

1. What is iodine solution used to test for? *

- Starch
- Glucose
- Protein
- Fat

2. Two examples of disaccharides are... *

- fructose and sucrose
- maltose and sucrase
- sucrose and maltose
- glucuse and maltose

3. Lipid structural monomers include... *

- triglyceride and glucose
- glycerol and fatty acid
- glycerol and peptide
- fatty acid and hydrogen

4. Which of the following are functions of lipids? *

- Form part of cell membranes
- Transport vitamins
- Insulates
- All of the above

5. What term is used to describe lipids that are easily dissolved in organic solvents and fats? *

- Lipophilic
- Lipophobic
- Hydrophilic
- Hydrophobic

6. Benedict's solution is used to test for which substance and what colour change is seen? *

- Starch, brown to black
- Glucose, brown to yellow precipitate
- Glucose, blue to red/brown precipitate
- Starch, blue to pink

7. Functions of proteins include... *

- Support, co-ordination of bodily activities, movement
- Storage of amino acids, immunity, enzymes
- Growth, repair, transport of haemoglobin
- All of the above
- The first and third option only

8. The biuret test for detecting the presence of peptide bonds, uses two reagents, these are... *

- copper sulfate and potassium hydroxide
- sodium hydroxide and calcium carbonate
- copper sulfate and lead oxide
- potassium hydroxide and water

9. A deficiency in which vitamin may lead to scurvy, gum bleeds and nosebleeds? *

- Vitamin D
- Vitamin B
- Vitamin A
- Vitamin C

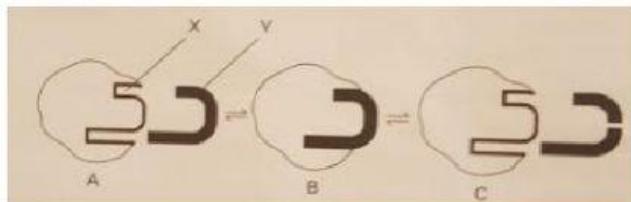
10. A nervous disorder common in countries where polished rice is the staple food. This disease results from a Thiamine deficiency. *

- Anaemia
- Scurvy
- Beriberi
- Rickets

11. Proteins are made up of... *

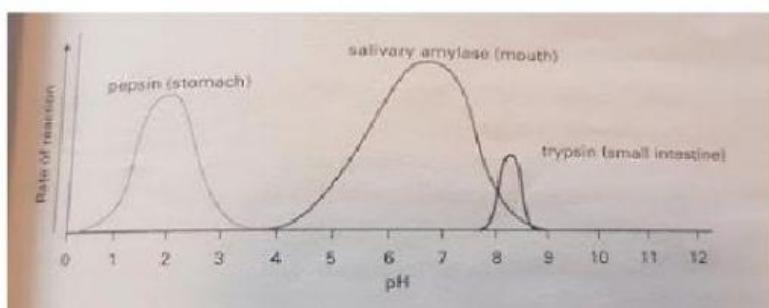
- Monosaccharides
- Amino acids
- Nucleic acids
- Nucleotides

12. The correct labels for X and Y, respectively, in the diagram below are... *



- Active site and substrate
- Substrate and product
- Active site and amino acid
- Enzyme and catalyst

13. According to the graph below, which enzyme acts optimally in an acidic environment? *



- Pepsin
- Salivary amylase
- Trypsin

14. Based on the graph in question 13, above. What is the optimal pH range for salivary amylase to react? *

- 7.8-8.8
- 5.1-6.3
- 6.5-7
- 7-7.9

15. What influences enzyme activity? *

- pH
- Temperature
- Time of day
- pH and temperature