Topic 4: Organic and Biological Chemistry

Most chemicals are compounds of carbon with other elements, mainly hydrogen, oxygen, and nitrogen, with many more being synthesised each year. The variety and importance of carbon compounds are so great that there is a specific branch of chemistry known as 'organic chemistry'. In this topic students are introduced to the chemistry of the more common organic compounds.

Biological chemistry is a growing area of research; it includes medical technology, genetic engineering, and the development of pharmaceuticals. In this topic students are introduced to the major groups of compounds of biological significance.

The reactions of the larger macromolecules can often be explained by referring to the reactions and properties of smaller molecules with the same functional groups.

4.1 Systematic Nomenclature

Key Ideas

The presence or absence of functional groups in an organic compound determines its physical and chemical properties.

Organic compounds are named systematically to provide unambiguous identification.

The structural formula of an organic compound can be deduced from its systematic name.

Esters are named as derivatives of a carboxylic acid.

The structural formula of an ester can be deduced from its systematic name.

Intended Student Learning

Identify the functional groups in the structural formulae of alcohols, aldehydes, ketones, carboxylic acids, amines, esters, and amides.

State, given its structural formula, the systematic name of an organic compound containing:

- up to eight carbon atoms arranged as either a straight chain or a branched chain
- one or more of the same functional groups (with these limited to hydroxyl, aldehyde, ketone, carboxyl, or primary amino groups).

Given its systematic name, draw the structural formula of an organic compound containing:

- up to eight carbon atoms arranged as either a straight chain or a branched chain
- one or more of the same functional groups (with these limited to hydroxyl, aldehyde, ketone, carboxyl, or primary amino groups).

State the systematic names of methyl and ethyl esters of straight-chain acids containing up to eight carbon atoms.

Given its systematic name, draw the structural formula of an organic methyl or ethyl ester of a straight-chain acid containing up to eight carbon atoms.

4.2 Physical Properties

Key Ideas

The melting points and boiling points of organic compounds that contain the same functional group increase with the length of carbon chain.

The boiling points of organic compounds that display hydrogen bonding between molecules are higher than those of compounds of similar molar mass that do not display hydrogen bonding.

The boiling points of esters are lower than those of isomeric acids because of the absence of hydrogen bonding between molecules of the ester.

Organic compounds are generally insoluble in water.

Hydrogen bonding between functional groups and water can explain the solubility in water of some smaller organic compounds.

The solubility in water of an organic compound depends on its molar mass and the functional groups present.

4.3 Alcohols

Key Ideas

Ethanol is produced by the fermentation of glucose, which can be derived by the hydrolysis of complex carbohydrates.

Alcohols are classified as primary, secondary, or tertiary.

Primary and secondary alcohols can be distinguished from tertiary alcohols by their reaction with acidified dichromate solution.

The type of product obtained by oxidising an alcohol depends on whether the alcohol is primary or secondary.

Intended Student Learning

Predict and explain the melting points and boiling points of an organic compound in comparison with those of other compounds that contain the same functional group.

Predict and explain the boiling points of alcohols in comparison with those of aldehydes and ketones of similar molar mass.

Predict and explain the boiling points of esters in comparison with those of isomeric acids.

Explain the insolubility in water of most organic compounds.

Predict and explain the solubility in water of the smaller amino acids, carboxylic acids, alcohols, aldehydes, and ketones.

Predict and explain the relative solubilities in water of two organic compounds, given their structural formulae.

Intended Student Learning

Describe the conditions, and write equations, for the hydrolysis of polysaccharides and disaccharides, and the production of ethanol by the fermentation of glucose.

Identify a hydroxyl group in an alcohol as primary, secondary, or tertiary, given the structural formula.

Describe how primary and secondary alcohols can be distinguished from tertiary alcohols by their reaction with acidified dichromate solution.

Predict the structural formula(e) of the product(s) of dichromate oxidation of a primary or secondary alcohol, given its structural formula.

4.4 Aldehydes and Ketones

Key Ideas

Aldehydes and ketones are produced by the oxidation of the corresponding primary and secondary alcohols respectively. Aldehydes are readily oxidised and so must be distilled off from the reaction mixture as they are formed.

Aldehydes can be oxidised to form carboxylic acids or, in alkaline solutions, carboxylate ions.

Ketones cannot readily be oxidised. This difference in properties between aldehydes and ketones can be used to distinguish one from the other.

4.5 Carboxylic Acids

Key Ideas

Carboxylic acids can be produced by the oxidation of aldehydes or primary alcohols.

Carboxylic acids are weak acids and, to a small extent, ionise in water.

Carboxylic acids react with bases to form ionic carboxylate salts.

The salts of sodium and potassium carboxylates are soluble in water because of the ion–dipole attraction between the ions and water.

Intended Student Learning

Given the structural formula of the aldehyde or ketone, draw the structural formula of the alcohol from which it could be produced by oxidation, and describe the necessary reaction conditions.

Draw the structural formula of the oxidation product of a given aldehyde in either acidic or alkaline conditions.

Describe how acidified dichromate solution and Tollens' reagent (ammoniacal silver nitrate solution) can be used to distinguish between aldehydes and ketones.

Intended Student Learning

Identify the aldehyde or primary alcohol from which a carboxylic acid could be produced by oxidation, given its structural formula.

Write an equation for the ionisation of a carboxylic acid in water.

Write equations for the reactions of carboxylic acids with hydroxides, carbonates, and hydrogencarbonates, and describe changes that accompany these reactions.

Explain why some drugs with carboxyl groups are usually taken in the form of their salts.

4.6 Amines

Key Ideas

Owing to the presence of an unbonded electron pair, amines are able to act as bases and accept H^+ ions.

Amines are classified as primary, secondary, or tertiary.

The salts of amines are soluble in water because of the ion–dipole attraction between the ions and water.

Intended Student Learning

Draw the structural formula of the protonated form of an amine, given the structural formula of its molecular form, and vice versa.

Identify an amino group in an amine as primary, secondary, or tertiary, given the structural formula.

Explain why some drugs with amine groups are usually taken in the form of their salts.

4.7 Esters

Key Ideas

An ester can be produced by a condensation reaction between an alcohol and a carboxylic acid.

The production of an ester from the reaction of an alcohol and a carboxylic acid is slow at 25 °C.

Esters may be hydrolysed under acidic or alkaline conditions.

4.8 Amides

Key Ideas

An amide can be produced by a condensation reaction between an amine and a carboxylic acid.

Amides may be hydrolysed under acidic or alkaline conditions.

4.9 Proteins

Key Ideas

Amino acids contain a carboxyl group and an amino group.

Amino acids can self-ionise to produce an ion.

Proteins are large molecules in which amide groups link monomer units. In proteins the amide group is called a 'peptide link' or a 'peptide bond'.

Proteins are polyamides consisting of covalently bonded long chains of amino acid units.

Proteins have sites that allow hydrogen bonding between sections of chains and between the chain and water.

The biological function of a protein is a consequence of its unique spatial arrangement.

Intended Student Learning

Draw the structural formula of the ester that could be produced by the condensation reaction between an alcohol and a carboxylic acid, given their structural formulae, and write an equation for the reaction.

Explain the use of heating under reflux and the presence of a trace of concentrated sulfuric acid in the laboratory production of esters.

Identify the products of hydrolysis of an ester, given its structural formula.

Intended Student Learning

Draw the structural formula of the amide that could be produced by the condensation reaction between an amine and a carboxylic acid, given their structural formulae.

Identify the products of hydrolysis of an amide, given its structural formula.

Intended Student Learning

Determine whether or not a compound is an amino acid, given its structural formula.

Draw the structural formula of the product formed when an amino acid self-ionises.

Identify the amide group and deduce the structural formula(e) of the monomer(s), given the structural formula of a section of a protein.

Write the general formula of amino acids and recognise their structural formulae.

Identify where hydrogen bonding can occur between protein chains or between the chain and water, given the structural formula of a section of the chain.

Explain why the biological function of a protein (e.g. an enzyme) is altered if its spatial arrangement is altered.

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Key Ideas

Changes in pH and temperature disrupt the secondary interactions, and hence the spatial arrangements, of a protein chain.

4.10 Triglycerides

Key Ideas

Edible oils and fats are esters of propane-1,2,3-trio (glycerol) and various carboxylic acids. The carboxylic acids are unbranched and usually contain an even number of carbon atoms between twelve and twenty.

Triglycerides can be hydrolysed to produce propane-1,2,3-triol and various carboxylic acids.

Edible oils are liquids at 25 °C and are commonly obtained from plants and fish. Edible fats are solids at 25 °C and are commonly obtained from land animals.

Most liquid triglycerides contain a larger proportion of unsaturated carbon chains than solid triglycerides contain.

Liquid triglycerides can be converted into triglycerides of higher melting point by a process that involves the addition of hydrogen under pressure and at increased temperature, in the presence of a catalyst.

4.11 Carbohydrates

Key Ideas

Carbohydrates are naturally occurring sugars and their polymers. They usually have the general formula $C_xH_{2y}O_y$. They are defined more precisely as either polyhydroxy aldehydes or polyhydroxy ketones, or their polymers.

Carbohydrates can be classified as monosaccharides, disaccharides, or polysaccharides.

Polysaccharides are produced by the condensation of many monosaccharide units linked in chains by covalent bonds.

Intended Student Learning

Explain why proteins are sensitive to changes in pH and temperature.

Intended Student Learning

Draw the structural formula of an edible oil or fat, given the structural formula(e) of the carboxylic acid(s) from which it is derived.

Identify the alcohol and acid(s) from which a triglyceride is derived, given its structural formula.

Identify the most likely source of a triglyceride, given its state at $25 \,^{\circ}$ C.

Describe and explain the use of a solution of bromine or iodine to determine the degree of unsaturation of a compound. Draw the structural formula of the reaction product.

Explain the role of pressure, temperature, and a catalyst in the hydrogenation of liquid triglycerides.

Intended Student Learning

Given its structural formula, determine the molecular formula of an organic compound, and whether or not it is a carbohydrate.

Write molecular formulae for glucose, and for disaccharides and polysaccharides based on glucose monomers.

Identify the repeating unit and draw the structural formula of the monomer, given the structural formula of a section of a polysaccharide derived from one monomer.

Key Ideas

Glucose molecules can occur in either a chain form or a ring form. There is equilibrium between the two structures. In the chain form an aldehyde group is present.

Many simple carbohydrates are soluble in water, whereas polysaccharides are insoluble in water.

Intended Student Learning

Explain the ability of glucose to react as an aldehyde when in chain form but not when in ring form.

Explain the differences in solubility in water of simple carbohydrates and polysaccharides in terms of the size of the molecules and the number of hydroxyl groups.