HW07 - Diet & Nutrition

6 points

Select the true statements.

- Undernourishment is fundamentally a problem of too few calories
- You can be simultaneously malnourished and overweight
- You can be simultaneously malnourished and underweight
- Malnourishment is fundamentally a problem of too few calories
- Malnourished and undernourished mean the same thing

4 points

A carbohydrate used for directly fueling metabolic processes is typically a _______. while a carbohydrate used for energy storage is typically a ______.

- β-D glucose, D-glucose
- O cellulose, fructose
- O polysaccharide, monosaccharide
- O monosaccharide, polysaccharide

3 6 points

Plants and animals naturally produce which of the following? (select all that apply)

- Trans fatty acids
- Free fatty acids
- Monounsaturated fats
- Cis fatty acids

4 points

An amino acid has a phenol functional group on its side chain. This side chain is characterized as...

O polar, basic

- O nonpolar, acidic
- O nonpolar, basic
- O nonpolar, neutral
- O polar, neutral

5 points

The polar amino acid side chains are divided into which set of subcategories?

- acidic, basic, and neutral
- O hydrophilic and hydrophobic
- O combustible, nutritional

5 points

An amino acid has a methyl group side chain. Which of the following best characterizes the amino acid?

- O polar, hydrophobic
- O nonpolar, hydrophobic
- O nonpolar, hydrophilic
- O polar, hydrophilic

5 points

- What functional group is present on the **side chain** of all basic amino acids?
- O a nonpolar methyl group
- a carboxylic acid
- O a phenol
- O an amine

8 5 points

Which two amino acids have amide functional groups on their side chain?

- aspartate and glutamate
- O aspartate and arginine
- O tryptophan and leucine
- O asparagine and glutamine
- O arginine and lysine

9 5 points

Consider the alanine molecule in the human body. What is the charge on nitrogen, oxygen, and the overall alanine molecule?

- O +1, -1, -2
- O +1, +1, +2
- 0 +1, -1, +2
- 0, +1, +1
- 0,0,0
- O +1, +1, 0
- O 0, -1, -1
- O +1, -1, 0

10 6 points

Choose the correct statements from below:

- A main oil component of olive oil is oleic acid
- Oleic acid is a trans fatty acid.
- The carbon chains on oleic acid are on the same side of the double bond.
- The main oil component of olive oil is a trans fat.
- Oleic acid is a cis mono-unsaturated fatty acid.

11 4 points

Which functional group is fundamental to a fatty acid?

- O nitrile
- 🔘 amide
- O aldehyde
- O amine
- O carboxylic acid

12 6 points

Which component of saturated fatty acids is worth noting with respect to the health risk associated with their consumption?

- O A more branched structure in the fatty acid chain causes the fat to have a greater viscosity/thickness.
- O A more linear structure in the fatty acid chain results in more regions of overlap, causing a greater viscosity/thickness in the body

4 points

Hydrogenating oils have which of the following **two** impacts on a fatty acid chain? creates a healthier, less viscous mixture

- reduces branching in the fatty acid molecule
- creates more branching in the fatty acid molecule
- creates a more viscous oil



- O III and IV

15 5 points

Which of the two fatty acids pictured below would be expected to have a higher melting point?



18 4 points A mass of cellulose can provide _____ combustion heat energy as/than an equal mass of starch. The same mass of cellulose provides _____ nutritive calories to humans compared to the starch. less, no Ο Ο equal, more Ο less, fewer Ο equal, no Ο more, fewer Ο more, more 19 5 points Which of the following macronutrients provides the most calories per gram? Ο water Ο carbohydrates Ο fats Ο protein

20 5 points

We are constantly converting food energy into both heat and mechanical energy, allowing us to maintain a body temp -7-8 °C above "room temperature" all day, and to move around the world and interact with it. If instead you treated the human body as a 70 kg sack of water that started each day at 25 °C, how hot could a person get from 2000 Calories of food (assuming it metabolized the food perfectly to heat energy)?

- O 98 °F
- O 54 °F
- O 129 °F

- 16 5 points
 - Which formula below could be a triglyceride?
 - O C₂₀H₄₀O₂
 - O C₂₇H₅₀O₆
 - O C₁₈H₃₈
- 17 6 points

Select the elements with NO known nutritive value.

	_
В	
Cd	
I	
Zn	
Fe	
Se	
Co	
	_

Na Na

- Mg
- 🗌 Hg
- Cu
- Ca
- Pb
- CI