

Structure & Function of Biomolecules – Part 1

- Name the 4 types of macromolecules
 - Carbohydrates, proteins, lipids, and nucleic acids
 - Proteins, meats, eggs, and acids
 - Polysaccharides, Lipids, Polymers, and steroids
- Long molecules consisting of many similar or identical building blocks linked by covalent bonds.
 - Lipids
 - Polymers
 - Proteins
- Carbohydrates are made up of _____.
 - Proteins and lipids
 - Nucleotides
 - Monosaccharides
- Three or more monosaccharides linked together form a _____.
 - Polysaccharide
 - Channels
 - Structure
- Stored carbohydrate in an animal is called _____; in a plant, it is _____.
 - Glycogen; starch
 - Fats; chlorophyll
 - Protein, fatty acid
- Cushioning of organs, insulation, and energy storage are three functions of _____.
 - Polymers
 - Unsaturated fats
 - Lipids
- Triglyceride [a lipid] is composed of a _____ and three _____.
 - Glycerol; fatty acid chains
 - Steroid; unsaturated fatty acids
 - Cellulose; amino acid proteins
- Fats with one or more double covalent bonds, which is less likely to solidify and more flexible.
 - Saturated fats
 - Unsaturated fats
 - Added fats
- Hormone based lipid that helps the body to regulate body functions
 - Protein
 - Steroid
 - Fat
- The monomer in a protein is a(n) _____.
 - Amino acid
 - Saturated fats
 - Fatty acid

11. How many different amino acids can assemble according to genetic code to make different proteins?
- 20
 - 41
 - 55
12. The polymer in a protein is a(n) _____.
- Channel
 - Polymer
 - Polypeptide
13. A protein's _____ determines its function.
- DNA
 - Structure
 - size
14. Insulin and glucagon are examples of _____.
- Fatty acids
 - Hormonal proteins
 - Saturated fats
15. Protein _____ move molecules into and out of cells.
- Rivers
 - Veins
 - Channels
16. Nucleic acids are composed of _____.
- Lipids
 - Polymers and Polysaccharides
 - Nucleotides