

## Science Department

## KNOWLEDGE & VOCABULARY ORGANISER

## Year Food and digestion



			aig.	30(1011
Keyword	Definition		A A	
Carbohydrates	A group of foods which include starch and sugars, they are used for energy.	If starch is present	Dilute Copper sulphate solution	Mouth
Chemical digestion	The breakdown of food using enzymes of stomach acid.			glands
Deficiency disease	An illness caused by a lack of a certain nutrient.	Test tube with food	Purple colouring appears in food sample solution	esophagus
Digestion	The breakdown of large insoluble molecules into small soluble ones.	sample and a few drops of iodine		Liver
Enzyme	A biological catalyst which speeds up the rate digestion.	lodine will turn blue/black in the presence of starch.	Buiret will turn lilac if added to a solution containing protein.	Pancreas Stoma
Lipids	A food group used for energy and insulation.	·	J .	all intestine
Minerals	Elements such as iron or calcium needed in the diet.	Test Sample		Appendix
Nutrient	A substance in food which we need to stay healthy.	Benedict's Solution Water Bath		Rectu
Physical digestion	Mechanical digestion of food, e.g., chewing or churning.	Boil the Mixture for 5 Minutes and Observe a	→	Anus
Proteins	A food group used for growth and repair.	Colour Change	est substance Shake Add to Milky colour	
Vitamins	An important nutrient needed in small quantities to keep us healthy.	7~8	and ethanol water indicates lipid	]
Further Reading: https://www.bbc.co.uk/	bitesize/topics/zf339j6	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.	

Digestion Digestion Starch molecules

Carbohydrase enzymes breakdown Starch into simple sugars

Protease enzymes breakdown proteins into amino acids.

Amino acid

Protein molecule



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