

1. Carbohydrates are polymers composed of
sugar monomers.
2. Disaccharides contain 2 monosaccharides joined by
condensation.
3. Which type of carbohydrate is made up of glucose chains? Polysaccharides
4. Simple sugars like glucose are called monosaccharides.
5. Carbohydrates are used for short-term energy storage, and fats are used for long-term energy storage.
6. Fatty acids are the monomers of what group of macromolecules? Lipids
7. Fat molecules (triglycerides) are composed of:

(1) Glycerol backbone

(2) Fatty acid tails
8. Saturated fatty acid tails are straight and unsaturated fatty acid tails are bent.
9. Steroids are composed of 4 fused carbon rings.
10. Waxes are composed of fatty acids linked to long-chain alcohols.