Quizlet

20 Multiple choice questions

- 1. a person who eats a diet based on plant foods but which also contains dairy products and egg
 - a. hydrogenation
 - b. CORRECT: lacto-ovo-vegetarian
 - c. mastication
 - d. lacto-vegetarian
- 2. protein messengers produced by the body
 - a. **CORRECT:** hormones
 - b. glycogen
 - c. lipids
 - d. enzyme
- 3. process of changing energy sources (e.g., food) into energy
 - a. mastication
 - b. hormones
 - c. CORRECT: metabolise
 - d. enzyme
- 4. a person who eats a diet based on plant foods but which also contains dairy products
 - a. hydrogenation
 - b. CORRECT: lacto-vegetarian
 - c. macronutrients
 - d. lacto-ovo-vegetarian
- 5. a polysaccharide of glucose, found in the liver and muscles; it is the main store of glucose in the body
 - a. CORRECT: glycogen
 - b. hormones
 - c. glycerol
 - d. enzyme

- 6. proteins are made up of chemicals called amino acids of which there are 20 that the body requires to function properly; there are eight amino acids (called essential amino acids) that cannot be made by the body and must be obtained from foods
 - a. CORRECT: essential amino acids
 - b. metabolise
 - c. limiting amino acid
 - d. mastication
- 7. the treatment of unsaturated fatty acids that breaks double bonds between adjoining carbon atoms in the carbon chain; this results in a saturated fatty acid
 - a. mastication
 - b. haem iron
 - c. CORRECT: hydrogenation
 - d. glycogen
- 8. the kind of iron found in the blood and in animal foods; it is easily absorbed in the gut
 - a. CORRECT: haem iron
 - b. mastication
 - c. hormones
 - d. glycerol
- 9. proteins that have a three-dimensional shape; they often appear round, like a globe
 - a. glycogen
 - b. CORRECT: globular proteins
 - c. incomplete protein
 - d. hormones
- 10. the mechanical breakdown of food using the teeth (chewing)
 - a. hydrogenation
 - b. CORRECT: mastication
 - c. haem iron
 - d. metabolise

- 11. the general name given to a range of substances that include fats, oils, fatty acids, phospholipids, sterols, glycolipids and waxes; most of these are not water soluble a. CORRECT: lipids b. enzyme c. glycerol d. hormones
- the simplest of all sugars (glucose, galactose, and fructose), which combine to make other sugars and starches; all 12. have the chemical formula C6H12O6
 - a. **CORRECT:** monosaccharides
 - b. monounsaturated
 - c. metabolise
 - d. mastication
- a three-carbon chain that forms the backbone of tri-glyceride fats 13.
 - a. CORRECT: glycerol
 - b. lipids
 - c. glycogen
 - d. haem iron
- protein that does not provide essential amino acids in a ratio that meets human requirements
 - a. globular proteins
 - b. lacto-vegetarian
 - c. haem iron
 - d. CORRECT: incomplete protein
- 15. the nutrients we need in large amounts, which are sources of energy; these are the proteins, lipids and carbohydrates
 - a. mastication
 - b. **CORRECT:** macronutrients
 - c. hydrogenation
 - d. micronutrients

- Test: 11 Food Technology 7 Nutrition: Food Nutrients Part 2 | Quizlet 16. chemical substance that acts as a catalyst a. glycerol b. lipids c. CORRECT: enzyme d. glycogen the amino acid found in shortest supply in a particular incomplete protein food 17. a. CORRECT: limiting amino acid b. mastication c. metabolise d. essential amino acids a fatty acid that has one double bond 18. a. monosaccharides b. macronutrients c. mastication d. CORRECT: monounsaturated 19. the nutrients we need in only small amounts; these are the vitamins and minerals a. **CORRECT:** micronutrients b. macronutrients c. hydrogenation d. hormones
 - very reactive substances that can promote chemical reaction on their own; free radicals inside the body can cause 20. oxidative damage
 - a. CORRECT: free radicals
 - b. mastication
 - c. glycerol
 - d. haem iron