Pre-assessment

Enzymes are a. proteins b. lipids c. nucleic acids d. carbohydrates

Enzymes function as a. structural molecules b. energy sources c. biocatalysts d. hereditary molecules

Enzyme activity is affected by all of the following except a. temperature b. pH c. substrate concentration d. heavy metals e. all of these can affect enzyme activity

Enzyme function is determined by a. the substrate b. the product c. the enzyme's structure

Post-assessment

Enzymes are also called a. structural molecules b. biocatalysts c. worker molecules d. intermediaries

Enzymes act upon _____ and release _____. A. reactants, products b. products, reactants c. substrates, reactants d. substrates, products

On the enzyme, the substrate binds to the a. product b. active site c. primary structure d. carboxyl

When the structure of an enzyme has been altered so that the enzyme no longer functions, it is said to be _____. A. hydrolyzed b. broken c. denatured d. activated

Which of the following enzymes were classified as proteases? A. amylase and catalase b. bromelain and catalase c. papain and amylase d. papain and bromelain

A protease breaks down a. protein b. sugars c. lipids d. nucleic acids

The substrate for amylase is a. protein b. simple sugars c. lipids d. starch e. hydrogen peroxide

The substrate for bromelain is a. protein b. simple sugars c. lipids d. starch e. hydrogen peroxide

The substrate for papain is a. protein b. simple sugars c. lipids d. starch e. hydrogen peroxide

The substrate for catalase is a. protein b. simple sugars c. lipids d. starch e. hydrogen peroxide

The product/s of amylase is/are a. starch b. dextrins and smaller sugars c. peptides and amino acids d. water and oxygen e. fatty acids and glycerol

The product/s of bromelain is/are a. starch b. dextrins and smaller sugars c. peptides and amino acids d. water and oxygen e. fatty acids and glycerol

The product/s of papain is/are a. starch b. dextrins and smaller sugars c. peptides and amino acids d. water and oxygen e. fatty acids and glycerol

The product/s of catalase is/are a. starch b. dextrins and smaller sugars c. peptides and amino acids d. water and oxygen e. fatty acids and glycerol

How did you measure the activity of catalase? A. disappearance of blue/black color b. appearance of bubbles c. positive benedicts test d. gelatin jelled e. gelatin remained liquid

How did you measure the activity of papain? A. disappearance of blue/black color b. appearance of bubbles c. positive benedicts test d. gelatin jelled e. gelatin remained liquid

How did you measure the activity of amylase? A. disappearance of blue/black color b. appearance of bubbles c. positive benedicts test d. gelatin jelled e. gelatin remained liquid

How did you measure the activity of bromelain? A. disappearance of blue/black color b. appearance of bubbles c. positive benedicts test d. gelatin jelled e. gelatin remained liquid