SECTION 48-1 REVIEW

NUTRIENTS

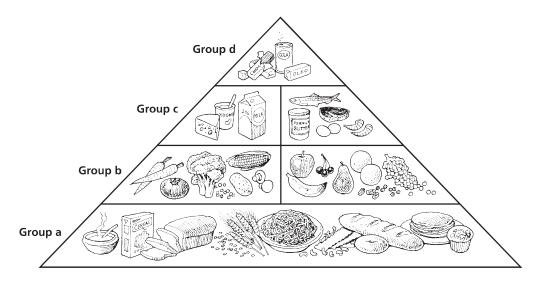
What	t a	re the six basic nutrients?			
What	t is	an unsaturated fat?			
What	t is	the function of vitamins?			
How	da	oes dehydration affect the body?			
110**	a	ces denyaration affect the body.			
LTIP	LE	CHOICE Write the correct letter in	n the b	olank.	
	1.	Which of the following is <i>not</i> an organic	nutrie	nt?	d. minerals
1	1.	Which of the following is <i>not</i> an organic a. vitamins b. lipids	nutrie:		d. minerals
1	1. 2.	Which of the following is <i>not</i> an organic a. vitamins b. lipids Carbohydrates are important sources o	nutrie c	nt? . carbohydrates	d. minerals
1	1. 2.	Which of the following is <i>not</i> an organic a. vitamins b. lipids	nutrie c f	nt?	d. minerals
2	1. 2.	Which of the following is <i>not</i> an organic a. vitamins b. lipids Carbohydrates are important sources o a. monosaccharides.	nutrie c f c. d.	nt? . carbohydrates . legumes.	d. minerals
2	1. 2.	Which of the following is <i>not</i> an organic a. vitamins b. lipids Carbohydrates are important sources o a. monosaccharides. b. nonessential amino acids.	nutrier c f c. d.	nt? . carbohydrates . legumes.	d. mineralsd. All of the above
2	1. 2.	Which of the following is <i>not</i> an organic a. vitamins b. lipids Carbohydrates are important sources o a. monosaccharides. b. nonessential amino acids. Essential amino acids are obtained from	nutrier c f c. d.	nt? . carbohydrates . legumes glycerol.	
2	1. 2. 3.	Which of the following is <i>not</i> an organic a. vitamins b. lipids Carbohydrates are important sources o a. monosaccharides. b. nonessential amino acids. Essential amino acids are obtained from a. animal products. b. plant product	nutrier c f c. d.	nt? . carbohydrates . legumes glycerol.	d. All of the above nal fats.
3	1. 2. 3.	Which of the following is <i>not</i> an organic a. vitamins b. lipids Carbohydrates are important sources o a. monosaccharides. b. nonessential amino acids. Essential amino acids are obtained from a. animal products. b. plant product Saturated fats a. are found in most plant oils. b. have double bonds.	nutried c f c d s c d	nt? . carbohydrates . legumes. glycerol legumes.	d. All of the above nal fats.
3	1. 2. 3.	Which of the following is <i>not</i> an organic a. vitamins b. lipids Carbohydrates are important sources o a. monosaccharides. b. nonessential amino acids. Essential amino acids are obtained from a. animal products. b. plant product Saturated fats a. are found in most plant oils.	nutried c f c. d. c. d.	nt? carbohydrates legumes. glycerol. legumes. are found in anind do not have a gly	d. All of the above nal fats.

d. It is not necessary to consume foods containing potassium.

SHORT ANSWER Answer the questions in the space provided.

- 1. Explain the difference between essential amino acids and nonessential amino acids.
- 2. Describe the importance of simple sugars for normal body functioning.
- 3. List two reasons that water is an important nutrient.
- **4. Critical Thinking** What characteristic is common to all of the nutrients? _____

STRUCTURES AND FUNCTIONS Use the food pyramid below to answer the following questions.



- 1. Based on the organization of the pyramid, which food group does the body need and use the most? What is the primary nutrient in this group? _____
- 2. Which food group contains all of the essential amino acids? Is this the only group that contains essential amino acids? Explain your answer.