

2009 IB Options

Option A: Modern analytical chemistry

SL students study the core of these options and HL students study the whole option (the core and the extension material).

Analytical chemistry techniques are widely used in today's society. When teaching this option, problem solving and the need to use the information gained from one or more techniques to solve problems should be emphasized. Students should understand the chemical principles behind each analytical technique.

This option builds on some of the key ideas in both physical and organic chemistry that were introduced in the core.

Core material: A1–A7 are core material for SL and HL (15 hours).

Extension material: A8–A10 are extension material for HL only (7 hours).

A1 Analytical techniques

1 hour

	Assessment statement	Obj	Teacher's notes
A.1.1	State the reasons for using analytical techniques.	1	Uses should include structure determination, analysis of composition of substances and to determine purity.
A.1.2	State that the structure of a compound can be determined by using information from a variety of analytical techniques singularly or in combination.	1	Students should realize that information from only one technique is usually insufficient to determine or confirm a structure.

A2 Principles of spectroscopy

2 hours

	Assessment statement	Obj	Teacher's notes
A.2.1	Describe the electromagnetic spectrum.	2	X-ray, ultraviolet (UV), visible, infrared (IR), radio and microwave should be identified. Highlight the variation in wavelength, wave number, frequency and energy across the spectrum. TOK: The electromagnetic spectrum is a carrier of information. The nature of the information is limited by its wavelength.
A.2.2	Distinguish between <i>absorption</i> and <i>emission</i> spectra and how each is produced.	2	
A.2.3	Describe the atomic and molecular processes in which absorption of energy takes place.	2	The description should include vibrations, rotation and electronic transitions. Aim 7: Simulations of these processes are available.

A3 Infrared (IR) spectroscopy

3 hours

	Assessment statement	Obj	Teacher's notes
A.3.1	Describe the operating principles of a double-beam IR spectrometer.	2	A schematic diagram of a simple double-beam spectrometer is sufficient.

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A.3.2	Describe how information from an IR spectrum can be used to identify bonds.	2	
A.3.3	Explain what occurs at a molecular level during the absorption of IR radiation by molecules.	3	H ₂ O, -CH ₂ -, SO ₂ and CO ₂ are suitable examples. Stress the change in bond polarity as the vibrations (stretching and bending) occur.
A.3.4	Analyse IR spectra of organic compounds.	3	Students will be assessed using examples containing up to three functional groups. The <i>Chemistry data booklet</i> contains a table of IR absorptions for some bonds in organic molecules. Students should realize that IR absorption data can be used to identify the bonds present, but not always the functional groups present.

A4 Mass spectrometry

2 hours

	Assessment statement	Obj	Teacher's notes
A.4.1	Determine the molecular mass of a compound from the molecular ion peak.	3	
A.4.2	Analyse fragmentation patterns in a mass spectrum to find the structure of a compound.	3	Examples of fragments should include: $(M_r - 15)^+$ loss of CH ₃ $(M_r - 17)^+$ loss of OH $(M_r - 29)^+$ loss of C ₂ H ₅ or CHO $(M_r - 31)^+$ loss of CH ₃ O $(M_r - 45)^+$ loss of COOH.

A5 Nuclear magnetic resonance (NMR) spectroscopy

2 hours

	Assessment statement	Obj	Teacher's notes
A.5.1	Deduce the structure of a compound given information from its ¹ H NMR spectrum.	3	Students will only be assessed on their ability to deduce the number of different hydrogen (proton) environments and the relative numbers of hydrogen atoms in each environment. They should be familiar both with a word description of a spectrum and with a diagram of a spectrum, including an integration trace. The interpretation of splitting patterns will not be assessed. Aim 7: Data banks could be used here.
A.5.2	Outline how NMR is used in body scanners.	2	Aim 8: Protons in water molecules within human cells can be detected by magnetic resonance imaging (MRI), giving a three-dimensional view of organs in the human body.

A6 Atomic absorption (AA) spectroscopy

3 hours

	Assessment statement	Obj	Teacher's notes
A.6.1	State the uses of AA spectroscopy.	1	Aim 8: Include uses such as the identification of metals in water, blood, soils and foods.
A.6.2	Describe the principles of atomic absorption.	2	

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A.6.3	Describe the use of each of the following components of the AA spectrophotometer: fuel, atomizer, monochromatic light source, monochromatic detector and read-out.	2	
A.6.4	Determine the concentration of a solution from a calibration curve.	3	Aim 7: Details about the instruments used can be found on the Internet.

A7 Chromatography

2 hours

	Assessment statement	Obj	Teacher's notes
A.7.1	State the reasons for using chromatography.	1	The qualitative and quantitative aspects of chromatography should be outlined.
A.7.2	Explain that all chromatographic techniques involve adsorption on a stationary phase and partition between a stationary phase and a mobile phase.	3	Components in a mixture have different tendencies to adsorb onto a surface or dissolve in a solvent. This provides a means of separating the components of a mixture.
A.7.3	Outline the use of paper chromatography, thin-layer chromatography (TLC) and column chromatography.	2	An outline of the operation for each technique will be assessed. This should include an understanding and calculation of R_f values where relevant. Students should be aware that, in some instances, paper chromatograms may need to be developed, for example, in the separation of sugars.

HL A8 Visible and ultraviolet (UV-Vis) spectroscopy

3 hours

	Assessment statement	Obj	Teacher's notes
A.8.1	Describe the effect of different ligands on the splitting of the d orbitals in transition metal complexes.	2	The ligands should include NH_3 , H_2O and Cl^- .
A.8.2	Describe the factors that affect the colour of transition metal complexes.	2	Include the identity of the metal ion (for example, Mn^{2+} or Fe^{2+}), the oxidation number of the metal (for example, for Fe, +2 or +3) and the identity of the ligand (for example, NH_3 or H_2O). These factors will be assessed only for octahedral complexes in aqueous solution.
A.8.3	State that organic molecules containing a double bond absorb UV radiation.	1	Refer to conjugated and delocalized systems, including arenes, alkenes and chlorophyll.
A.8.4	Describe the effect of the conjugation of double bonds in organic molecules on the wavelength of the absorbed light.	2	Examples should include retinol and phenolphthalein. Aim 8: The application of this in sun creams could be discussed.
A.8.5	Predict whether or not a particular molecule will absorb UV or visible radiation.	3	
A.8.6	Determine the concentration of a solution from a calibration curve using the Beer-Lambert law.	3	

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HL A9 Nuclear magnetic resonance (NMR) spectroscopy

2 hours

	Assessment statement	Obj	Teacher's notes
A.9.1	Explain the use of tetramethylsilane (TMS) as the reference standard.	3	
A.9.2	Analyse ^1H NMR spectra.	3	Students should be able to interpret the following from ^1H NMR spectra: number of peaks, area under each peak, chemical shift and splitting patterns. Treatment of spin-spin coupling constants will not be assessed, but students should be familiar with singlets, doublets, triplets and quartets.

HL A10 Chromatography

2 hours

	Assessment statement	Obj	Teacher's notes
A.10.1	Describe the techniques of gas-liquid chromatography (GLC) and high-performance liquid chromatography (HPLC).	2	An outline of the operation for each technique will be assessed. This should include an understanding of R_f value and its dependence on other factors where relevant.
A.10.2	Deduce which chromatographic technique is most appropriate for separating the components in a particular mixture.	3	Aim 8: HPLC can identify compounds that are temperature-sensitive. Uses include: analysis of oil; alcoholic beverages; antioxidants, sugars and vitamins in foods; pharmaceuticals; polymers; biochemical and biotechnology research; and quality control of insecticides and herbicides. GLC can identify compounds that can vaporize without decomposing. Uses include: analysis of urine samples from athletes for drugs; underground mine gases and blood alcohol levels.

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Option B: Human biochemistry

SL students study the core of these options and HL students study the whole option (the core and the extension material).

The aim of this option is to give students an understanding of the chemistry of important molecules found in the human body, and the need for a balanced and healthy diet. Although the role that these molecules play in the body should be appreciated, the emphasis is placed on their chemistry, and students who have not followed a course in biology will not be at a disadvantage. Students will not be required to memorize complex structures, but they will be expected to recognize functional groups and types of bonding within and between molecules. Structures of some important biological molecules are given in the *Chemistry data booklet*. Teachers are encouraged to foster students' awareness of local and global issues.

Core material: B1–B6 are core material for SL and HL (15 hours).

Extension material: B7–B9 are extension material for HL only (7 hours).

B1 Energy

0.5 hour

	Assessment statement	Obj	Teacher's notes
B.1.1	Calculate the energy value of a food from enthalpy of combustion data.	2	

B2 Proteins

3 hours

	Assessment statement	Obj	Teacher's notes
B.2.1	Draw the general formula of 2-amino acids.	1	
B.2.2	Describe the characteristic properties of 2-amino acids	2	Properties should include isoelectric point, formation of a zwitterion and buffer action.
B.2.3	Describe the condensation reaction of 2-amino acids to form polypeptides.	2	Reactions involving up to three amino acids will be assessed.
B.2.4	Describe and explain the primary, secondary (α -helix and β -pleated sheets), tertiary and quaternary structure of proteins.	3	Include all bonds and interactions (both intramolecular and intermolecular) responsible for the protein structure.
B.2.5	Explain how proteins can be analysed by chromatography and electrophoresis.	3	
B.2.6	List the major functions of proteins in the body.	1	Include structural proteins (for example, collagen), enzymes, hormones (for example, insulin), immunoproteins (antibodies), transport proteins (for example, hemoglobin) and as an energy source.

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B3 Carbohydrates

	Assessment statement	Obj	Teacher's notes
B.3.1	Describe the structural features of monosaccharides.	2	Monosaccharides contain a carbonyl group (C=O) and at least two –OH groups, and have the empirical formula CH ₂ O.
B.3.2	Draw the straight-chain and ring structural formulas of glucose and fructose.	1	Students should be made aware of the structural difference between α and β isomers.
B.3.3	Describe the condensation of monosaccharides to form disaccharides and polysaccharides.	2	Examples include: disaccharides—lactose, maltose and sucrose polysaccharides—starch (α-glucose), glycogen (α-glucose) and cellulose (β-glucose).
B.3.4	List the major functions of carbohydrates in the human body.	1	Include energy source (glucose), energy reserves (glycogen) and precursors for other biologically important molecules.
B.3.5	Compare the structural properties of starch and cellulose and explain why humans can digest starch but not cellulose.	3	Both are polymers of glucose units. Starch has two forms: amylose, which is a straight-chain polymer (α-1,4 linkage), and amylopectin, which is a branched structure with both α-1,4 and α-1,6 linkages. Cellulose has a β-1,4 linkage; this can be hydrolysed by the enzyme cellulase, which is absent in most animals, including mammals.
B.3.6	State what is meant by the term dietary fibre.	1	Dietary fibre is mainly plant material that is not hydrolysed by enzymes secreted by the human digestive tract but may be digested by microflora in the gut. Examples include cellulose, hemicellulose, lignin and pectin.
B.3.7	Describe the importance of a diet high in dietary fibre.	2	Aim 8: Dietary fibre may be helpful in the prevention of conditions such as diverticulosis, irritable bowel syndrome, constipation, obesity, Crohn's disease, hemorrhoids and diabetes mellitus.

B4 Lipids

3.5 hours

	Assessment statement	Obj	Teacher's notes
B.4.1	Compare the composition of the three types of lipids found in the human body.	3	Examples include triglycerides (fats and oils), phospholipid (lecithin) and steroids (cholesterol).
B.4.2	Outline the difference between HDL and LDL cholesterol and outline its importance.	2	
B.4.3	Describe the difference in structure between saturated and unsaturated fatty acids.	2	Most naturally occurring fats contain a mixture of saturated, mono-unsaturated and poly-unsaturated fatty acids and are classified according to the predominant type of unsaturation present.
B.4.4	Compare the structures of the two essential fatty acids linoleic (omega-6 fatty acid) and linolenic (omega-3 fatty acid) and state their importance.	3	
B.4.5	Define the term <i>iodine number</i> and calculate the number of C=C double bonds in an unsaturated fat/oil using addition	2	The number of moles of I ₂ reacting with one mole of fat/oil indicates the number of double bonds present in the fat/oil molecule.

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	reactions.		
B.4.6	Describe the condensation of glycerol and three fatty acid molecules to make a triglyceride.	2	
B.4.7	Describe the enzyme-catalysed hydrolysis of triglycerides during digestion.	2	
B.4.8	Explain the higher energy value of fats as compared to carbohydrates.	3	
B.4.9	Describe the important roles of lipids in the body and the negative effects that they can have on health.	2	<p>Important roles include:</p> <ul style="list-style-type: none"> energy storage insulation and protection of organs steroid hormones structural component of cell membrane omega-3 poly-unsaturated fatty acids reduce the risk of heart disease poly-unsaturated fats may lower levels of LDL cholesterol. <p>Negative effects include:</p> <ul style="list-style-type: none"> increased risk of heart disease from elevated levels of LDL cholesterol and <i>trans</i> fatty acids; the major source of LDL cholesterol is saturated fats, in particular lauric (C₁₂), myristic (C₁₄) and palmitic (C₁₆) acids obesity.

B5 Micronutrients and macronutrients

2 hours

	Assessment statement	Obj	Teacher's notes
B.5.1	Outline the difference between micronutrients and macronutrients.	2	<p>Micronutrients are substances required in very small amounts (mg or µg) and that mainly function as a co-factor of enzymes (<0.005% body weight). Examples include vitamins and trace minerals (Fe, Cu, F, Zn, I, Se, Mn, Mo, Cr, Co and B). Macronutrients are chemical substances that are required in relatively large amounts (>0.005% body weight). Examples include proteins, fats, carbohydrates and minerals (Na, Mg, K, Ca, P, S and Cl).</p>
B.5.2	Compare the structures of retinol (vitamin A), calciferol (vitamin D) and ascorbic acid (vitamin C).	3	
B.5.3	Deduce whether a vitamin is water- or fat-soluble from its structure.	3	<p>Examples include:</p> <ul style="list-style-type: none"> water-soluble—vitamins B and C fat-soluble—vitamins A, D, E and K.
B.5.4	Discuss the causes and effects of nutrient deficiencies in different countries and suggest solutions.	3	<p>Micronutrient deficiencies include:</p> <ul style="list-style-type: none"> iron—<i>anemia</i> iodine—<i>goitre</i> retinol (vitamin A)—<i>xerophthalmia</i>, <i>night blindness</i> niacin (vitamin B₃)—<i>pellagra</i> thiamin (vitamin B₁)—<i>beriberi</i>

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			<p>ascorbic acid (vitamin C)—scurvy calciferol (vitamin D)—rickets. Macronutrient deficiencies include: protein—marasmus and kwashiorkor. Some causes of malnutrition may be discussed here. Solutions include: providing food rations that are composed of fresh and vitamin- and mineral-rich foods adding nutrients missing in commonly consumed foods genetic modification of food providing nutritional supplements providing selenium supplements to people eating foods grown in selenium-poor soil.</p>
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B6 Hormones

3 hours

	Assessment statement	Obj	Teacher's notes
B.6.1	Outline the production and function of hormones in the body.	2	Hormones are chemical messengers. They are secreted directly into the blood by endocrine glands. Examples include ADH, aldosterone, estrogen, progesterone and testosterone, insulin, epinephrine (adrenaline) and thyroxine.
B.6.2	Compare the structures of cholesterol and the sex hormones.	3	Stress the common steroid backbone but the difference in functional groups.
B.6.3	Describe the mode of action of oral contraceptives.	2	Aim 8
B.6.4	Outline the use and abuse of steroids.	2	Aim 8

HL B7 Enzymes

3 hours

	Assessment statement	Obj	Teacher's notes
B.7.1	Describe the characteristics of biological catalysts (enzymes).	2	Include: enzymes are proteins; activity depends on tertiary and quaternary structure; and the specificity of enzyme action.
B.7.2	Compare inorganic catalysts and biological catalysts (enzymes).	3	
B.7.3	Describe the relationship between substrate concentration and enzyme activity.	2	
B.7.4	Determine V_{\max} and the value of the Michaelis constant (K_m) by graphical means and explain its significance.	3	
B.7.5	Describe the mechanism of enzyme action, including enzyme substrate complex, active site and induced fit model.	2	
B.7.6	Compare competitive inhibition and non-	3	

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	competitive inhibition.		
B.7.7	State and explain the effects of heavy-metal ions, temperature changes and pH changes on enzyme activity.	3	

HL B8 Nucleic acids

3 hours

	Assessment statement	Obj	Teacher's notes
B.8.1	Describe the structure of nucleotides and their condensation polymers (nucleic acids or polynucleotides).	2	Nucleic acids are polymers made up of nucleotides. A nucleotide contains a phosphate group, a pentose sugar and an organic nitrogenous base. Students should recognize, but do not need to recall, the structures of the five bases: adenine (A), cytosine (C), guanine (G), thymine (T) and uracil (U). Nucleic acids are joined by covalent bonds between the phosphate of one nucleotide and the sugar of the next, resulting in a backbone with a repeating pattern of sugar–phosphate–sugar–phosphate. Nitrogenous bases are attached to the sugar of the backbone.
B.8.2	Distinguish between the structures of DNA and RNA.	2	RNA has ribose as its pentose sugar; DNA has deoxyribose. Deoxyribose lacks an oxygen atom on C2. RNA has uracil instead of thymine as its base. RNA is a single-strand nucleic acid; DNA is a double-strand nucleic acid.
B.8.3	Explain the double helical structure of DNA.	3	The structure has two nucleic acid strands that spiral around an axis. Students should describe the hydrogen bonding between specific pairs of nucleotide bases. TOK: What are the implications of the discovery of the molecular basis of life in other areas of knowledge?
B.8.4	Describe the role of DNA as the repository of genetic information, and explain its role in protein synthesis.	2	DNA is the genetic material that an individual inherits from its parents. It directs mRNA synthesis (transcription) and, through mRNA, directs protein synthesis (translation) using a triplet code.
B.8.5	Outline the steps involved in DNA profiling and state its use.	2	Aim 8: Include forensic and paternity cases.

HL B9 Respiration

1 hour

	Assessment statement	Obj	Teacher's notes
B.9.1	Compare aerobic and anaerobic respiration of glucose in terms of oxidation/reduction and energy released.	3	In aerobic respiration, glucose is converted into pyruvate, which, in the presence of oxygen, changes to carbon dioxide and water. Overall, glucose undergoes oxidation and oxygen undergoes reduction. In anaerobic respiration, pyruvate is converted to lactate in human beings, whereas yeast converts pyruvate to ethanol and carbon dioxide. Redox equations should be used as appropriate.
B.9.2	Outline the role of copper ions in electron transport and iron ions in oxygen transport.	2	Cytochromes and hemoglobin are suitable examples.

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Option C: Chemistry in industry and technology

SL students study the core of these options and HL students study the whole option (the core and the extension material).

As one of the most important roles of chemistry is to make forms of matter that have never existed before, it plays a central role in any material revolution. The Industrial Revolution of the 18th century was the result of the large-scale extraction of iron, but the material revolution continues the development of new materials with structures and properties that serve the technologies of today. The consideration of how the materials benefit society makes this option particularly relevant to aim 8. When teaching this option, the relation between the structure of materials and their properties should be emphasized.

Core material: C1–C7 are core material for SL and HL (15 hours).

Extension material: C8–C12 are extension material for HL only (7 hours).

C1 Iron, steel and aluminium

	Assessment statement	Obj	Teacher's notes
C.1.1	State the main sources of iron.	1	
C.1.2	Describe and explain the reactions that occur in the blast furnace.	3	
C.1.3	Describe and explain the conversion of iron into steel using the basic oxygen converter.	3	
C.1.4	Describe alloys as a homogeneous mixture of metals or a mixture of a metal and non-metal.	2	
C.1.5	Explain how alloying can modify the properties of metals.	3	
C.1.6	Describe the effects of heat treatment of steel.	2	Effects should include tempering, annealing and quenching.
C.1.7	Describe the properties and uses of iron and steel.	2	
C.1.8	Describe and explain the production of aluminium by electrolysis of alumina in molten cryolite.	3	Include the use of cryolite as a solvent because of the very high melting point of Al_2O_3 and the type of materials used for the construction of the cell and choice of electrodes.
C.1.9	Describe the main properties and uses of aluminium and its alloys.	2	
C.1.10	Discuss the environmental impact of iron and aluminium production.	3	Aim 8

C2 The oil industry

2 hours

	Assessment statement	Obj	Teacher's notes
C.2.1	Compare the use of oil as an energy source and as a chemical feedstock	3	
C.2.2	Compare catalytic cracking, thermal cracking and steam cracking.	3	Aim 8: Students should include the environmental impact of the processes and their products.

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C3 Addition polymers

2 hours

	Assessment statement	Obj	Teacher's notes
C.3.1	Describe and explain how the properties of polymers depend on their structural features.	3	Students should consider: <ul style="list-style-type: none"> different amounts of branching in low- and high-density polyethene different positions of the methyl groups in isotactic and atactic polypropene.
C.3.2	Describe the ways of modifying the properties of addition polymers.	2	Examples include plasticizers in polyvinyl chloride and volatile hydrocarbons in the formation of expanded polystyrene.
C.3.3	Discuss the advantages and disadvantages of polymer use.	3	Include strength, density, insulation, lack of reactivity, use of natural resources, disposal and biodegradability. Use polyethene (both LDPE and HDPE), polystyrene and polyvinyl chloride plastics as examples.

C4 Catalysts

1.5 hours

	Assessment statement	Obj	Teacher's notes
C.4.1	Compare the modes of action of homogeneous and heterogeneous catalysts.	3	Relate the modes of action of catalysts to their ability to form a range of oxidation states (transition metals), their shape and the availability of active sites.
C.4.2	Outline the advantages and disadvantages of homogeneous and heterogeneous catalysts.	2	Advantages include: <ul style="list-style-type: none"> homogeneous catalysts—all the catalyst is exposed to the reactants heterogeneous catalysts—easily removed from products by filtration. Disadvantages include: <ul style="list-style-type: none"> homogeneous catalysts—can be difficult to remove from the products for reuse heterogeneous catalysts—only effective on the surface.
C.4.3	Discuss the factors in choosing a catalyst for a process.	3	Factors could include: <ul style="list-style-type: none"> selectivity (produce only the desired product) efficiency ability to work under mild/severe conditions environmental impact problems caused by catalysts becoming poisoned by impurities.

C5 Fuel cells and rechargeable batteries

2 hours

	Assessment statement	Obj	Teacher's notes
C.5.1	Describe how a hydrogen–oxygen fuel cell works.	2	Include the relevant half-equations in both acidic and alkaline electrolytes.
C.5.2	Describe the workings of rechargeable batteries.	2	Include the relevant half-equations. Aim 8: Examples should include the lead–acid storage battery, the nickel–cadmium (NiCad)

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			battery and the lithium-ion battery.
C.5.3	Discuss the similarities and differences between fuel cells and rechargeable batteries.	3	

C6 Liquid crystals

2 hours

	Assessment statement	Obj	Teacher's notes
C.6.1	Describe the meaning of the term liquid crystals.	2	Liquid crystals are fluids that have physical properties (electrical, optical and elasticity) that are dependent on molecular orientation relative to some fixed axis in the material. Examples should include graphite, cellulose, the solution extruded by a spider to form silk, and DNA. Students should be aware that liquid-crystal materials may not always be in a liquid-crystal phase.
C.6.2	Distinguish between <i>thermotropic</i> and <i>lyotropic</i> liquid crystals.	2	Thermotropic liquid-crystal materials are pure substances that show liquid-crystal behaviour over a temperature range between the solid and liquid states. The biphenyl nitriles are common examples. Lyotropic liquid crystals are solutions that show the liquid-crystal state at certain concentrations. Examples should include soap and water.
C.6.3	Describe the liquid-crystal state in terms of the arrangement of the molecules and explain thermotropic behaviour.	3	Only the nematic phase will be assessed. Rod-shaped molecules are distributed randomly but, on average, point in the same direction. Increased thermal agitation disrupts this directional order until it is lost when the normal liquid phase is formed.
C.6.4	Outline the principles of the liquid-crystal display device.	2	Aim 8: Only a simplified treatment is required. The ability of the liquid-crystal molecules to transmit light depends on the orientation of the molecules. The orientation of the polar molecules can be controlled by the application of a small voltage across a small film of the material. The areas of the display that are light and dark can thus be controlled. Liquid-crystal displays are used in digital watches, calculators and laptops because of their small current requirements.
C.6.5	Discuss the properties needed for a substance to be used in liquid-crystal displays.	3	Properties include: chemically stable a liquid-crystal phase stable over a suitable range of temperatures polar in order to change orientation when an electric field is applied rapid switching speed.

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C7 Nanotechnology

2 hours

	Assessment statement	Obj	Teacher's notes
C.7.1	Define the term <i>nanotechnology</i> .	1	Nanotechnology should be defined as: "Nanotechnology involves research and technology development at the 1 nm - to - 100 nm range. Nanotechnology creates and uses structures that have novel properties because of their small size. Nanotechnology builds on the ability to control or manipulate at the atomic scale." (Quoted from Booker, R and Boysen, E. 2005. <i>Nanotechnology for dummies</i> , Wiley Publishing Inc, USA. P 10) TOK: The use of the scanning tunnelling microscope has allowed us to "see" individual atoms. Does technology blur the distinction between simulation and reality?
C.7.2	Distinguish between <i>physical</i> and <i>chemical</i> techniques in manipulating atoms to form molecules.	2	Physical techniques allow atoms to be manipulated and positioned to specific requirements. Chemical techniques position atoms in molecules using chemical reactions.
C.7.3	Describe the structure and properties of carbon nanotubes.	2	Only a simple treatment is required. The main cylinder is made only from carbon hexagons, with pentagons needed to close the structure at the ends. Single- or multiple-walled tubes, made from concentric nanotubes, can be formed. Bundles of the tubes have high tensile strength. A comparison should be made with graphite, which is soft and malleable. The same strong covalent bonding extends along the nanotube. As the behaviour of electrons depends on the length of the tube, some forms are conductors and some are semiconductors. This is a typical nanoscale (quantum) effect, and the differences between the bulk properties and the size-dependent properties on the nanoscale should be emphasized.
C.7.4	Discuss some of the implications of nanotechnology.	3	Aim 8: Issues could include the following. Possible applications Health concerns Toxicity regulations are difficult as properties depend on the size of particle Unknown health effects because new materials have new health risks Concern that the human immune system will be defenceless against particles on the nanoscale Responsibilities of the industries Political issues, such as the need for public education, for informed debate and for public involvement in policy discussions TOK: Who should decide whether particular directions in research are pursued? Who should determine priorities in the funding of research?

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C8 Condensation polymers

1 hour

	Assessment statement	Obj	Teacher's notes
C.8.1	Distinguish between <i>addition</i> and <i>condensation</i> polymers in terms of their structures.	2	
C.8.2	Describe how condensation polymers are formed from their monomers.	2	Examples should include phenol–methanal plastics, polyurethane and polyethylene terephthalate (PET).
C.8.3	Describe and explain how the properties of polymers depend on their structural features.	3	Examples should include Kevlar and the formation of cross-links in phenol–methanal plastics.
C.8.4	Describe ways of modifying the properties of polymers.	2	Examples should include: air in the manufacture of polyurethane foams doping polymer such as polyethyne with I ₂ to increase conductivity blending of polyester fibres to make them dyeable and more comfortable.
C.8.5	Discuss the advantages and disadvantages of polymer use.	3	Consider strength, density, insulation, lack of reactivity, use of natural resources, disposal and biodegradability. Examples should include PET, polyurethane foams and phenol–methanal plastics.

HL C9 Mechanisms in the organic chemicals industry

1 hour

	Assessment statement	Obj	Teacher's notes
C.9.1	Describe the free-radical mechanism involved in the manufacture of low-density polyethene.	2	
C.9.2	Outline the use of Ziegler–Natta catalysts in the manufacture of high-density polyethene.	2	The ionic mechanism will not be assessed.

HL C10 Silicon and photovoltaic cells

1 hour

	Assessment statement	Obj	Teacher's notes
C.10.1	Describe the doping of silicon to produce p-type and n-type semiconductors.	2	In p-type semiconductors, electron holes in the crystal are created by introducing a small percentage of a group 3 element. In n-type semiconductors, inclusion of a group 5 element provides extra electrons.
C.10.2	Describe how sunlight interacts with semiconductors.	2	

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HL C11 Liquid crystals

2 hours

	Assessment statement	Obj	Teacher's notes
C.11.1	Identify molecules that are likely to show liquid-crystal properties, and explain their liquid-crystal behaviour on a molecular level.	2	Only the biphenyl nitriles will be assessed. The nitrile group makes the molecules polar, which ensures that the intermolecular forces are strong enough to align in a common direction. The biphenyl groups make the molecules more rigid and rod-shaped. The long alkane chain ensures that the molecules cannot pack together so closely and so maintains the liquid-crystal state.
C.11.2	Describe and explain in molecular terms the workings of a twisted nematic liquid crystal.	3	Each pixel contains a liquid crystal sandwiched between two glass plates. The plates have scratches at 90° to each other. The molecules in contact with the glass line up with the scratches, and molecules form a twisted arrangement between the plates due to intermolecular bonds. Plane-polarized light is rotated with the molecules and so is rotated through 90° as it passes through the film. When the polarizers are aligned with the scratches, light will pass through the film and the pixel will appear bright. As a voltage is applied across the film, the polar molecules will align with the field and so the twisted structure is lost. Plane-polarized light is no longer rotated and so the pixel appears dark.
C.11.3	Describe the liquid-crystal properties of Kevlar, and explain its strength and its solubility in concentrated sulfuric acid.	3	Kevlar is a lyotropic liquid crystal. It has rigid rod-shaped molecules due to the linked benzene rings. The alignment of these molecules depends on the concentration of the solution. Kevlar has strong intermolecular hydrogen bonds between the chains. This gives a very ordered and strong structure. These bonds can be broken with concentrated sulfuric acid, as O and N atoms are protonated, breaking the hydrogen bonds. Aim 7: Molecular modelling can be used here.

HL C12 The chlor-alkali industry

2 hours

	Assessment statement	Obj	Teacher's notes
C.12.1	Discuss the production of chlorine and sodium hydroxide by the electrolysis of sodium chloride.	3	Include the mercury, diaphragm and membrane chlor-alkali electrolysis cells.
C.12.2	Outline some important uses of the products of this process.	2	
C.12.3	Discuss the environmental impact of the processes used for the electrolysis of sodium chloride.	3	Aim 8: Include reasons why the membrane cell is replacing both the mercury-cathode and diaphragm cells, and reservations on the use of chlorine-containing solvents due to their effect on the ozone layer.

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Option D: Medicines and drugs

SL students study the core of these options and HL students study the whole option (the core and the extension material).

The aim of this option is to give students an understanding of how medicines and drugs can influence the functioning of the body. Students should be able to recognize the fundamental structures and relevant functional groups of several classes of drugs and medicines (as listed in this option or in topic 10), and should be able to distinguish between them. Memorizing of complex formulas is not required. Throughout the option, the contribution that science has made (and continues to make) towards maintaining and improving the health and well-being of the world's population should be stressed. Aim 8 discussions are central to this option.

Core material: D1–D7 are core material for SL and HL (15 hours).

Extension material: D8–D10 are extension material for HL only (7 hours).

D1 Pharmaceutical products

2 hours

	Assessment statement	Obj	Teacher's notes
D.1.1	List the effects of medicines and drugs on the functioning of the body.	1	Generally, a medicine or drug is any chemical that does one or more of the following. Alters the physiological state, including consciousness, activity level or coordination Alters incoming sensory sensations Alters mood or emotions The importance of the body's natural healing processes and the placebo effect should be stressed.
D.1.2	Outline the stages involved in the research, development and testing of new pharmaceutical products.	2	An example of what can go wrong is the Thalidomide case. The use of combinatorial chemistry will not be assessed. A discussion of specific techniques will not be assessed. TOK: Should scientists be held morally responsible when drugs have adverse effects?
D.1.3	Describe the different methods of administering drugs.	2	Methods should include oral, parenteral (by injection), inhalation and rectal. Injections may be intravenous, intramuscular or subcutaneous.
D.1.4	Discuss the terms therapeutic window, tolerance and side-effects.	3	

D2 Antacids

1 hour

	Assessment statement	Obj	Teacher's notes
D.2.1	State and explain how excess acidity in the stomach can be reduced by the use of different bases.	3	Examples should include aluminium and magnesium compounds and sodium hydrogencarbonate. Students should be able to write equations for neutralization reactions and know that antacids are often combined with alginates (which produce a neutralizing layer, preventing acid in the stomach from rising into the esophagus and causing heartburn), and with anti-foaming agents (such as dimethicone).

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D3 Analgesics

3 hours

	Assessment statement	Obj	Teacher's notes
D.3.1	Describe and explain the different ways that analgesics prevent pain.	3	Mild analgesics function by intercepting the pain stimulus at the source, often by interfering with the production of substances (for example, prostaglandins) that cause pain, swelling or fever. Strong analgesics work by temporarily bonding to receptor sites in the brain, preventing the transmission of pain impulses without depressing the central nervous system. TOK: A discussion of pain perception could be linked to the more general discussion of perception as a way of knowing in TOK.
D.3.2	Describe the use of derivatives of salicylic acid as mild analgesics, and compare the advantages and disadvantages of using aspirin and paracetamol (acetaminophen).	2	Aspirin has been found to be useful in preventing the recurrence of heart attacks and strokes. The disadvantages of aspirin include ulceration and stomach bleeding, allergic reactions and Reye's syndrome in children (a potentially fatal liver and brain disorder). Paracetamol is very safe in the correct dose but can, in rare cases, cause blood disorders and kidney damage. Overdosage can lead to serious liver damage, brain damage and even death.
D.3.3	Compare the structures of morphine, codeine and diamorphine (heroin, a semi-synthetic opiate).	3	Stress the functional group modification to the structure of morphine that results in the semi-synthetic drug diamorphine (heroin).
D.3.4	Discuss the advantages and disadvantages of using morphine and its derivatives as strong analgesics.	3	Include the social as well as physiological effects of both short- and long-term use.

D4 Depressants

3 hours

	Assessment statement	Obj	Teacher's notes
D.4.1	Describe the effects of depressants.	2	At low doses a depressant may exert little or no effect. At moderate doses the compound may induce sedation (soothing, reduction of anxiety). At higher doses it may induce sleep. At extremely high doses it may cause death. Depressants are often described as antidepressants because they relieve depression.
D.4.2	Discuss the social and physiological effects of the use and abuse of ethanol.	3	Include effects on the family, cost to society and the short- and long-term health effects.
D.4.3	Describe and explain the techniques used for the detection of ethanol in the breath, the blood and urine.	3	Include potassium dichromate(VI) in the breathalyser, analysis of blood and urine by chromatography, and absorption of infrared radiation or use of a fuel cell in the intoximeter.
D.4.4	Describe the synergistic effects of ethanol with other drugs.	2	Examples should include increased risk of stomach bleeding with aspirin and increased risk of heavy sedation with any drug that has a sedative effect on the central nervous system.
D.4.5	Identify other commonly used depressants and describe their structures.	2	Only the uses of diazepam (Valium [®]), nitrazepam (Mogadon [®]) and fluoxetine hydrochloride (Prozac [®]) will be assessed.

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D5 Stimulants

2.5 hours

	Assessment statement	Obj	Teacher's notes
D.5.1	List the physiological effects of stimulants.	1	
D.5.2	Compare amphetamines and epinephrine (adrenaline).	3	Amphetamines and epinephrine (adrenaline) are chemically similar in that both derive from the phenylethylamine structure. Amphetamines mimic the effects of epinephrine (adrenaline) and are known as sympathomimetic drugs.
D.5.3	Discuss the short- and long-term effects of nicotine consumption.	3	Short-term effects include increased heart rate and blood pressure and reduction in urine output, as well as stimulating effects. Long-term effects include increased risk of heart disease, coronary thrombosis and peptic ulcers. Include also the addictive properties of nicotine and the further risks associated with smoking tobacco.
D.5.4	Describe the effects of caffeine and compare its structure with that of nicotine.	3	Caffeine is a respiratory stimulant. When consumed in large amounts it can cause anxiety, irritability and sleeplessness. It is a weak diuretic. Both caffeine and nicotine contain a tertiary amine group.

D6 Antibacterials

2 hours

	Assessment statement	Obj	Teacher's notes
D.6.1	Outline the historical development of penicillins.	2	Include the discovery by Fleming and the development by Florey and Chain. TOK: What part does serendipity play in scientific discoveries?
D.6.2	Explain how penicillins work and discuss the effects of modifying the side-chain.	3	Penicillins work by interfering with the chemicals that bacteria need to form normal cell walls. Modifying the side-chain results in penicillins that are more resistant to the penicillinase enzyme.
D.6.3	Discuss and explain the importance of patient compliance and the effect of penicillin overprescription.	3	Aim 8: Strict adherence to a recommended treatment regime is necessary for the effectiveness of anti-TB drugs (frequently several drugs are used in combination). The use of penicillins in animal feedstock also contributes to the resistance problem.

D7 Antivirals

1.5 hours

	Assessment statement	Obj	Teacher's notes
D.7.1	State how viruses differ from bacteria.	1	
D.7.2	Describe the different ways in which antiviral drugs work.	2	Antiviral drugs may work by altering the cell's genetic material so that the virus cannot use it to multiply. Alternatively, they may prevent the viruses from multiplying by blocking enzyme activity within the host cell.
D.7.3	Discuss the difficulties associated with solving the AIDS problem.	3	Int: Specific proteins on the HIV virus bind to a receptor protein on certain white blood cells

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			(T cells). Because of the ability of the HIV viruses to mutate, and because their metabolism is linked closely with that of the cell, effective treatment with antiviral drugs is very difficult, as is vaccine development. The control and treatment of HIV is exacerbated by the high price of anti-retroviral agents and sociocultural issues.
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HL D8 Drug action

2.5 hours

	Assessment statement	Obj	Teacher's notes
D.8.1	Describe the importance of geometrical isomerism in drug action.	2	Students should be aware that <i>cis</i> - and <i>trans</i> -isomerism can occur in inorganic complexes and that the two different isomers can have different pharmacological effects. Examples should include the anti-cancer drug cisplatin.
D.8.2	Discuss the importance of chirality in drug action.	3	The two enantiomers in a racemic mixture of a drug may have very different effects, for example, Thalidomide. One enantiomer of Thalidomide alleviates morning sickness in pregnant women, while the other enantiomer causes deformities in the limbs of the fetus.
D.8.3	Explain the importance of the beta-lactam ring action of penicillin.	3	The high reactivity of the amide group within the four-membered ring structure is a result of strain. The ring opens so that the penicillin becomes covalently bonded to the enzyme that synthesizes bacterial cell walls, thus blocking its action.
D.8.4	Explain the increased potency of diamorphine (heroin) compared to morphine.	3	The polar hydroxyl groups in morphine are replaced by non-polar ester groups, facilitating transport into the non-polar environment of the central nervous system.

HL D9 Drug design

2.5 hours

	Assessment statement	Obj	Teacher's notes
D.9.1	Discuss the use of a compound library in drug design.	3	Traditionally, a large collection of related compounds are synthesized individually and evaluated for biological properties. This approach is time-consuming and expensive.
D.9.2	Explain the use of combinatorial and parallel chemistry to synthesize new drugs.	3	Combinatorial chemistry is used to synthesize a large number of different compounds and screen them for biological activity, resulting in a "combinatorial library". Alternatively, parallel synthesis can produce smaller, more focused libraries. Students should be aware of the importance of solid-phase chemistry.
D.9.3	Describe how computers are used in drug design.	2	Three-dimensional models of drugs can be created <i>in silico</i> and molecular modelling software can be used for the virtual development and evaluation of new drugs.
D.9.4	Discuss how the polarity of a molecule can be modified to increase its aqueous solubility and how this facilitates its distribution around the body.	3	Students should be aware of the ability of acidic (carboxylic acid) and basic (amine) groups to form ionic salts, for example, soluble aspirin and fluoxetine hydrochloride (Prozac®).

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D.9.5	Describe the use of chiral auxiliaries to form the desired enantiomer.	2	A chiral auxiliary is used to convert a non-chiral molecule into just the desired enantiomer, thus avoiding the need to separate enantiomers from a racemic mixture. It works by attaching itself to the non-chiral molecule to create the stereochemical conditions necessary to force the reaction to follow a certain path. Once the new molecule has been formed, the auxiliary can be taken off (recycled) to leave the desired enantiomer. An example is the synthesis of Taxol, an anti-cancer drug.
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HL D10 Mind-altering drugs

2 hours

	Assessment statement	Obj	Teacher's notes
D.10.1	Describe the effects of lysergic acid diethylamide (LSD), mescaline, psilocybin and tetrahydrocannabinol (THC).	2	
D.10.2	Discuss the structural similarities and differences between LSD, mescaline and psilocybin.	3	Students should be aware of the similarities of all three drugs and compare them to the indole ring.
D.10.3	Discuss the arguments for and against the legalization of cannabis.	3	Aim 8: Arguments for legalization include the ability of cannabis to offer relief from certain diseases. Arguments against legalization include the possible harmful effects and the possibility of cannabis users moving on to harder drugs.

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Option E: Environmental chemistry

SL students study the core of these options and HL students study the whole option (the core and the extension material).

Human activities involve intensive use of limited resources found in air, water and soil. Many of these activities produce waste products that build up in the environment to produce pollution with increasingly local and global effects. An understanding of this impact is essential within and beyond the study of chemistry. This option has many opportunities for discussing aim 8 issues and the international dimension.

Core material: E1–E8 are core material for SL and HL (15 hours).

Extension material: E9–E12 are extension material for HL only (7 hours).

E1 Air pollution

2 hours

	Assessment statement	Obj	Teacher's notes
E.1.1	Describe the main sources of carbon monoxide (CO), oxides of nitrogen (NO _x), oxides of sulfur (SO _x), particulates and volatile organic compounds (VOCs) in the atmosphere.	2	Include both natural and anthropogenic sources. Equations should be used as appropriate.
E.1.2	Evaluate current methods for the reduction of air pollution.	3	Examples include: CO—catalytic converters NO _x —catalytic converters, control of fuel/air ratio SO _x —alkaline scrubbing, limestone-based fluidized beds particulates—electrostatic precipitation VOCs—catalytic converters.

E2 Acid deposition

1.5 hours

	Assessment statement	Obj	Teacher's notes
E.2.1	State what is meant by the term acid deposition and outline its origins.	1	Acid deposition refers to the process by which acidic particles, gases and precipitation leave the atmosphere. Both wet deposition (acid rain, fog and snow) and dry deposition (acidic gases and particles) will be assessed. Rain is naturally acidic because of dissolved CO ₂ but acid rain has a pH of less than 5.6. It is caused by oxides of sulfur and oxides of nitrogen. The equations for the burning of sulfur and nitrogen, and for the formation of H ₂ SO ₃ , H ₂ SO ₄ , HNO ₂ and HNO ₃ , will be assessed.
E.2.2	Discuss the environmental effects of acid deposition and possible methods to counteract them.	3	

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E3 Greenhouse effect

1.5 hours

	Assessment statement	Obj	Teacher's notes
E.3.1	Describe the greenhouse effect.	2	Greenhouse gases allow the passage of incoming solar short-wavelength radiation but absorb the longer-wavelength radiation from the Earth. Some of the absorbed radiation is re-radiated back to Earth. TOK: Some people question the reality of climate change and question the motives of scientists who have "exaggerated" the problem. How do we assess the evidence collected and the models used to predict the impact of human activities?
E.3.2	List the main greenhouse gases and their sources, and discuss their relative effects.	3	The greenhouse gases to be considered are CH ₄ , H ₂ O, CO ₂ , N ₂ O and chlorofluorocarbons (CFCs). Their effects depend on their abundance and their ability to absorb heat radiation.
E.3.3	Discuss the influence of increasing amounts of greenhouse gases on the atmosphere.	3	Examples include: thermal expansion of the oceans, melting of the polar ice-caps, floods, droughts, changes in precipitation and temperature, changes in the yield and distribution of commercial crops, and changes in the distribution of pests and disease-carrying organisms.

E4 Ozone depletion

1.5 hours

	Assessment statement	Obj	Teacher's notes
E.4.1	Describe the formation and depletion of ozone in the stratosphere by natural processes.	2	Formation: $\text{O}_2 \xrightarrow{\text{UV light}} 2\text{O}\cdot$ $\text{O}_2 + \text{O}\cdot \longrightarrow \text{O}_3$ Depletion: $\text{O}_3 \xrightarrow{\text{UV light}} \text{O}_2 + \text{O}\cdot$ $\text{O}_3 + \text{O}\cdot \longrightarrow 2\text{O}_2$
E.4.2	List the ozone-depleting pollutants and their sources.	1	Examples include chlorofluorocarbons (CFCs) and oxides of nitrogen (NO _x).
E.4.3	Discuss the alternatives to CFCs in terms of their properties.	3	Alternatives include hydrocarbons, fluorocarbons and hydrofluorocarbons (HFCs). Include toxicity, flammability, the relative weakness of the C–Cl bond and the ability to absorb infrared radiation.

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E5 Dissolved oxygen in water

1.5 hours

	Assessment statement	Obj	Teacher's notes
E.5.1	Outline biochemical oxygen demand (BOD) as a measure of oxygen-demanding wastes in water.	2	
E.5.2	Distinguish between <i>aerobic</i> and <i>anaerobic</i> decomposition of organic material in water.	2	Use redox equations as appropriate.
E.5.3	Describe the process of eutrophication and its effects.	2	
E.5.4	Describe the source and effects of thermal pollution in water.	2	

E6 Water treatment

2.5 hours

	Assessment statement	Obj	Teacher's notes
E.6.1	List the primary pollutants found in waste water and identify their sources.	2	Examples include heavy metals, pesticides, dioxins, polychlorinated biphenyls (PCBs), organic matter, nitrates and phosphates. Aim 7: Data banks and spreadsheets can be used.
E.6.2	Outline the primary, secondary and tertiary stages of waste water treatment, and state the substance that is removed during each stage.	2	For primary treatment, filtration and sedimentation should be covered. For secondary treatment, mention the use of oxygen and bacteria (for example, the activated sludge process). Include the removal of heavy metals, phosphates and nitrates by chemical or biological processes.
E.6.3	Evaluate the process to obtain fresh water from sea water using multi-stage distillation and reverse osmosis.	3	

E7 Soil

2.5 hours

	Assessment statement	Obj	Teacher's notes
E.7.1	Discuss salinization, nutrient depletion and soil pollution as causes of soil degradation.	3	Salinization: This is the result of continually irrigating soils. Irrigation waters contain dissolved salts, which are left behind after water evaporates. In poorly drained soils, the salts are not washed away and begin to accumulate in the topsoil. Plants cannot grow in soil that is too salty. Nutrient depletion: Agriculture disrupts the normal cycling of nutrients through the soil food web when crops are harvested. This removes all the nutrients and minerals that they absorbed from the soil while growing. Practices leading to amelioration of nutrient depletion may further contribute to environmental pollution. Soil pollution: This is the consequence of the use of chemicals such as pesticides and fertilizers. These chemicals can disrupt the soil

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			food web, reduce the soil's biodiversity and ultimately ruin the soil. The chemicals also run off the soil into surface waters and move through the soil, polluting groundwater.
E.7.2	Describe the relevance of the soil organic matter (SOM) in preventing soil degradation, and outline its physical and biological functions.	2	<p>The term soil organic matter (SOM) is generally used to represent the organic constituents in the soil, including undecayed plant and animal tissues, their partial decomposition products and the soil biomass. It includes:</p> <ul style="list-style-type: none"> identifiable, high-molecular-mass organic materials (for example, polysaccharides and proteins) simpler substances (for example, sugars, amino acids and other small molecules) humic substances. <p>The functions of SOM can be broadly classified into two groups.</p> <ul style="list-style-type: none"> Biological: provides source of nutrients (P, N, S) and so contributes to the resilience of the soil/plant system. Physical: improves structural stability, influences water-retention properties and alters the soil thermal properties.
E.7.3	List common organic soil pollutants and their sources.	1	<p>Examples should include petroleum hydrocarbons, agrichemicals, volatile organic compounds (VOCs), solvents, polyaromatic hydrocarbons (PAHs), polychlorinated biphenyls (PCBs), organotin compounds and semi-volatile organic compounds (SVOCs).</p> <p>Aim 7: Data banks and spreadsheets can be used here.</p>

E8 Waste

2 hours

	Assessment statement	Obj	Teacher's notes
E.8.1	Outline and compare the various methods for waste disposal.	3	Examples include landfills and incineration.
E.8.2	Describe the recycling of metal, glass, plastic and paper products, and outline its benefits.	2	
E.8.3	Describe the characteristics and sources of different types of radioactive waste.	2	Include both low-level and high-level radioactive waste.
E.8.4	Compare the storage and disposal methods for different types of radioactive waste.	3	

HL E9 Ozone depletion

1 hour

	Assessment statement	Obj	Teacher's notes
E.9.1	Explain the dependence of O ₂ and O ₃ dissociation on the wavelength of light.	3	$\lambda = 242 \text{ nm}$ $\text{O}_2 \longrightarrow 2\text{O}\cdot$ $\lambda = 330 \text{ nm}$ $\text{O}_3 \longrightarrow \text{O}_2 + \text{O}\cdot$

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			The energy needed should be related to the bonding in O ₂ and O ₃ .
E.9.2	Describe the mechanism in the catalysis of O ₃ depletion by CFCs and NO _x .	2	For example: $\text{CCl}_2\text{F}_2 \longrightarrow \text{CClF}_2 + \text{Cl}\cdot$ $\text{Cl}\cdot + \text{O}_3 \longrightarrow \text{ClO}\cdot + \text{O}_2$ $\text{ClO}\cdot + \text{O}\cdot \longrightarrow \text{O}_2 + \text{Cl}\cdot$ and $\text{NO} + \text{O}_3 \longrightarrow \text{NO}_2 + \text{O}_2$ $\text{NO}_2 + \text{O}\cdot \longrightarrow \text{NO} + \text{O}_2$ The net effect is: $\text{O}_3 + \text{O}\cdot \longrightarrow 2\text{O}_2$
E.9.3	Outline the reasons for greater ozone depletion in polar regions.	2	Consider the seasonal variation in temperature in the upper atmosphere. Refer to surface catalysis on ice particles.

HL E10 Smog

2 hours

	Assessment statement	Obj	Teacher's notes
E.10.1	State the source of primary pollutants and the conditions necessary for the formation of photochemical smog.	1	VOCs and NO _x , temperature inversion, windlessness and bowl-shaped cities should be discussed.
E.10.2	Outline the formation of secondary pollutants in photochemical smog.	2	Examples include NO ₂ , O ₃ , aldehydes and peroxyacynitrates (PANs). The role of free radicals and sunlight should be emphasized. Aim 7: Three-dimensional and four-dimensional GIS techniques and data banks can be used.

HL E11 Acid deposition

1 hour

	Assessment statement	Obj	Teacher's notes
E.11.1	Describe the mechanism of acid deposition caused by the oxides of nitrogen and oxides of sulfur.	2	Formation of hydroxyl radicals: $\text{H}_2\text{O} + \text{O}_3 \longrightarrow 2\text{HO}\cdot + \text{O}_2$ or $\text{H}_2\text{O} + \text{O}\cdot \longrightarrow 2\text{HO}\cdot$ $\text{HO}\cdot + \text{NO}_2 \longrightarrow \text{HNO}_3$ $\text{HO}\cdot + \text{NO} \longrightarrow \text{HNO}_2$ $\text{HO}\cdot + \text{SO}_2 \longrightarrow \text{HOSO}_2\cdot$ $\text{HOSO}_2\cdot + \text{O}_2 \longrightarrow \text{HO}_2\cdot + \text{SO}_3$ $(\text{SO}_3 + \text{H}_2\text{O} \longrightarrow \text{H}_2\text{SO}_4)$
E.11.2	Explain the role of ammonia in acid deposition.	3	In the atmosphere, ammonia neutralizes the acids formed to a large extent, to form ammonium salts. Slightly acidic ammonium salts, (NH ₄) ₂ SO ₄ and NH ₄ NO ₃ , formed in the atmosphere sink to the ground or are washed out of the atmosphere with rain. As NH ₄ ⁺ is deposited and enters the soil, nitrification and acidification can occur.

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			$\text{NH}_4^+ + 2\text{O}_2 \longrightarrow 2\text{H}^+ + \text{NO}_3^- + \text{H}_2\text{O}$
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HL E12 Water and soil

3 hours

	Assessment statement	Obj	Teacher's notes
E.12.1	Solve problems relating to the removal of heavy-metal ions, phosphates and nitrates from water by chemical precipitation.	3	Given the equilibrium formed by a metal M and a non-metal X: $\text{MX}(\text{s}) \rightleftharpoons \text{M}^+(\text{aq}) + \text{X}^-(\text{aq})$. The K_{eq} for this system is given by $K_{\text{sp}} = [\text{M}^+][\text{X}^-]$, and is called the solubility product constant. Students should be able to solve problems associated with this type of equilibrium, including the common ion effect.
E.12.2	State what is meant by the term cation-exchange capacity (CEC) and outline its importance.	2	The amount of exchangeable cations in a clay is called cation-exchange capacity. Include equations as appropriate.
E.12.3	Discuss the effects of soil pH on cation-exchange capacity and availability of nutrients.	3	Examples of nutrients include Ca, Mg, Fe, Al, P, N, S, Cu and Zn. Use equations as appropriate.
E.12.4	Describe the chemical functions of soil organic matter (SOM).	2	Include the following. <ul style="list-style-type: none"> Contributes to cation-exchange capacity Enhances the ability of soil to buffer changes in pH Binds to organic and inorganic compounds in soil Reduces the negative environmental effects of pesticides, heavy metals and other pollutants by binding contaminants Forms stable complexes with cations

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Option F: Food chemistry

SL students study the core of these options and HL students study the whole option (the core and the extension material).

Food chemistry is a study of the composition and properties of food, the chemical changes it undergoes during handling, processing and storage, and the principles underlying the improvement of food. The aim of this option is to give students an understanding of the chemistry of important molecules in food and the contribution that chemistry has made (and continues to make) towards maintaining and improving the quality and cost of food, adequacy of food supplies and food safety. Students should be able to recognize some important structures and relevant functional groups, and to distinguish between them. It is not necessary to memorize complex formulas, as structures and examples of some food molecules are given in the *Chemistry data booklet*. Teachers are encouraged to take a contextual approach, and to foster local and global issues.

Core material: F1–F6 are core material for SL and HL (15 hours).

Extension material: F7–F10 are extension material for HL only (7 hours).

F1 Food groups

2 hours

	Assessment statement	Obj	Teacher's notes
F.1.1	Distinguish between a <i>food</i> and a <i>nutrient</i> .	2	Food: "Any substance, whether processed, semi-processed or raw, which is intended for human consumption, and includes drink, chewing gum and any substance which has been used in the manufacture, preparation or treatment of 'food', but does not include cosmetics or tobacco or substances used only as drugs." (Codex Alimentarius (FAO/WHO) definition 2005) Nutrient: Any substance obtained from food and used by the body to provide energy, regulate growth, maintenance and repair of the body's tissues. Proteins, lipids, carbohydrates, vitamins, minerals and water are considered nutrients.
F.1.2	Describe the chemical composition of lipids (fats and oils), carbohydrates and proteins.	2	Fats and oils are triesters (triglycerides) formed from three long-chain fatty acid (carboxylic acid) molecules and one glycerol molecule. The simplest carbohydrates are monosaccharides. They contain one carbonyl group (C=O) and at least two hydroxyl (–OH) groups, and have the empirical formula CH ₂ O. Monosaccharides are the building blocks of disaccharides and polysaccharides. Proteins are made up of 2-amino acids.

F2 Fats and oils

3 hours

	Assessment statement	Obj	Teacher's notes
F.2.1	Describe the difference in structure between saturated and unsaturated (mono- and poly-unsaturated) fatty acids.	2	Most naturally occurring fats contain a mixture of saturated, mono-unsaturated and poly-unsaturated fatty acids and are classified according to the predominant type of unsaturation present.
F.2.2	Predict the degree of crystallization (solidification) and melting point of fats and oils from their structure, and explain the	3	Solid fats are more likely to be crystalline, more saturated and/or have longer fatty acid hydrocarbon chains. Mono-unsaturated (olive,

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	relevance of this property in the home and in industry.		<p>canola and peanut) and poly-unsaturated fats (safflower, sunflower, corn, fish, linoleic and linolenic) are liquids, and saturated fats (palm, coconut, lard, butter and shortening) are solids at room temperature.</p> <p>The melting point of fatty acids increases with increasing relative molecular mass and increasing degree of saturation. Fats and oils are chosen for cooking on the basis of their melting temperature. For example, cocoa butter melts at close to body temperature, and fats chosen for cake-making melt over a wide range of temperatures.</p> <p><i>Cis</i> fatty acids (the hydrogen atoms are on the same side of the carbon-carbon double bond) have lower melting points than <i>trans</i> fatty acids (the hydrogen atoms are on opposite sides of the carbon-carbon double bond).</p>
F.2.3	Deduce the stability of fats and oils from their structure.	3	<p>Saturated fats are more stable than unsaturated fats. The carbon-carbon double bonds in unsaturated fats react with oxygen (auto-oxidation), hydrogen (hydrogenation), light (photo-oxidation) and enzymes/heat/water (hydrolysis).</p> <p>Aim 7: Data banks and spreadsheets can be used here.</p>
F.2.4	Describe the process of hydrogenation of unsaturated fats.	2	<p>The addition of hydrogen to the carbon-carbon double bond of a fatty acid in the presence of heat (140–225°C), pressure and a finely divided metal catalyst (Zn, Cu, Ni) increases the amount of saturation, which can be partial or full.</p>
F.2.5	Discuss the advantages and disadvantages of hydrogenating fats and oils.	3	<p>Advantages:</p> <ul style="list-style-type: none"> changes a liquid oil to a semi-solid or solid, to make the melting point of an unsaturated fat more like that of a saturated fat decreases the rate of oxidation (stability increases with increasing saturation) increases hardness controls the feel and plasticity (stiffness). <p>Disadvantages:</p> <ul style="list-style-type: none"> mono- and poly-unsaturated fats are healthier for the heart than saturated fats in partial hydrogenation, <i>trans</i> fatty acids can form <i>trans</i> fatty acids are hard to metabolize, accumulate in fatty tissue, are difficult to excrete from the body, increase levels of LDL (bad) cholesterol and are a low-quality energy source.

F3 Shelf life

4 hours

	Assessment statement	Obj	Teacher's notes
F.3.1	Explain the meaning of the term shelf life.	3	A food reaches its shelf life when it no longer maintains the expected quality desired by the consumer because of changes in flavour, smell, texture and appearance (colour, mass) or because of microbial spoilage.
F.3.2	Discuss the factors that affect the shelf life	3	Chemical factors that cause a decrease in the

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	and quality of food.		<p>shelf life include:</p> <ul style="list-style-type: none"> water content—loss of nutrients, browning and rancidity; dry foods become vulnerable to microbial spoilage if they take on moisture chemical change, for example, pH—off flavours, colour changes, browning and loss of nutrients light—rancidity, vitamin loss and fading of natural colours temperature—changes the rate of other forms of spoilage contact with air.
F.3.3	Describe the rancidity of fats.	2	Rancidity is the perception of flavours in lipids, those that our senses perceive as off because they have a disagreeable smell, taste, texture or appearance.
F.3.4	Compare the processes of hydrolytic and oxidative rancidity in lipids.	3	<p>Hydrolytic rancidity: The breaking down of a lipid into its component fatty acids and glycerol. It takes place more rapidly in the presence of enzymes (lipase), heat and moisture. In deep frying, water present in food and high temperatures increase the rate of hydrolysis. Examples of off-flavoured fatty acids include:</p> <ul style="list-style-type: none"> butanoic, hexanoic and octanoic acid in rancid milk palmitic, stearic and oleic acids give chocolate an oily or fatty flavour lauric acid gives palm and coconut oil in cocoa butter substitutes a soapy flavour butanoic acid in butter. <p>Oxidative rancidity: The fatty acid chains are oxidized, typically by the addition of oxygen across the carbon-carbon double bond of the unsaturated fatty acid. Oily fish (such as herring and mackerel) contain a high proportion of unsaturated fatty acids and are prone to oxidative rancidity. The process can be catalysed by light (photo-oxidation) and enzymes. Details of the free-radical chain mechanism will not be assessed.</p>
F.3.5	Describe ways to minimize the rate of rancidity and prolong the shelf life of food.	2	<p>Processing—examples include:</p> <ul style="list-style-type: none"> limiting lipase hydrolysis by storing dairy products at low temperatures (refrigeration) reducing light levels during storage or storing in coloured glass keeping moisture levels low during processing (adding salt or sugar, smoking). <p>Packaging—examples include:</p> <ul style="list-style-type: none"> using an inert gas, which minimizes contact with oxygen, by covering food using low-gas-permeability packaging film or hermetic sealing minimizing the amount of air in the headspace above oil and canning. <p>Adding additives—examples include:</p> <ul style="list-style-type: none"> sodium sulfite, sodium hydrogensulfite and citric acid to delay the onset of non-enzymic browning sodium and potassium nitrite and nitrate for curing meats, fixing colour and

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			<p>inhibiting micro-organisms</p> <p>sodium benzoate and benzoic acid as antimicrobial agents in fruit juices, carbonated beverages, pickles and sauerkraut</p> <p>sorbic acid, propanoic acid, calcium propanoate and sodium propanoate for delaying mould and bacterial growth in breads and cheeses</p> <p>ethanoic acid and benzoic acid for delaying mould and bacterial growth in pickled meats and fish products, and also adding to flavour.</p>
F.3.6	Describe the traditional methods used by different cultures to extend the shelf life of foods.	2	Aim 8: Examples include fermentation, preserving, pickling, salting, drying and smoking.
F.3.7	Define the term <i>antioxidant</i> .	1	A substance that delays the onset or slows the rate of oxidation. It is used to extend the shelf life of food.
F.3.8	List examples of common naturally occurring antioxidants and their sources.	1	<p>Naturally occurring antioxidants include:</p> <p>vitamin C (ascorbic acid) in citrus fruits, green peppers, broccoli, green leafy vegetables, strawberries, raw cabbage and potatoes</p> <p>vitamin E in wheat germ, nuts, seeds, whole grains, green leafy vegetables, vegetable oils like canola and soya bean (the antioxidants present in vitamin E are called tocopherols)</p> <p>β-carotene in carrots, squash, broccoli, sweet potatoes, tomatoes, kale, cantaloupe melon, peaches and apricots</p> <p>selenium in fish, shellfish, red meat, eggs, grains, chicken and garlic.</p>
F.3.9	Compare the structural features of the major synthetic antioxidants in food.	3	Examples include 2 and 3- <i>tert</i> -butyl-4-hydroxyanisole (BHA), 3,5 di- <i>tert</i> -butyl-4-hydroxytolouene (BHT), propyl gallate (PG), 2,4,5,- trihydroxybutyphenone (THBP) and <i>tert</i> -butylhydroquinone (TBHQ).
F.3.10	Discuss the advantages and disadvantages associated with natural and synthetic antioxidants.	3	<p>Advantages:</p> <p>naturally occurring vitamins C, E and carotenoids reduce the risk of cancer and heart disease by inhibiting the formation of free radicals</p> <p>vitamin C is vital for the production of hormones and collagen</p> <p>β-carotene can be used as an additive in margarine to give colour (yellow) and acts as a precursor for vitamin A.</p> <p>Disadvantages:</p> <p>consumers perceive synthetic antioxidants to be less safe because they are not naturally occurring in food</p> <p>natural antioxidants can add colour and an aftertaste to food, and can be less effective at slowing down the rate of rancidity than synthetic antioxidants</p> <p>synthetic antioxidants are food additives and need to be regulated by policies and legislation to ensure their safe use in food</p> <p>policies regarding the labelling and safe use of food additives can be difficult to</p>

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			implement and monitor, especially in developing countries and internationally.
F.3.11	List some antioxidants found in the traditional foods of different cultures that may have health benefits.	1	Examples include green tea, turmeric, oregano, blueberries, cranberries and dark chocolate, which have been linked to lowering levels of LDL (bad) cholesterol and blood sugar levels, reducing high blood pressure and preventing cancerous cell development.

F4 Color

3 hours

	Assessment statement	Obj	Teacher's notes
F.4.1	Distinguish between a <i>dye</i> and a <i>pigment</i> .	2	A dye is a food-grade synthetic water-soluble colourant. A pigment is a naturally occurring colourant found in the cells of plants and animals.
F.4.2	Explain the occurrence of colour in naturally occurring pigments.	3	Foods have colour because of their ability to reflect and absorb different wavelengths of visible light.
F.4.3	Describe the range of colours and sources of the naturally occurring pigments anthocyanins, carotenoids, chlorophyll and heme.	2	<p>Anthocyanins:</p> <p>the most widely occurring pigments in plants responsible for the pink, red, purple and blue colours in fruits and vegetables, including cranberries, blueberries, strawberries and raspberries.</p> <p>Carotenoids:</p> <p>the most widespread pigment in nature large majority produced by algae act as a precursor for vitamin A colours range from yellow to orange to red, including bananas, carrots, tomatoes, watermelon, red/yellow peppers and saffron red astaxanthin, when present as a complex with protein, gives the blue or green hue found in live lobsters and crabs and the pink colour of salmon.</p> <p>Chlorophyll: the major light-harvesting pigments found in green plants.</p> <p>Heme: the red pigment found in red blood cells and muscle tissue.</p> <p>Myoglobin is responsible for the purplish-red colour of meat.</p>
F.4.4	Describe the factors that affect the colour stability of anthocyanins, carotenoids, chlorophyll and heme.	2	<p>Factors should include the effects of oxidation, temperature change, pH change and the presence of metal ions. Students should analyse absorbance spectra that demonstrate these effects.</p> <p>Anthocyanins: In aqueous solution, equilibrium reaction exists between the four different structural forms depending on the pH and temperature. They are most stable and most highly coloured at low pH and temperature.</p> $\begin{array}{ccccccc} \text{(A)} & \rightleftharpoons & \text{(AH}^+) & \rightleftharpoons & \text{(B)} & \rightleftharpoons & \text{(C)} \\ \text{quinonoid} & & \text{flavylium} & & \text{carbinol base} & & \text{chalcone} \\ \text{(blue)} & & \text{(red)} & & \text{(colourless)} & & \text{(colourless)} \end{array}$ <p>They form deeply coloured coordination complexes with Fe^{3+} and Al^{3+} ions, a source of which can be the metal cans to which the fruit is exposed; this causes a discoloration in canned fruit. They become less stable when exposed to heat, causing a loss of colour and browning.</p> <p>Carotenoids: The presence of multiple unsaturated carbon-carbon double bonds makes carotenoids susceptible to oxidation catalysed by light, metals and hydroperoxides. Oxidation results in the bleaching of colour, loss of vitamin A activity and off odours.</p>

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			<p>They are stable up to 50°C and in the pH range of 2–7, and, therefore, are not degraded by most forms of processing. With heating, the naturally occurring <i>trans</i> isomer rearranges to the <i>cis</i> isomer.</p> <p>Chlorophyll: Reaction with heat depends on pH. In a basic solution (pH 9), chlorophyll is stable, and in an acidic solution (pH 3) it is unstable. When heated, the cell membrane of the plant deteriorates, releasing acids, which decrease the pH. This results in the magnesium atom being displaced by two hydrogen ions, resulting in the formation of olive-brown pheophytin complex. This cell degradation during heating also makes the chlorophyll more susceptible to photo-degradation.</p> <p>Heme: During oxidation, oxygen binds to purple-red myoglobin (Mb), and red oxymyoglobin (MbO₂) forms. In Mb and MbO₂ the heme iron is in the Fe²⁺ state. Mb and MbO₂ can be oxidized, through auto-oxidation, changing the heme iron from Fe²⁺ to Fe³⁺. In the Fe³⁺ state, it is called metmyoglobin (MMb) and has an undesirable brown-red colour. Interconversion between the three forms occurs readily.</p> $ \begin{array}{ccccc} (\text{MbO}_2) & \rightleftharpoons & (\text{Mb}) & \rightleftharpoons & (\text{MMb}) \\ \text{oxymyoglobin} & & \text{myoglobin} & & \text{metmyoglobin} \\ (\text{red, Fe}^{2+}) & & (\text{purple-red, Fe}^{2+}) & & (\text{brown, Fe}^{3+}) \end{array} $ <p>The stability of colour and the rate of brown MMb formation from auto-oxidation can be minimized if the meat is stored in conditions free of oxygen by using packaging films with low gas permeabilities. Air is removed from the package and a storage gas (100% CO₂) is injected.</p>
F.4.5	Discuss the safety issues associated with the use of synthetic colourants in food.	3	<p>The type of colourant permitted for use varies greatly among countries. Since international trade is becoming increasingly important, colour legislation is now of international concern.</p>
F.4.6	Compare the two processes of non-enzymatic browning (Maillard reaction) and caramelization that cause the browning of food.	3	<p>Comparisons should include the chemical composition of the foods affected, factors that increase the rate of the browning, products and examples.</p> <p>Maillard reaction: Chemical composition of the foods affected—condensation reaction between an amino group on an amino acid or protein and a reducing sugar (glucose or lactose). The presence of the amino acid lysine results in the most browning colour and cysteine the least colour. Foods containing lysine, for example, milk, brown readily. Examples include:</p> <ul style="list-style-type: none"> heating sugar and cream to make toffees, caramels and fudges milk chocolate. <p>Products include:</p> <ul style="list-style-type: none"> desirable and undesirable colours (characteristic golden-brown colour is desirable) change in smell and flavour (caramel aroma). <p>Caramelization: Chemical composition of the foods affected—foods with a high carbohydrate content, especially sucrose and reducing sugars, without nitrogen-containing compounds. Factors that increase the rate of the reaction are acid- or base-catalysed at pH above 9 or below 3; a temperature above 120°C that occurs during the baking and roasting of foods with a high sugar content. Examples include the browning on the top of baked egg dishes.</p> <p>Products include:</p> <ul style="list-style-type: none"> volatile caramel aromas brown caramel-coloured products.

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F5 Genetically modified foods

1 hour

	Assessment statement	Obj	Teacher's notes
F.5.1	Define a <i>genetically modified</i> (GM) food.	1	A genetically modified food is one derived or produced from a genetically modified organism. The food can be substantially different from or essentially the same as the conventional food in terms of composition, nutrition, taste, smell, texture and functional characteristics, to the conventional food.
F.5.2	Discuss the benefits and concerns of using GM foods.	3	<p>Aim 8: Potential benefits are as follows.</p> <p>Crops: Enhanced taste and quality, reduced maturation time, increase in nutrients and yield, improved resistance to disease, pests and herbicides, enrichment of rice with vitamin A.</p> <p>Animals: Increased resistance, productivity and feed efficiency, better yields of milk and eggs, improved animal health.</p> <p>Environment: "Friendly" bio-herbicides and bio-insecticides, conservation of soil, water and energy, improved natural waste management.</p> <p>Potential concerns are as follows:</p> <p>Links to increased allergies (for people involved in their processing).</p> <p>The risk of changing the composition of a balanced diet by altering the natural nutritional quality of foods.</p> <p>TOK: GM foods raise issues of conflict of concepts and values. Examine the facts, language, statistics and images used in the debate over their use.</p> <p>Is science, or ought it to be, value-free? What implications does your answer have for the regulation of science? Who should decide whether particular directions in research are pursued? Who should determine priorities in the funding of research?</p>

F6 Texture

2 hours

	Assessment statement	Obj	Teacher's notes
F.6.1	Describe a dispersed system in food.	2	A dispersed system is a kinetically stable mixture of one phase in another largely immiscible phase.
F.6.2	Distinguish between the following types of dispersed systems: <i>suspensions</i> , <i>emulsions</i> and <i>foams</i> in food.	2	
F.6.3	Describe the action of emulsifiers.	2	<p>Emulsifiers:</p> <ul style="list-style-type: none"> help with the formation of emulsions and foams act as the interface (surface) between the liquid, solid and gas phases in the dispersed system are soluble in fat and water. <p>To make an emulsion, oil, water, an emulsifier and mechanical energy (beating or mixing) are</p>

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		needed. Stabilizers prevent emulsions and foams from separating out.
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HL F7 Oxidative rancidity (auto-oxidation)

1 hour

	Assessment statement	Obj	Teacher's notes
F.7.1	Describe the steps in the free-radical chain mechanism occurring during oxidative rancidity.	2	<p>The key intermediates are hydroperoxides (ROOH), which degrade to volatile aldehydes and ketones with strong off flavours. They undergo further oxidation and decomposition to produce even more free radicals.</p> <p>1. Initiation: formation of free radicals. The E_a for the formation of the first free radicals is high and ROOH decomposition needs metal catalysis or exposure to light.</p> $RH \longrightarrow R\cdot + H\cdot$ <p>RH is any unsaturated fatty acid that can lose a hydrogen to form free radicals.</p> <p>2. Propagation: free-radical chain reaction. The free radicals are propagators in these reactions.</p> $R\cdot + O_2 \longrightarrow ROO\cdot$ $ROO\cdot + RH \longrightarrow R\cdot + ROOH$ <p>3. Termination: free radicals combine to form non-radical products.</p> $R\cdot + R\cdot \longrightarrow RR$ $R\cdot + ROO\cdot \longrightarrow ROOR$ $ROO\cdot + ROO\cdot \longrightarrow ROOR + O_2$

HL F8 Antioxidants

1 hour

	Assessment statement	Obj	Teacher's notes
F.8.1	Explain the differences between the three main types of antioxidants.	3	<p>1. Antioxidants (AH) inhibit the formation of free radicals in the initiation step of auto-oxidation or interrupt the propagation of the free-radical chain.</p> <p>Free-radical quenchers form stable and less reactive free radicals:</p> $ROO\cdot + AH \longrightarrow ROOH + A\cdot$ <p>Examples include BHA, BHT, TBHQ and tocopherols.</p> <p>2. Chelating agents reduce the concentration of free metal ions in solution. Examples include salts of EDTA and plant extracts (rosemary, tea, ground mustard).</p> <p>3. Reducing agents (electron donors) and agents that remove or reduce concentrations of oxygen. Examples include ascorbic acid (vitamin C) and carotenoids.</p>

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HL F9 Stereochemistry in food

2 hours

	Assessment statement	Obj	Teacher's notes
F.9.1	Explain the three different conventions used for naming the different enantiomeric forms.	3	The D and L system is commonly used for carbohydrates and amino acids, while the R and S notation is commonly used for other stereoisomers. Both relate to the difference in the enantiomers' spatial configuration. For D and L isomers, glyceraldehyde is a reference molecule. The "CORN" rule is used for amino acids. The $+(d)$ and $-(l)$ notation labels stereoisomers according to the direction they rotate the plane of polarized light. This property does not correspond to D, L or R, S configuration.
F.9.2	Distinguish between the properties of the different enantiomeric forms of stereoisomers found in food.	2	The different enantiomeric forms vary in their tastes, odours and toxicity. They can be used to determine the authenticity of food and the extent of processing. For example, $+(d)$ -carvone tastes of caraway seeds and dill and $-(l)$ -carvone tastes of spearmint. Most naturally occurring amino acids are in the L form. The D amino acids taste sweet; the L amino acids are tasteless. Most naturally occurring sugars exist in the D form and are sweet. For example: $+(d)$ -limonene smells of oranges and $-(l)$ -limonene smells of lemons natural raspberry flavour is due to R-alpha-ionone; synthetic raspberry flavourings contain both the R- and S-isomers; other synthetically made foods often contain a racemic mixture of each enantiomer.

HL F10 Chemical structure and colour

3 hours

	Assessment statement	Obj	Teacher's notes
F.10.1	Compare the similarities and differences in the structures of the natural pigments: anthocyanins, carotenoids, chlorophyll and heme.	3	Anthocyanins: Contain the characteristic $C_6C_3C_6$ flavonoid skeleton with conjugated double bonds. They differ in the number of hydroxyl and/or methoxy groups present the types, numbers and sites of attachments of sugars to the molecule, and the types and numbers of aliphatic or aromatic acids that are attached to the sugars in the molecule. Examples include quercetin. Carotenoids: The majority are derived from a 40-carbon polyene chain, which may be terminated by cyclic end-groups and may be complemented with oxygen-containing functional groups. The hydrocarbon carotenoids are known as carotenes, while the oxygenated derivatives are known as xanthophylls. Examples include α - and β -carotene, vitamin A. Heme and chlorophyll contain a planar heterocyclic unit called a porphyrin whose structure contains a cyclic system of conjugated double bonds. Porphyrins with substituents in positions 1 to 8 are called porphyrins. Chlorophyll: This is a magnesium porphyrin complex with the original double bond between

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			<p>positions 7 and 8 now saturated and an R group on C3. It is found in two forms: chlorophyll a and b, which differ in the substituent R group. In chlorophyll a, R is a CH₃ group and in chlorophyll b, R is a CHO group.</p> <p>Heme: Myoglobin is the primary pigment in muscle tissue and hemoglobin is the pigment in blood. Myoglobin is a complex of globin (a protein) and heme (porphyrin ring containing a central iron atom).</p>
F.10.2	Explain why anthocyanins, carotenoids, chlorophyll and heme form coloured compounds while many other organic molecules are colourless.	3	The nature of chromophores, conjugation effects and characteristic absorptions are required. Students should understand how the wavelength of energy absorbed relates to the colour the food appears.
F.10.3	Deduce whether anthocyanins and carotenoids are water- or fat-soluble from their structures.	3	Anthocyanins are water-soluble and carotenoids are fat-soluble.