
10	Amines and nitriles.	3
	Total	30
Expe	rimental Topics	
1	Safety Guidelines	2
2	Identification of aliphatic carboxylic acids:	2
2	Oxalic acid, Tartaric and citric acids	
3	Identification of aromatic carboxylic acids:	2
5	Benzoic, phthalic and salicylic acids	2
4	Identification of ammonium and sodium salts of alightic acids and aromatic	
- T	acids	
5	Identification of aromatic amines:	2
5	(aniline hydrochloride and aniline sulfate)	
6	Identification of carbohydrates (Monosaccharides):	2
0	Glucose and fructose	
7	Identification of carbohydrates (Disaccharides) and (Polysaccharides):	2
	Maltose, sucrose and starch	
8	General scheme for identification of organic solid unknown	2
9	Purification and chromatography	2
10	Isolation of caffeine from tea and Isolation of paprika pigments from paprika	2
	Total	20

畿

#### **D.** Teaching and Assessment

# **1.** Alignment of Course Learning Outcomes with Teaching Strategies and Assessment Methods

Code	Course Learning Outcomes	Teaching Strategies	Assessment Methods
1.0	Knowledge and Understanding		
1.1	State the Nomenclature of different Aliphatic and aromatic organic compounds	- Lecture	- Written exam
1.2	Memorize the Methods of preparation of some organic compounds.	- Lecture	- Quizzes
1.3	Outline the properties, reaction mechanism of some organic compounds.	- Lecture & Group discussion	- MCQ
2.0	Skills:		
2.1	Explain the features that must be present in a compound to be reactive to various reagents	<ul><li>Lecture</li><li>Solving problems</li></ul>	- Written exam
2.2	design a synthesis for any organic class and compounds	- Brain storming	- Written exam -
3.0	Values:		
3.1	Able to perform research about organic compounds in teamwork.	- Groups discussions	- Project
3.2	Able to work effectively in groups and exercise leadership when appropriate.	<ul> <li>Problems solving &amp; Project</li> </ul>	<ul> <li>Oral discussion and Lab exam</li> </ul>
3.3	Able to perform all laboratory procedures		- Lab exam

#### 2. Assessment Tasks for Students:

#	Assessment task*	Week Due	Percentage of Total Assessment Score
1	Assignment and Interaction during lectures	Continues	10%
2	Midterm exam	5-6	20%
3	Weekly Lab. Reports	Continues	20%
4	Practical exam	11	10%
5	Final exam	12	40%

\*Assessment task (i.e., written test, oral test, oral presentation, group project, essay, etc.)

## E. Student Academic Counseling and Support:

## Arrangements for availability of faculty and teaching staff for individual student consultations and academic advice:

- Arrangements for availability of faculty and teaching staff for individual student consultations and academic advice. (include amount of time teaching staff are expected to be available each week)
- Each faculty member is assigned a group of students for continuous academic advice for a period of ten office hours weekly (10 hours/week).
- Staff is available for individual student consultations during this period.

## **F. Learning Resources and Facilities**

#### **1. Learning Resources:**

	1) John E. McMurry (2011): Fundamentals of Organic Chemistry,
Required Textbooks	Brooks/Cole, Cengage Learning, 7th Edition.
	2) Organic Chemistry, F. Carey and R. Atkins, 3rd Edition McGraw Hill.
	1) Organic Chemistry, Second Edition, G. L. Patrick, Department of
	Chemistry and Chemical Engineering, Paisley University, Paisley, Scotland,
	BIOS Scientific Publishers (2005).
<b>Essential References</b>	2) Paula Yurkanis Bruice (2016): Essential Organic Chemistry, Pearson
	Education Limited, 3rd Edition
Materials	3) List Electronic Materials, Web Sites, Facebook, Twitter, etc.
	4) Other learning material such as computer-based programs/CD, professional
	standards or regulations and software.
	Internet, organic chemistry websites.
Electronic Materials	Organic chemistry: <u>https://www.organic-chemistry.org/</u>
Other Learning	N
Materials	None

#### 2. Facilities Required

Item	Resources
Accommodation (Classrooms, laboratories, demonstration rooms/labs, etc.)	<ul> <li>Lecture rooms should be large enough to accommodate 30 students; number of students should not more than 30 students.</li> <li>Lecture rooms should be will prepared, good ventilated, lightening, full equipped</li> <li>Safety Measures and emergency exits</li> </ul>
<b>Technology Resources</b> (AV, data show, Smart Board, software, etc.)	<ul> <li>Laptop with Data show and internet connection are still required for good teaching.</li> </ul>
Other Resources (Specify, e.g. if specific laboratory equipment is required, list requirements or attach a list)	<ul> <li>Tutorials should be included in the time frame of the</li> <li>course</li> </ul>

## **G.** Course Quality Evaluation

Evaluation Areas/Issues	Evaluators	<b>Evaluation Methods</b>
1. Student evaluation by the end of the course.	- students	- Direct
2- Another student evaluation collected by the quality assurance unit.	- Students	- Direct
3. Course evaluation by the other colleges	- Faculty	- Direct
4. Evaluation by the quality assurance unit	- Faculty	- Direct

**Evaluation areas** (e.g., Effectiveness of teaching and assessment, Extent of achievement of course learning outcomes, Quality of learning resources, etc.)

**Evaluators** (Students, Faculty, Program Leaders, Peer Reviewer, Others (specify) Assessment Methods (Direct, Indirect)

## **H.** Specification Approval Data

Council / Committee	Department council - Academic Development Committee		
Reference No.	Department council NO: 5	Subject NO: 2	
Date	08 /07/1444 H		

تعلوم الغذاء والتغذية Food Science and Nutrition Department