Group 1: Macromolecules

Make sure each slide at least covers the points below.

	Possible Points	Earned
Slide 1: Title	1	
Slide 2: Four types of macromolecules	4	
Slide 3: Distinguish macromolecules from nutrients	2	
Slide 4: Compare organic to inorganic molecules	2	
Slide 5: Describe the role/importance of carbon in macromolecules	3	
Slide 6: Description of polymerization, include descriptions of monomers and polymers	5	
Slide 7: Diagram of a monomer and a polymer	2	
Slide 8: Dehydration synthesis; include definition, purpose, and diagram	4	
Slide 9: Hydrolysis; include definition, purpose, and diagram	4	
Slide 10: Relate chemical reactions (hydrolysis/dehydration synthesis) and the role of water in living organisms	4	
Slide 11+: Bonus material (keep in mind your presentation should be able to answer all the questions from the organic molecules wksht)	5	
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Group 2: Carbohydrates

Follow the directions to make your power point

Slide 1: Title	1	
Slide 2: Elements found in carbohydrates; include the ratio of atoms	4	
Slide 3: Monomer unit of complex carbohydrates; include a picture/diagram of the monomer and its name.	4	
Slide 4: Role(s) carbohydrates provide/play in organisms	5	
Slide 5: Types of carbohydrates	3	
Slide 6: Food sources; include pictures/diagrams	5	
Slide 7: Benefits to consuming monosaccharide to polysaccharides for humans	4	
Slide 8: Review of the good/bad from the nutrient activity	4	
Slide 9+: Bonus material (keep in mind your presentation should be able to answer all the questions from the carbohydrate wksht)	6	
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Group 3: Lipids Follow the directions to make your power point		
Slide 1: Title	1	
Slide 2: Elements found in lipids; include the ratio of atoms compared to carbohydrates	4	
Slide 3: Monomers of fats in general; include a picture/diagram of the monomers and the names of them	3	
Slide 4: Are fats hydrophobic or hydrophilic; explain those and what that mean for the blood stream?	4	
Slide 5: Role(s) fats provide/play in organisms	4	
Slide 6: Types of lipids	3	
Slide 7: Two major types of fat; include chemical description and state of matter at room temp, and source (plant or animal)	4	
Slide 8: Food sources; include pictures/diagrams	4	
Slide 9: Good vs. bad fat; which is which and why?	4	
Slide10+: Bonus material (keep in mind your presentation should be able to answer all the questions from the carbohydrate wksht)	5	
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Group 4: Proteins

Follow the directions to make your power point

Slide 1: Title	1
Slide 2: Elements found in protein	5
Slide 3: Monomer unit of proteins in general; include a picture/diagram and names of two of the specific monomers	5
Slide 4: Explain how the variety exists; why are there over 100,000 types in the body?	4
Slide 5: Role(s) protein provide/play in organisms (at least 5)	5
Slide 6: Types of protein	2
Slide 7: 4 levels of organization and structure	4
Slide 8: Food sources; include pictures/diagrams	4
Slide 9+: Bonus material (keep in mind your presentation should be able to answer all the questions from the carbohydrate wksht)	6
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Group 5: Nucleic Acids

Follow the directions to make your power point

Slide 1: Title	1
Slide 2: Elements found in nucleic acids	5
Slide 3: Monomer unit of nucleic acids in general; include a picture/diagram of the monomer and explain the difference between the 4 versions	5
Slide 4: Detailed description of the 3 parts of the monomer unit	4
Slide 6: Types of nucleic acids; include picture/diagrams of each and explain the structural differences	4
Slide 5: Role(s) each of the 2 main types of nucleic acids provide/play in organisms	4
Slide 7: Hereditary/Evolutionary importance of nucleic acids with two specific examples demonstrating their importance.	5
Slide 8: Explanation of why they are not a nutrient	2
Slide 9+: Bonus material (keep in mind your presentation should be able to answer all the questions from the carbohydrate wksht)	6
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Group 6: Chemical reactions and enzymes

Follow the directions to make your power point

Slide 1: Title	1
Slide 2: Define chemical reactions	2
Slide 3: Chemical equation; labels should include (reactant, product, subscript, & coefficient) and explanation of each	4
Slide 4: Define activation energy; how do enzymes affect it?	4
Slide 5: Role(s) enzymes provide/play in organisms	4
Slide 6: Characteristics of enzymes; include macromolecule type, are they reusable? are they specific?	4
Slide 7: Explain "denatured", its causes and the effects on the organism. Give one example in humans and one you can see with your own eyes.	5
Slide 8: How are enzymes named?	2
Slide 9: Diagram of an enzyme catalyzed reaction	4
Slide 10+: Bonus material (keep in mind your presentation should be able to answer all the questions from the carbohydrate wksht)	6
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