

LIPIDS - fats, oils, and waxin' it up...

LT_1 Identify and explain the 4 categories of Macromolecules (Big ol' Molecules folks...)

LT_2 Explain the function of each category of Macromolecule

Section 4 - Lipids

1. Three types of molecules listed as **lipids** are: _____, _____, and _____.
2. Do lipids mix with water? _____ *(just think about it really)*
3. At room temperature - fats are _____ and oils are _____.
4. In what two ways do animals use fats? _____ and _____.
5. Plants use oils in the same way animals use fat - what way is this? _____.
6. Saturated fats form _____ chains that can be _____ together very _____, allowing them to store _____ in a _____ form.
7. Saturated fats are _____ at room temperature.
8. In unsaturated fats, the chain of carbons is _____, and cannot be _____ together very tightly, so unsaturated fats are _____ at _____ temperature.
9. The type of lipid that forms a protective outer membrane of ALL cells: _____.
10. This protective membrane does what for us? _____.
11. Nucleic Acids are _____ of _____. In this case then the _____ would be the monomer (the small repeating unit that makes up the longer chain).
12. The main nucleic acid that you already knew before you started this unit was (3 letters): _____.
13. _____ is the molecule that _____ our _____ information.
14. The single-stranded _____ is involved in making _____.