

# Course guide 390105 - FQ1 - Chemistry I

**Last modified:** 28/09/2023

Unit in charge: Barcelona School of Agri-Food and Biosystems Engineering

**Teaching unit:** 745 - DEAB - Department of Agri-Food Engineering and Biotechnology.

**Degree:** BACHELOR'S DEGREE IN BIOSYSTEMS ENGINEERING (Syllabus 2009). (Compulsory subject).

BACHELOR'S DEGREE IN FOOD ENGINEERING (Syllabus 2009). (Compulsory subject).

BACHELOR'S DEGREE IN AGRONOMIC SCIENCE ENGINEERING (Syllabus 2018). (Compulsory subject).

Academic year: 2023 ECTS Credits: 6.0 Languages: Catalan

#### **LECTURER**

**Coordinating lecturer:** Fernàndez Altable, Victor Manuel

Others: Bou Torrent, Jordi

Fernandez Altable, Victor Manuel Lo Gerfo Morganti, Giulia

#### **DEGREE COMPETENCES TO WHICH THE SUBJECT CONTRIBUTES**

#### Specific:

1. Knowledge of the basic concepts of general chemistry, inorganic and organic chemistry, and ability to use them in engineering applications.

#### **TEACHING METHODOLOGY**

The directed learning time with a large group consist, first, in lectures where teachers do a brief explanation to introduce learning objectives related to the basic concepts of the subject. Later teacher motivate and engage students to actively participate in their learning throught exercises. On the other hand, hours of directed learning in small groups consist of making classes solving problems and numerical exercises or labs. The practices are designed as application of theoretical concepts i let develop basic instrumental skills in a chemical laboratory. In general, before and after each session tasks outside the classroom are proposed, such as resolution of issues and problems that are the basis of learning and self guided.

#### **LEARNING OBJECTIVES OF THE SUBJECT**

At the end of the Chemistry 1 course, the student should be able to:

- Determine the spontaneity of a chemical reaction from the concepts of chemical thermodynamics.
- Explain the meaning of chemical equilibrium and the effect they may exert different variables (concentrations of reactants and products, total pressure and temperature). Relate the equilibrium constant with the standard Gibbs free energy.
- Define and interpret systems of balance in an aqueous solution: acid-base, complexation, and solubility oxidation-reduction and their interrelation.
- Identifying and solving the necessary equations to perform calculations of balance: balance of mass and charge, and equilibrium constants.
- Identify requirements for volumetric analysis, interpreted the valuation curves and make the prior and end calculations.
- Perform correctly basic measures of a chemistry lab.

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### **STUDY LOAD**

Туре	Hours	Percentage
Hours small group	20,0	13.33
Hours large group	40,0	26.67
Self study	90,0	60.00

Total learning time: 150 h

### **CONTENTS**

### **BASIC CONCEPTS AND IONIC SOLUTIONS**

#### **Description:**

- 1.1. Types of chemical compounds and inorganic compounds formulation
- 1.2. Electrolits strong solutions and calculations of the ionic concentrations

## Related activities:

Activity 1: Class of theoretical explanation. Activity 2: Individual final assessment test.

Activity 3: Laboratory activities.

Full-or-part-time: 28h Theory classes: 7h Laboratory classes: 6h Self study: 15h

#### THERMODYNAMICS AND CHEMICAL EQUILIBRIUM

## **Description:**

- 3.1. Energy and spontaneity of chemical reactions.
- 3.2. Equilibrium constant.
- 3.3. Modification of the equilibrium conditions
- 3.4 Oxidation reduction reactions

#### **Related activities:**

Activity 1: Class of theoretical explanation Activity 2: Individual final assessment test

**Full-or-part-time:** 46h Theory classes: 15h Laboratory classes: 6h Self study: 25h

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### **BALANCE IN AQUEOUS MEDIUM**

### **Description:**

- 4.1 Acid-base reactions
- 4.2 Precipitation and complexation reactions
- 4.3 Equilibrium reactions in aqueous medium
- 4.4. Volumetric analysis

### **Related activities:**

Activity 1: Class of theoretical explanation. Activity 2: Individual final assessment test

Full-or-part-time: 61h Theory classes: 18h Laboratory classes: 8h Self study: 35h

Activity 3: Lab activities.

## **ACTIVITIES**

## (ENG) ACTIVITY 1: THEORY LESSONS

**Full-or-part-time:** 36h Theory classes: 36h

## (ENG) ACTIVITY 2: INDIVIDUAL TESTS

**Full-or-part-time:** 4h Theory classes: 4h

## (ENG) ACTIVITY 3: LABORATORY

**Full-or-part-time:** 50h Laboratory classes: 20h Self study: 30h

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### **GRADING SYSTEM**

It will be made two individual tests in the classroom: a first test (P1) will include the first half of the subject matter and a second test that will have two modes, the second half test (P2) or final test(F).

The second half test is focused in the second half of the subject matter, though occasionally it may be necessary to use any concept or procedure of the first half. The final test includes all the subject matter. All test also include all the subject matter of practice. Students, who have obtained a P1 test rating equal or greater than 4, may choose to make second or final test. All other students will

have the final test. The final grade for the course, Nfinal, is obtained with one of the following ways:

N1: qualification of the P1 test.

N2: qualification of the second test P2

N3: qualification of the final test

N4: Qualification of small group activities

CG: Qualification of generic competition.

Nfinal = 0.30N1 + 0.45N2 + 0.20N4 + 0.05CG

or:

Nfinal= 0.75N3 + 0.20N4 + 0.05CG

In the case of failing the course with a final course grade greater than NP, the final test (F) may be re-evaluated.

### **BIBLIOGRAPHY**

#### Basic

- Pando García-Pumarino, Concepción; Iza Cabo, Nerea; Petrucci, Ralph H. Química general: principios y aplicaciones modernas [on line]. 10a ed. Madrid [etc.]: Pearson Prentice Hall, 2011 [Consultation: 15/07/2022]. Available on: <a href="https://www-ingebook-com.recursos.biblioteca.upc.edu/ib/NPcd/IB">https://www-ingebook-com.recursos.biblioteca.upc.edu/ib/NPcd/IB</a> BooksVis?cod primaria=1000187&codigo libro=6751. ISBN 9788483226803.
- Saña Vilaseca, Josep. Química per a les ciències de la naturalesa i de l'alimentació. Barcelona: Vicens Vives, 1993. ISBN 8431632828.

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