Name:		Period:	
	Macromo	olecules Wo	rksheet
1.	Explain how monomers are rela	ted to polymers.	
2.	Match the MONOmer on the lef	t to the macromolec	ules on the right.
	Fatty acids and glycerol		A. Protein
	Monosaccharide	-	B. Lipid
	Nucleotide		C. Nucleic acid
	Amino acid		D. Carbohydrate
3.	Match the POLYmer on the left t	o the macromolecul	es on the right.
	DNA		A. Protein
	Enzyme		B. Lipid
	Triglyceride		C. Nucleic acid
	Polysaccharide		D. Carbohydrate
4.	Match the MONOmer on the lef	t to the POLYmer on	the right.
	Fatty acids and glycerol		A. Polysaccharide
	Monosaccharide		B. RNA
	Nucleotide		C. Enzyme
	Amino acid		D. Phospholipid
5.	Match the MONOmer on the lef	t to the POLYmer on	the right.
	Fatty acids and glycerol		A. Enzyme
	Glucose		B. Triglyceride
	Nucleotide		C. Starch
	Amino acid		D. DNA



6.	Match the MONOmer on the left to the POLYmer on the right.					
	Amino acid		A. Glycogen			
	Nucleotide		B. Phosphol	ipid		
	Monosaccharide	C. Protein				
	Fatty acids and glycerol		D. DNA			
7.	Match the POLYmer on the left	to the macromole	ecules on the right.			
	Cholesterol		A. Protein			
	Enzyme	B. Nucleic Acid				
	RNA	C. Carbohydrate				
	Cellulose		D. Lipid			
8-1	8. Complete the chart below. I	Remember <i>mono</i>	means one and poly	means many.		
	MACROMOLECULES	FOOD EX.	MONOMER	POLYMER		
	Carbohydrates					
	Lipids					

**Proteins** 

**Nucleic Acids** 



Macromolecule	Function	Monomer (subunit)	Examples

