

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  |