

1. Palmitoleic acid (16:1) classified as _____ fatty acid.
A. saturated B. monounsaturated C. polyunsaturated D. polysaturated
2. Chemically, fats and oils are
A. acids B. alcohols C. Esters D. alkenes
3. Which of the following is used in the reaction called *saponification*?
A. strong base B. strong acid C. hydrogen D. nickel
4. A triglyceride contains lauric acid (12:0), linoleic acid (18:2), and palmitoleic acid (16:1). How many moles of H_2 are required to completely hydrogenate this triglyceride?
A. two B. six C. three D. four
5. Which of the following is classified as “steroid?”
A. phospholipid B. glycerol C. wax D. cholesterol
6. Glycine is the only naturally occurring amino acid that is
A. chiral B. not chiral C. in the D-form D. in the L-form
7. In the peptide Ser-Lys-Arg-Gly, the N-terminal is
A. Gly B. Lys C. Arg D. Ser
8. A tripeptide contains Tyr, Pro, and Gly. How many different sequences are possible?
A. six B. three C. four D. one
9. Which of the following is a secondary protein structure?
A. sulfide bond B. beta pleated sheet C. alpha carbon D. peptide bond
10. The partial or complete disorganization of a protein's three-dimensional shape is called
A. oxidation B. reduction C. hydrolysis D. denaturation

Answers

1	2	3	4	5	6	7	8	9	10
B	C	A	C	D	B	D	A	B	D