Name: _____ Hour: _____ Teacher: Rozema

Date: _____

Review for Biology-Unit 1: Quiz #2
[Content: Biomolecules &Enzymes]

DIRECTIONS:

- This review will not be collected for a grade.
- HOWEVER, you need to know the content to every single question in this review, in order to be successful on the quiz.
- We will go over the answers to this quiz in class on Wednesday (October 1, 2014).

STUDY SUGGESTIONS:

- I cannot stress enough, that "lazy studying" will not help you be successful on any quiz/test in here.
  "Lazy Studying" = Looking over / Reading over your notes and this review, over and over again, until you feel "comfortable" or fall asleep.
  "Fake Quizzing" = When you have the questions and answers in front of you, but you ask yourself the question, and look up/away from the answers and say the answer to yourself.
- To prepare you should cover up the answers, ask yourself the question, and either write out the answer OR say the answer out loud (for real out loud). Check your answer, if you got the question COMPLETELY CORRECT, put a check next to it, if not then you need to continue to study that content.
- Also try asking yourself questions out of order.

WHAT'S ON THE QUIZ?

- 43 Questions Total → 13 Questions Written, 30 Questions Multiple Choice
- 55 Points Total
- 10 Questions = Monomer & Polymer Definition, Identifying the Monomers and Polymers of the Biomolecules
- 8 Questions = Identifying the Functions of the Biomolecules
- 9 Questions = Analyzing Biomolecule Data
- 4 Questions = Enzyme Details (Function, Active Site & Substrate, Activation Energy, Denaturing, "Catalyze")
- 12 Questions = Written =
  - Wheat/Complex-Carbs versus Simple-Carbs
  - Draw and Label the parts of a nucleotide
  - Hemoglobin
  - Draw and Label the parts of a phospholipid
  - Define & Explain Hydrophilic (with connection to phospholipids)
  - Define & Explain Hydrophobic (with connection to phospholipids)
  - Monosaccharide & Polysaccharide Graphs
  - Understanding of the Liver Enzyme Lab

Right or Wrong?	Question	Answer
	1. What is a monomer?	
	2. What is a polymer?	
	3. What are the monomers of carbohydrates?	
	4. What are the monomers of proteins?	
	5. What are the monomers of nucleic acids?	
	6. What are the monomers of lipids?	
	7. What are the polymers of carbohydrates?	
	8. What are the polymers of proteins?	
	9. What are the polymers of nucleic acids?	
	10. What are the polymers of lipids?	
	11. What is the function of a monosaccharide?	
	12. What is the function of a polysaccharide?	
	13. What is the function of a phospholipid?	
	14. What is the function of a fat/oil?	

Right or Wrong?	Question	Answer
	15. What are the functions of proteins?	
	16. What is the function of a nucleic acid?	
	17. Why are more complex-carbs (like wheat) healthier for you than simpler – carbs?	
	18. Draw and label the parts of a nucleotide:	

Right or Wrong?	Question	Answer
	19. Draw and label the parts of a phospholipid:	
	20. Define Hydrophilic:	
	21. Explain which region of a phospholipid is hydrophilic and why:	
	22. Define Hydrophobic:	
	23. Explain which region of a phospholipid is hydrophobic and why:	
	24. What is hemoglobin?	
	25. Benedict' Solution tests for Monosaccharides. If a sample of food tests positive with Benedict's, what does this tell you?	

Right or Wrong?	Question	Answer
	26. Biuret Solution tests for Proteins. If a sample of food tests positive with Biuret what does this tell you?	
	27. Sudan Red tests for Lipids. If a sample of food tests positive with Sudan what does this tell you?	
	28. Iodine tests for Polysaccharides. If a sample of food tests positive with Iodine what does this tell you?	
	29. What would you expect to see in a graph of a monosaccharide? Explain why.	

Right or Wrong?	Question	Answer
	30. What would you expect to see in a graph of a polysaccharide? Explain why.	
	31. What do enzymes do?	
	32. What does catalyze mean?	
	33.What is the active site?	
	34. What is a substrate?	
	35. What happens with enzymes during a reaction?	
	36. Are enzymes recyclable?	

Right or Wrong?	Question	Answer
	37. What is denaturing?	
	38. What causes denaturing?	
	39. What happened when we mixed regular liver with hydrogen peroxide? Explain why.	
	40. What happened when we mixed cooked and frozen liver with hydrogen peroxide? Explain why.	