NAME\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

CARBOHYDRATES AND LIPIDS REVIEW WORKSHEET

1. What are carbohydrates composed of?
2. What functional groups are present in a monosaccharide? A disaccharide?
3. What are 3 functions of carbohydrates in the body?
4. Monosaccharides can exist in a \_\_\_\_\_\_\_\_\_\_\_\_\_ or a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
5. Draw the reaction of glucose + fructose 🡪 sucrose and water
6. What type of reaction occurs to break the bonds between monosaccharides in a polysaccharide?
7. Polysaccharides are \_\_\_\_\_\_\_\_\_\_\_\_\_ in water.
8. List and give an example of the 3 types of polysaccharides.
9. Why do we eat cellulose if we cannot digest it? Why can’t we digest it?
10. What are the 4 main categories of lipids?
11. What are the main functions of lipids?
12. Which provides more energy storage: carbohydrates or lipids? How do you know?
13. Triglycerides are composed of:
14. Draw an example of the condensation reaction of a typical triglyceride
15. The two classifications of fatty acids are:
16. Contrast the two types of fatty acids.
17. What are the main functions of phospholipids? How does their structure differ from a triglyceride?
18. What is the function of cholesterol in the body?
19. Is it necessary to have fats in your diet? Why are they considered to be harmful?