

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)

