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Chapter 9 Basics of Nutrition

1. The three basic food groups; proteins, carbohydrates, and fats A. Retinoic acid 2. Chains of amino acids molecules used in all cell functions and B. Calories body growth 3. Organic acids that form the building blocks of protein C. Linoleic acid 4. Can be synthesized by the body and do not have to be obtained D. B vitamins from the diet 5. Breaks down the basic chemical sugars that supply energy for E. Vitamin D the body 6. Substance that provides energy to the cells F. Enzymes G. Nonessential amino acid 7. Carbohydrate lipid complexes that are good water binders 8. Water binding substance between the fibers of the dermis H. Vitamin k 9. Carbohydrates made up of one basic sugar unit I. Macronutrients 10. Sugarsmade up of two simple sugars such as lactose and J. Amino acids sucrose 11. Carbohydrates that contain three or more simple carbohydrate K. Glycosaminoglycans molecules L. Minerals 12. Also known as lipids 13. Water soluble vitamins that interact with other water soluble M. polysaccharides vitamins and act as coenzymes by an enzymatic reactions 14. Also known as Retin-A, vitamin A derivative has demonstrated N. disaccharides an ability to alter collagen synthesis and is used to treat acne and visible signs of acne 15. Vitamins and substances that have no calories or nutritional O. Vitamin E value but are essential for body functions 16. Retinol; an antioxidant that aids in the functioning and repair P. Mucopolysaccharides of skin cells 17. Fat soluble vitamin; essential for growth and development Q. Carbohydrates

18. Also known as ascorbic acid; antioxidant needed for proper

repair of the skin and tissues

R. Monosaccharides

19. Transretinoic acid, a derivative of vitamin A used for collagen synthesis, hyperigmentation, and for acne	S. Tretinoin
20. Also known as tocopherol; helps protect the skin from the harmful effects of the sun's rays	T. Vitamin A
21. Vitamin responsible for the synthesis of factors necessary for blood coagulation	U. Adenosine triphosphate (ATP)
22. Inorganic materials required for many reactions of the cells and body	V. Micronutrients
23. Omega 6, an essential fatty acid used to make important hormones; also part of the skin's lipid barrier	W. Proteins
24. A measure of heat units; measures food energy for the body	X. Fats
25. Catalysts that break down complex food molecules to utilize extracted energy	Y. Vitamin C