

SEMESTER – II
ENZYMES & ANALYTICAL TECHNIQUES
PRACTICAL

Programme: B.Sc.
Course Code: U20/BIC/DSC/201/P
Course Type: DSC - 2
No. of credits: 1

Max. Hours: 45
Hours per week: 3
Max. Marks: 50

Course objective:

Acquire skills about various important techniques of separation.

Course Outcomes:

CO1: Enhance their skills in qualitative identification of amino acids.

CO2: Evaluate various components Separation techniques.

PRACTICAL SESSIONS

1. Qualitative Analysis of Amino acids (4 sessions)
2. Separation of Sugars by Paper Chromatography
3. Separation of Amino Acids by Paper Chromatography
4. Separation of Lipids by TLC
5. Separation of Plant Pigments on Alumina Column
6. Gel Filtration Chromatography
7. Paper Electrophoresis
8. Dialysis
9. Formal Titration of Amino Acid – Glycine

MODEL QUESTION PAPER
PRACTICAL

Course Code: U20/BIC/DSC/101/P
Credits: 1

Max Time: 2 Hrs
Max. Marks: 50

Answer the following

1. Write the principles for the given experiments. 2 x 5 = 10 M
 - a)
 - b)
2. Identify the amino acid present in the given sample. 2 x 10 = 20 M
Write the flowchart and structure for the identified amino acids.
 - a)
 - b)
3. Perform Thin layer chromatography for the given mixture. Determine R_f value for the standards and unknown and identify the unknown. 10 M
4. Viva 5 M
5. Record 5 M