Catagorizing Macromolecules of Life

Use the word list, your book(chapter 2.3 and 2.4) to catagorize the vocabulary terms
The list is in alphabetical order. The words may be used under more than one category
and some may not be used at all.

Carbohydrates (at least 20)		Lipids (at least 18)		Proteins (at least 25)		Nucleic Acids (at least 20)
1		1		1		1
2		2		2		2
3		3		3		3
4		4		4		4
5		5		5		5
6		6		6		6
7		7		7		7
8		8		8		8
9		9		9		9
10		10		10		10
11		11		11		11
12		12		12		12
13		13		13		13
14		14		14		14
15		15		15		15
16		16		16		16
17		17		17		17
18		18		18		18
19		19		19		19
20		20		20		20
21		21		21		21
22		22		22		22
23		23		23		23
24		24		24		24
25		25		25		25
26		26		26		26
27		27		27		27

Discussion Questions

1. What do all of the categories have in common?
2. What are the differences molecularly (type of atoms each has) between the 4 catagories?
3. What are the functions of each category?
4. List the prefixes and suffexes that help you identify which group a molecule would belong.
5. Pair up the macromolecule with its monomer.
6. Explain what each macromolecule does in a living cell.

active site
amino acid
amino group
carbon
carbonic anhydrase
carboxyl group
catalyst
cell membrane
cell structural material
cellulose
chemical pump
in chromosomes
CH2O
deoxyribose
disaccharide
dipeptide
DNA
Enzyme
Fats
Fatty acids
5 carbon sugar
fructose
galactose
glucose
glycerol
glycogen
heredity
hydrogen
H:O ratio of 2:1
H:O ratio not 2:1
inorganic
instructions to make proteins
lactose
lock and key
lowers activation energy
macromolecules
maltose
master molecule
monosaccharides
NH2
nitrogen
nitrogenous base
nucleotide
oils organic
oxygen
peptide bond
phosphate group
phosphorus
polypeptide
polysaccharide
polyunsaturated
polymer
ribose
RNA
saturated
speeds up reactions
starch
stored energy
stores genetic information
substrate
sucrose
sugar
affected by Temp PH