

**Test Organic Compounds**

**Matching**

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|-------|----------------------|---|
| _____ | 1. Organic Compounds | a. putting small molecules together to make large molecules |
| _____ | 2. Monomer           | b. chemistry that deals with organic compounds              |
| _____ | 3. Covalent Bonds    | c. made of many small molecules                             |
| _____ | 4. Polymer           | d. electrons in the first energy level                      |
| _____ | 5. Organic Chemistry | e. breaking apart large molecules to make small molecules   |
| _____ | 6. Polymerization    | f. a small molecule like an amino acid or fatty acid        |
| _____ | 7. Valence electron  | g. bonds in which electrons are shared                      |
| _____ |                      | h. bonds in which electrons are given up or taken in        |
| _____ |                      | i. electrons in the last energy level                       |
| _____ |                      | j. compounds that contain carbon                            |
| _____ |                      | h. compounds that are found in nonliving things             |

**Multiple choice**

1. All of the following are foods that are high in carbohydrates **except**
  - a. orange juice b. bread c. pasta d. steak
2. What is the main function of lipids?
  - a. first source of energy b. storing energy c. carries the genetic code d. water proof
3. What is a monomer of a nucleic acid?
  - a. nucleotide b. fatty acid c. monosaccharide d. amino acid
4. Two types of proteins are structural and \_\_\_\_\_.
  - a. polysaccharides b. steaks c. functional d. enzymes
5. Other than the first energy source what is a function of carbohydrate?
  - a. structure of cellulose b. fight disease c. build proteins d. all of these
6. A saturated fat is solid at room temperature and comes mainly from
  - a. animals b. vegetables c. fungi d. protists
7. How many different amino acids are there?
  - a. 41 b. 22 c. 20 d. over 100
8. Two monomers of lipids are \_\_\_\_\_ and \_\_\_\_\_.
  - a. fatty acids and glycerols b. monosaccharides and disaccharides c. saturated and unsaturated d. amino acids and nucleotides
9. What is another function of a nucleic acid other than carrying the genetic code?
  - a. providing energy b. building proteins c. chemical messengers d. none of these
10. What is a polysaccharide?
  - a. simple sugar b. a monomer for proteins c. an amino acid d. complex sugar
11. What foods are high in proteins?
  - a. steaks b. beans c. fish d. all of these
12. Butter, oil and anything fried are foods that make up \_\_\_\_\_.
  - a. lipids b. carbohydrates c. proteins d. DNA
13. Proteins, Lipids, Carbohydrates, and Nucleic acids all have what in common?
  - a. they are synthetic b. all contain carbon c. are a major part of all organisms d. both b and c