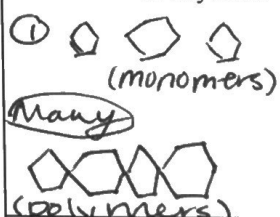
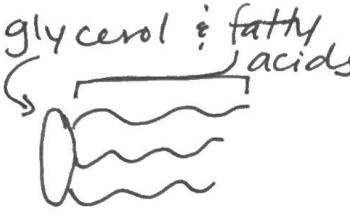

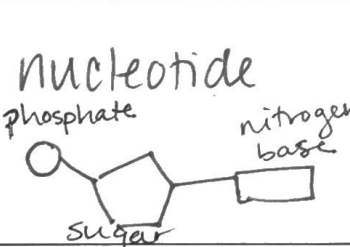


Unit 1 Review Packet

Section 1: Biomolecules (aka Macromolecules)

Complete the table below with the monomers, functions, examples, and drawings of each biomolecule.

Biomolecule	Monomers & Structure	Function (What does it do?)	Examples
1. Carbohydrate 	monosaccharides (sugars) fructose, glucose, etc.	Main source of energy for organisms	Simple sugars: glucose, fructose, lactose Complex carbs: starch, cellulose, glycogen
2. Lipid 	glycerol & fatty acids	<ul style="list-style-type: none"> main component of cell membranes source of stored energy (backup) warmth/insulation waterproofing 	oils (plants) lard, wax, butter (animals) Steroids → like cholesterol
3. Protein 	amino acids	<ul style="list-style-type: none"> speed up chemical reactions (enzymes) transport materials across the cell membrane growth & repair of cells 	lactase, amylase (enzymes) insulin (hormones) hemoglobin
4. Nucleic Acid 	nucleotide phosphate sugar nitrogen base	<ul style="list-style-type: none"> provide instructions for life store & transmit hereditary info from 1 generation to the next. 	Deoxyribonucleic Acid (DNA) Ribonucleic Acid (RNA)

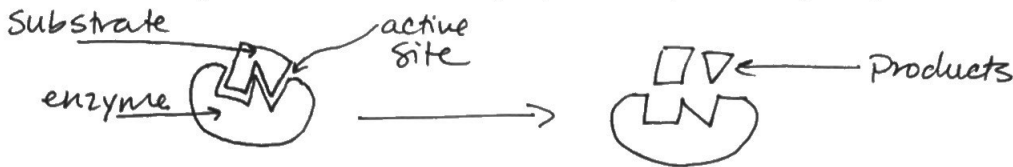
Fill in the blanks with the correct biomolecule: protein, lipid, carbohydrate, nucleic acid.

- lipids/carbs Used by the body for long term energy. → long-term energy = starch
- carbohydrates Two types are monosaccharides and disaccharides. → long-term energy storage = lipids
- Carbohydrates Used by the body for quick energy.
- lipids Used by the body for insulation.
- protein An example is an enzyme.
- protein Tuna and other meats contain much of this.
- Carbohydrates (starch) Pasta contains much of this.
- protein The enzyme lactase is an example.
- lipids/carbs Used for long-term energy.
- nucleic acid Stores information in your cells in the form of a genetic code.
- protein Building block is an amino acid.
- lipids Butter and other fats contains much of this.
- protein Hemoglobin is an example and it helps transport oxygen in blood.
- carbohydrate An example of this is glucose, which is a form of sugar.
- lipids Building blocks are fatty acids
- nucleic acids Made of nucleotides
- nucleic acids DNA and RNA are examples.
- protein (hormone) Insulin, which regulates blood sugar, is an example.

Section 2: Enzymes

- Explain the Enzyme-Substrate Complex and how it is like a lock and key →

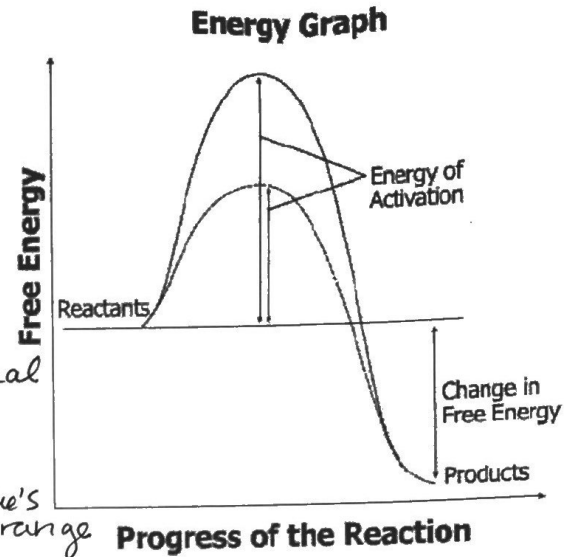
- Each enzyme fits a specific substrate
- the shape of the enzyme's active site is specific to its substrate they fit together like a lock & key; no other substrate will fit into that enzyme's active site → Each enzyme can catalyze one specific type of reaction
- Draw a picture and label the enzyme, substrate, active site, and products



Read each of the following situations and identify the substrate, enzyme, and products of each biological reaction:

1. When humans eat **lipids** or fats, the lipids must be broken down in order to be digested. **Lipase** breaks down lipids into **glycerol** and **two fatty acids** that humans can absorb.
 - a. Substrate: LIPID
 - b. Enzyme: LIPASE
 - c. Products: GLYCEROL & 2 FATTY ACIDS
2. **Maltose** is a form of sugar found in cereals, breads, and beer. To digest maltose, humans rely on **maltase** to break down the sugar into **two glucose molecules**.
 - a. Substrate: MALTOSE
 - b. Enzyme: MALTASE
 - c. Products: 2 GLUCOSE MOLECULES
3. **Cellulose** is a carbohydrate that makes up the cell walls of green plants, such as grass. Humans cannot digest cellulose, but cows can because they have **cellulase** in their stomachs that break cellulose down into **glucose** and **cellotetraose**.
 - a. Substrate: CELLULOSE
 - b. Enzyme: CELLULASE
 - c. Products: GLUCOSE & CELLOTETRAOSE
4. When you eat chicken at lunch, your body breaks down the **proteins** in the chicken down into the amino acids **valine** and **lysine**. Your body relies upon the enzyme **protease** to carry out this reaction.
 - a. Substrate: PROTEINS
 - b. Enzyme: PROTEASE
 - c. Products: VALINE & LYSINE
5. Activation energy is the energy required for a chemical or biological reaction to occur normally. **How do enzymes SPEED UP reactions?**
 - a. They provide energy to the reactants.
 - b. They absorb the energy from the products
 - c. They lower the activation energy of a reaction
 - d. They increase the number of available reactant particles

6. What can be concluded from the graph to the right?
- The reactants have less energy than the products
 - The enzyme is consumed during the course of the reaction
 - (c)** The enzyme lowers the energy of activation for the reaction
 - The amount of free energy produced in the reaction increases with an enzyme



What does it mean for an enzyme to **denature**? What two factors are most likely to cause an enzyme to denature?

denatured enzymes become non-functional
 - they deform & their active site no longer fits the substrate

* Change in temperature or pH outside the enzyme's range

Draw a picture comparing a functioning enzyme and a denatured enzyme:



functional



denatured

* the enzyme (a protein) unfolds slightly when it's denatured*

Does enzyme activity increase or decrease after denaturing? Why?

DECREASE

denatured enzymes can no longer catalyze reactions

Key	
—	reaction without enzyme
- - -	reaction with enzyme

Section 3: The pH Scale and Properties of Water

Write the term which best describes the property being described

- Water molecules like to stick to each other COHESION
- Water molecules have a slightly positive and a slightly negative end polar molecules/polarity
- A solution with a pH of 12 is basic
- Water molecules like to stick to other materials adhesion
- A solution with a pH of 4 is acidic
- Water can "defy gravity" and travel up narrow tubes capillary action
- A solution with a pH of 7 is neutral

Section 4: Metric Measurements & Scientific Method

Draw the metric staircase and describe how you can use it to make metric conversions: When converting from a larger measurement unit to a smaller one, decimal moves right

King Henry Died By Drinking Chocolate Milk

When converting between metric measures of the same base; the decimal moves the same direction and number of steps traveled from the original prefix to the new one

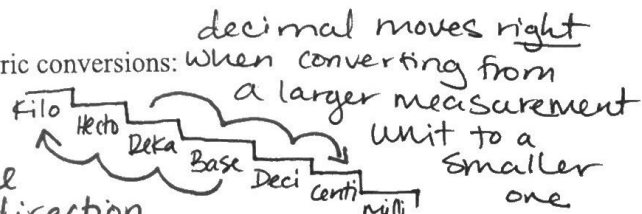
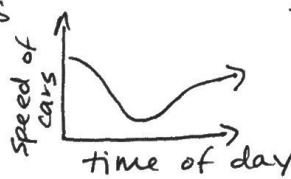
Imagine you are testing the speed of cars on the highway at different times of day. You plan to stand on the sidewalk and measure the average speed of the cars going by at 10 am, 2 pm, and 6 pm. Your hypothesis is that people will drive faster in the evening than they do earlier in the day. remember this is the variable you are manipulating

What is the dependent variable?

Speed of the drivers

What is the independent variable?
 time of day

How would you graph your data?



Molecules of Life

Across

- Know #s in boxes*
- small, simple molecule unit
 - polymer made of amino acids
 - polysaccharide in plants made of glucose molecules
 - polysaccharide in plants that serves as a building material
 - consists of a glycerol and 3 fatty acids
 - process that causes a protein to lose its shape
 - organic compound made of sugars
 - polysaccharide used for storage in animals
 - lipid molecule composed of four carbon rings
 - main catalyst in organisms
 - compound that speeds up chemical reactions
 - molecule composed of monomers
 - polymer chain made of sugars
 - carbon-based compound
 - all 3 fatty acid chains have the maximum number of hydrogens

Down

- energy needed to start a chemical reaction
- organic molecule composed only of hydrogen and carbon
- the monomers that form proteins
- water loving
- chain of amino acids held together by peptide bonds
- reactant an enzyme acts upon
- oil and fat are examples
- steroid found in cell membranes
- region where substrate fits into an enzyme
- group of atoms that interacts in predictable ways
- water fearing
- simple sugars containing one sugar unit
- "double sugar"
- one or more fatty acid chains has a double bond that bends it

Polysaccharide

ACTIVATION

POLYMER

STARCH

CELLULOSE

FAT

CARBONHYDRATE

DENATURATION

LIPID

GLYCOGEN

ENZYME

CATALYST

POLYSACCHARIDE

SATURATED FAT

STEROID

DISACCHARIDE

UNSATURATED FAT

ORGANIC MOLECULE

POLYMER

POLYMER

POLYSACCHARIDE

ORGANIC MOLECULE