

**COURSE DATA****DATA SUBJECT****Code:** 33975**Name:** Organic Chemistry**Cycle:** Undergraduate Studies**ECTS Credits:** 6**Academic year:** 2026-27**STUDY (S)**

Degree	Center	Acad. year	Period
1103 - Degree in Food Science and Technology	Facultat de Farmàcia i Ciències de L'alimentació	1	First quarter

SUBJECT-MATTER

Degree	Subject-matter	Character
1103 - Degree in Food Science and Technology	Chemistry	BASIC

COORDINATION

CUÑAT ROMERO ANA CARMEN

SUMMARY

Organic Chemistry is taught in the first semester of first year of the degree in Food Science and Technology and it is a four-month basic training course. The curriculum consists of 6 ECTS credits in total.

This course is intended for students to improve the skills acquired in organic chemistry courses in high school and, in some respects, to complete them. These skills will

establish the essential foundations, so that the student can be subsequently addressed into the study of the various aspects of the Chemistry of food related to organic chemistry and basic compounds that form part of their field of study. Being the subject integrated in the degree of Food Science and Technology, the approach to chemical phenomena under study, should be specifically focused on the processes related to their specific training.

The course has a mixed character (theoretical and practical) and methodology is based on lectures, seminars, tutorials, and classes addressed to the resolution of questions and problems related with topics presented in lectures.



Basic guidelines contained in the program are articulated around the fundamental concepts in organic chemistry. In particular, it is intended that concepts of structure, bonding, functional groups, properties and basic reactivity of special significance organic molecules as components of food will be acquired by students.

PREVIOUS KNOWLEDGE

RELATIONSHIP TO OTHER SUBJECTS OF THE SAME DEGREE

There are no specified enrollment restrictions with other subjects of the curriculum.

OTHER REQUIREMENTS

Relationship to other subjects of the same degree

There are no specified enrollment restrictions with other subjects of the curriculum.

Other requirements

There are no other specified requirements.

COMPETENCES / LEARNING OUTCOMES

1103 - Degree in Food Science and Technology

Be able to name and formulate inorganic and organic chemical compounds.

Be able to relate the presence of functional groups in molecules with their reactivity against different processes (replacement, removal, addition, hydrolysis, oxidation, reduction, etc.).

Be capable of explaining phenomena and processes related to basic aspects of chemistry in an understandable style.

Capacidad para buscar y encontrar conocimientos relacionados con el área, siempre aplicando la capacidad crítica y autocrítica.

Capacidad para construir un texto escrito comprensible y organizado.

Capacidad para interpretar, valorar y comunicar datos relevantes haciendo uso del lenguaje propio de la química orgánica y de las tecnologías de la información y la comunicación.

Capacidad para transmitir ideas, analizar problemas y resolverlos con espíritu crítico, adquiriendo habilidades de trabajo en equipo y asumiendo liderazgo cuando sea apropiado.

Desarrollar habilidades para poder emprender estudios posteriores, especialmente en el ámbito de la investigación científica y el desarrollo tecnológico.

Develop the ability to estimate the risks associated with the use of chemicals and laboratory processes.



- Know how to apply the general rules of nomenclature for organic compounds, including stereochemistry.
- Know the different functional groups found in organic molecules and relate the presence of functional groups with the physico-chemical properties of organic molecules.
- Know the general reactivity of the most important functional groups found in organic molecules.
- Know the mechanisms of the most important chemical transformations.
- Know the methods most commonly used for obtaining the different types of compounds.
- Saber aplicar los conocimientos propios del área al mundo profesional.
- Understand and be able to predict the behaviour of organic compounds in different environments (chemical, biological, environmental).

DESCRIPTION OF CONTENTS

1. General concepts. Link in organic molecules

Scope of study of Organic Chemistry. Atomic structure. Bonding types: ionic and covalent. Structure and binding in organic compounds: Lewis model and resonant shapes; Valencia link theory, hybrid orbitals, polar bonds; Molecular Orbital Theory

2. Structure and physical properties of organic molecules. Composite families

Alkanes and cycloalkanes, structure and nomenclature. Functional groups, families of compounds. Nomenclature organic compounds. Intermolecular interactions and physical properties

3. Isomery

Constitutional isomería vs Stereoisomería. Stereogenic centers. Chiral molecules and optical activity. Enantiomers vs Diasteretomers. Fischer's projections

4. Introduction to the reactivity of organic molecules. Reaction mechanisms

Reactivity of the alcans. Types of reactions in organic chemistry. Thermodynamics and reaction kinetics. Mechanisms and intermediate reaction. The acid-base reaction as a reactivity model. Acidic and basic organic compounds. Parameters that influence the behavior of organic substances.



5. Unsaturated Hydrocarbon compounds

Alkenes, Alkynes and Aromatic compounds. Structure, nomenclature and physical properties. Relative stability. Basic reaction concepts for alkenes and alkynes. Double conjugated links. Aromatic compounds: properties and basic concepts of aromatic electrophile substitution

6. Compounds with simple carbon-heteroatom links

Halogenated organic compounds. Alcohols, phenols. Ethers. Amines. Sulfur compounds. Substitution and elimination reactions.

7. Compounds with multi-links carbon-heteroatom

The carbonyl group, structure. Aldehydes and ketones. Nucleophilic addition reactions. Oxidation-reduction reactions. The Carboxyl group, carboxylic acids and derivatives. Reactivity of carboxylic acids. Transformations of carboxylic acid derivatives.

8. Carbohydrates

Classification and structure. Monosaccharides. Cyclic structure of sugars. Disaccharides. Polysaccharides. Sugar derivatives.

9. Lipids

Classification. Structure and properties of fatty acids. Lipids of biological interest

10. Proteins and nucleic acids

Structure and properties of amino acids. Peptides and proteins: the peptide bond. Structure of peptides and proteins. Structure and function of nucleic acids.

WORKLOAD

PRESENCIAL ACTIVITIES

Activity	Hours
Tutorials	2,00
Theory	45,00
Seminar	10,00
Total hours	57,00

**NON PRESENCIAL ACTIVITIES**

Activity	Hours
Attendance at other activities	0,00
Individual or group project	10,00
Independent study and work	8,00
Preparation of lessons	60,00
Preparation for assessment activities	12,00
Resolution of case studies	0,00
Total hours	90,00

TEACHING METHODOLOGY

The development of the course is structured around different activities: lectures in the theory sessions, tutorials, problem resolution sessions and coordinated seminars.

In **lectures**, an overview of the topic will be given to the students, focusing on those most interesting key concepts for a better understanding. The most recommended resources for further preparation of each issue will also be included.

Concerning **tutorials**, they are one-hour sessions supervised by the teacher, with a small number of students (20 max.) mainly devoted to work on problems, with a total of 2 sessions. Teacher will guide the students on all elements of the learning process, both in terms of global approaches as to specific issues.

The seminar sessions will be basically addressed to the **resolution of problems** and will be developed following two different strategies. In some sessions the teacher will explain a number of selected problems through which students can learn to identify the essential elements of the approach and the resolution of the problems of this topic. Teacher will be the most active agent in this case. In other sessions, the role will entirely fall in the student, who will have to face similar and more complex problems and will expose them to other students.

There will be two seminar sessions coordinated with the other subjects of the first semester, known as **Coordinated seminars** and devoted to oral presentation of works carried out by teams (3-4 students):

- Every student in a team (3-4 students) must prepare a coordinated seminar for semester and course (not all the students will expose works in all the subjects). The participation in this kind of seminars is compulsory to pass Organic Chemistry.

- The coordinator of the first year facilitates the subject for the coordinated seminar to every student, and any incident must be communicated to him.

- Teachers will guide students in the preparation of their reports and oral presentation of the

corresponding topics.



- Students involved in several courses in an academic year will prepare a number of seminars proportional to the number of matters enrolled. In September, these students must contact the coordinators of these different courses.
- Erasmus students must contact with the degree coordinator in the first fifteen days after joining the University of Valencia because he will assign them the corresponding seminars.
- The order of presentation of the different components of each team will be communicated 24 hours before the oral presentation's time.
- Instructions to elaborate the report and to prepare the oral communication, and also some aspects of the evaluation of these seminars, will be accessible for students in "aula virtual".

EVALUATION

The assessment of the student learning will take place in three stages:

1- A written test to ensure the level of knowledge and understanding of the subject contents presented in lectures. This section will contribute to the final grade with a percentage of 80%. To pass the course the student must score at least 4.5 (out of 10) in the written test.

2- Participation in lectures, tutorials and seminars not coordinated: This section will contribute to the final grade with a percentage of 10%. It is compulsory to attend tutorials.

3- Coordinated Seminar: Presentation and discussion of a topic related to the contents explained in class. The assesment will include subject understanding and skills for presentation and discussion. The contribution to the final grade for this section will be a percentatge of 10%.

- Evaluation (note) of students in a coordinated a seminar will be assumed for other subjects of the same year and term.

- The implementation of the coordinated seminar is mandatory.

The evaluation criteria are unique and public. Evaluation will consider the written essay, the presentation and defense of the work as well as fulfillment of time schedule and the review of other students (after the template in the virtual classroom).

Students that have not passed the subject and need to be re-evaluated will keep the seminar marks during two academic years. After this period, students should present again the coordinated seminar. Students must attend all seminars or adequately justify the reasons for not attending.

- When a student has not performed the written test (item 1) but has passed participation and seminar



stages (items 2 and 3), the final assessment will be NOT PRESENTED

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