

Worksheet 14

1. What are the names of the six classes of lipids?

2. Which classes of lipids have at least one fatty acid?

3. How many calories are there in a gram of fat? _____

4. What are 6 uses of lipids in our bodies

5. What are the functions of glyclipids?

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6. What are the functions of sphingolipids?

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7. What are the functions of phosphoglycerides?

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8. Draw the steroid nucleus

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9. For the following use all of the following answers that apply: a) saturated fatty acid, b) Cis unsaturated fatty acid, c) trans unsaturated fatty acid

Can be hydrogenated	
Solid at Room temperature	
Raises blood cholesterol	
Does not stack together well	
Have at least one carbon-carbon double bond	
Found in large amounts in oils	
Non polar	
Found in large amounts in animal fat	
Found in triglycerides	
Highest melting point	
Lowest Melting point	
Produced in hydrogenation of cis unsaturated fatty acids.	
Can undergo saponification to make soap	
Stearic Acid	

10. What is the lipid bilayer?

11. What is the myelin sheath?

12. Rank the following in order of melting point: 1 is highest melting point, 5 is lowest

Cis monounsaturated fatty acids	
Saturated fatty acids	
Trans mono unsaturated fatty acids	
Polyunsaturated fatty acids 3 double bonds	
Polyunsaturated fatty acids 2 double bonds	