

1. Vegetable oil and water do not normally mix, but some substances, such as lecithin in egg yolk, can submerge the oil in the water, mixing them together. What are these substances called?

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2. What is acetic acid?

- a. an amino acid
- b. a protein
- c. an acid

3. Which of these sugars will reduce? (Choose as many answers as apply.)

- a. Maltose
- b. Sucrose
- c. Glucose
- d. Trehalose

4. Which form of starch will be digested more quickly?

- a. Amylose
- b. Amylopectin

5. What is the "albumen" of an egg?

- a. The ends of the thick outer protein layer on the yolk, which are twisted and anchored to either end of the egg to keep the yolk in place
- b. Outer shell membrane
- c. Egg white
- d. The air pocket inside the egg

6. Is sodium bicarbonate (baking soda) a base or an acid?

- a. Base
- b. Acid

7. People with phenylketonuria cannot digest what artificial sweetener?

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8. I've given you a piece of bread that is 0.6cm thick, a circle-shaped cookie cutter with a radius of 2.6cm, and a scale. You cut a circle out of the bread, then weigh it. It weighs a total of 7 grams. What is the density of this bread? Express your answer as a decimal with units, g/cm<sup>3</sup>. It should be expressed to to the nearest hundredth. You may use a calculator.  $\pi=3.14$ . *The density of the bread may not be realistic, but for testing purposes it is this way.*

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9. Here is a sample food label. How many Calories would a person gain from eating 1 cup of this?

<b>Nutrition Facts</b>	
Serving Size	2 cups
Total Fat	4g
Saturated Fat	1g
Monounsaturated Fat	3g
Cholesterol	0mg

Sodium	200mg
Total Carbohydrate	21g
Dietary Fiber	4g
Sugars	16g
Protein	3g

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