

Pre-Survey on Fat Chemistry **ANSWER KEY**

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

1. When samples of fat are heated they can:

- a. Change from liquid to solid
- b. Change from solid to liquid
- c. Start as a liquid and remain a liquid
- d. Both choices (b) and (c) are true

2. 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

Questions 3-5 are true or false questions. Circle your answer choice.

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

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F

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

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5. Fat molecule structure is related to its melting temperature.

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6. Name one reason why scientists or engineers would want to study the chemistry of different foods.

Studying the chemistry of different foods can give scientists information on the nutritional value of a particular food, which can be used to educate the public about health eating.

7. Name 2 methods properties that are indicators of the fat content of a certain food can be measured.

1. By determining the melting temperature.

2. By determining the density.