Name:	

8.1 Carbohydrates, Fats, and Proteins

1.	Food supplies your body with, substances that the body needs to regulate bodily functions, promote growth, repair body tissues, and obtain energy.
2	Six classes of nutrients
2.	a. Carbohydrates
	b. Fats
	c. Vitamins
	d. Proteins
	е.
	f.
3.	,,, and fats can all be used by the body as sources of energy.
4.	The foods you eat are your body's
5.	is the chemical process by which your body breaks down food to release this energy.
5.	a. Metabolism also involves the use of this energy for and repair of body
	a. Metabolisin also involves the use of this energy for and repair of body
6.	The amount of energy released when nutrients are broken down is measured in units called
7.	supply energy for your body's functions.
8.	Simple carbohydrates are also known as
9.	carbohydrates are made up of sugars that are linked together chemically to form long chains.
10.	is a type of complex carbohydrate that is found in plants.
	a. High fiber diet
	i. Helps prevent constipation
	ii.
	iii. May help prevent heart disease
11.	The extra glucose is converted into a type of starch called
12.	It is better to eat foods rich in carbohydrates rather than simple
13.	Fats are made of,,, and
_	a. Fats supply your body with
	i. Energy
	ii. Form your cells
	iii.
	iv. Protect your nerves
14.	have at least one unsaturated bond in a place where hydrogen can be added to the
	molecule
15.	Fats that have all the hydrogen the carbon atoms can hold are called

16. Too much saturated fat in your diet can lead to ______.

18.	 is a waxy, fatlike substance that is found only in a. Cholesterol helps the body to i. Make cell membranes and nerve tissue ii. iii. iii. Substances that aid in the digestion of fat
19.	are made when manufacturers add hydrogen to the fat molecules in vegetable oils.
20.	Trans-fat are found in margarine,, and commercially baked goods.
21.	Proteins can serve as a source of
22.	The most important function of proteins is their role in the and of your body's tissues.
23.	Proteins are long chains of smaller "links" that bound together
24.	The smaller substances are known as
25.	The nine amino acids that the body cannot manufacture are called
26.	Protein from animal sources is
27.	Most protein from plant sources is
28.	Nutritionists recommend that to percent of your calories come from proteins.

8.2 Vitamins, Minerals, and Water

- 29. One of the first discoveries of the importance of vitamins came in the 1700's by a Scottish doctor named
- 30. Nutrients that are made by living things are required only in small amounts, and that assist many chemical reactions in the body are _____.
 - a. Fat-Soluble Vitamins
 - i. Fat-soluble vitamins can be ______ by the body.
 - ii. Vitamins ____, ____, and ____ are fat soluble vitamins.
 - iii. Sources of fat-soluble vitamins are
 - 1. Vegetable oils
 - 2. Liver
 - 3.
 - 4. Certain vegetables
 - b. Water-Soluble Vitamins
 - i. Water-soluble vitamins cannot be stored by the body.
 - ii. Examples of water-soluble vitamins are ____ and all of the ____ vitamins
 - iii. Sources of water-soluble vitamins are
 - 1. Fruits
 - 2. Vegetables
 - 3. Whole-Grain Foods

- 4. And many other foods
- 31. Vitamins called ______ help protect healthy cells from the damage caused by the normal aging process as well as from certain types of cancer.
 - a. Vitamin _____ and _____ are two of the most powerful antioxidants.
- 32. Your body requires only small amounts of ______, which are nutrients that occur naturally in rocks and soil.
- 33. ______ is important in blood clotting and the functioning of your nervous system.
 - A lack of calcium can sometimes lead to ______, a condition in which the bones gradually weaken.
- 34. ______ and _____ work together to maintain water balance in the body.
- 35. ______ is necessary for healthy red blood cells.
 - a. If a person's diet does not include enough iron, he or she may develop ______, a condition in which the red blood cells do not contain enough hemoglobin.
- 36. Sodium is important in several body processes, including the functioning of the ______ and _____ balance.

- 38. An excess, or overdose, of vitamins or minerals may damage your ______.
- 39. About _____ % of your body weight is water.
 - a. Nearly all of the body's chemical reactions, including those that produce energy and build new tissues, take place in a ______ solution.
- 40. ______ is the process of maintaining a steady state inside your body.
 - a. Water contains dissolved substances called ______ that regulate many processes in your cells.

41. ______ is a serious reduction in the body's water content.

- a. Symptoms include weakness, rapid breathing, and a weak ______.
- 42. Every day, you need at least ten _____ounce cups of water if you are a female 14-18 years old.
- 43. Males in the same age group need _____ cups of water per day.
- 44. A sports drink is not necessary if you exercise for _____ minutes or less.

8.3 Guidelines for Healthful Eating

- 45. The ______ for Americans is a document developed by nutrition experts to promote health.
 - a. Make Smart Food Choices
 - i. Choose a _____ of foods.
 - ii. Include plenty of whole-grain foods, vegetables, and ______.
 - iii. Choose low-fat or nonfat milk and milk products.
 - b. Balance food and physical activity
 - i. Maintaining a healthy weight is a matter of balancing the _____ you take in with how active you are

- c. Get the most nutrition out of your calories
 - i. Choose foods that are _____-
 - ii. Nutrient-dense foods contain lots of vitamins and minerals relative to the number of calories.
- d. Handle food safely
- 46. Make half the grains you eat______ grains. Whole grains contain the entire grain kernel the bran, germ, and endosperm.
 - a. Examples
 - i. Whole-Wheat, rye, pita, rolls, or tortillas
 - ii. Macaroni, spaghetti, rice noodles
- 47. Vegetables
 - a. Dark green vegetables: _____, kale, mustard, or collard green
 - b. Orange vegetables: carrots, _____, sweet potatoes
 - c. Dry beans and peas
 - d. Starchy vegetables: potatoes, _____, lima beans
- 48. Fruits
 - a. Apples, bananas, mangoes, oranges, papayas, grapes, and ______.
 - b. Limit your fruit juices
- 49. Oils-consume most of your fats from fish, nuts, and vegetable oils.
- 50. Dairy
 - a. Milk, yogurt, or _____.
- 51. Protein
 - a. Choose low-fat or lean meats and poultry.
 - b. Vary your protein by choosing
 - i. Fish, nuts, _____
- 52. Using the Food Guidelines
 - a. Don't skip breakfast. Choose whole-grain cereals, low-fat milk or yogurt, and fruit.
 - b. Lunch-Focus on whole grains, fruits, and ____
 - c. Dinner-Trim excess fat from meats. Instead of fried meats or fish, try them ______.
- 53. Snacks
 - a. Try satisfying your sweet tooth with ______ instead of cookies.
 - b. Make a whole-wheat bagel, not a donut, your after-school treat.
- 54. Eating Out
 - a. Substitute low-fat milk, water, or fruit juice for ______ and _____
 - b. Select the ______ in place of fries or onion rings. But go easy on dressing dressings, cheese, bacon bits, and croutons.
 - c. Choose a _____ chicken sandwich instead of a burger.