Part A. Classify each as a carbohydrate, protein, lipid or nucleic acid.

1	starch	10	polysaccharide
2	cholesterol	11	phospholipid
3	steroid	12	glycerol
4	glycogen	13	monosaccharide
5	nucleotide	14	cellulose
6	RNA	15	amino acid
7	polypeptide chain	16	enzyme
8	glucose	17	saturated fat
9	unsaturated fatty acid	18	DNA

Part B. Identify the <u>specific</u> molecule (use the above terms) from each description. Some terms may be used more than once.

17	provides long-term energy storage for animals		
18	_ instructions for building proteins		
19	_ provides immediate energy		
20	_ sex hormones		
21	_ provides short-term energy storage for plants		
22	_ animal and plant structures		
23.	forms the cell membrane of all cells		
24	_speeds up chemical reactions by lowering activation energy		
25.	_one sugar		
26	_ cells convert this into ATP		
27	_ monomer of proteins		
28.	_provides long-term energy storage for plants		
29	_genetic material		
30	_steroid that makes up part of the cell membranes		
31	_ 3-carbon "backbone" of a fat		
32	_ provides short-term energy storage for animals		
33	_ many sugars		
34	_ monomer of nucleic acids		
35	_ forms the cell wall of plant cells		

**Part C.** *Which* <u>specific</u> molecule (saturated fat, unsaturated fat, protein, glucose, starch, cellulose) is each food <u>mostly</u> made of?

36	almond	44	celery
37	spinach	45	soy beans
38	beef jerky	46	cranberries
39	bacon	47	egg white
40	noodles	48	table sugar
41	orange juice	49	popcorn
42	cheese	50	lobster
43	wheat	51	sesame oil

Part D. State whether each is found in animals, plants or both.

52	saturated fat	61	glucose
53	protein	62	RNA
54	steroid	63	polysaccharide
55	amino acid	64	glycogen
56	DNA	65	starch
57	cellulose	66	phospholipid
58	monosaccharide	67	enzyme

Part E. Which food molecule (monosaccharide, polysaccharide, lipid, protein) would you eat if...