Macromolecules Review	Worksheet for 1	biology	
Part A. Classify each as a	carbohydrate, p	ein, or lipid.	
1. carbohydrate	Starch	9. carbohydrate	Polysaccharide
2. lipid	Cholesterol	10. lipid	Phospholipid
3. lipid_	Steroid	<ol> <li>11. neither, but is a key component of a lipid</li> </ol>	Glycerol
4. carbohydrate	Glycogen	12. carbohydrate	Monosaccharide
5. protein_	enzyme	13. carbohydrate	Cellulose
6. lipid	saturated fat	14. protein	amino acid
7. protein	polypeptide ch	15. lipid	unsaturated fatty acid
8. carbohydrate		•	•
<b>Part B.</b> Identify the specific more than once.	<u>ic</u> molecule (use t	above terms) from each description.	Some terms may be used
16. lipids	pı	rides long-term energy storage for anim	mals
17. carbohydrate	provides immediate energy		
18. lipids	sex hormones		
19. carbohydrate		_ provides short-term energy storage for plants	
20. protein		animal and plant structures	
21. lipids	fo	forms the cell membrane of all cells	
22. protein	sr	ds up chemical reactions by lowering	activation energy
23. carbohydrate	or	sugar	
24. protein (amino acids)_	m	omer of proteins	
25. carbohydrate	pı	rides long-term energy storage for plan	nts
26. lipids		steroid that makes up part of the cell membranes	
27. *glycerol (see above)		_ 3-carbon "backbone" of a fat	
28. carbohydrate	pı	rides short-term energy storage for ani	imals
29. carbohydrate	m	y sugars	
30. carbohydrate	forms the cell wall of plant cells		
Part C. Which specific momentum made of?	olecule (saturated	t, unsaturated fat, protein, glucose, st	tarch, cellulose) is each food
31. starch	almond	39. cellulose	celery
32. cellulose	spinach	40. starch	soy beans
		41. glucose	