1. The picture below shows a negative and a positive test for

A. starch  
B. protein  
C. reducing sugar  
D. fats

2. Which of the following test for lipids?
   A. Ethanol  
   B. Benedict’s solution  
   C. copper sulphate  
   D. Iodine

3. All of the following would result in a violet/purple colour when tested except
   A. egg  
   B. fish  
   C. bread  
   D. chicken

4. A cloudy/milky mixture will indicate the presence of
   A. lipids  
   B. protein  
   C. starch  
   D. non-reducing sugar
5. The picture below shows a test that was carried out for

- A. starch
- B. reducing sugar
- C. fat
- D. lipids

6. Which biomolecule does Benedict's solution test for?
   - A. carbohydrate (monosaccharide)
   - B. carbohydrate (polysaccharide)
   - C. carbohydrate (starch)
   - D. protein

7. Which carbohydrate is used to test for non-reducing sugars
   - A. glucose
   - B. fructose
   - C. lactose
   - D. sucrose

8. When would you use a Biuret test?
   - A. When conducting a protein test.
   - B. When conducting a starch test.
   - C. When conducting a lipid test.
   - D. When a reducing sugar test.
9. What colour does iodine turn in the presence of complex carbohydrate (starch)
   A. blue/black
   B. red
   C. violet
   D. brick-red

10. Sucrose is an example of a
    A. monosaccharide
    B. disaccharide
    C. starch
    D. protein
Week 13                                                                                                            Lesson 1&2

Topic/sub-topic: Nutrition/Food Tests

Worksheet 1

1. B
2. A
3. C
4. A
5. B
6. A
7. D
8. A
9. A
10. B