Name :	Date :
	Macromolecules Workshee
 Fill in the missing n (a) If carbon has 	numbersvalence electrons, then it can formbond(s).
(b) If hydrogen has	valence electrons, then it can formbond(s).
(c) If oxygen has	valence electrons, then it can formbond(s).
(d) If nitrogen has _	valence electrons, then it can form bond(s).
2. All organic substanc	ces contain
3. What three elemen	(b) (c)
4. (Circle one) Lipid	ls are polar or nonpolar
5. (Circle one) Lipid	ls are or are not soluble in water
6. (Circle one) Suga	ers tend to end in -ase or -ose
	ypes of sugar found in nucleic acids? (b)RNA sugar

12. What is the difference between monosaccharide, disaccharide, and polysaccharide?

8. What kind of bond holds water molecules and DNA strands?

10. What is the relationship between glucose, fructose, and galactose?

11. What are the structural differences between saturated and unsaturated fat?

9. Explain how polymers are related to monomers.

Name: Date: Date:	
1. Answers (a) If carbon has 4 valence electrons, then it can form 4 bond(s).	
(b) If hydrogen has valence electrons, then it can form bond(s).	
(c) If oxygen has valence electrons, then it can form bond(s).	
(d) If nitrogen has <u>5</u> valence electrons, then it can form <u>3</u> bond(s).	
2. All organic substances contain <u>carbon</u>	
3. What three elements comprise carbohydrates? (a) (b) Hydrogen	
4. (Circle one) Lipids are polar or nonpolar	
5. (Circle one) Lipids are or are not soluble in water	
6. (Circle one) Sugars tend to end in -ase or -ose	
7. What are the two types of sugar found in nucleic acids?	
(a) DNA sugar <u>Deoxyribose</u> (b) RNA sugar <u>Ribose</u>	
8. What kind of bond holds water molecules and DNA strands? Hydrogen bond	
9. Explain how polymers are related to monomers. Polymers are comprised of monomers.	

- 10. What is the relationship between glucose, fructose, and galactose?

 They are isomers of one another. They have the same chemical formula but differ in how those elements are bonded within the molecule.
- 11. What are the structural differences between saturated and unsaturated fat?

 Saturated fats have no carbon-to-carbon double bonds, so they are solid at room temperature.

 Unsaturated fats have at least one double bond and are liquid at room temperature.
- 12. What is the difference between monosaccharide, disaccharide, and polysaccharide?
 Monosaccharides are composed of a single molecule or subunit. The disaccharides are composed of two monosaccharides linked together, and polysaccharides are composed of 3 or more monosaccharides linked together.