

Chemistry (GATE-XL -P, Compulsory)

Unit 1: Atomic Structure and Periodicity

Planck's quantum theory, wave particle duality, uncertainty principle, comparison between Bohr's model and quantum mechanical model of hydrogen atom, electronic configuration of atoms and ions.

Hund's rule and Pauli's exclusion principle.

Periodic table and periodic properties: ionization energy, electron affinity, electronegativity and atomic size.

Unit 2: Structure and Bonding

Ionic and covalent bonding, MO and VB approaches for diatomic molecules, VSEPR theory and shape of molecules.

Hybridization, resonance, dipole moment, structure parameters such as bond length, bond angle and bond energy, hydrogen bonding and van der Waals interactions.

Ionic solids, ionic radii and lattice energy (Born-Haber cycle). HSAB principle.

Unit 3: s, p and d Block Elements

Oxides, halides and hydrides of alkali, alkaline earth metals, B, Al, Si, N, P, and S.

General characteristics of 3d elements.

Coordination complexes: valence bond and crystal field theory, color, geometry, magnetic properties and isomerism.

Unit 4: Chemical Equilibria

Osmotic pressure, elevation of boiling point and depression of freezing point, ionic equilibria in solution, solubility product, common ion effect, hydrolysis of salts, pH, buffer and their applications.

Equilibrium constants (K_c , K_p and K_x) for homogeneous reactions.

Unit 5: Electrochemistry

Conductance, Kohlrausch law, cell potentials, EMF, Nernst equation, thermodynamic aspects and their applications.

Unit 6: Reaction Kinetics

Rate constant, order of reaction, molecularity, activation energy, zero, first and second order kinetics, catalysis and elementary enzyme reactions.

Reversible and irreversible inhibition of enzymes.

Unit 7: Thermodynamics

Qualitative treatment of state and path functions, First law, reversible and irreversible processes, internal energy, enthalpy, Kirchoff equation, heat of reaction, Hess's law, heat of formation.

Second law, entropy and free energy. Gibbs-Helmholtz equation, free energy change and spontaneity, Free energy changes from equilibrium constant.

Unit 8: Structure-Reactivity Correlations and Organic Reaction Mechanisms

Acids and bases, electronic and steric effects, Stereochemistry, optical and geometrical isomerism, tautomerism, conformers and concept of aromaticity.

Elementary treatment of SN1, SN2, E1, E2 and radical reactions, Hoffmann/Saytzeff rules, addition reactions, Markownikoff rule and Kharasch effect.

Elementary hydroboration reactions. Grignard's reagents and their uses.

Aromatic electrophilic substitutions, orientation effect as exemplified by various functional groups.

Identification of common functional groups by chemical tests.

Unit 9: Chemistry of Biomolecules

Amino acids, proteins, nucleic acids and nucleotides. Peptide sequencing by chemical and enzymatic proteolytic methods.

DNA sequencing by chemical and enzymatic methods.

Carbohydrates (up to hexoses only).

Lipids (triglycerides only).

Principles of biomolecule purification-Ion exchange and gel filtration chromatography. Identification of these biomolecules and Beer-Lambert's law.

Food Technology Institutes



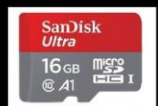
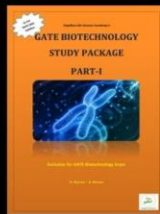
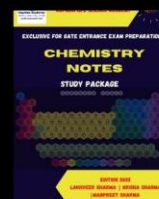
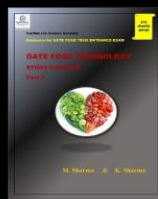
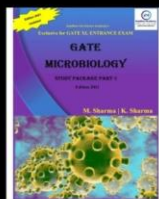
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