Questions:

1. Definition of the term “Proteins” and their classification.
2. Definition of the term “Enzymes” and their classification.
3. Enzymes: mechanism of action.
4. Describe the protein toxins of animal and plant origin.
5. Snake venoms: which snake species are used, their mechanism of action and their uses in medicines.
6. Apitoxin (bee toxin): mechanism of action and uses in medicines.
7. Mushrooms that contain phytotoxins.
8. Leeches: composition of the saliva, uses in medicine.
9. Definition of the term “Lectins” and their functions.
10. Beebread: chemical composition, uses.
11. Bee glue: chemical composition, uses.
12. Pollen: chemical composition, uses.
13. Velvet antlers: chemical composition, uses.
14. Enzymes of plant origin and their activity.
15. Enzymes of animal origin and their activity.
16. Botox and its uses in cosmetology.
17. Definition of the term “Glycosides” and their classification.
18. Definition of the term “*O*-glycosides” and examples (write some structures).
19. Definition of the term “*N*-glycosides” and examples (write some structures).
20. Definition of the term “*S*-glycosides” and examples (write some structures).
21. Definition of the term “*C*-glycosides” and examples (write some structures).
22. Structure and plant sources of an *O*-glycoside rutin.
23. Structure and plant sources of an *N*-glycoside amygdalin.
24. Structure and plant sources of an *S*-glycoside sinigrin.
25. Plants that contain thioglycosides.
26. Plants that contain cyanoglycosides.
27. Describe the process of collection, drying and storage of the plant material containing glycosides.
28. Qualitative reactions for the thioglycosides’ identification.
29. Mustard plasters: mechanism of action and medical application.
30. Bitter almond water: the plant material used for obtaining and medical application.
31. Mustard: types of biological activity and the main constituents responsible for that.
32. Onion: types of biological activity and the main constituents responsible for that.
33. Garlic: types of biological activity and the main constituents responsible for that.
34. Cabbages: types of biological activity and the main constituents responsible for that.
35. Almond: varieties used and difference in chemical activity.