	Applied Biological Chemistry (応用生物化学)	Day/Period	1st Quarter Fri./3rd-4th	Object	AMB/JYPE
Instructor (Post)	Professors and Associate Professors of Biochemistry Course	Categories	Specialized Subjects	Preferable Participants	3rd & 4th-year & JYPE students
	Faculty of Agriculture (Graduate School of Agricultural Science)			Credits	2
Position				Semester	7&9
Subject Numbering	ABC-AGC261E	Language Used in Course	English		
 Object a This cla biology product research Keywood 	rds: Biochemistry, Molecular Biology, Che	ent progress i microbes as v Professors wi	vell as chemistry	y of biological	ly active natural
	study al of this class is to obtain the background ions as well as the basic principles of bioch			ience for agric	cultural and industri
1-2) Ro 2) Genom 2-1) Th 2-2) Hio 3) Enzym 3-1) En	finition, classification, and function of nutrie les of autophagy in nutrient recycling 4/14 e and epigenetics e aging processes associated with genomic an erarchical organization of the cell nucleus and es in pathophysiology and toxicology zymes and proteins in natural toxins 4/28 oteases in Alzheimer's disease 4/28	nd epigenomic d application c		sht 4/21	
 4) Synthe 5-1) Functions 5-2) Functions 5) Applied 4-1) Printipation 6) Molecument 6-2) Transition 7) Molecument 7-1) Intra 	sis and application of bioactive natural p ndamental of natural product chemistry 5/12 ndamental of natural product synthesis 5/12 d microbiology and fermentation technol nciples of protein production technology b ansport processes catalyzed by microbial so that basis of nitrogen metabolism in plan trogen uptake and assimilation in plants 5/26 anscriptional and post-transcriptional regulation that eukaryotic microbiology roduction of fermentation 6/2 crobial production of enzymes, antibiotics,	y bacteria 5/1 olute transpor ts	ters at cell mem	plants 5/26	tabolism 5/19
 4) Synthe 5-1) Fun 5-2) Fun 5-2) Fun 5) Applied 4-1) Pri 4-2) Tra 6) Molecu 6-1) Nin 6-2) Tra 7) Molecu 7-1) Int 7-2) Min 6. Prepara 	ndamental of natural product chemistry 5/12 ndamental of natural product synthesis 5/12 d microbiology and fermentation technol nciples of protein production technology b ansport processes catalyzed by microbial so that basis of nitrogen metabolism in plan trogen uptake and assimilation in plants 5/26 anscriptional and post-transcriptional regulation that eukaryotic microbiology roduction of fermentation 6/2 crobial production of enzymes, antibiotics, tion: Textbooks and references will be intro-	y bacteria 5/1 olute transpor ts ons of nitroge , and recombi	ters at cell mem en metabolism in nant proteins 6/2 ch instructor.	plants 5/26	tabolism 5/19
 4) Synthe 5-1) Fun 5-2) Fun 5) Applied 4-1) Pri 4-2) Tra 6) Molecut 6-1) Nin 6-2) Tra 7) Molecut 7-1) Int 7-2) Mi 6. Prepara 7. Record 	ndamental of natural product chemistry 5/12 ndamental of natural product synthesis 5/12 d microbiology and fermentation technol nciples of protein production technology b ansport processes catalyzed by microbial so that basis of nitrogen metabolism in plan trogen uptake and assimilation in plants 5/26 anscriptional and post-transcriptional regulation that eukaryotic microbiology roduction of fermentation 6/2 crobial production of enzymes, antibiotics,	y bacteria 5/1 olute transpor ts ons of nitroge , and recombi oduced by eac lectures 50%	ters at cell mem n metabolism in nant proteins 6/2 ch instructor. , reports 50%	plants 5/26 2	tabolism 5/19

Instructors: Profs. Tomohisa OGAWA, Masahiko HARATA, Keietsu ABE, Hiroyuki ISHIDA, Takahiro SHINTANI; Associate Profs. Eugene FUTAI, Jun KANEKO, Masaru ENOMOTO, Toshihiko HAYAKAWA