Unit 2: Macromolecules Review

Part A: Functions

Directions: Decide which macromolecule goes with the functions listed below. Remember, the four macromolecules are CARBOHYDRATES, PROTEINS, LIPIDS, AND NUCLEIC ACIDS.

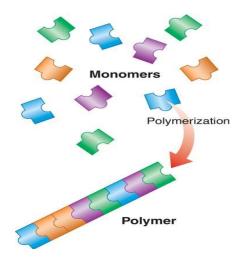
1	source of short-term energy
2	_ store & transmit genetic information in cells in form of a code
3	_used to maintain plant structure (found in plant cell walls)
4	_structure (found in hair and nails)
5	long term energy storage
6	_movement (found in muscle fibers)
7	_insulation (think whale blubber)
8	_speeding up reactions (enzymes)
9	_transport (ex: hemoglobin, which carries oxygen in the blood)
10	_defense (ex: antibodies in your immune system)

Part B: Monomers and Polymers

Directions: Every type of macromolecule is made of monomers and polymers. Monomers are small molecules that link together to make larger molecules called polymers. Match the monomers and polymers with the macromolecules.

Monomers

11	Amino Acid (ex: tryptophan – from
turkey!)	
12	Nucleotide
13	Monosaccharide (ex: glucose and
fructose)	
14.	Fatty Acids and Glycerol



Polymers

- 15. _____ Triglycerides (fats), oils, and waxes
- 16._____ DNA and RNA
- 17._____ Polypeptide
- 18. _____ Polysaccharide (ex: starch and cellulose)