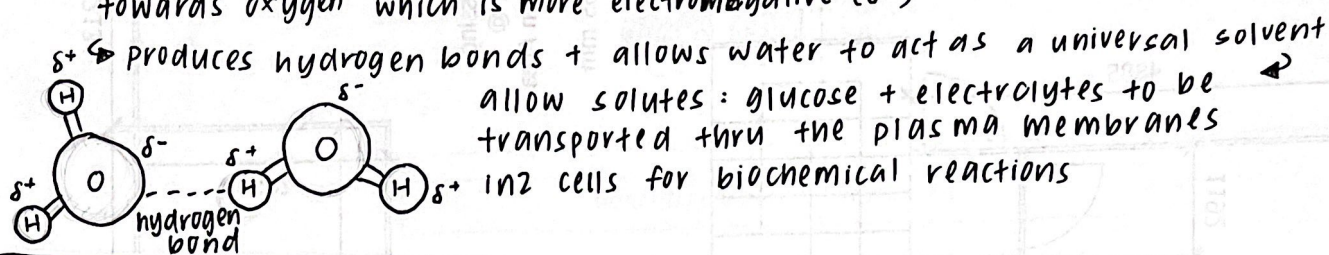


water

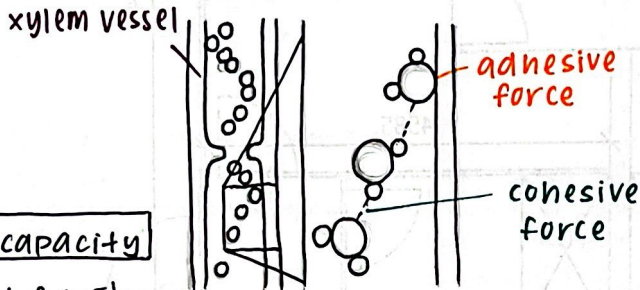
Polarity of water

- water → an inorganic compound consisting of the hydrogen (H) + oxygen (O) elements
- polar molecules bcz shared electron btw oxygen + hydrogen will be attracted towards oxygen which is more electronegative (δ^-)



Cohesive force + adhesive force of water

- cohesive force → force allowed water molecules to attach to each other
 - adhesive force → force that allows water molecules to attach to other surfaces
- produce capillary action which allows water to enter + move along narrow spaces: xylem tube



Specific heat capacity

- $4.2 \text{ kJ kg}^{-1} \text{ } ^\circ\text{C}^{-1}$

- 4.2 kJ heat energy is needed to raise the temperature of 1 kg of water by $1 \text{ } ^\circ\text{C}$
- water absorbs a lot of heat energy w/ a small rise in temp.
- maintain the temperature of organisms

protein

- complex compound composed of carbon, hydrogen, oxygen + nitrogen
- most proteins also contain sulphur + phosphorus
- composed of one / more polymers known as polypeptides

- dipeptides → 2 amino acid molecules linked together by a peptide bond thru condensation
 - further condensation can link more amino acids to form a polypeptide chain
- made up of monomers / small units known as amino acids
- 50 - thousands in a polypeptide
 - linked thru condensation

Importance

- ① build new cells
- ② repair damaged tissues
- ③ for the synthesis of enzymes, hormones, antibodies + haemoglobin
- ④ form building blocks: keratin in the skin, collagen in bones, myosin in muscle tissue

amino acid + amino acid $\xrightarrow{\text{condensation}}$ Dipeptide + water

Dipeptide + water $\xrightarrow{\text{hydrolysis}}$ Amino acid + amino acid

Food rich in protein

- ① fish
- ② meat
- ③ milk
- ④ beans
- ⑤ eggs

4.2 carbohydrates

- organic compounds consist of carbon, hydrogen + oxygen element in the ratio 1:2:1 + w/ the chemical formula $(CH_2O)_n$

Types of carbohydrates

① monosaccharides (simple sugars)

- carb. monomers
 - simplest carb. units
- can combine to form polymers thru condensation
- taste sweet, form crystals, dissolve in water
- has reducing power / reducing sugars
 - transfer hydrogen (or electron) to other compounds
 - reducing process
 - when monosaccharide is heated in Benedict's solution,
 - monosaccharide will reduce the blue copper (II) sulphate to a brick red precipitate of copper (I) oxide
 - x soluble in water

examples:

- glucose → sugar found in plants: rice, wheat
 - most commonly found monosaccharide
 - most polysaccharides are formed from glucose
- fructose → sugar found in honey + sweet fruits
- galactose → found in milk

Starch

- main storage of polysaccharide in plants
- found in chloroplast
- source: grains, potatoes, legumes

Organic compounds

- chemi. comp. contain carbon elements
- large + complex comp.
 - macromolecules
 - most are polymers comprising small molecules known as monomers

ce

- energy: glucose
- food reserve: glycogen in animal cells + starch in plant cells
- support structure: cellulose in the plant cell wall

Glycogen

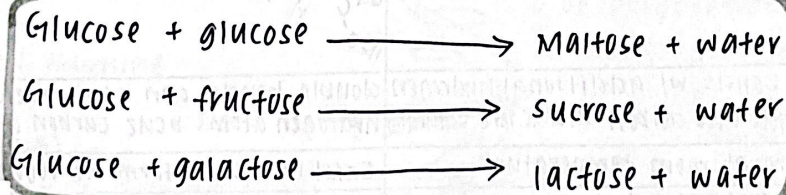
- main storage of polysaccharide found in muscle cells + animal liver cells

Sucrose → x-reducing sugar

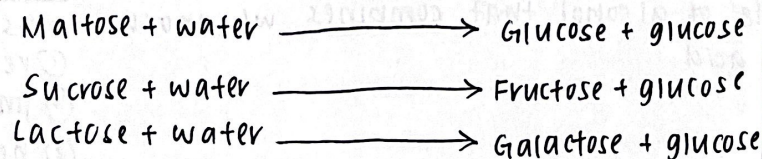
- x reduce copper (II) sulphate solution
- when hydrolysed in 2 monosaccharides
 - Benedict's test +ve

② Disaccharides

- formed when 2 simple sugar molecules (monosaccharides) combine thru condensation
 - involves the removal of a water molecule



- can be broken down to monosaccharide units thru hydrolysis + one water molecule



- Example: maltose → found in grains • lactose → milk • sucrose → sugar cane, sweet fruits + sugar beet

③ Polysaccharides

- sugar polymers consisting of monosaccharide monomers
 - x taste sweet
 - x crystallise
- formed thru condensation process + involves hundreds of monosaccharides to form long molecular chains
- disintegrate thru hydrolysis w/ the help of
 - dilute acids
 - boiling
 - enzyme action

lipids

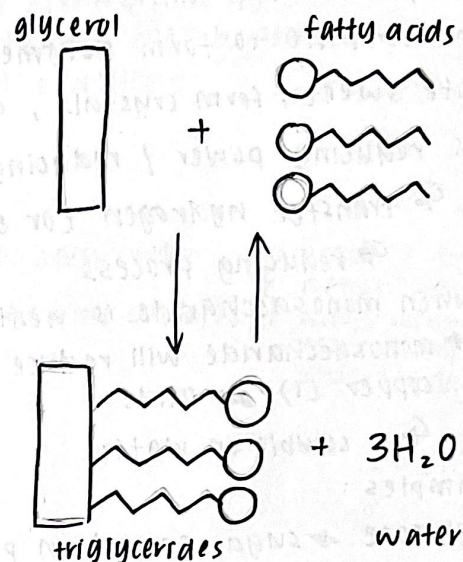
- naturally occurring hydrophobic compounds found in plant + animal tissues
- made up of carbon, hydrogen + oxygen but w/ a much higher ratio of hydrogen atoms to oxygen atoms
- water insoluble, but soluble in other organic solvents: • alcohol • ether • chloroform

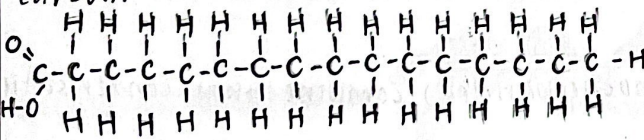
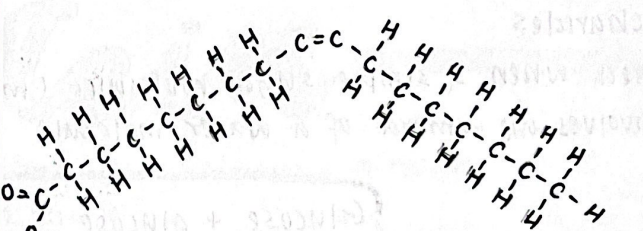
Types of lipids

① Fats

- fats + oils are triglycerides.
- triglycerides → a type of ester formed from the condensation of 1 glycerol molecule w/ 3 fatty acids molecules
- can be hydrolysed again into glycerol + fatty acids thru hydrolysis

a type of 3 carbon alcohol that contain 3 hydroxyl groups (-OH)



Saturated Fats	Unsaturated Fats
Both consist of carbon, hydrogen + oxygen elements	
Both contain glycerol + fatty acids	
Both contain nonpolar molecules	
Fatty acids only hv single bonds btw carbon. 	Fatty acids hv at least 1 double bond btw carbon 
x form chemical bonds w/ additional hydrogen atoms bcz all bonds btw carbon atoms are saturated	double bonds can still receive 1 more additional hydrogen atoms bcz carbon atoms are unsaturated
Exist in solid form at room temperature.	Exist in liquid form at room temperature
Source : butter + animal fat	Source : olive + fish oil

(2) Wax

- contains 1 molecule of alcohol that combines w/ another molecule of fatty acid
 - waterproof
- Fats:
- (1) reserve
 - (2) lining

③ phospholipid

- major component of plasma membrane
- made up of 1 molecule of glycerol + 2 molecules of fatty acid + 1 group of phosphate

④ Steroids

- lipids that x contain fatty acids
- Examples: • cholesterol • testosterone • estrogen • progesterone

importance

Fats :

- ① reserved energy for animals
- ② liner to protect internal organs,
- ② heat insulator for animals

- Waxes:

- ① important components in cuticles that covers epidermis of leaves
- sebum secreted by our skin
- glycolipid (in plasma membrane)
- ② stabilise plasma membrane
- ③ cell identification
- cholesterol: steroid hormone synthesis
- steroids

nucleic acid

• formed from the elements of carbon, hydrogen, oxygen, nitrogen + phosphorus

• consists of :

① pentose sugar — ribose
— deoxyribose

② phosphate group

③ nitrogenous base — uracil (U)
— thymine (T)
adenine (A) guanine (G) cytosine (C)

one unit

→ nucleotide

Nucleic acid

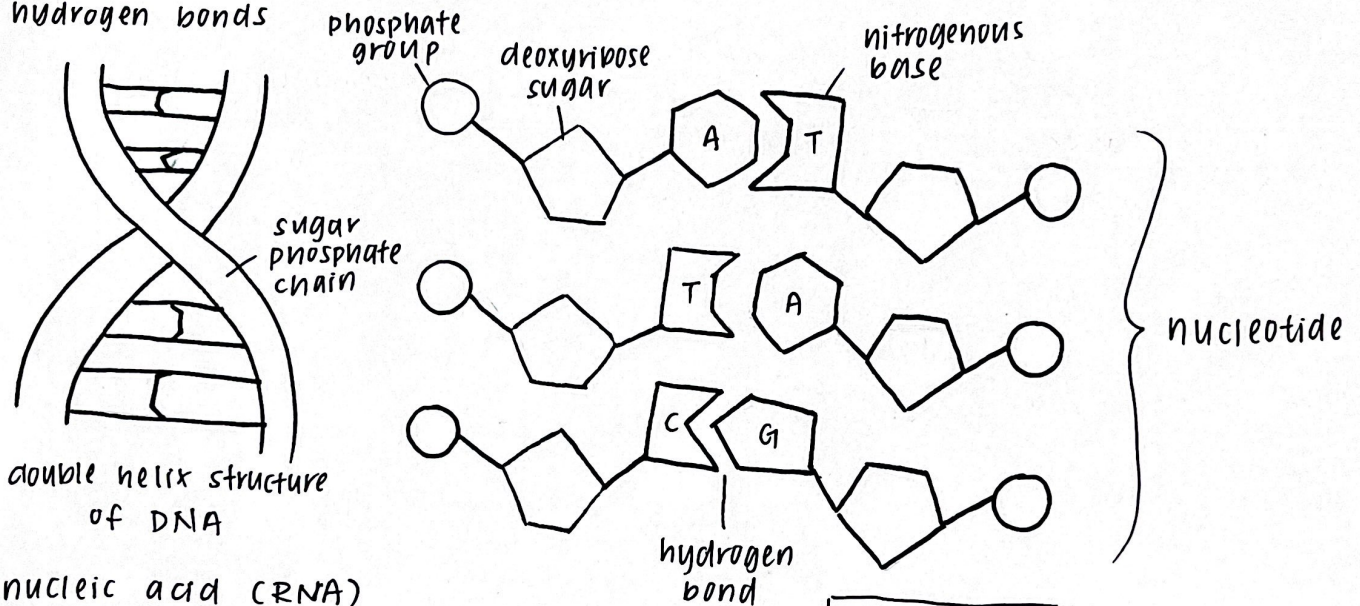
→ long chain of polymer comprising of nucleotide monomers

Types of nucleic acids

① Deoxyribonucleic acid (DNA) → contains deoxyribose sugar

• consists of 2 polynucleotide chains that are intertwined in opposite directions + form the double helix

• nitrogenous base groups on both polynucleotide chains are matched + bound together by hydrogen bonds



② Ribonucleic acid (RNA)

• single polynucleotide chain which is shorter than DNA

• nitrogenous base : adenine, guanine, cytosine, uracil

↳ replaced thymine

• 3 main types :

→ messenger RNA (mRNA)

→ ribosomal RNA (rRNA)

→ transfer RNA (tRNA)

} involved in the protein synthesis process

Importance

• DNA carries hereditary info by nitrogenous bases for the synthesis of polypeptides which form proteins

↳ carries genetic code

↳ written as a series of 3 bases that

