

اسئله بنك المعرفه

احياء لغات اولي

ثانوي

اسئله خاصه

بالتجارب بالاجابات

Q1: A sample is tested with iodine. What is the color change that will occur if the sample contains starch?

- A Blue-black to brown
- B Pale blue to purple
- C Brown to brick red
- D Brown to blue-black
- E Brown to cloudy white precipitate

صفحة حجابي منسبي

Q2: An egg yolk was tested for different food groups and the results are provided.

Reagent Added/Test Performed	Iodine	Benedict's	Biuret	Emulsion
Result	Orange	Blue	Purple	White emulsion layer

صفحة جوابي عفت

According to these results, which of the following is the correct conclusion about the biological molecules found in the egg yolk?

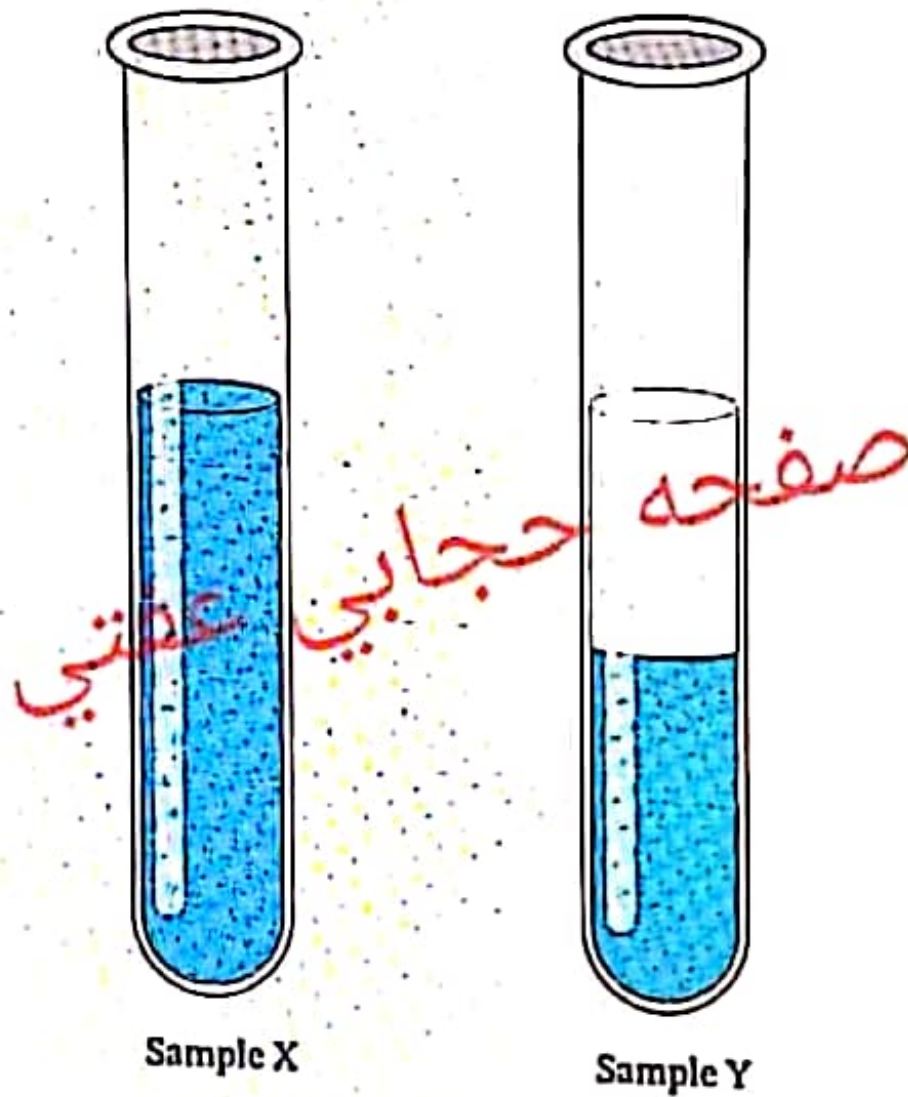
- A The egg yolk contains sugars and starch, but not protein.
- B The egg yolk contains fats and proteins, but neither starch nor sugars.
- C The egg yolk contains starch, sugars, protein, and fats.
- D The egg yolk contains sugars and proteins, but neither starch nor fats.

SUBMIT ANSWER

Q3: A sample is tested using the biuret test. What color change will occur if protein is present in the sample?

- A Pale blue to purple
- B Pale blue to white emulsion
- C Purple to pale blue
- D Purple to brick red
- E Pale blue to brick red

Q4: Two samples of food have been tested with the emulsion test. What are the biological molecules contained in sample Y, according to the demonstrated results?



- A Reducing sugars
- B Protein
- C Lipids
- D Starch

Q5: Complete the statements to correctly describe the composition of the biological molecules.

▶ A protein is made of many monomers called _____.

- A fatty acids
- B amino acids
- C glycerols
- D sugars

▶ Many sugar molecules, like glucose, join together to form _____.

- A proteins
- B carbohydrates
- C lipids

▶ A basic lipid molecule is formed of one _____ and three fatty acids.

- A glycogen
- B glucose
- C glycerol
- D amino acid

Q7: A banana was tested for different food groups and the results are shown below.

Reagent Added/Test Performed	Iodine	Benedict's	Biuret
Result	Blue black	Brick red	Light purple

Which of the following is the correct conclusion about the biological molecules found in the banana?

- A The banana contains starch, sugar, and some protein.
- B The banana contains starch and sugar but no protein.
- C The banana contains neither starch, sugar, nor protein.
- D The banana contains starch but neither sugar nor protein.

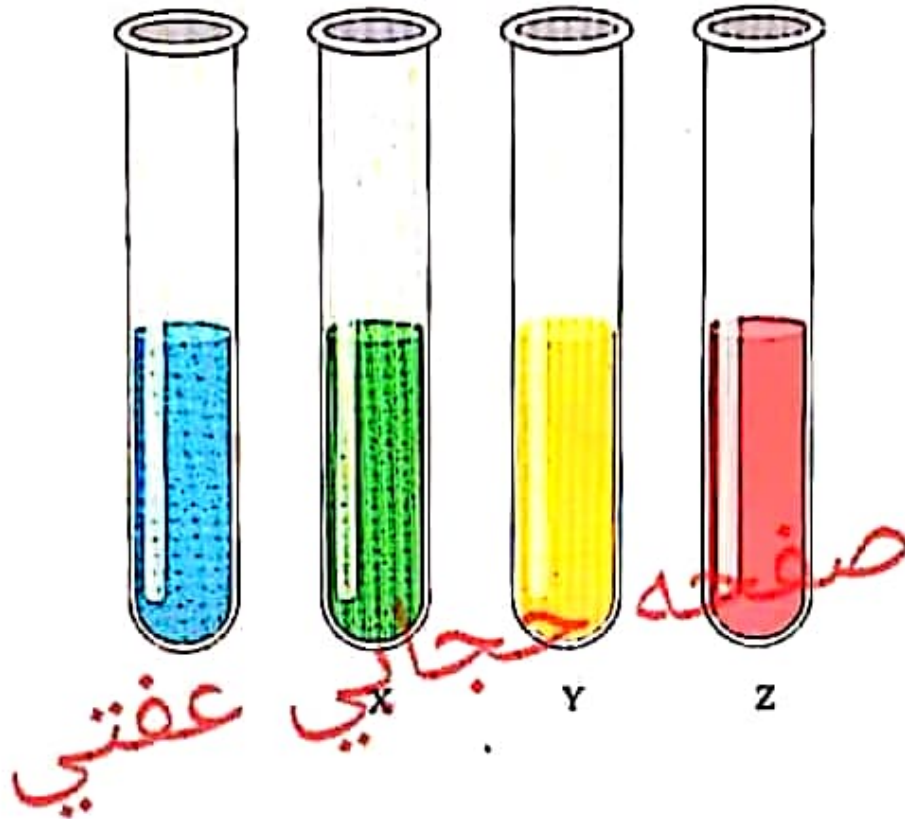
Q8: A cookie was tested for different food groups and the results are shown below.

Reagent Added/Test Performed	Iodine	Ethanol	Biuret
Result	Blue black	White emulsion	Blue

Which of the following is the correct conclusion about the biological molecules found in the cookie?

- A The cookie does not contain starch, fats, or proteins.
- B The cookie contains starch and fats, but not protein.
- C The cookie contains neither starch nor fats, but some protein.
- D The cookie contains fats, but neither starch nor protein.

Q9: Benedict's solution is used to test samples for the presence of sugars. The results from multiple tests are shown in the diagram given.



► Which sample has a high proportion of reducing sugars?

- A Y
- B Z
- C X
- D None of the samples

► Which sample has small traces of reducing sugars?

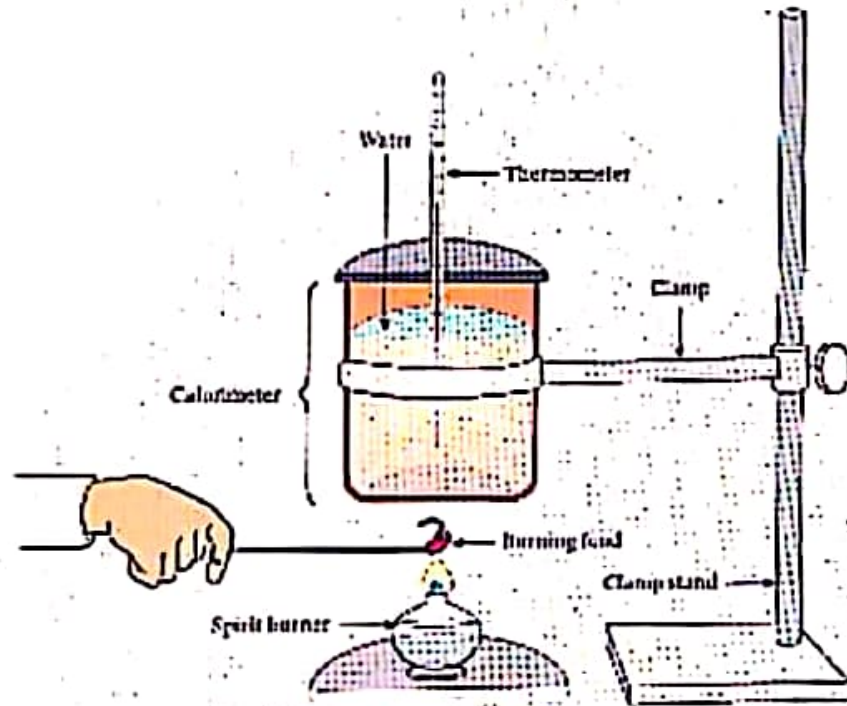
- A Y
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Q10: Proteins are polymers. What monomers are they made from?

- A Fatty acids
- B Glycerol
- C Sugars
- D Amino acids

صفحه جوابي عفتي

Q11. The diagram provided shows a simple setup of a calorimeter, which can be used to estimate the amount of energy in different foods.



صفحة جوابي عفتي

What will happen as the food burns?

- A The temperature of the water will rise as the food releases heat energy.
- B The temperature of the water will fall as the food releases heat energy.
- C The temperature of the food will fall as the food absorbs heat energy.
- D There will be no change in the temperature of the water or the food.

Which of the following correctly describes the trend between the energy contained in a food source and the expected result?

- A The more energy a food sample contains, the more the temperature of the water increases.
- B The less energy a food sample contains, the more the temperature of the water increases.
- C There is no correlation between the energy a food sample contains and the temperature change of the water as heat energy cannot be transferred through the air in the

Q12: Complete the table to show the correct biological molecule being tested for, or the name of the test.

Molecule Being Tested for	Starch	2	Protein	4
Name of Reagent/Test	1	Ethanol/Emulsion test	3	Benedict's solution

صفحة جوابي عفتي

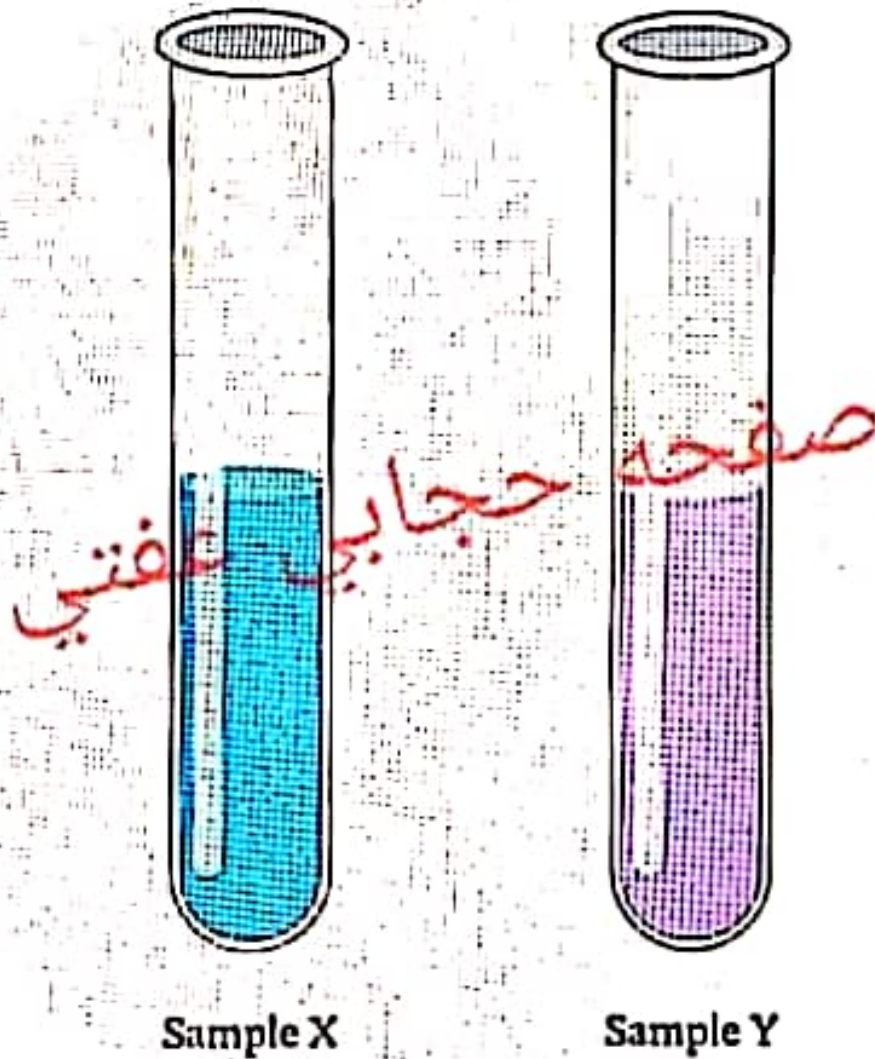
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- B 1: Biuret, 2: Sugars, 3: Iodine, 4: Carbohydrates
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- D 1: Biuret, 2: Lipids, 3: Iodine, 4: Sugars
- E 1: Biuret, 2: Sugars, 3: Iodine, 4: Lipids

Q13: Which biological molecules can Sudan IV indicator be used to test for the presence of?

- A** Proteins
- B** Lipids
- C** Carbohydrates
- D** Nucleic acids
- E** Fibers

صفحة جوابي عفتي

Q14: Two samples of food have been tested with the biuret test. What is the biological molecule contained in sample Y, according to the demonstrated results?



- A Reducing sugars
- B Starch
- C Protein
- D Fats

Q15: Carbohydrates are polymers.

What monomers are they made from?

- A** Glycerol
- B** Amino acids
- C** Simple sugars
- D** Fatty acids

صفحة جوابي عفتي

Q16: A sample is tested using the emulsion test with ethanol. What will the result be if the sample contains lipids?

- A A purple solution *صفحه جوابي عفتي*
- B A layer of cloudy white emulsion
- C A blue-black solution
- D A brick-red precipitate
- E A pale blue solution

صفحه حجرات عفتي الاجابات

Q1: A sample is tested with iodine. What is the color change that will occur if the sample contains starch?

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- B** Pale blue to purple
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صفحة جوابي عندي

SUBMIT ANSWER

Q2: An egg yolk was tested for different food groups and the results are provided.

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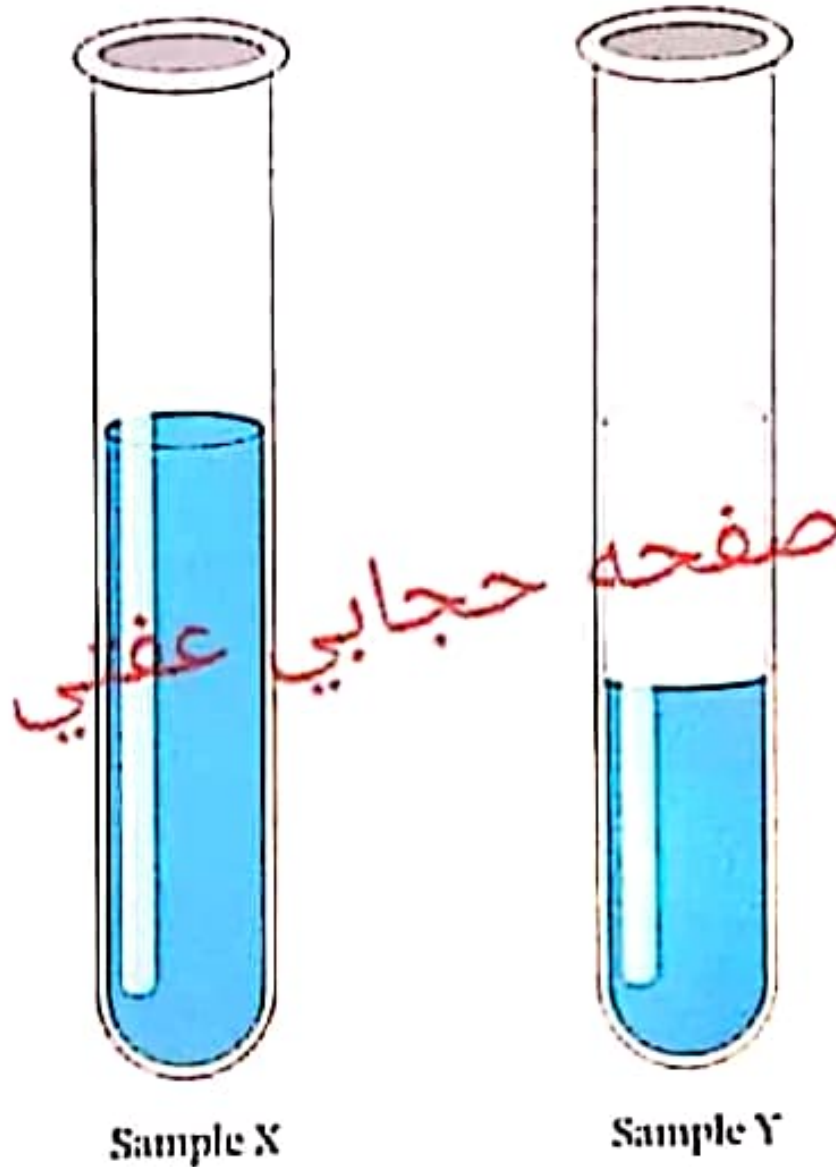
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صفحة جوابي لطيفي

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▶ A basic lipid molecule is formed of one _____ and three fatty acids.

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سبحه حجاي عفتي

Q6: When carrying out the test for reducing sugars using Benedict's reagent, the mixture should be heated in a water bath. Why should a water bath be used, rather than a Bunsen burner?

- A** It is too dangerous to use a Bunsen burner near Benedict's reagent.
- B** A Bunsen burner should only be used to heat up water, not other mixtures. *صفحة جوابي عفتي*
- C** It is easier to maintain a constant temperature when using a water bath.
- D** A Bunsen burner will not reach the required 75°C to heat the mixture.
- E** This is incorrect; a Bunsen burner should be used.

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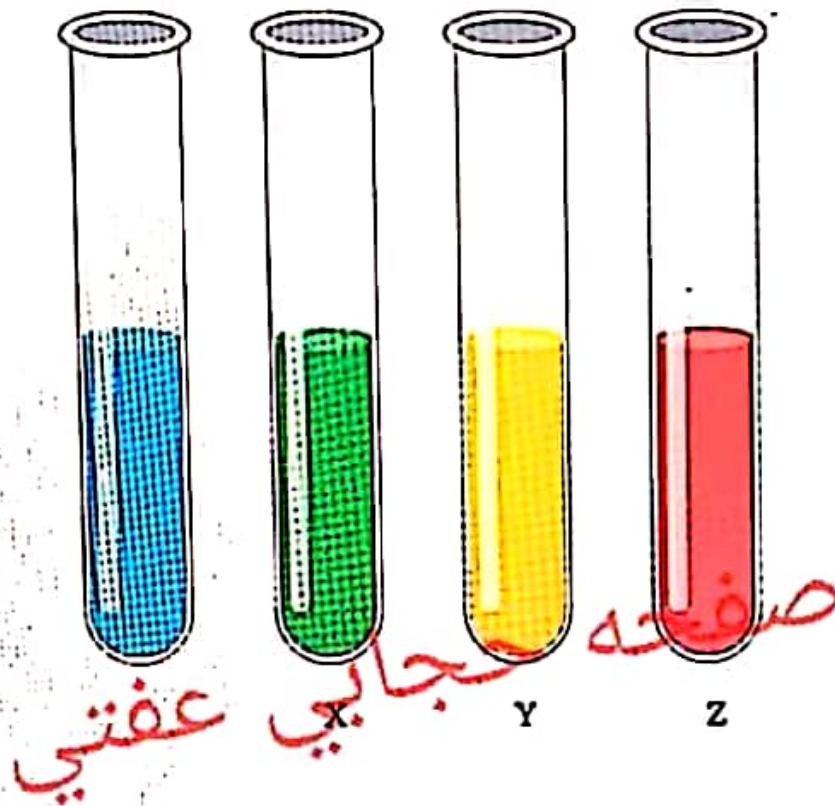
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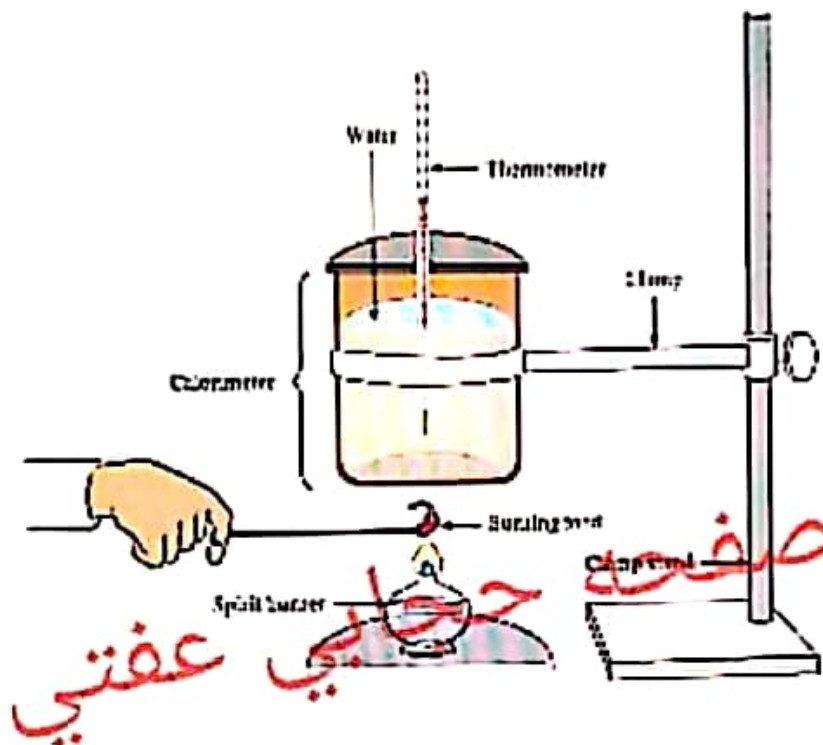
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SUBMIT ANSWER

Previous Question

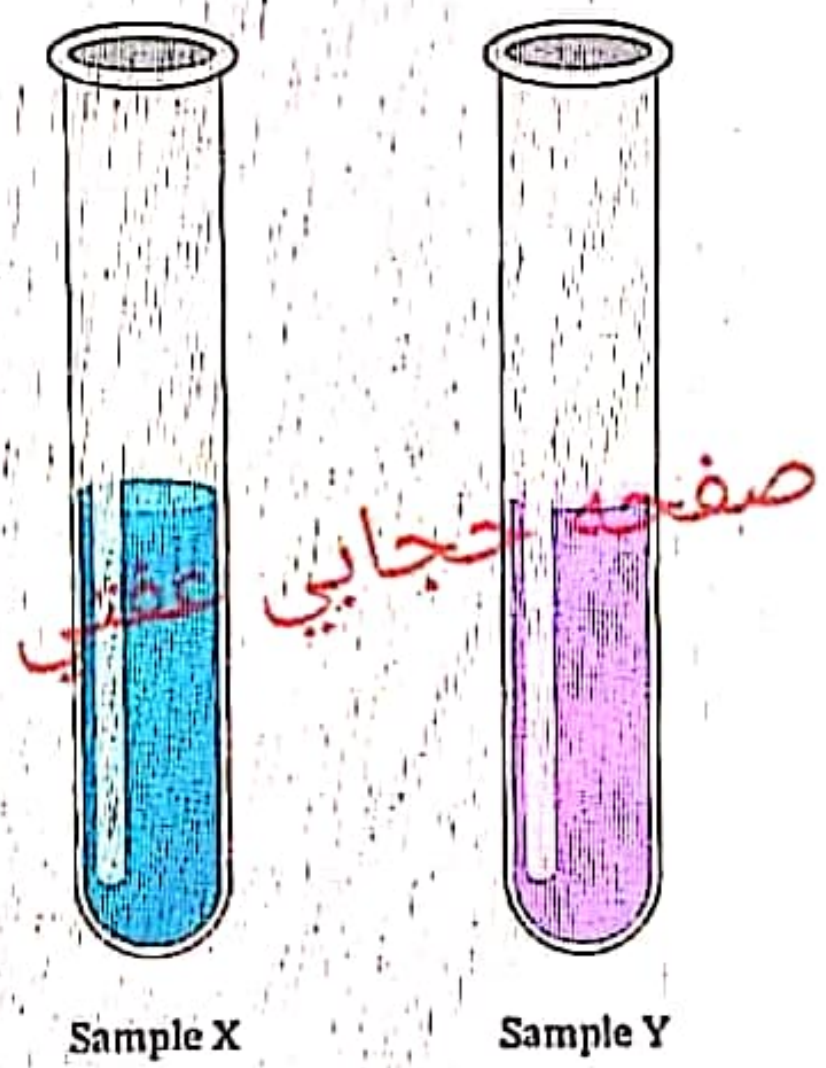
Next Question >>

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