A. Controls metabolism

C. Influence growth of bones

A. Temperature of the medium

Topical test chemicals of life

D. Is required for synthesis of thyroxine

B. Hydrogen ion concentration in the medium

1. Lack of iodine in the diet causes cretinism because iodine

B. Is essential in the formation of metabolic enzymes

2. In the body, proteins combine with acids or bases depending on the

C. Number of solvent molecules present in the medium

D

B

	D. Number of amino acid molecules in the protein
3.	Starch, glycogen and cellulose are all composed of A. α-glucose B. β-glucose C. monosaccharides D. polysaccharides
4.	Some amino acids are known as essential because they are A. more important in the body metabolism than other B. not made by the body C. contained in first class proteins D. required in larger amounts than others.
5.	Which of the following sugars is not reducing? A. Maltose B. Fructose C. Galactose D. Sucrose
6.	Among the following compounds, one cannot be hydrolyzed is A. Glycogen B. Galactose C. Lactose D. Maltose
7.	Which one of the following is the correct formula of a polysaccharide? A. (C6H10O5)n B. (CH ₂ O) _n C. (C6H12O6)n D. C12H22O11)n
8.	Which one of the following statements is true of essential fatty acids? They A. They are the most required lipids in the body B. Are required in the body in large quantities C. Cannot be synthesized in the body D. Are most abundant in animal tissues

	"
9.	Which one of the following properties of water facilitates its efficient transportation of glucose? A. Forms hydrogen bonds with other molecules B. Has high surface tension C. Has low freezing points D. Has high boiling point
10.	Which of the following vitamins is water soluble? A. A B. K C. D D. C
11.	A property of water that makes it suitable component of a hydrostatic skeleton is it A. High density B. High surface tension C. Low viscosity D. Incompressibility
12.	Aquatic organism survives under solidified water body because A. Water solidifies from bottom to top of lakes B. Ice is less dense than water at 4°C C. Cold water is more dense than hot water and falls to the bottom D. Warm water floats on top of cold water
13.	Which one of the following is not a fibrous protein? A. Keratin B. Globulin C. Elastin D. Collagen
14.	Sucrose is a non-reducing sugar because it A. It is not fully digested B. It lacks reducing groups C. Is a disaccharide molecule D. Is a ketose sugar
15.	green plant develops yellow leaves as a result of being deficient in A. Magnesium B. Manganese C. Phosphorous D. Calcium
16.	Which of the following elements is not required by plants? A. copper B. iodine C. iron D. zinc

	-	
17. In	the blood plasma, proteins can act as bases or ac	ids depending on the
A.	Temperature of the medium	
В.	Hydrogen ion concentration of the medium	В
C.	Nature of the protein	В
D.	Concentration of the solute in the plasma	
18. WI	hich of the following is the function of manganes	se in the human body

- A. Essential for formation of erythrocytes
- B. Activate enzymes



- C. Acts as growth factor in bone development
- D. Utilized as a component of bone and teeth
- 19. Which of the following substances consists of globular proteins?
 - A. Enzymes
 - B. Keratin
 - C. Elastin



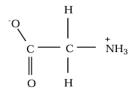
- D. collagen
- 20. Which one of the following symptoms is likely to be caused by magnesium deficiency in plants?
 - A. green leaves and stunted growth



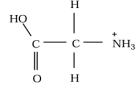
- B. Poor root growth
- c. Weak stems
- D. Yellow spotted leaves
- 21. Which one of the following is not a function of globular proteins in the body?
 - A. Acts as buffers in blood plasma
 - B. Form structural proteins



- C. Are vital constituents of plasma membrane
 - D. Form enzymes
- 22. The following structural formula is for an amino acid in solution



A substance was added to this solution and the structure of the amino acid molecule changed to



What substance was added and what effect would this have had on the final pH of the solution?

- A. Salt added, pH unchanged
- B. Acid added, pH lowered
- C. Acid added, pH unchanged
- D. Base added, pH higher



23. We need to eat iodized salt in order to A. Prevent obesity B. Get a balanced diet C. Improve vision D. Avoid goiter
 24. Water has comparatively high surface tension and boiling point in relation to other substances of similar sized molecules because its molecules are A. doubly bonded B. polar C. ionic D. covalent
 25. Evaporation of water from the body surface causes cooling because water has a high A. Latent heat of vaporization B. Latent heat of fusion C. Boiling point D. Specific heat capacity
 26. The complexity and variety of organic molecules is due to the ability of the carbon atom to A. form covalent and ionic bond B. form covalent bonds in three dimensions C. form strong chemical bonds D. bonds with very many other elements
27. When a lipid is combined with a phosphate group, it becomes A. saturated B. a complex molecule C. water soluble D. amphoteric
28. When a lipid is combined with a phosphate group, it becomes A. saturated. B. a complex molecule. C. water soluble. D. amphoteric.
29. Starch and glycogen are suitable storage molecules because they A. are large in size which makes them less soluble in water B. are chemistry reactive in the cell C. can easily be hydrolyzed D. exert an osmotic pressure in the cell
30. The high heat capacity of water has biological importance of A. minimizing temperature changes in animal fluids B. cooling animals C. Preventing freezing of cell contents D. controlling heat loss in animals

Section B: structured questions

- 31. Fat and glycogen are energy storage compounds in animals
 - (a) Compare the suitability of the two substances as storage compounds. (04 marks) *Similarities*
 - They are both compactly arranged to take up little space.
 - they are both less soluble in water and little or none can be lost in solution Differences

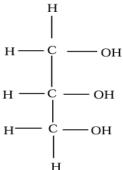
	Fat		Glycogen
•	Has a high calorific valve.	•	Has a lower calorific valve.
•	Has a higher hydrogen- oxygen content and can yield more metabolic water?	•	Has a lower hydrogen- oxygen content and yield less metabolic water
•	Has less weight and keeps body weight to a minimum which allows buoyancy	•	Is heavier and can lead to overweight.

(b) State advantage of storing fat over glycogen.

(03 marks)

- Fat is completely insoluble in water and more cannot be lost in solution.
- It prevents desiccation.
- Fat forms an insulating layer under the skin that helps in temperature regulation.
- Fat has a low density hence provide buoyancy in aquatic animals.
- (c) Why is glycogen more suitable energy compound in muscle than fat? (3marks)
 - Muscles have a high content of glycolytic enzymes which readily breakdown glycogen to utilizable glucose. The glycolytic enzymes, glycogen phosphorylase, has an allosteric site for binding AMP. When content is low in muscle, AMP content rises and activates this glycolytic enzyme which readily break down glycogen to glucose that can be used by the muscle.
 - Break down of fat to free fatty acids which can be utilized by the muscle is a slow process because it is hormone- mediated.

32. (a) Using the structural formula



For glycerol, and molecular formula $CH_3(CH_2)_nCOOH$ for a fatty acid show the formation of triglyceride from fatty acids and glycerol. (2marks)

(b) What properties do lipids possess as storage food substances?

(2marks)

- Has high energy content than carbohydrates
- It is lighter
- It is compact and requires less space
- Insoluble in water since they have low osmotic value
- (c) Outline the structural and physiological functions of lipids in living organisms.
 - (i) Structural.

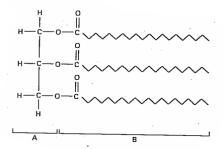
(3marks)

- Make up cell membrane
- Protection: lipids are constituents of the waxy cuticle of plants and insects
- Lipids are water repellant thus prevent water loss from or entry into an animal skin
- Their spongy nature protects delicate organs as shock absorbers.
- Being bad conductors, they reduce water loss from the body when deposited beneath the skin for insulation
- Storage; they are better storage compounds than carbohydrates due high calories value, due to high hydrogen content, they are light, insoluble in water, compact to fit in a small volume and are easily used when required.
- (ii) Physiological.

(2marks)

- Source of metabolic water
- Store fat soluble vitamins (ADEK)
- Raw materials for hormones

33. The diagram below shows the structure of a lipid molecule.



(a) (i) Name the parts labelled A and B. *glycerol*

(02 marks)

(ii) Name this type of lipid. saturated lipid

(01 mark)

- (iii) Name the chemical reaction used to form the bonds between A and B. (01 mark) *Condensation reaction*
- (b) (i) state one function of these type of lipid in living organism. (01 mark) storage
 - (iii) State one feature of the molecules of this type which makes them suitable for the function you have named. (01 mark)
 - They are compact taking up little space.
 - They are insoluble in water hence cannot be lost in solution.
 - They are light to keep the weight to a minimum and allow buoyancy.
 - They have a high calorific energy value.
 - They have a high hydrogen-oxygen content hence can yield a lot of water on oxidation.
- 34. (a) state three ways in which water has similar functions in both plants and animals.

(03 marks)

- It is a solvent and medium for transport
- It is a medium of fertilization
- Evaporation cools the body
- Provides support to aquatic organism
- Component of the cell membrane
- A reagent in hydrolytic reaction
- A medium in which biological reaction occur.
- (b) Give two ways, in which flowering plants minimize water loss through
 - (i) behavioral means.

(04 marks)

- Folding or rolling of leaves on a hot day
- Reduction of number of stomata
- Storage of water in leaves
- Sunken stomata
- (ii) physiological means.

(04 marks)

- Shedding leaves in hot season
- Reversal of normal stomata rhythm
- Thickening of waxy cuticle

35. The diagram below shows part of the molecular structures of two polysaccharides. The hexagonal shapes represent hexose sugars.

(a) Give the name of molecule A. *Amylopectin/starch*

(01 mark)

(b) Give three difference between hexose sugars in molecule A and B.

(03 marks)

B. is cellulose

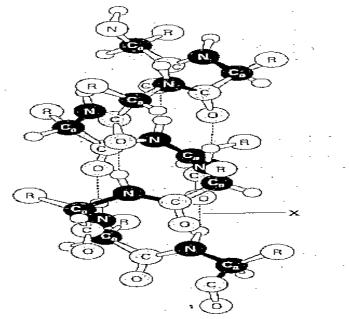
Amylopectin(starch)	cellulose
Consists of long chains of alpha	Straight chain of beta glucose
glucose.	
It's a storage polysaccharide.	It's a structural polysaccharide
Hydroxyl groups in the polysaccharide	Hydroxyl groups project in all directions
chain project into the interior.	of the chain.
Consists of branched chains in	Consists of unbranched chains.
amylopectin.	
Does not form linkages between	Neighboring chains form cross linkages
neighboring chains.	(hydrogen bonds)
It is easily hydrolysed into constituent	It is not easily hydrolysed into
monosaccharides and disaccharides.	constituent monosaccharides and
	disaccharides.
The polysaccharide forms are coiled to	The polysaccharide chains are straight
form helices.	and parallel.

- (c) Both polysaccharides contain hexose sugars joined by 1-4 glycosidic bonds.
 - (i) Explain, using an annotated diagram, how these bonds in molecule A are hydrolyzed in the process of the human digestion. (02 marks)

(ii) Using information in the diagram of molecule B, suggest one reason why it cannot be digested by humans. (02marks)

Human digestive system lack Enzyme cellulase that catalyzes the digestion of cellulose to glucose

36. The figure above right shows a diagram of part of a polysaccharides chain. This type of twisted structure is commonly found in proteins of many different types.



- (a) (i) name the repeating unit of a polysaccharides chain. (01 mark)

 Amino acids
 - (ii) State the name given to the twisted structures shown in the figure. (01 mark) Secondary structure
 - (iii) Identify the type of bond in the structure shown x in the figure *Hydrogen bond*
 - (iv) Explain briefly what happen to the polysaccharide chain if it is heated to 70° C. (03 marks)

It leads to the loss of the three-dimensional shape of the protein molecule, by causing the atoms of the protein to vibrate more thus breaking the hydrogen and ionic bond., the molecules unfolds and no longer performs its normal biological function but the amino acid sequence remains unaffected

(v) The twisted arrangement seen in the figure above is referred to as a secondary structure. Explain what is meant by a secondary structure. (02 marks) Secondary structure is when amino acids join up in the polypeptide chain, and a variety of forces between different parts of the molecule and hydrogen bonding causes the chain or region of the chain to either coil into alpha-helix or to fold into a beta-pleated sheet.

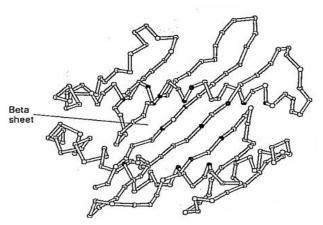
(b) Another common secondary structure is known as the beta sheet. state one difference between the beta sheet and the structure shown in the figure in part (a). (01 marks)

Beta-pleated sheet	Spiral/alpha-helix
Hydrogen bonds are formed between amino acids in adjacent rows	Hydrogen bonds are formed between amino acids in the same rows
Flat, pleated structure	Coiled structure
More flexible	More rigid
Side chains of amino acids projects above and below the sheet	Side chains of amino acids projects outward from the sheet

(c) (i) proteins can be classified as fibrous or globular. Name one example of each type of the protein. (01 marks)

Fibrous protein e.g. -Collagen in bone and cartilage, Keratin in fingernails and hair. Globular proteins e.g.- enzymes, antibodies, hormones.

Globular proteins such as that shown in the figure below are often described as tertiary structures. However, as indicated in the diagram, any globular proteins may also have sections of secondary structures



- (ii) Explain what is meant by the term tertiary structure. (02 marks) The tertiary structure of a protein refers to its overall 3D shape, resulting from the interactions between amino acids and their spatial arrangement(alpha helices, beta-sheets, and loops)
- (d) Monosaccharides can also be linked to form long chain molecules called polysaccharides. Give three difference between a polypeptides and polysaccharides chain. (03 marks)

polypeptides	polysaccharides
Amino acids (glycine, alanine)	Monosaccharides (glucose, fructose)
Peptide bonds	Glycosidic bonds
Enzymes, hormones, antibodies, transport proteins	Energy storage, structural support

37. Distinguish between the following

(a) Monosaccharide and polysaccharide.

(05 marks)

Monosaccharide	Polysaccharide
Eg. Glucose, fructose, galactose	e.g Starch, glycogen, cellulose, chitin
Sweet taste	No distinct taste sweet
Made of 3 to 6 carbon atoms	Many carbon atoms
Composed of one sugar unit	Composed of many sugar units
Low molecular mass	High molecular mass
Soluble	Insoluble
Used for respiration	Used for storage
Low energy content	High energy content

(b) Starch and cellulose.

(04 marks)

Starch	cellulose
Plants roots, tubers, seeds	Plant cell walls (cellulose fibre)
Polymer of alpha glucose	Polymer of beta glucose
Stores energy	Provide structural support
Soluble or partially soluble	insoluble

(c) Saturated and unsaturated fats.

(05 marks)

Saturated fatty acids lack double bonds between the individual carbon atoms, while in unsaturated fatty acids there is at least one double bond in the fatty acid chain. Saturated fats tend to be solid at room temperature and from animal sources, while unsaturated fats are usually liquid and from plant sources.

(d) Globular and fibrous proteins.

(06 marks)

Fibrous.	Globular.
insoluble in water, weak acids and weak bases	soluble in water, acids and bases.
highly resistant to digestion by enzymes and are extremely tensile	Less resistant to digestion
Long, rod-like, filamentous	spherical, oval, compact
Mechanical support, elasticity	Enzymes, hormones, antibodies, transport
Low flexibility	High flexibility
Location. Connective tissue, skin, hair, muscles	Location. Blood, muscles, various tissues
Hydrophobic surface	Hydrophilic surface
High molecular weight	Lower molecular weight