

Module description

Module title: Bioinformatics– practical part.

Module code: BCH 445

Year: 1445 H (2024) – second semester.

Mark distribution:

Total mark is 30:

- 2 Marks for conducting the experiment
- 3 marks for homework
- 6 marks for reports
- 5 marks for quizzes
- 14 marks for final exam (**within week 18**)

Module labs:

| No. | Lab Title | Date |
|-----|------------------------------------------------------------------------|--------|
| 0 | Preparation of laboratory food samples | 21 Jan |
| 1 | Determination of total acidity of food | 4 Feb |
| 2 | Estimation of reducing sugars by dinitrosalicylic acid method | 11 Feb |
| 3 | Estimation of total protein in milk and egg using turbidimetric method | 18 Feb |
| 4 | Estimation of inorganic phosphate in soft drinks | 3 Mar |
| 5 | Estimation of proline in honey | 10 Mar |
| 6 | Determination of caffeine content in tea | 17 Mar |
| 7 | Estimation of total phenolic content in different plants | 24 Mar |
| 8 | Determination of sodium benzoate in fruit juice | 21 Apr |
| 9 | Determination of calcium in milk | 28 Apr |
| | <i>Final revision</i> | |