

BOROUGH OF MANHATTAN COMMUNITY COLLEGE

City University of New York

Department of Science

Title of Course Fundamentals of General, Organic and
Biological Chemistry II
CHE 122
Semester Fall, 2006
Credits 4

Class hours 3**Lab hours** 3**Instructor**
Information**Name:****Office:****Room:****Email:****A. COURSE DESCRIPTION:**

Fundamentals of General, Organic and Biological Chemistry I CHE 121

Fundamentals of General, Organic and Biological Chemistry II CHE 122

4 cr. 3 hrs. 3 lab hrs. (per term)

This course is the second semester of a two semester course sequence that introduces principles and concepts of general, organic and biological chemistry. The laboratory will provide experimental applications of these chemical topics.

CHE 121-CHE 122 Two terms required. Liberal Arts Elective. Recommended for students intending to transfer to bachelor degree nursing and allied health science curricula.

CHE 121-CHE 122 cannot be granted credit to fulfill degree requirements for A.S. (Science) and for A.S. (Engineering Science).

CHE 121-CHE 122 does not meet science requirement for A.A. (Liberal Arts).

Prerequisites/Co-requisites

CHE 121, Or Permission of the Department of Science.

Basic Skills Prerequisites: RDG 062, ENG 088 or ESL 062, and MAT 051.

Student Learning Outcomes

1. To have students understand the chemistry of living cells
2. To have students understand chemical applications that demonstrate chemistry as a prerequisite to how living organisms work.
3. To have students understand that the diverse topics of chemistry are logical and

- when considered in the context of principles.
4. To have students understand the applications of chemical principles to the life sciences.

Required Text & Readings

Stoker, H. S., *General, Organic, and Biological Chemistry*, 3rd Ed., Houghton Mifflin, 2004.

Seager, S.L., and Slabaugh, M.R., *Laboratory Experiments for General, Organic and Biochemistry*, 4th Ed., Brooks/Cole, 2000.

Other Resources**Use of Technology (if applicable)****Evaluation & Requirements of Students**

There will be a minimum of four one hour examinations, a comprehensive final examination and fulfillment of all laboratory assignments.

College Attendance Policy

At BMCC, the maximum number of absences is limited to one more hour than the number of hours a class meets in one week. For example, you may be enrolled in a three-hour class. In that class, you would be allowed 4 hours of absence (not 4 days). In the case of excessive absences, the instructor has the option to lower the grade or assign an F or WU grade.

Academic Adjustments for Students with Disabilities

Students with disabilities who require reasonable accommodations or academic adjustments for this course must contact the Office of Services for Students with Disabilities. BMCC is committed to providing equal access to all programs and curricula to all students.

BMCC Policy on Plagiarism and Academic Integrity Statement

Plagiarism is the presentation of someone else's ideas, words or artistic, scientific, or technical work as one's own creation. Using the idea or work of another is permissible only when the original author is identified. Paraphrasing and summarizing, as well as direct quotations, require citations to the original source. Plagiarism may be intentional or unintentional. Lack of dishonest intent does not necessarily absolve a student of responsibility for plagiarism.

Students who are unsure how and when to provide documentation are advised to consult with their instructors. The library has guides designed to help students to appropriately identify a cited work. The full policy can be found on BMCC's web site, www.bmcc.cuny.edu. For further information on integrity and behavior, please consult the college bulletin (also available online).

Students with disabilities who require reasonable accommodations or academic adjustments for this course must contact the Office of Services for Students with Disabilities (Room N-769; Telephone # 220-8180). BMCC is committed to providing equal access to all programs and curricula to all students.

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