

Post-Survey on Fat Chemistry

Please answer the following questions to the best of your ability, using your knowledge of the chemistry of food.

Questions 1-3 are true or false questions. Circle your answer choice.

1. The melting temperature of a fat depends on what type of fat it is.

T **F**

2. What my food is made of does not affect my body or health.

T **F**

3. French fries and olives contain the same type of fat.

T **F**

4. At room temperature, the following fats are in the liquid state:

- a. butter
- b. vegetable oil
- c. shortening
- d. animal lard

5. The term “melting temperature” means:

- a. The temperature at which a solid turns to a liquid
- b. The temperature at which a liquid turns to a gas
- c. The temperature at which a liquid turns to a solid
- d. None of the above

6. Did you enjoy the experiment on fat chemistry?

7. What did you learn about fat in the food we eat?
