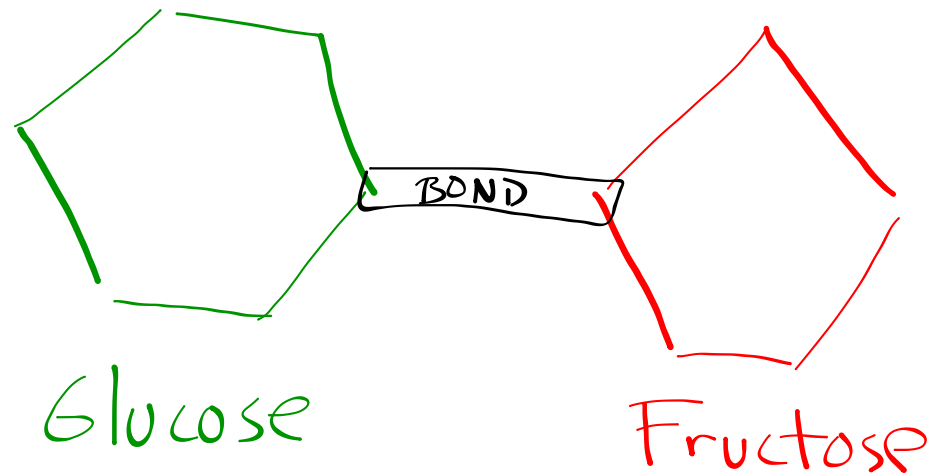


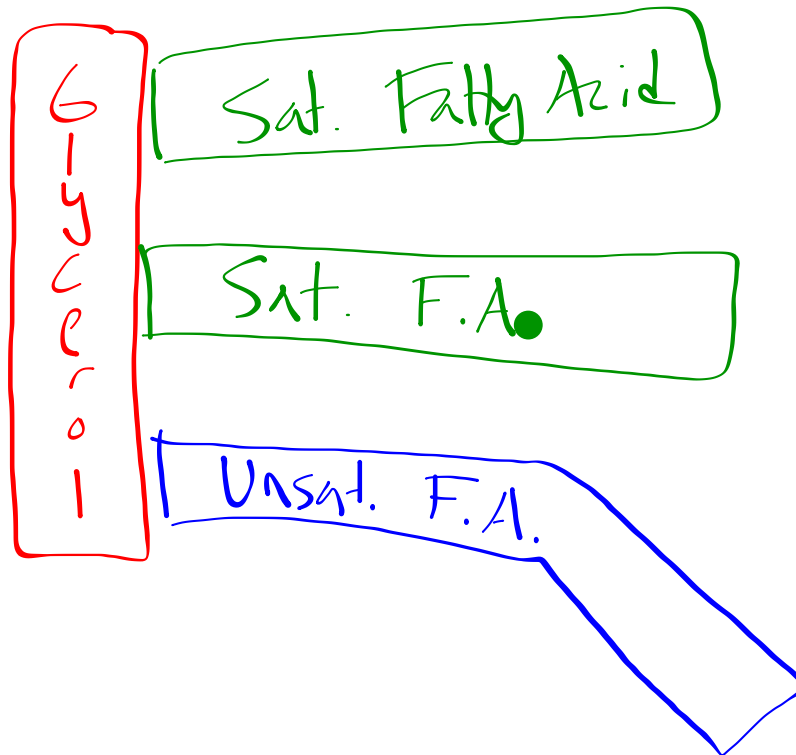
Test over Biochemistry:

- Wed. 11/30 (~ 45 minutes)
- Review session Mon. 11/28
- Study guide posted by end of day tomorrow (11/22)

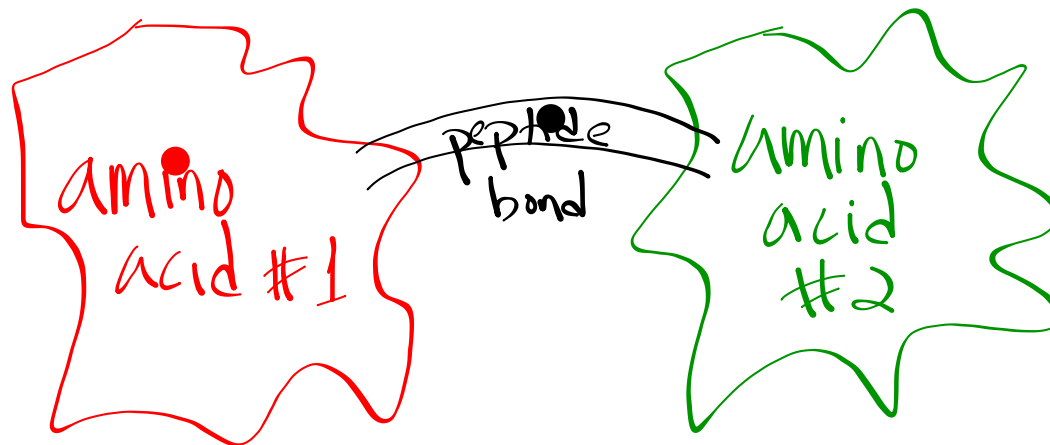
Carbohydrate:



Lipids:

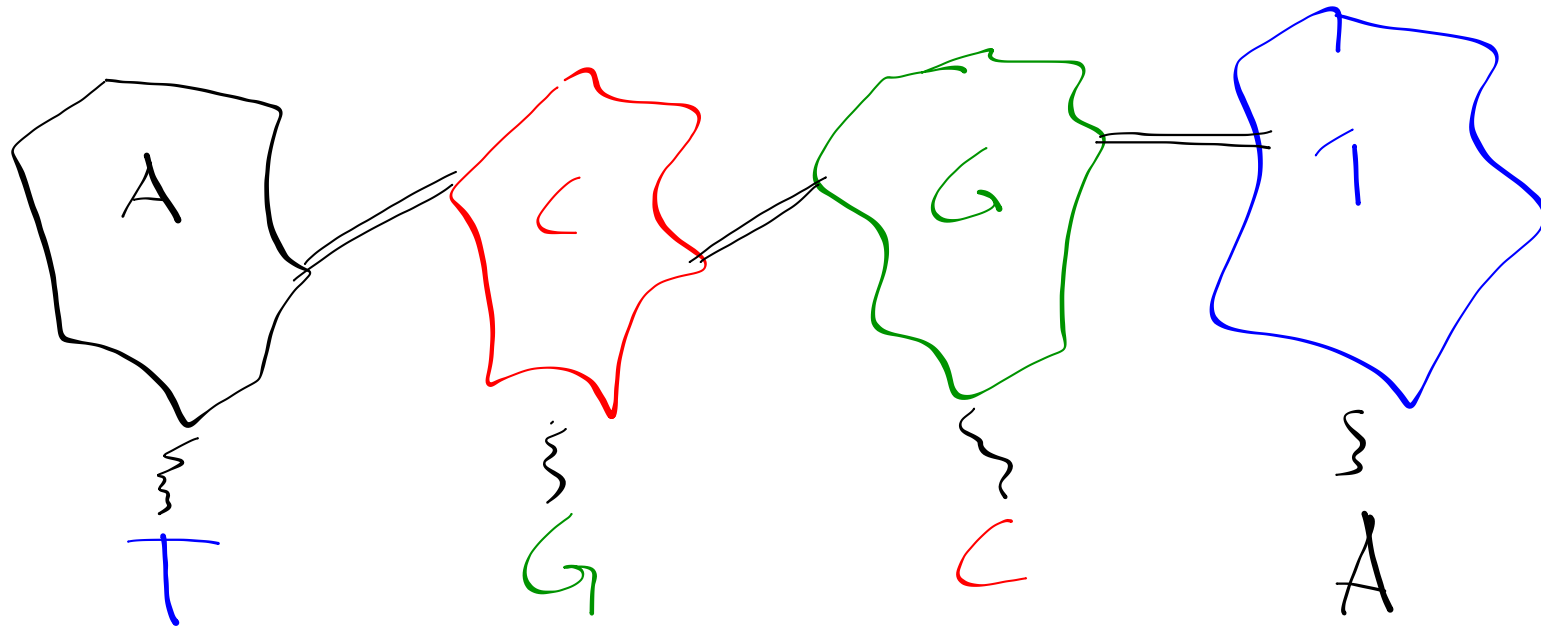


Proteins:



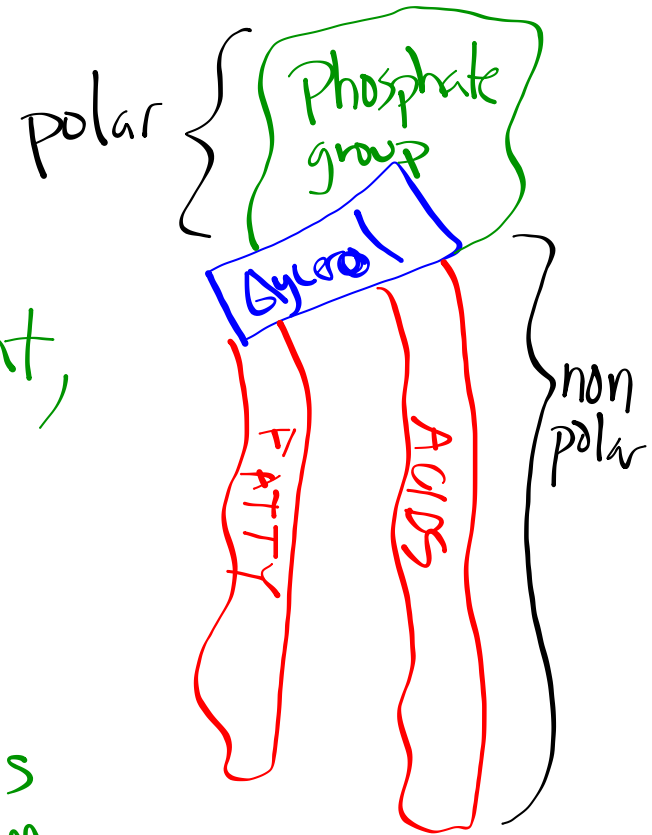
Nucleic Acid (DNA):

A, C, G, T



Phospholipids

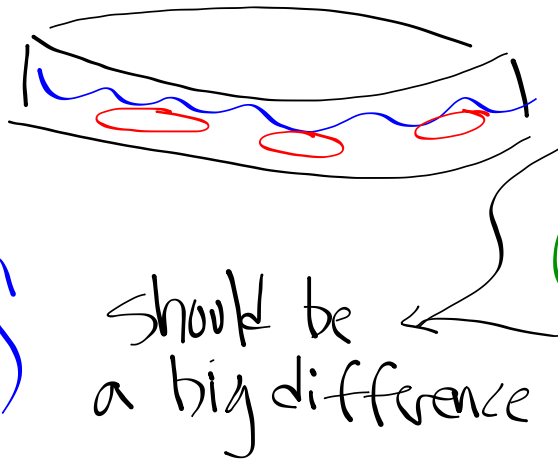
- A type of lipid
 - A glycerol component,
two fatty acids,
"phosphate group"
- ↑ molecule that has
a phosphorus atom



Phospholipids:

- Easy to make
- Naturally form stable structures
- Experiment

(when done,
put petri dish
in side sink)



- ① Fill $\frac{1}{2}$ way with water
- ② Add some oil (splash) & stir
- ③ Add one drop of egg yolk - stir again
* full of phospholipids

What did you see?

- Slimier
- Bubbly - before yolk, there were some spots where the oil stayed separate. After the yolk, all there was were tiny bubbles

Phospholipids make layers:

