- **35.** Both celery and potato chips are composed of molecules that are polymers of glucose. Explain why celery is a good snack for people on a diet while potato chips are not.
- **36.** Carbohydrates, fats, and proteins can provide energy for an organism.
 - a. Which class of substances most rapidly provides energy?
 - b. Which class can be used as a building material in the human body?
 - c. Which is the most efficient as an energy storage system?
- **37.** Describe the basic structure of the cell membrane. What is the cell membrane's main function?

CRITICAL THINKING

- **38. Interpreting Concepts** A diet that consists primarily of corn can result in a protein-deficiency disease called *kwashiorkor*. What does this information indicate about the protein content of corn?
- **39. Inferring Relationships** Explain how a similar reaction forms three kinds of biological polymers: polysaccharides, polypeptides, and nucleic acids.
- **40. Evaluating Ideas** Some diets recommend severely restricting or eliminating the intake of carbohydrates. Why is it not a good idea to eliminate all carbohydrates from the diet?

41. Using Analogies Explain why the model of enzyme action is called the "lock and key" model.

RESEARCH & WRITING

- **42.** Conduct library research about how Olestra[®] decreases fat and caloric content of potato chips. What are the advantages and disadvantages of Olestra in food products?
- **43.** Write a summary discussing what you have learned about the four major classes of organic compounds found in living things—carbohydrates, lipids, proteins, and nucleic acids. Include a description of how these organic molecules are used by the body.

ALTERNATIVE ASSESSMENT

- **44.** Amylase, the enzyme present in the mouth, catalyzes the digestion of starch. The pH of the mouth is almost neutral.
 - a. Do you think that amylase is active in the stomach after you swallow the food? Why or why not?
 - b. Design an experiment you could perform to test your answer to item a. Note: A common test for the presence of starch is the addition of tincture of iodine, which will produce a blue color if starch is present.