



Science Department

KNOWLEDGE & VOCABULARY ORGANISER

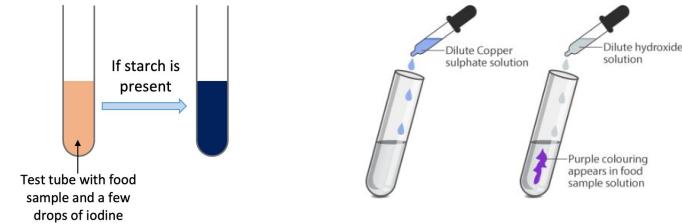
Year Food and digestion



Keyword	Definition
Carbohydrates	A group of foods which include starch and sugars, they are used for energy.
Chemical digestion	The breakdown of food using enzymes of stomach acid.
Deficiency disease	An illness caused by a lack of a certain nutrient.
Digestion	The breakdown of large insoluble molecules into small soluble ones.
Enzyme	A biological catalyst which speeds up the rate digestion.
Lipids	A food group used for energy and insulation.
Minerals	Elements such as iron or calcium needed in the diet.
Nutrient	A substance in food which we need to stay healthy.
Physical digestion	Mechanical digestion of food, e.g., chewing or churning.
Proteins	A food group used for growth and repair.
Vitamins	An important nutrient needed in small quantities to keep us healthy.

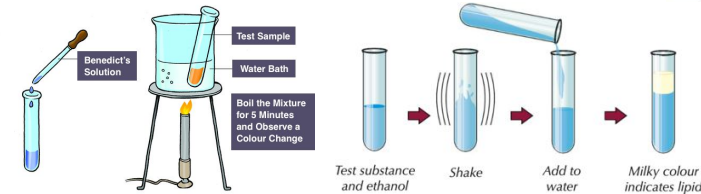
Further Reading:

<https://www.bbc.co.uk/bitesize/topics/zf339j6>



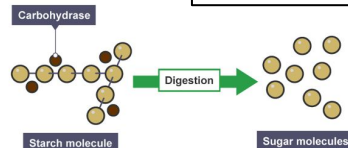
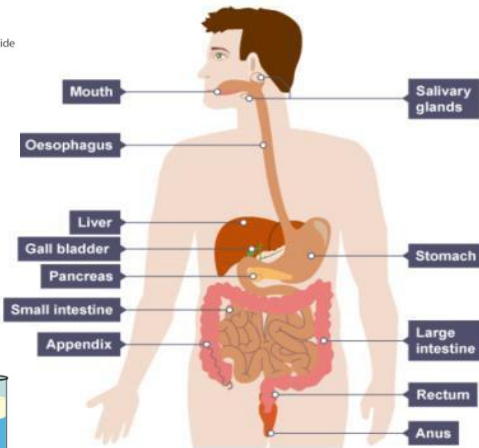
Iodine will turn blue/black in the presence of starch.

Buired will turn lilac if added to a solution containing protein.

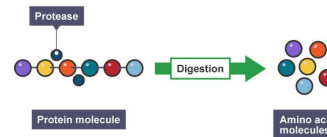


When heated, benedicts will turn from blue to brick red in the presence of sugar.

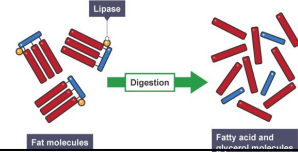
If you add ethanol to a lipid, shake and add water, a milky precipitate will form.



Carbohydrase enzymes breakdown Starch into simple sugars



Protease enzymes breakdown proteins into amino acids.



Lipase enzymes breakdown lipids (fats and oils) into fatty acids and glycerol.