

Macromolecule Review Chart

	Carbohydrate	Lipid	Protein	Nucleic Acid
Elements				
Monomer				
Polymer				
Functions				

Questions

1. Explain the two types of reactions.
2. What is the use of cellulose/chitin versus starch/glycogen?
3. What is the structural difference between cellulose/chitin versus starch/glycogen?
4. What is the difference between the structure of saturated fats and unsaturated fats?
5. What is the location and structure of phospholipids?
6. How many structural levels are in proteins and what bonds hold each level together?
7. What are the 4 parts around the central carbon in an amino acid?
8. What are the 3 parts of the nucleotide structure?
9. What are the 2 groups of nitrogen bases?
10. What is the structure of ATP?