

Macromolecules/Enzymes Study Guide

- What will help you study:
- 1) your book pages 44-56
 - 2) all bolded vocabulary words on pages 44-56 (19)
 - 3) lecture notes
 - 4) macromolecules study guide + concept map
 - 5) enzyme study guide + enzyme cut out activity
 - 6) macromolecules food lab

Concepts to Know/Understand

- **distinguish between organic and inorganic compounds
- **explain why Carbon forms the building blocks of all living things
- **What are the four major macromolecules we discussed?
- **distinguish between monomer and polymer

- **What are the three major elements found in carbohydrates?
- **What is significant about the ratio of C:H:O in carbs?
- **What are the monomers of carbs? What is the function of carbs? What are some food sources of carbs?
- **distinguish between a mono, di and polysaccharide; be able to give examples of each

- **What are the three major elements found in lipids?
- **How are lipids similar to carbs? How are they different?
- **What are the monomers of lipids? What is the function of lipids? What are some food sources of lipids?
- **distinguish between saturated and unsaturated fats...which ones are "good" and which are "bad"?
- **What are trans fats?
- **Where would you find a phospholipid?

- **What are the major elements found in proteins?
- **What are the monomers of proteins? What is the function of proteins? What are some food sources of protein?
- **What is another name for a protein?
- **be able to name the four parts of an amino acid
- **How many amino acids are there?
- **What kind of bond holds amino acids together?
- **How does a protein's shape relate to its function?