Biochemistry Quiz

Name ____________________________________________ Period _____

Multiple Choice:

1. ________ There are 20 of these. 
   A) amino acids  B) proteins  C) lipids 

2. ________ Proteins are formed from these. 
   A) amino acid  B) nucleotide  C) sugars 

3. ________ Each has a central carbon atom, with 4 groups of atoms attached. 
   A) amino acid  B) nucleotide 

4. ________ When 2 join, a peptide bond is formed. 
   A) amino acid  B) enzymes  C) polymers 

5. ________ It is the main monomer used to make lipids. 
   A) glucose  B) fatty acid  C) amino acid 

6. ________ 3 of these combine with a glycerol to form a triglyceride. 
   A) glucose  B) fatty acid  C) amino acid 

6. ________ This also known as fiber or "roughage" 
   A) cellulose  B) starch  C) glycogen 

9. ________ Does not dissolve in water. 
   A) wax  B) steroid  C) oil  D) fat  E) all  F) none 

10. ________ Contains carbon, oxygen, and hydrogen. 
    A) wax  B) steroid  C) oil  D) fat  E) all  F) none 

11. ________ Energy for sprouting plant. 
    A) oil  B) fat  C) wax  D) steroid 

12. ________ DNA and RNA are made out of these. 
    A) amino acid  B) nucleotide  C)fatty acids  D)monosaccharides 

13. ________ Liquid at room temperature. 
    A) oil  B) fat  C) wax  D) steroid 

14. ________ Protects and waterproofs. 
    A) oil  B) fat  C) wax  D) steroid 

15. ________ Protects vital organs. 
    A) oil  B) fat  C) wax  D) steroid 

16. ________ Animal's long-term energy storage. 
    A) oil  B) fat  C) wax  D) steroid 

17. ________ Helps keep animal warm. 
    A) oil  B) fat  C) wax  D) steroid 

18. ________ It is an isomer of fructose and galactose. 
    A) glycogen  B) sucrose  C) glucose 

19. ________ It is a monosaccharide, or simple sugar. 
    A) glycogen  B) sucrose  C) glucose 

20. ________ It is the main energy source for plants and animals. 
    A) glycogen  B) sucrose  C) glucose 

21. ________ Its chemical formula is C6H12O6. 
    A) glycogen  B) sucrose  C) glucose 

22. ________ Monomers that form carbohydrates. 
    A) monosaccharides  B) disaccharides  C) polysaccharides 

23. ________ Are made of many sugars linked together. 
    A) monosaccharides  B) polysaccharides  C) both 

24. ________ Includes glycogen, starch and cellulose. 
    A) monosaccharides  B) polysaccharides  C) both 

25. ________ Is energy storage for animals. 
    A) cellulose  B) starch  C) glycogen 

26. ________ Gives plants strength and rigidity. 
    A) cellulose  B) starch  C) glycogen 

27. ________ Is energy storage for plants. 
    A) cellulose  B) starch  C) glycogen 

28. ________ Is a disaccharide. 
    A) glucose  B) fructose  C) sucrose  D) glycogen  E) starch 

29. ________ Table sugar. 
    A) glucose  B) fructose  C) sucrose  D) glycogen  E) starch 

Completion

1. This speeds up a reaction without itself being used up.
2. Can an enzyme be reused?
3. Is an enzyme changed after it does its job?
4. Each enzyme is designed for how many types jobs?
5. Two or more polypeptides form a __?__.
6. Protein that speeds up chemical reaction is a/an ___?___.
7. When a protein changes its shape it has been ___?___
8. This is one thing that can cause #7 to happen.

Short Answer:

1. What is one example of enzymatic action on food?

2. Why could the fresh pineapple be used in the gelatin?

3. Why is cellulose an important component of our diet?