

Part A. Classify each as a carbohydrate, protein, lipid, or nucleic acid.

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| 1. _____ starch | 8. _____ DNA |
| 2. _____ nucleotide | 9. _____ sugar |
| 3. _____ RNA | 10. _____ oil |
| 4. _____ unsaturated fat | 11. _____ saturated fat |
| 5. _____ amino acid | 12. _____ meat |
| 6. _____ enzyme | 13. _____ monosaccharides |
| 7. _____ wax | 14. _____ phospholipids |

Part B. Identify the specific molecule (use the above terms) from each description. Some terms may be used more than once.

1. _____ monomer of proteins
2. _____ genetic material
3. _____ monomer of nucleic acids
4. _____ one sugar
5. _____ has a bent polypeptide chain
6. _____ monomer of lipids
7. _____ an example of a protein
8. _____ monomer of carbohydrates

Part C. Which specific molecule is each food made of? (lipid, protein, carbohydrate)

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| 1. _____ almond | 7. _____ bacon |
| 2. _____ beef jerky | 8. _____ egg white |
| 3. _____ noodles | 9. _____ table sugar |
| 4. _____ orange juice | 10. _____ popcorn |
| 5. _____ cheese | 11. _____ celery |
| 6. _____ wheat | 12. _____ soy beans |