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
- Identify functional groups
  - carboxyl/carboxylic acid — H-O-C=O
  - carbonyl
  - amide
  - amino/amine
  - ester
  - ether
  - hydroxyl

1.2 | **Helpful review items**

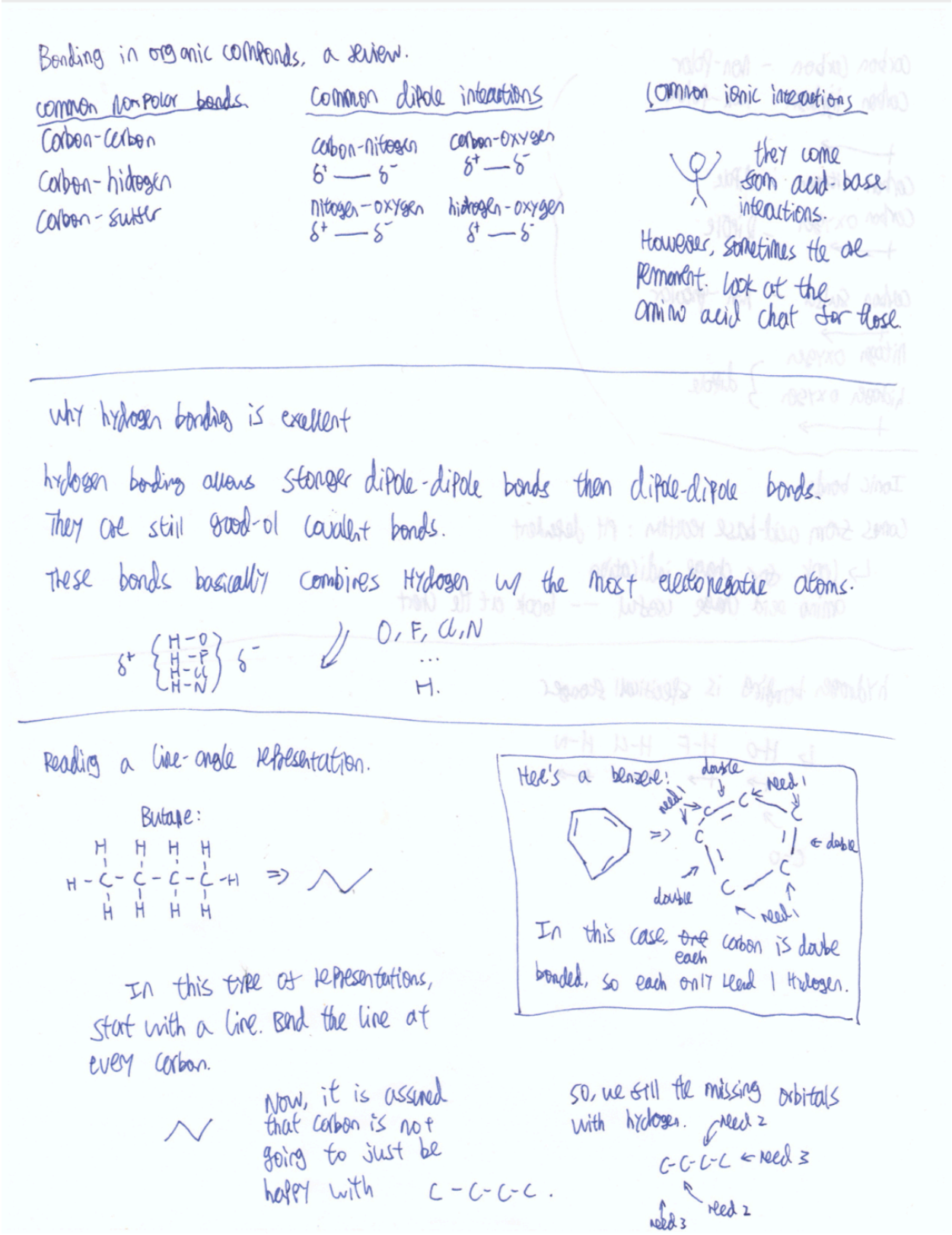

Figure 1: Screen Shot 2020-10-09 at 11.58.55 AM.png