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 + [KBhBIO101Lipids]
  - 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

## 1.2 | Helpful review items



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