

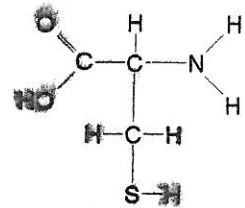
## Biology 12 - Biologically Important Molecules

- **Part A: Mix and Match:** Match the term on the right with the definition on the left. Each term can be used only once. Write the letter of the best answer in the box to the left of the definition. (1/4 mark each -- total of 10 marks for this section)

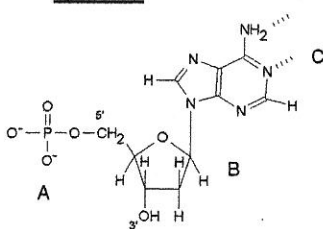
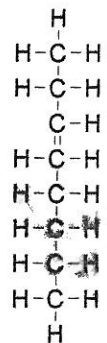
Q	1)	water-"loving"	A)	adenosine triphosphate
P	2)	water-"fearing"	B)	amino acid
FF	3)	two or more polypeptide chains coming together and bonding with each other	C)	atom
I	4)	to permanently change the 3 dimensional structure of a protein	D)	buffer
Y	5)	the subunit that makes up nucleic acids - 4 types in DNA are A C G T	E)	carbohydrate
C	6)	the smallest unit of matter that cannot normally be broken into smaller particles	F)	cellulose
J	7)	the process of breaking down large fat droplets into smaller fat droplets	G)	cholesterol
II	8)	the loose association of amino acids in a polypeptide chain with each other, usually through H-bonds. e.g. alpha helix, beta pleated sheet	H)	dehydration synthesis
DD	9)	the linear sequence of amino acids in a protein, which ultimately determines its shape	I)	denature
B	10)	the building block of protein -- there are 20 different kinds normally found in nature	J)	emulsification
AA	11)	the bond that forms between two amino acids joined by dehydration synthesis	K)	enzymes
KK	12)	the 3-D shape of a polypeptide chain due to it folding back on itself and forming bonds.	L)	glucose
S	13)	molecules with identical empirical formulas but different structural arrangements of atoms	M)	glycogen
T	14)	elements with identical atomic numbers, but different number of neutrons	N)	hydrogen bond
H	15)	creating a bond between two atoms by taking OH from one atom and H from the other	O)	hydrolysis
O	16)	breaking a bond between two atoms by adding OH to one atom and H to the other	P)	hydrophobic
K	17)	biological catalysts, composed of protein, that speed up chemical reactions	Q)	hydrophilic
A	18)	ATP - the molecule that carries energy in the cell	R)	ion
E	19)	any molecule with the molecular formula $C_n(H_2O)_n$	S)	isomers
BB	20)	an important component of cell membranes, has a hydrophilic head, hydrophobic tail	T)	isotopes
V	21)	an enzyme that breaks down maltose to two glucose molecules	U)	lipid
R	22)	an atom or molecule that has either lost or gained electrons	V)	maltase
N	23)	a weak bond due to the attraction between partial charges on hydrogen, oxygen, and nitrogen atoms	W)	maltose
F	24)	a polymer of glucose, used as a structural component of plant cell walls	X)	neutral fat
M	25)	a polymer of glucose, used as a storage form for glucose in animals	Y)	nucleotide
JJ	26)	a polymer of glucose, used as a storage form for glucose in plants	Z)	oxidation
Z	27)	a loss of Hydrogen atoms (or electrons)	AA)	peptide bond
G	28)	a lipid that is an important component of cell membranes and from which steroid hormones are made	BB)	phospholipid
X	29)	a lipid composed of glycerol joined to 3 fatty acids	CC)	polymer
EE	30)	a large organic molecule formed from a chain or chains of amino acids	DD)	primary structure
CC	31)	a large molecule made by joining together smaller identical (or similar) molecules	EE)	protein
GG	32)	a gain of Hydrogen atoms (or electrons)	FF)	quaternary structure
HH	33)	a fatty acid whose carbons are all joined to the maximum number of hydrogens	GG)	reduction
LL	34)	a fatty acid that has a "kink" in it due to a double bond between carbon atoms	HH)	saturated fatty acid
W	35)	a disaccharide consisting of two glucose molecules	II)	secondary structure
U	36)	a class of molecules that includes neutral fats and steroids	JJ)	starch
D	37)	a chemical that resists changes in pH	KK)	tertiary structure
L	38)	a 6 carbon sugar that forms a 6-membered ring -- used as energy source by cells	LL)	unsaturated fatty acid
NN	39)	three carbon molecules that joins with fatty acids to produce triglycerides	MM)	nucleic acids
MM	40)	molecules that store genetic information (e.g. DNA and RNA)	NN)	glycerol

**Part B - Short Answers - 1/2 Mark for each blank**

- The atomic number for carbon is six; therefore, carbon has **SIX** protons and **SIX** electrons.
- Two isotopes of carbon are  $^{13}\text{C}$  and  $^{14}\text{C}$ . The first of these has **SEVEN** neutrons and the second has **EIGHT** neutrons.
- The compound  $\text{K}^+\text{Cl}^-$  is an **IONIC** compound, and  $\text{K}^+$  and  $\text{Cl}^-$  are **IONS**.
- In the above question, which atom has been oxidized? **POTASSIUM** Which has been reduced? **CHLORINE**
- At pH of 7,  $[\text{H}^+] = [\text{OH}^-]$ . Below pH 7, which of these is greater?  **$[\text{H}^+]$** . Bases have a pH that is **GREATER** than 7.
- The primary structure of a protein is a polymer of **AMINO ACIDS**; the secondary structure is characterized by the alpha **HELIX**, the tertiary structure is its **3-D** shape, and the quaternary structure is the association of more than **ONE** polypeptide chains.
- The molecule that cells "burn" during respiration to produce ATP is **GLUCOSE**.
- An unsaturated fatty acid contains less **HYDROGEN** than a saturated one.
- Both DNA and RNA are polymers of **NUCLEOTIDES**, each of which contains a nitrogenous **BASE**, a 5-carbon **SUGAR**, and a **PHOSPHATE** group.
- The molecule on the right is what type of molecule? **AMINO ACID**. What is the empirical formula of the "R" group?  **$\text{CH}_3\text{S}$** . Which side, left or right is the amino group? **RIGHT** Which side, left or right is the acid group? **LEFT**
- What are the four most common atoms in organic molecules? **CARBON, HYDROGEN, OXYGEN, NITROGEN**
- What are the four classes of organic compounds? **PROTEINS, CARBOHYDRATES, LIPIDS, NUCLEIC ACIDS**
- The molecule below belongs to what class of molecule? **CARBOHYDRATE** The hydrolysis of this molecule would produce what molecule? **GLUCOSE**



- Of the classes listed in question 12, which is:
  - most concerned with energy transformations **CARBOHYDRATES**
  - the class that forms enzymes **PROTEINS**
  - makes up genes **NUCLEIC ACIDS**
  - the class that is capable of *storing* the most energy per gram **LIPIDS**
- What type of molecule is the molecule to the right? **MONO-UNSATURATED FATTY ACID**. Glycerol attached to three of these molecules would be at what *state* at room temperature? **LIQUID**



- The molecule at left is what type of molecule? **PURINE NUCLEOTIDE** Label the parts of this molecules:
  - PHOSPHATE GROUP**
  - 5-CARBON SUGAR (DEOXYRIBOSE)**
  - BASE**

17. Nucleotides are connected together by bonds that form between the **PHOSPHATE** of one nucleotide and the **SUGAR** of the other nucleotide.

- Three molecules composed of nucleotides are **DNA, RNA, ATP**
- PHOSPHOLIPIDS** are lipids containing phosphorous that are particularly important in the formation of cell membranes.
- EMULSIFICATION** is the act of dispersing one liquid in another, as fat in water.
- Inorganic compounds are compound that do not contain **CARBON** atoms.
- Which element is most characteristic of proteins? **NITROGEN**

Name: \_\_\_\_\_ Block: \_\_\_\_\_ Date: \_\_\_\_\_

23. List 5 function of proteins, along with an example of each:

FUNCTION	EXAMPLE
TRANSPORT	HEMOGLOBIN
ENZYMES	MALTASE, TRYPSIN, PEPSIN
IMMUNE SYSTEM COMPONENTS	ANTIBODIES
STRUCTURAL COMPONENTS	COLLAGEN, MUSCLE
MOVEMENT	MUSCLE (e.g. ACTIN & MYOSIN FIBRES)
CHEMICAL MESSENGERS	PEPTIDE HORMONES (e.g. INSULIN)

24. There are, according to your textbook, 20 kinds of amino acids, which differ from each other only in their R groups.
25. There are a total of EIGHT amino acids that the human body can't manufacture, and so must be obtained from food. These are called ESSENTIAL amino acids.
26. Use the following words to describe the making of a protein (an expression *may* be used more than once):  
 • *tertiary structure, hydrophobic interactions, water, -COOH, polypeptide chain, Dehydration synthesis, -NH<sub>2</sub>, secondary structure, hydrogen bonding, covalent bonds, helix, primary structure, peptide bonds*  
DEHYDRATION SYNTHESIS between amino acids joins -NH<sub>2</sub> groups to -COOH groups (in the process WATER molecules are removed) to form a POLYPEPTIDE CHAIN. The bonds so formed are called PEPTIDE BONDS. The sequence of amino acids is called the PRIMARY STRUCTURE. The SECONDARY STRUCTURE is often in the form of an alpha helix, which is due to HYDROGEN BONDING between amino acids in the chain. The TERTIARY STRUCTURE is the three dimensional shape of the protein as it folds back on itself. This structure is held together by HYDROGEN BONDING, HYDROPHOBIC INTERACTIONS, and COVALENT BONDS between R groups. The shape of the protein is determined by its PRIMARY STRUCTURE. The function of the protein is determined by its PRIMARY STRUCTURE.
27. A protein that has lost its precise three dimensional shape has become DENATURED. Three things that can cause a protein to become denatured are HEATING, PH CHANGES, METABOLIC POISONS (LIKE HEAVY METALS E.G. LEAD, MERCURY, CADMIUM)
28. Two main functions of carbohydrates in living systems are in SHORT-term energy sources, and structural components of cell WALLS in plants.
29. STARCH has few side branches of glucose chains, and is the storage form of glucose in plants. Since it contains many glucose molecules joined together, it is called a POLYSACCHARIDE.
30. GLYCOGEN has many side branches of glucose chains, and is the storage form of glucose in ANIMALS. The LIVER is the main organ that produces, breaks down, and stores this polysaccharide.
31. "Roughage" or "Fibre" in our diet is actually due to the presence of CELLULOSE, another polymer of glucose found only in PLANTS.
32. A pentose sugar contains FIVE carbons, while a hexose sugar contains SIX. An example of a pentose monosaccharide is RIBOSE OR FRUCTOSE. An example of a hexose is GLUCOSE.
33. Table sugar is a DISACCHARIDE made of one molecule of glucose and one molecule of the pentose FRUCTOSE.
34. Lipids are organic compounds that are INSOLUBLE in water. In the body, they serve as LONG-term energy storage molecules. Lipids include fats, OILS, and WAXES.
35. The 3 most important classes of lipids are neutral fats, PHOSPHOLIPIDS, and STEROIDS.
36. Oil, fat, butter are all composed of lipid molecules called TRIGLYCERIDES (or NEUTRAL FATS). Neutral fats are composed of two types of molecules: GLYCEROL and FATTY ACIDS.
37. Most fatty acids contain about 16 TO 18 carbon atoms in a long chain. Saturated fatty acids have no DOUBLE bonds between carbon atoms, and tend to be solid at room temperature. Unsaturated fatty acids are most often found in vegetable oils, and account for the fact that they are liquid at room temperature.
38. Butter contains a large proportion of SATURATED fatty acids. Excess intake of this type of fatty acid is known to cause HEART attacks and strokes.
39. Soap is a SALT formed when a FATTY ACID is reacted with an inorganic base such as NaOH. Soap allows oils to be mixed with water by EMULSIFYING the oils.
40. A phospholipid is a lipid made of glycerol, 2 fatty acids, and a phosphate group. It is the primary component of membranes. The phosphate "head" is HYDROPHILIC, the tail is HYDROPHOBIC.

