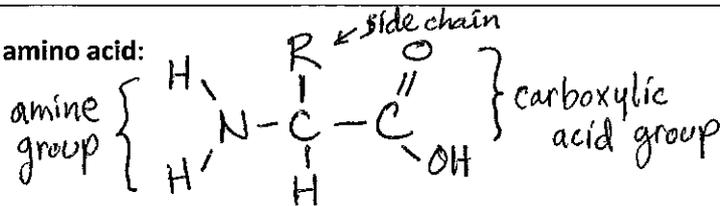


1. Draw a generalized amino acid:



2. Explain the four levels of protein structure:

	Primary (1°)	Secondary (2°)		Tertiary (3°)	Quaternary (4°)
What is it?	Sequence of amino acids	Folding of amino acid chain into α helix or β sheet		3D folded structure	Two or more globular proteins
What bonds hold it in place?	Peptide bonds (from condensation)	Hydrogen bonds		Ionic Hydrogen Disulfide Van der Waals	↔
Simple drawing		Alpha (α)-helix 	Beta (β)-pleated sheet 		

3. Explain how changes in pH and temperature lead to **denaturation** of proteins:

Denaturation occurs when environmental factors disrupt protein structure and, as a result, impair their function. Hydrogen ion changes associated with pH can disrupt ionic/Hydrogen protein bonds. Increased molecular motion associated w/ high temps. can also destroy structure.

4. Outline the significance of these structures in the R-groups (side-chains) of amino acids (think about what type of bonds they might form in either secondary or tertiary structures).

- Polar R-groups: Hydrogen bonding
- Non-polar R-groups: Hydrophobic interactions / Van der Waals forces
- Positively or negatively charged R-groups: Ionic bonds
- Sulphur-containing R-groups: Disulfide bonds

5. Compare fibrous and globular proteins:

	Fibrous	Globular
What does it look like?	long, thin, linear	round, spherical
Solubility	no	yes
Functions	structural	functional
Examples	collagen, keratin, myosin, actin	hemoglobin, rubisco, immunoglobulin, catalase

6. Proteins are used on the plasma membrane and for other diverse functions. Complete the table below:

Protein Function	Example	What does it do?
Gas / Nutrient Transport	Hemoglobin	Binds oxygen molecules to red blood cells
Catalyst / Enzyme	Catalase	Breaks down toxic hydrogen peroxide in cells
Immunity / Defense	Immunoglobulin / Antibodies	Marks pathogens for immune system attack
Hormones	Insulin	Lowers blood-glucose levels
Structure / Tensile Strength	Collagen	Builds up skin, bone, and other tissues
Movement / Muscle Contraction	Myosin / Actin	Muscle fibers that contract
DNA Packaging	Histones	Super-coil DNA to package into chromosomes

7. Complete the table describing the functions of the six specific protein example, below:

Protein Example	Function
Rubisco	Fixes carbon from CO_2 as glucose in photosynthesis.
Insulin	Triggers uptake of glucose by cells, lowering blood sugar.
Immunoglobulin (Antibodies)	Marks pathogens for destruction by immune system.
Collagen	Most common structural protein. Builds bone, skin, etc.
Rhodopsin	Light receptor in eye cells that sends signals to brain.
Spider silk	Fibrous protein with incredibly high tensile strength.

8. Define the following:

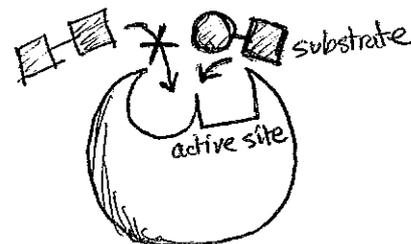
enzyme	"globular protein which acts as a catalyst for biological reactions"
active site	Part of enzyme structure where the substrate binds
denaturation	The deterioration of a protein's structure

9. List three examples of enzymes, with their functions.

- Catalase - breaks down hydrogen peroxide
- Lactase - digest lactose to glucose and galactose
- Amylase - digests starch

10. Explain enzyme-substrate specificity. Include a diagram:

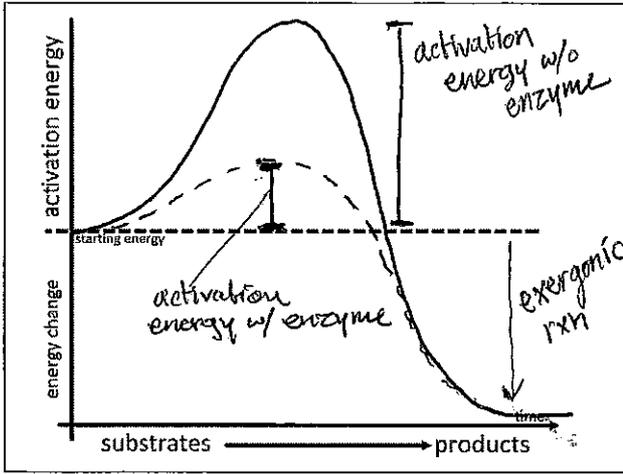
Due to the shape/structure of the active site, each enzyme will only catalyze/work with specific types of substrates



11. State the function of polar regions of amino acids on the active site of the enzyme.

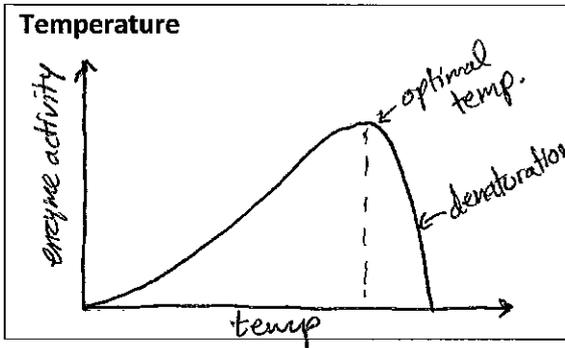
Polar amino acid side chains help attract substrates to active site

12. Explain the lowering of activation energy by enzymes.

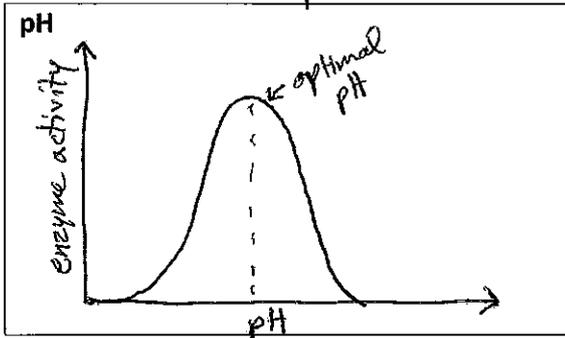


enzymes lower activation energy by bringing substrates into proximity of one another in the proper orientation. lower activation energy allows the reaction to proceed much faster

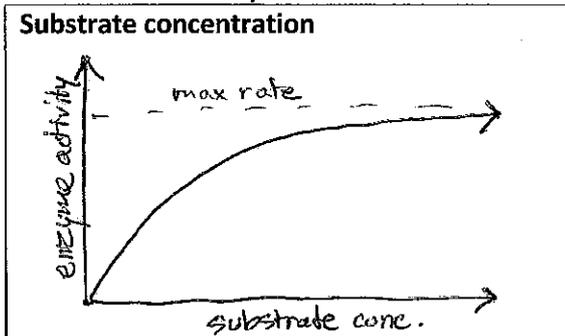
13. Explain the effects of temperature, pH and substrate concentration on the rate of an enzyme-controlled reaction. Draw a sample graph in the space on the left and then explain/ describe on the right:



- At low temps, may not be enough energy for reaction to occur.
- Increasing temp increases enzyme-substrate collisions and reaction rate/activity until extreme heat causes denaturation



- enzymes all have optimal pH levels - variation from optimal pH will reduce activity and eventually cause denaturation



- Increasing substrates increases frequency of collisions + enzyme activity
- Eventually a max rate is reached when active sites are saturated by substrates.

14. Explain the industrial production of lactose-free milk, including two advantages of lactose-free milk:

Milk is poured through immobilized lactase enzymes to make lactose-free milk. Lactose-free milk is sweeter and makes a creamier ice cream since glucose/galactose are sweeter sugars and do not crystallize the same way as lactose

