Source: [KBBiologyMasterIndex]

1 | Bio-Molecules Quiz Review

1.1 | Paul's Review Sheet

... is here

1.1.1 | Carbohydrates

Use appearance size, and presence of functional groups to distinguish between the major classes of biomolecules we discussed (carbohydrate, lipid, proteins) and the subclasses within each

- Set 1, carbs. See Luke De's video + [KBhBIO101Carbs]
 - · Glucose vs. fructose both monosacharrides, one is a 6-carbon ring and one is a 5-carbon ring
 - *Mono vs. di. vs. polysaccharide* carbohydrates made out of a single, double, and multiple monomer (single-unit) carbohydrates
 - Starch vs. glycogen vs. cellulose lots of alpha glucose in less branches, lots of alpha glucose
 in more branches, lots of beta glucose in organized lattice respectively.
 - Starch plant food reserve
 - Glycogen animal energy reserve
 - · Cellulose cell wall in plants
- Set 2, lipids. See Luke De's video + [KBhBI0101Lipids]
 - Triglyceride vs. fatty acid vs. phosophilid see [KBhBIO101StructuresofCarbs]
 - · Glycerol => a fatty acid
 - Triglyceride => three of 'em above
 - Phospholipid => two fatty acid + phosphate head
 - Saturated vs unsaturated fatty acids see also [KBhBIO101StructuresofCarbs]
 - Saturated Fats => no double bonds in the carbon chain of fatty acids think! butter
 - Unsaturated Fats => double bonds in the carbon chain of fatty acids think! olive oil
- · Identify functional groups
 - carboxyl/carboxylic acid H-O-C=O
 - carbonyl C=O
 - amide
 - · amino/amine
 - ester
 - · ether
 - hydroxyl

1.2 | Helpful review items



Figure 1: Screen Shot 2020-10-09 at 11.58.55 AM.png